



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Dinner

600 East University Drive Rochester, MI 48307

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www.royalparkhotelmi.com



2024 – AAA Four Diamond Award

Revised 2/14/25

HOR'S D'OEUUVRES

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

HOT HORS D'OEUUVRES

VEGAN JACKFRUIT CAKE ^{GF | V}

Roasted tomato puree

CLASSIC CRAB CAKES

Lemon caper aioli

COCONUT CHICKEN SATAY

Spiced orange marmalade

PARMESAN & GOAT CHEESE STUFFED PEPPADEW ^{VG}

Smoked cayenne honey

CRISP VEGETARIAN SPRING ROLL ^{VG}

Sweet and sour sauce

CARIBBEAN RISOTTO CAKE ^{V | GF | DF}

Pineapple chutney

VEGETABLE POT STICKER ^{VG}

Wasabi soy

BLACK BEAN EMPANADA ^{VG}

Tomatillo sauce

CHICKEN TEMPURA

Spicy orange sesame glaze

WILD MUSHROOM & SMOKED CHICKEN PHYLLO CUP

Herbed cream cheese

MINI BEEF WELLINGTON

Horseradish cream

SPINACH & FETA SPANAKOPITA ^{VG}

Citrus aioli

COCONUT SHRIMP

Sweet Thai chili glaze

COLD HORS D'OEUUVRES

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

WILD MUSHROOM PHYLLO ^{VG}

Goat cheese, shaved parmesan, micro basil

SESAME SEARED TUNA ^{GF | DF}

Daikon slaw, honey soy drizzle

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 fraîche

All prices are subject to a 24% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.

Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

* Items marked with an asterisk may be cooked to order.

PLATED DINNER

All plated dinners 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.

SALADS

Select one

THE RPH SALAD ^{GF | DF | VG}

Baby greens, artichoke, English cucumber ribbon, grape tomatoes, shaved carrot, Dijon herb vinaigrette

CAESAR

Crisp romaine, grape tomatoes, shaved parmesan, herbed crostini, classic Caesar dressing

MICHIGAN FIELD GREENS ^{GF | VG | ADD}

Toasted pecans, dried cherries, crumbled goat cheese, balsamic vinaigrette

SPINACH RADICCHIO SALAD ^{V | ADD}

Shaved radish, toasted chickpeas, haricot vert, red onions, cucumbers, lemon-dill dressing

MAIN COURSE

POULTRY

HERB ROASTED CHICKEN BREAST ^{GF | DF}

Mushroom thyme ragout, chicken jus

CAPRESE CHICKEN ^{GF}

Fresh mozzarella, roasted tomato, basil, balsamic jus

LEMON HERB CHICKEN ^{GF | DF}

Spinach, roasted peppers, lemon jus

CHICKEN ROCHESTER ^{GF}

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

BEEF

BRAISED BONELESS SHORT RIB ^{GF | DF}

Red wine reduction

FILET MIGNON* ^{GF | DF}

Grilled 7 oz. filet, mushroom ragout, garlic demi-glace

MAIN COURSE CONTINUED

FISH

DILL SEARED SALMON ^{GF}

Toasted caraway, fresh dill, spinach butter sauce

HERB CRUSTED MAHI-MAHI ^{GF | DF}

Tomato olive compote

CHILEAN SEA BASS ^{GF | DF}

Sautéed spinach and arugula, lemon vinaigrette

VEGAN/VEGETARIAN

GRILLED VEGETABLE RISOTTO ^{V | DF}

Roasted portobello mushroom, onion, zucchini, yellow squash & eggplant, served over spinach risotto topped with red pepper coulis

TURMERIC GLAZED CAULIFLOWER STEAK ^V

Green lentils, wilted frisée, pickled onions, lemon vinaigrette

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

Whipped garlic Yukon potatoes ^{GF}

VEGETABLE ^{GF | DF}

Fresh Seasonal Medley

Roasted Asparagus with baby carrots

Lemon roasted broccolini

Sautéed green beans with baby carrots

Note* The pricing listed is per guest unless otherwise noted. Additional entrées may be available for parties up to 250 guests maximum. For two entrée selections, there is an additional fee of 5 per guest. For three entrée selections, there is an additional fee of 6 per guest. 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.

