



ROYAL PARK
HOTEL
EVERY DAY LUXURY

EASTER *Brunch*

Celebrate Easter with Royal Park Hotel!

Capture Selfies with Our Easter Bunny

Kids Craft Station

Easter Souvenirs for the Kids

SUNDAY APRIL 20, 2025

SEATINGS | 10 AM, 11:30 AM, 1 PM

ROYAL PARK HOTEL BALLROOM

\$75 PER ADULT | \$36 PER CHILD

Price is all-inclusive of taxes and fees.

Child pricing applies to ages 3-10. Ages 2 and under complimentary.

Strolling Buffet Includes:

Charcuterie & Seafood Displays

Create Your Own Omelet & Waffles

Lamb, Beef, and Ham Carving Stations

Traditional Brunch Features & Kids Selections

Sweets Table

Coffee, tea & juice included.

Alcoholic beverages will be available for purchase

RESERVE ONLINE



EASTER BRUNCH MENU

DISPLAYS

European

croissants, muffins, and breakfast breads, imported and domestic cheeses, bavarian ham, smoked turkey, soppressata, genoa salami, dried fruits, assorted crackers, whole grain mayo, dijon, honey butter, jams, and preserves

Seafood

poached shrimp served with lemons and cocktail sauce
Scottish sliced salmon with traditional garnishes

CREATE YOUR OWN

Omelet

cheeses...cheddar, goat, and Swiss
meats...bacon, sausage, and ham
veggies...mushrooms, broccoli, peppers, onions, tomato, spinach

Belgian Waffle

toppings...whipped butter, berry compote, chantilly cream, Nutella, peanut butter, bananas, caramel and chocolate sauce, fresh berries, MI pure maple syrup

Pasta

pasta noodles...cheese tortellini, farfalle, penne
sauces...palomino, marinara, pesto
additions...chicken, Italian sausage, spinach, mushrooms, tomatoes, peas, onions, peppers, breadsticks, artichoke hearts, parmesan

CARVING STATIONS

served with rolls and butter

whole roasted leg of lamb...mint pesto, rosemary lamb jus, tzatziki, pita

roast striploin of Angus beef...horseradish sauce, bordelaise, au jus, caramelized onions, roasted garlic aioli

brown sugar maple Dearborn ham...pineapple chutney

SPECIAL FEATURES

dill-seared salmon...lemon cream
vegetarian lasagna florentine...marinara
seasonal roasted vegetable medley
cheese blintzes...warm berry compote, chantilly cream
potatoes au gratin
scrambled eggs with chives
applewood bacon, Detroit brand sausage

FROM THE GARDEN

assortment of artisanal lettuce, cheese, tomatoes, onions, cucumbers, cottage cheese, green peas, olives, mandarins, sundried fruits, fresh fruit salad

FOR THE LITTLES

tempura chicken fingers, tater tots, mac and cheese, silver dollar pancakes, seasonal berries

DESSERT STATION

assorted house-made pastries, cookies, petit fours, cheesecake, fruit tarts, mousse cups, cakes, brownies

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.