



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Lunch Menu

600 East University Drive Rochester, MI 48307

Phone (248) 652-2600 • Fax (248) 652-8903

www.royalparkhotelmi.com

Lunch Buffets

All buffets included Crazy Fresh Royal Park Blend freshly brewed coffees and assorted herbal teas. A minimum of 25 guests applies for all lunch buffets. The pricing listed is per guest unless otherwise noted. For buffets of less than 25 guests, an additional \$125 service fee will be added.

Southwest

Salad

Baja Caesar

romaine, black bean, corn, tomato, onion, tortilla strips, chipotle Caesar dressing

Avocado Tomato Salad

cucumber, iceberg, greens, creamy poblano dressing

Entrées

Marinated Beef Fajitas

peppers and onions

Chicken & Cheese Enchiladas

verde sauce

Pork Al Pastor

braised shredded pork

Add Shrimp Ala Diablo | 3 pp

Spicy shrimp simmered in chili sauce

Accompaniments

Cilantro Lime Rice

Poblano Black Beans

Cotija Cheese

Flour & Corn Tortillas ^{GF}

toppings: house made salsa, sour cream, guacamole, tomato, shredded lettuce, shredded cheese

Dessert

Tres Leches Cake

Chocolate Filled Churros

served with dulce de leche

Sandwich Shop

Select Up to Three Sandwiches

sandwiches served with dill pickles, olives, house-made potato chips, RPH salad, ranch and dijon herb vinaigrette ^{VG | DF} dressings.

Turkey

Roasted turkey, provolone cheese, baby iceberg lettuce, tomato, avocado aioli, pretzel roll

Herb Marinated Roast Beef

White cheddar cheese, pickled onions, lettuce, tomatoes, horseradish aioli, multigrain bread

Curried Chicken Salad

lettuce, tomato, curry aioli, croissant

Artisan Ham

rosemary ham, swiss cheese, lettuce, tomato, dijon aioli, brioche bun

Grilled Vegetable ^{V | DF}

balsamic portobello mushroom, zucchini, squash, baby arugula, marinated tomato, pesto, balsamic reduction, ciabatta

Caprese Wrap

fresh mozzarella, greens, tomato, pesto aioli, balsamic, lawash wrap

Dessert

select one

House-Made Chef's Select Cookie

Dubai Brownie

Lemon Bar

GF= Gluten-Free | **GFA =** Gluten-Free Available | **VG =** Vegetarian | **V =** Vegan

All Prices Are Subject to a 25% Taxable Service Fee and 6% Sales Tax. All Menu Items and Prices Are Subject to Availability and Market Price Adjustment.

*May Contain Raw or Undercooked Ingredients. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

Lunch Buffets Continued

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Motown

served with artisan rolls and butter

RPH Salad ^{GF | DF | VG}

baby greens, artichoke, english cucumber ribbon,
grape tomatoes, shaved carrot, dijon herb
vinaigrette

Broccoli Cabbage Apple Slaw ^V

Sautéed Chicken ^{GFI DF}

Michigan cherry sauce

Braised Boneless Short Ribs ^{GF | DF}

Herb Crusted Walleye

smoked pineapple relish

Chef's Select Seasonal Vegetable

Orzo Pasta ^{VG}

zucchini, yellow squash, parmesan cheese

Detroit Classic Bumpy Cake

Italian

served with garlic cheese bread

Caesar Salad

crisp romaine, shaved parmesan,
garlic crouton, classic caesar dressing

Antipasto Salad ^{GF}

salami, ham, provolone, olives, pepperoncini,
cucumbers, Italian dressing

Beef Bistecca ^{GF | DF}

wilted spinach, pesto

Chicken Piccata ^{GF | DF}

lemon caper jus

Shrimp Scampi ^{GF}

lemon garlic herb butter sauce

Tuscan Roasted Vegetables ^{V | DF}

Rigatoni ^{V | DF}

palomino sauce, basil

Tiramisu

Mediterranean

served with artisan rolls and butter

Greek Salad ^{GF | VG}

romaine, cucumber, tomato, olives, red onion,
beets, feta, pepperoncini, feta-oregano vinaigrette

