



ROYAL PARK  
HOTEL  
EVERY DAY LUXURY

# MOTHER'S DAY *Brunch*

***Celebrate Mother's Day with Royal Park Hotel!***

***Capture Memories In Our Onsite Photo Booth***

***Make Mom A Mothers Day Card At Our Kids Craft Station***

***Enjoy A Surprise Takeaway For Mom***

**SUNDAY, MAY 12, 2024**

**SEATINGS 10 AM TO 2 PM**

**ROYAL PARK HOTEL BALLROOM**

**\$62 PER ADULT | \$28 PER CHILD**

*The price does not include an automatic 20% gratuity and 6% sales tax.  
Child pricing is available for kids aged 12 and under.*

## **Strolling Buffet Includes:**

Seafood Display

Create Your Own Omelette, Waffles & Eggs Benedict

Beef and Ham Carving Stations

Traditional Brunch Features & Kids Selections

Sweets Table

*Coffee, tea & juice included. Alcoholic beverages are available for purchase.*

*Valet parking will be available throughout the event for \$10 per vehicle.*

**RESERVATIONS**

**PARK 600 248.453.8732**



# MOTHER'S BRUNCH MENU

## DISPLAYS

### Seafood

shrimp cocktail served with lemons and cocktail sauce  
Scottish smoked salmon with red onion, hard-boiled eggs, capers, sour cream, chives, bagels

### Sweets

croissants, muffins, breakfast breads, honey butter, jams, and preserves, assorted house-made pastries, cookies, petit fours, cheesecake, fruit tarts, mousse cups  
cakes, brownies

## CREATE YOUR OWN STATIONS

### Omelette

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

### Belgian Waffle

toppings...fried chicken, whipped butter, berry compote, chantilly cream, Nutella, bananas, caramel sauce, fresh berries, MI pure maple syrup, bourbon maple syrup

### Eggs Benedict\*

English muffin, poached egg, choice of Canadian bacon or crabcake, hollandaise

## CARVING STATIONS

bourbon maple glazed Dearborn ham  
herb-roasted striploin of beef...mustard & tarragon demi

## SPECIAL FEATURES

baked salmon...dill remoulade  
chicken piccata...capers, lemon  
cheese tortellini palomino  
vegetarian lasagna florentine...marinara  
bananas foster french toast bake...cinnamon custard, banana rum compote, chantilly cream  
cheese blintzes...warm berry compote, chantilly cream  
lyonnaise potatoes  
scrambled eggs with chives  
applewood bacon, breakfast sausage  
spinach florentine fritatta

## FROM THE GARDEN

mixed organic field greens, red onion, artichoke hearts, cucumber, grape tomatoes  
cherry balsamic and sesame dressing  
pasta caprese salad...rainbow cherry tomatoes, red onion, fresh mozzarella, basil  
sliced fresh fruit & berries

## FOR THE LITTLES

tempura chicken fingers, tater tots, mac and cheese

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