



ROYAL PARK HOTEL

EVERY DAY LUXURY

Strolling

600 East University Drive Rochester, MI 48307
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www.royalparkhotelmi.com



2023 – AAA Four Diamond Award
2022 AAA Best of Housekeeping Award

Hors d'Oeuvres

For display or tray passing. All prices listed are per dozen. A two-dozen minimum order is required.

Cold Hors d'Oeuvres

Seared Beef Tenderloin

boursin & tomato jam, wheat crostini

Brie

pineapple peppercorn chutney, multigrain crostini

Chicken Caesar Forks ^{GF}

romaine hearts, marinated grilled chicken breast, grape tomato

Asian Vegetable Crudit  ^{GF} | ^{VG}

chinese rice paper wrapper, pea tendrils, yuzu wasabi dipping sauce

Garden Vegetables Shooter ^{GF} | ^{VG}

spring dipping sauce

Prosciutto Wrapped Mozzarella & Basil ^{GF}

Roasted Tomato Bruschetta

ch vre, herb crostini

Sesame Seared Tuna

daikon slaw, honey soy drizzle

Smoked Chicken Salad

goug re, basil salad

Smoked Salmon Roulade

wheat crostini

Smoked Lentil Fritter ^{GF} | ^{DF} | ^V

apricot chutney & pepitas

Caprese Skewer

mozzarella, tomato, basil, balsamic

Mini Avocado Toast

Tuna Poke

wonton crisp, wasabi aioli

Deviled Egg

Bourbon bacon jam

Prosciutto Wrapped Melon

Hot Hors d'Oeuvres

Applewood Smoked Bacon Wrapped Sea Scallops ^{GF}

citrus aioli

Baby New Zealand Lamb Chops ^{GF}

rosemary balsamic jus

Bacon Wrapped Dates ^{GF}

Baked Brie

pear, almond, phyllo

Chicken Tempura

spicy orange, black sesame glaze

Coconut Shrimp

thai chili sauce

Coconut Chicken Satay

spiced orange marmalade

Wild Mushroom & Smoked Chicken Phyllo Cup

Crisp Vegetarian Spring Roll

sweet and sour dipping sauce

Mini Maryland Crab Cakes

r moulade sauce

Mini Taco

vegetarian, pulled pork, or short rib cilantro, queso fresco

Spinach & Feta Spanakopita

Sticky Pork Lollipop ^{GF}

house-made spicy mango ketchup

Mini Beef Wellington

Vegetable Samosa ^V

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.

Imported and Domestic Cheese Display

Michigan artisan and international cheeses, berries, grapes, french baguettes, assorted crackers

Mezza Display

grilled vegetables, assorted olives, prosciutto-wrapped asparagus, sliced salami & soppressata, aged parmesan & manchego cheese, crusty bread, bread sticks, herbed olive oil, balsamic vinegar

Mediterranean Display

fattoush, baba ghanoush, hummus, roasted tomato hummus, soft pita triangles, crisp pita chips, crusty bread, tomato, feta, black olive salad, green lentils, chickpeas, roasted beet salad, assorted olives, vidalia onions, carrots

Lettuce Wrap Display

thai chicken, thai beef, asian cucumber salad, red cabbage slaw, sesame carrot salad, crispy rice noodles, chopped peanuts, thai chili, yuzu dressing, hoisin

Garden Vegetable Crudités Display

tricolor peppers, carrots, celery, english cucumbers, grilled asparagus, assorted baby tomatoes, broccoli, cauliflower, zucchini, squash, cusabi dressing, herbed ranch dressing

Antipasti Display

fresh herb-grilled portobello mushroom, zucchini, summer squash, asparagus, red onions, sliced prosciutto di parma, soppressata, salami, roasted red and yellow pepper salad, garlic cloves, capers, fresh mozzarella, basil roasted tomatoes, ripened melon slices, variety of marinated olives, grilled crostini, hearth-baked bread, olive oil, balsamic vinegar