Penne Pasta Salad ^V

penne, chickpeas, roasted peppers, basil, citrus
tahini yogurt dressing

White Wine Caper Braised Chicken Breast

garlic spinach

Branzino

lemon jus, wilted tuscan kale

Mediterranean Yellow Rice

pine nuts

Tuscan Roasted Baby Vegetables

lemon zest

Add Mediterranean Beef Stir Fry

Lemon Mascarpone Cake

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Soup & Salad Bar

Soup Of The Day

Spinach And Quinoa Salad

scallion, sweet peppers, dried cranberries, toasted walnuts, citrus poppy seed dressing

Potato Salad ^{GF}

dill, egg, celery, red onion, dijonnaise

Antipasto Pasta Salad

bowtie pasta, salami, pepperoni, broccoli, tomato, black olives, parmesan

Create Your Own Salad

Greens ^V

chopped romaine, baby spinach, mixed greens

Toppings

roasted beets, grilled asparagus, feta, cheddar jack, bacon bits, avocado, tomato, cucumber, almonds, dried cherries, garlic croutons, garbanzo beans, roasted squash, hard cooked egg

Proteins

Sliced Grilled Lemon-Herb Chicken ^{GF} | ^{DF}

Seared Salmon ^{GF} | ^{DF}

dill vinaigrette

Add Sesame Seared Tuna

Wasabi soy, cucumber slaw

Add Shrimp

Dressings

ranch ^{GF}, dijon herb vinaigrette ^{GF}, balsamic vinaigrette ^V | ^{GF} | ^{DF}

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Plated Lunch

All plated lunches include choice of one entrée, and RPH or Caesar salad. Served with artisan rolls, butter rosettes, starch and vegetable, Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees and assorted herbal teas.

Multiple entrée fee of 6 pp applies for up to three entrée selections for parties up to 250 guests maximum. Multiple entrée counts must be pre-selected and are due 14 days prior to the event date. Client to provide meal indicator cards for each place setting.

Salads

select one

RPH Salad ^{GF} | ^{DF} | ^{VG}

baby greens, artichoke, english cucumber ribbon, grape tomatoes, shaved carrot, dijon herb vinaigrette

Caesar

crisp romaine, shaved parmesan, garlic crouton, classic caesar dressing

Michigan Field Greens ^{GF} | ^{VG} | **Add**

toasted pecans, dried cherries, crumbled goat cheese, white balsamic vinaigrette

Main Course

Poultry

Herb Roasted Chicken Breast ^{GF} | ^{DF}

herbed chicken jus

Tuscan Marinated Chicken ^{GF} | ^{DF}

roasted tomatoes and artichoke compote, basil

Caprese Chicken ^{GF}

fresh mozzarella, roasted tomato, basil, balsamic jus

Chicken Rochester ^{GF}

Spinach florentine, herb cheese, roasted red peppers, tarragon mushroom sauce

Beef

Grilled 6oz Petite Tenderloin Filet ^{GF} | ^{DF}

zip sauce

Char Broiled Flat Iron Steak ^{GF} | ^{DF}

red wine bordelaise

Fish

Salmon Piccata

lemon caper jus

Seared Walleye

Smoked pineapple relish

Vegan / Vegetarian

Select one from below for your vegetarian option

Turmeric Glazed Cauliflower Steak ^V

quinoa pilaf, pickled red onion, arugula salad, harissa vinaigrette

Vegetable Napoleon ^V | ^{DF}

arrabiata sauce, herb risotto, crispy basil

King Trumpet Mushroom "Scallop" ^{VG} | ^{DF}

cauliflower puree, asparagus, red pepper oil spinach risotto

Starch & Vegetable

select one starch and one vegetable to accompany all main courses, except for vegan and vegetarian dishes, which are served fully composed.

Starch

Smashed Parmesan Redskins ^{GF}

Dauphinoise Potato

Boursin Whipped Potatoes

Parmesan Risotto

Sub Truffle Risotto

Vegetable ^{GF} | ^{DF}

Roasted Baby Vegetables

Roasted Asparagus With Baby Carrots

Lemon Roasted Broccolini

Sautéed Green Beans With Baby Carrots

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Dessert

Select one

Flourless Chocolate Torte ^{GF}

New York Cheesecake

fresh fruit topping

Lemon Mascarpone Cake

Chocolate Cappuccino Torte ^{V | DF}

Royal Park Trio

mini fruit tart, macaron, chocolate covered strawberry ^{GF}

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Boxed Lunches

Boxed lunches include your choice of sandwich, salad, snack, whole fruit, dessert, and assorted Pepsi products, or bottled water.

