



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Strolling Menu

600 East University Drive Rochester, MI 48307

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

www.royalparkhotelmi.com

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.

Hors d'Oeuvres

For display or tray passing. All prices listed are per dozen. Two-dozen minimum orders are required for each selection.

Chilled

Shrimp Cocktail ^{GF | DF}

classic cocktail sauce

Fig & Prosciutto

orange zest, whipped honey ricotta, crostini

Mozzarella & Grape Tomato Skewer ^{VG | GF}

balsamic glaze, fresh basil

Tuna Tartare*

sesame cone, whipped avocado, spicy mayo

Classic Deviled Egg ^{GF | DF}

hot pepper bacon jam

Red Pepper Hummus ^{VG | GF}

feta cheese, cucumber

Antipasto Skewer ^{VG | GF}

marinated artichoke, sun-dried tomato,

mozzarella, olive

Roasted Tomato Bruschetta ^{VG}

herb cheese, crostini

Smoked Tenderloin Crostini

horseradish crème

Smoked Salmon Roulade

wheat crostini, dill crème fraiche

Hot

Classic Crab Cakes

lemon caper aioli

Nashville Hot Chicken Satay

blue cheese dip

Crisp Vegetarian Spring Roll ^{Vg}

sweet and sour sauce

Lamb Kofta Meatball Skewer

tzatziki

Impossible Vegan Quesadilla ^V

salsa roja

Zucchini And Quinoa Fritter ^V

Pine Nuts

Elote Popper

poblano cream

Vegetable Samosa ^V

cilantro lime coconut dip

Honey And Goat Cheese in Phyllo

Artichoke And Boursin Cheese Popper

Mini Franks in a Blanket

mustard

Chicken Tempura

spicy orange sesame glaze

Buffalo Chicken Spring Roll

bleu cheese

Mini Beef Wellington

horseradish cream

Spinach & Feta Spanakopita ^{Vg}

citrus aioli

Chicken Quesadilla Cone

salsa verde

Coconut Shrimp

sweet thai chili glaze

Sriracha Chicken Meatball

buttermilk dressing

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Specialty Display Stations

A minimum of 40 guests applies to all reception stations. 1.5 hours' maximum service time. The pricing listed is per guest unless otherwise noted.

Mezze

Chopped Fattoush Salad ^{VG}

romaine, tomato, radish, cucumber, parsley, mint,
lemon sumac vinaigrette

carrots, cucumbers, red radish, bell peppers ^V

traditional hummus, tzatziki, baba ghanoush ^{VG}

roasted peppers, marinated olives, cherry
tomatoes,

feta cheese ^{VG}

mini naan, pita chips

Vegetable Crudite

asparagus, tri-colored peppers, baby carrots,
cucumbers, celery, cherry tomato, cauliflower,
broccoli.

Served with hummus, buttermilk ranch, and dill
yogurt

Artisanal Cheese

assorted imported and domestic cheese
mixed nuts, dried fruit, fruit preserves crackers,
baguettes

Antipasti

spianata picante, prosciutto, soppressata,
mortadella

marinated mozzarella, manchego cheese

roasted red peppers & mushrooms

grilled zucchini & yellow squash

herb marinated artichokes, cipolini onions, &
olives

bean salad ^V

whole grain mustard, fruit preserves ^V

Baguette, breadsticks

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Culinary Action Stations

One culinarian attendant is required per 75 guests at reception stations. \$150 per chef attendant. A minimum of 40 guests applies to all reception stations. The pricing listed is per guest unless otherwise noted.

Whole Roasted Beef Tenderloin* GF

served with creamy horseradish, port wine demi glaze, béarnaise sauce, hearth-baked sourdough rolls

Roasted Beef Ribeye* GF

garlic herb roasted prime rib, creamy horseradish sauce, rosemary au jus

Pork Loin GF

mustard crusted pork loin, tri mustard cream

Turkey Breast GF

citrus brined semi-boneless turkey breast, cranberry sauce, turkey gravy

Roasted Salmon GF

herb roasted salmon, lemon caper jus, smoked pineapple relish

Available En Croûte

Pasta Station

Noodles: rigatoni ^v, cheese tortellini, fettucini
**gluten-free pasta available*

Sauce: parmesan cream ^{GF | VG}, tomato basil ^v, pesto ^{VG}, palomino ^{GF}

Toppings: mushrooms, asparagus, spinach, tomatoes, grilled chicken ^{GF}, shaved parmesan cheese

flatbread crackers, garlic breadsticks

Add Italian sausage
shrimp

Carvery Enhancements

Herb Roasted Red Skin Potatoes

Parmesan Risotto

Boursin Whipped Potatoes ^{Gf}

Roasted Vegetable Medley ^{v | VG}

Sautéed Haricot Vert ^{v | VG}

Roasted Asparagus ^{v | VG}

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Themed Stations

A minimum of 40 guests applies to all reception stations. The pricing listed is per guest unless otherwise noted.