Strolling Stations

French Fry Station

select two

crispy regular-cut, tater tots, waffle, and sidewinder fries, served with a selection of any three sauces

Sauce Selections: sriracha mayo, ranch dressing, wasabi mayo, mango ketchup, sweet thai chili sauce

Add chili & cheese sauce

Soup & Salad Station

40 guest minimum

tomato basil bisque, cream of chicken & wild rice, organic greens with a seasonal selection of garden-fresh toppings, served with poppy seed and ranch dressings, sliced baguette, crostini

Sushi Display*

100-piece minimum

vegetable roll, california roll, smoked eel roll, spicy tuna roll, nigiri, sashimi, served with wasabi, pickled ginger, soy sauce, chopsticks MKT price

Gourmet Mac & Cheese Station

40 guest minimum. Select any three

- artisan herbed
- smoked chicken carbonara
- white cheddar, spinach, and bacon
- buffalo chicken
- BBQ brisket
- cajun chicken & shrimp bowtie

Slider Station

40 guest minimum. 40 minutes of service maximum.

Southerner

butter milk biscuits, fried chicken breast cutlet, pickle chip

Carolina

pulled pork, coleslaw, pickle chip, fried onion straws, BBQ sauce, carolina mustard sauce

Ja'makin Me Hungry

jerk chicken breast, pepper jack cheese, pineapple salsa

Caprese

toasted baguette, vine-ripened tomato, fresh mozzarella, balsamic vinaigrette reduction

Ocean

crab cake, tomato, lettuce, lemon tartar sauce

Thanksgiving Day

roasted turkey, stuffing, cranberry sauce

All-American

hamburger patty, sautéed onions, american cheese, pickle chip

Reuben

corned beef, swiss, sauerkraut, russian dressing

Veg-Head

mini pita bread, black bean burger, guacamole, micro greens

Greek

lamb burger, feta, greek olive tapenade, tomato, lemon dressed micro greens

Culinarian

One culinarian attendant is required per 75 guests at reception stations. \$125 per chef attendant.
A minimum of 40 guests applies to all reception stations. The pricing listed is per guest unless otherwise noted.

Pasta Station

chef attendant fee

penne, farfalle, tortellini, basil marinara, parmesan alfredo, palomino, pesto, forest mushrooms, garden vegetable garnishes, italian garlic bread, focaccia, olive oil, parmigiano-reggiano

Add chicken, shrimp, or italian sausage for

Mashed Potato Station

Idaho, yukon gold, and sweet potato mash served with whipped butter, Wisconsin cheddar, goat cheese crumbles, bacon, sour cream, chives, caramelized onions, and brown sugar

Asian Stir Fry

chef attendant fee

chicken, shrimp, pea pods, bamboo shoots, scallions, water chestnuts, mushrooms, bean sprouts, cashews, mixed vegetables, ginger-fried rice, hoisin, soy sauce, teriyaki sauce, sesame oil

Whole Roasted Beef Tenderloin*

served with assorted mustards, creamy horseradish sauce, wild mushroom, béarnaise sauce, hearth-baked sourdough rolls

Whole Turkey

sage rubbed slow-roasted turkey, served with assorted mustards, cranberry cherry chutney, giblet gravy, silver dollar rolls

Salmon En Croute*

pastry-wrapped filet of salmon, asparagus chive mousse

Sesame Seared Ahi Tuna*

rare seared ahi tuna, hoisin glaze, wasabi cucumber sauce, cucumber salad

Rack of Lamb Provencal*

mustard, herb crumb crusted rack of lamb, roasted garlic balsamic jus

Sweet Endings

Guest minimums apply. The pricing listed is per guest unless otherwise noted.