Sandwich

Select one

Turkey

Roasted turkey, provolone cheese, baby iceberg lettuce, tomato, avocado aioli, pretzel roll

Herb Marinated Roast Beef

White cheddar cheese, pickled onions, lettuce, tomatoes, horseradish aioli, multigrain bread

Curried Chicken Salad

lettuce, tomato, curry aioli, croissant

Artisan Ham

rosemary ham, swiss cheese, lettuce, tomato, dijon aioli, brioche bun

Grilled Vegetable ^{V | DF}

balsamic portobello mushroom, zucchini, squash, baby arugula, marinated tomato, pesto, balsamic reduction, ciabatta

Caprese Wrap

fresh mozzarella, greens, tomato, pesto aioli, balsamic, lawash wrap

Salad

select one

Spinach And Quinoa Salad

scallion, sweet peppers, dried cranberries, toasted walnuts, citrus poppy seed dressing

Potato Salad ^{GF}

dill, egg, celery, red onion, dijonaise

Antipasto Pasta Salad

bowtie pasta, salami, pepperoni, broccoli, tomato, black olives, parmesan

Individual Snack

select one

potato chips

pretzels

Dessert

select one

House-Made Chef's Select Cookie

Dubai Brownie

Lemon Bar

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Full Bar Package

Package includes bottled beer, premium wines, selected liquor package with mixers, and soft drinks. Pricing is based on tiered selection, and hours of service.

***One bartender is required per 100 guests for our full bar package at \$150 per bartender.**

Bottled Beers

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, Michelob Ultra 0.0, High Noon

Premium Wines

Trinity Oaks Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, Schweppes Ginger Ale

Essential Bar

New Amsterdam Vodka

New Amsterdam Gin

Cruzan Light Rum

Captain Morgan Rum

Mi Campo Blanco Tequila

Jim Beam White Bourbon

Jack Daniel's Whiskey

Dewar's Scotch

Two Hours

Three Hours

Four Hours

Five Hours

Exceptional Bar

Tito's Handmade Vodka

Bombay Sapphire Gin

Bacardi Rum

Captain Morgan Rum

Espolon Blanco Tequila

Maker's Mark Bourbon

Bulleit Bourbon

Jack Daniel's Whiskey

Johnnie Walker Black Scotch

Two Hours

Three Hours

Four Hours

Five Hours

Extraordinary Bar

Ketel One Vodka

Hendrick's Gin

Appleton Estate Rum

Captain Morgan Rum

Don Julio Blanco Tequila

Maker's Mark Bourbon

Bulleit Bourbon

Crown Royal Whiskey

Glenfiddich 12 Yr Scotch

Courvoisier Cognac

Two Hours

Three Hours

Four Hours

Five Hours

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Beer & Wine Package

Package Includes Bottled Beer, Premium Wines and Soft Drinks

Bottled Beers

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, Michelob Ultra 0.0, High Noon

Premium Wines

Trinity Oaks Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, Schweppes Ginger Ale

Two Hours

Three Hours

Four Hours

Five Hours

Hosted Bar

Charges are on a per drink basis.

***One bartender (\$150 fee) required for every 100 guests.**

Essential Cocktails

Essential Martini Cocktails

Exceptional Cocktails

Exceptional Martini Cocktails

Extraordinary Cocktails

Extraordinary Martini Cocktails

Domestic Bottled Beer

Essential Bottled Beer

Essential Wine by the Glass

Pepsi Products

Sparkling Water

Bottled Water

Cash Bar

Charges are on a per drink basis.

***One bartender (\$200 fee) and one cashier (\$75 fee) required for every 100 guests.**

Essential Cocktails

Essential Martini Cocktails

Exceptional Cocktails

Exceptional Martini Cocktails

Extraordinary Cocktails

Extraordinary Martini Cocktails

Domestic Bottled Beer

Essential Bottled Beer

Essential Wine by the Glass

Pepsi Products

Sparkling Water

Bottled Water

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