Build Your Own Salad

Greens

chopped romaine, baby spinach, mixed greens

Toppings

roasted beets, marinated olives, cucumbers, shredded carrots, tomatoes, feta, shredded cheddar jack, dried cranberries, garlic croutons, crumbled bacon, goat cheese, marcona almonds, bleu cheese crumbles

Dressings

balsamic vinaigrette, ranch, dijon herb vinaigrette

artisan rolls, butter

add grilled chicken | 5 pp

shrimp | 7 pp

Mac & Cheese

Classic Four Cheese ^{VG}

cheddar, monterey jack, parmesan, provolone cream sauce

Buffalo Chicken

four cheese sauce, grilled chicken, hot sauce

Sub Pulled Pork Mac & Cheese | Add 4 pp

Four cheese sauce, pulled braised pork

Lobster Mac & Cheese | Add 6 pp

lobster béchamel sauce, lobster meat

Sliders

served with kettle chips, ketchup, mustard, ranch, sriracha mayo

Nashville Hot Chicken

Hawaiian roll, pickle, slaw, hot honey

Carolina Pulled Pork

coleslaw, pickle, crispy onion, Carolina bbq, Hawaiian roll

All-American Burger

caramelized onions, american cheese, pickle chips, pub sauce, Hawaiian roll

Caprese ^{VG}

toasted baguette, roma tomato, fresh mozzarella, balsamic vinaigrette reduction

French Fry

select two fry styles

Fries: crispy regular-cut, tater tots, waffle, sidewinder

Sauces: sriracha mayo, ranch dressing, ketchup

Add chili & cheese sauce | 6

Detroit Style Coney

mini all beef hot dog, coney chili, onion, mustard

Street Tacos

served with chorizo queso dip, tortilla chips, flour and corn tortillas ^{GF}

Meat ^{GF} | ^{DF}

select any two

grilled steak, chicken adobo, pork al pastor, roasted root vegetables

served with house made tomato salsa, salsa Verde, guacamole

Toppings: queso fresco, sour cream, cilantro lime onions

Potato Bar

potatoes ^{GF}: herb roasted, mashed sweet, Boursin whipped

toppings: butter, bacon, green onion, cheddar cheese, sour cream, goat cheese, marshmallow, brown sugar

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Sweet Tooth Stations

A minimum of 40 guests applies to all reception stations. The pricing listed is per guest unless otherwise noted.

Fruit Display

sliced melons and pineapple

seasonal berries

yogurt dip

dark chocolate ganache

Waffle Pops

traditional waffle wedges

sauces: milk chocolate, dark chocolate, white chocolate, nutella, caramel, strawberry

toppings: dried blueberries, toasted coconut, rainbow sprinkles, chocolate chips, chopped nuts, m&m pieces, oreo crumbles

Sweet Treats

seasonal fruit, assorted mini pastries, cannoli's, cookies, mini mousse cups, wedding cookies, lemon bars, raspberry bars, dubai brownies

Mini Donut Station

strawberry, caramel, and chocolate mini donuts

Ice Cream Sundae

attendant fee included

Ice Cream: vanilla and chocolate

Toppings: chocolate shavings, peanuts, sprinkles, pecans, m&m's, snickers, chopped oreos, maraschino cherries, whipped cream

Sauces: strawberry, caramel, hot fudge

Add: warm chocolate chunk cookies, warm brownies | 6 per person

Dessert Enhancements

price listed is per dozen. two dozen minimum order required

Assorted Cookies

Cupcakes

Chocolate Covered Strawberries

Crème Brûlée

Cheesecake Mini Bites

Cannoli's

Cream Puffs

Eclairs

Assorted Pastries

Fresh Fruit Tarts

RPH Rice Crispy Bars

Chocolate & White Chocolate Mousse Cups^{GF}

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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 10

Essential Martini Cocktails 12

Exceptional Cocktails 12

Exceptional Martini Cocktails 15

Extraordinary Cocktails 13

Extraordinary Martini Cocktails 16

Domestic Bottled Beer 7

Essential Bottled Beer 8

Essential Wine by the Glass 10

Pepsi Products 5

Sparkling Water 5

Bottled Water 5

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 11

Essential Martini Cocktails 13

Exceptional Cocktails 13

Exceptional Martini Cocktails 16

Extraordinary Cocktails 14

Extraordinary Martini Cocktails 17

Domestic Bottled Beer 8

Essential Bottled Beer 9

Essential Wine by the Glass 12

Pepsi Products 5

Sparkling Water 5

Bottled Water 5

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