Sweet Treats

25 guest minimum

seasonal fresh fruit salad, mini pastries, chocolate-covered strawberries & chef's choice (2) flavors of potted desserts

Sweet Finale

100 guest minimum

seasonal fresh fruit salad, assorted miniature pastries, cannoli's, brownies, cookies, crème brûlée, white and dark chocolate mini mousse martinis and classic tiramisu

Crème Brûlée Station

25 guest minimum

select any four from the following selections

- milk chocolate with sea salt caramel
- orange dreamsicle with white chocolate pearls
- lemon meringue
- vanilla with fruit, freshly whipped cream
- rockin' raspberry with chocolate crèmeux, chocolate strudel
- caramel apple with house-made apple pie filling, whipped cream

Cream Puff Station

25 guest minimum

cream puff pastries, local ray's vanilla ice cream, sanders hot fudge and caramel sauce, strawberry sauce, whipped cream, chocolate shavings, peanuts, assorted candies, sprinkles

Ice Cream Sundae Station

50 guest minimum. *Attendant included

local ray's french vanilla and chocolate ice creams served with the following toppings

Toppings: chocolate shavings, peanuts, pecans, sprinkles, m&ms, snickers, chopped oreos, maraschino cherries, whipped cream, strawberry topping, sanders hot fudge and caramel sauces

Potted Dessert Bar

25 guest minimum. *Attendant Included

select any three mini mason jar confections

coconut cream, lemon meringue, cheesecake (blueberry, cherry, or strawberry), banana cream, key lime, baked apple, cherry or mixed berry, chocolate silk, chocolate salted caramel, malted caramel mousse with praline pretzel crust

Shortcake Bar

25 guest minimum

Served with whipped cream and berry garnish

Select Three Flavors: chocolate pound cake, sweet biscuits, angel food cake, lemon pound cake

Toppings: strawberry sauce, mixed berry sauce, lemon curd

Brownie & Pie A la Mode Station

50 guest minimum

warm triple chocolate chunk brownie, warm individual cherry, apple and blueberry house-made pies, local ray's french vanilla ice cream, caramel, chocolate sauce, fresh whipped cream

Full Bar Package

Package Includes Liquor, Bottled Beer, Premium Wine, Mixers and Soft Drinks

LIQUOR

Premium

Absolut Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Rum
Sauza Agave Silver Tequila
Jim Beam Bourbon
Canadian Club Whiskey
Jack Daniel's Whiskey
Dewar's Scotch

Top Shelf

Tito's Handmade Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
1800 Reposado Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Jack Daniel's Whiskey
Johnnie Walker Black Scotch

Super Premium

Grey Goose Vodka
Hendricks Gin
Bacardi Rum
Captain Morgan Rum
Patrón Silver Tequila
Jack Daniel's Whiskey
Knob Creek Bourbon
Crown Royal Whiskey
Glenfiddich 12 yr Scotch

Bottled Beer

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

Premium Wine

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc Avalon Cabernet Sauvignon, Line 39 Pinot Noir

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

Beer & Wine Package

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Bottled Beer

Bud Light, Labatt Blue, Stella, Bell's Two Hearted, N/A Beer, Hard Seltzer

Premium Wine

10 Span Chardonnay, 13 Degrees Celsius Sauvignon Blanc Avalon Cabernet Sauvignon, Line 39 Pinot Noir

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale

Hosted Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails
Premium Martini Cocktails
Top Shelf Brand Cocktails
Top Shelf Martini Cocktails
Super Premium Brand Cocktails
Super Premium Martini Cocktails
Cordials
Domestic Bottled Beer
Premium Bottled Beer
Premium Wine by the Glass
Soft Drinks – Pepsi Products
Sparkling Water
Bottled Water

Per Bartender (Hosted Bar)

One Bartender Required for Every 125
Guests

Cash Bar

(Charges Are On a Per Drink Basis)

Premium Brand Cocktails
Premium Martini Cocktails
Top Shelf Brand Cocktails
Top Shelf Martini Cocktails
Super Premium Brand Cocktails
Super Premium Martini Cocktails
Cordials
Domestic Bottled Beer
Premium Bottled Beer
Premium Wine by the Glass
Soft Drinks – Pepsi Products
Sparkling Water
Bottled Water

Per Bartender (Cash Bar) & Per Cashier

One Bartender Required for Every 125
Guests