V – Vegan | VG – Vegetarian | GF – Gluten-Free | DF – Dairy-Free

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PLATED DINNER DUET ENTRÉES

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

FILET & CHICKEN ^{GF} | ^{DF}

Grilled Petite Filet Mignon - mushroom ragout

Lemon Herb Chicken – spinach, roasted peppers

SHORT RIB & CHICKEN ^{GF} | ^{DF}

Braised Boneless Short Rib

Herb Grilled Chicken Breast

FILET & SHRIMP ^{GF}

Grilled Petite Filet Mignon – sautéed onion

Grilled Shrimp

FILET & CAPRESE CHICKEN ^{GF}

Seared Petite Filet Mignon

Caprese Chicken – fresh mozzarella, roasted tomato, basil

FILET & SALMON ^{GF}

Grilled Petite Filet Mignon

Dill Seared Salmon

Also available at Mkt Price

Chilean Sea Bass ^{GF} | ^{DF}

Butter Poached Lobster Tail ^{GF}

STARCH

Select one

Smashed parmesan redskins ^{GF}

Dauphinoise potato

Whipped garlic Yukon potatoes ^{GF}

VEGETABLE ^{GF} | ^{DF}

Select one

Fresh Seasonal Medley

Roasted Asparagus with baby carrots

Lemon roasted broccolini

Sautéed green beans with baby carrots

SAUCE

Select one for each appropriate entrée

BEEF SAUCES

Port wine ^{GF} | ^{DF}

Mushroom bordelaise ^{GF} | ^{DF}

Creamy onion soubise ^{GF}

CHICKEN SAUCES

Lemon jus ^{GF} | ^{DF}

Balsamic Jus ^{GF}

Chicken Jus ^{GF} | ^{DF}

FISH SAUCES ^{GF}

Spinach butter

Lemon cream

Scampi butter

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DINNER BUFFETS

All buffets include artisan rolls and butter, and Crazy Fresh Royal Park Blend freshly brewed regular and decaf coffees. A minimum of 50 guests applies for all dinner buffets. The pricing listed is per guest unless otherwise noted. For buffets of 25-49 guests, add \$8 per guests. Add Soup To Dinner Buffets | \$4 per guest

SOUPS: chicken tortilla, creamy tomato, vegan minestrone, broccoli cheddar

ROYAL PARK

The RPH Salad ^{GF | DF | VG}

Baby greens, artichoke, English cucumber ribbon, grape tomatoes, shaved carrot, Dijon herb vinaigrette

Orzo Pasta Salad ^{VG}

Scallion, peppadew, feta cheese, balsamic

Bourbon Glazed Strip Steak ^{GF | DF}

Beef jus

Grilled Chicken Breast ^{GF | DF}

Fresh herbs, wilted Swiss chard, lemon jus

Lemon Garlic Roasted Broccolini ^{V | GF}

Yukon Gold Potato & Cauliflower Mash ^{GF}

Carrot Cake

Flourless Chocolate Torte ^{GF}

CREEKSIDE

Hearts of Romaine Salad ^{V | GF}

Pickled red onions, watermelon radish, cucumbers, poppy seed dressing

Red & White Quinoa Salad ^{V | GF}

Roasted vegetables

Charcuterie Board

Assorted cheese, meat, olive medley, pub mustard, cherry preserves, assorted crackers and flatbread

Roasted Salmon ^{GF | DF}

Cucumber fennel slaw, tomato coulis

Braised Short Rib ^{GF | DF}

Red wine sauce, roasted shallots

Gruyère & Cheddar Mashed Potatoes ^{VG | GF}

Roasted Asparagus ^{V | GF}

Basil vinaigrette

Assorted Mini Sweets

Chocolate Covered Strawberries ^{GF}

MEDITERRANEAN

Greek Salad ^{GF | VG}

Romaine, pepperoncini, olives, capers, tomatoes, feta, lemon vinaigrette

Mediterranean Salad ^{DF}

Orzo, cucumber, chickpeas, cherry tomato, roasted peppers, basil oil

Lemon Oregano Roasted Chicken Breast ^{GF | DF}

Chicken jus

Seared Scarlet Snapper ^{GF}

Kalamata vinaigrette

Grilled Flank Steak ^{GF | DF}

Roasted tomato purée

Middle Eastern Rice ^V

Vermicelli

Roasted Eggplant ^{GF}

Tahini yogurt sauce, lemon zest

Lemon Olive Oil Cake

Chocolate Panna Cotta

THE EXECUTIVE

The RPH Salad ^{GF | DF | VG}

Baby greens, artichoke, English cucumber ribbon, grape tomatoes, shaved carrot, Dijon herb vinaigrette

Artichoke Salad ^V

Roasted tomatoes, cashews, herbs, olive vinaigrette

Grilled Tenderloin ^{GF}

Bleu cheese, roasted mushrooms, house made steak sauce

Seared Chicken ^{GF | DF}

Michigan cherry port wine sauce

Roasted Mahi-Mahi ^{GF}

Poblano corn succotash, lemon butter sauce, capers

Potato Au Gratin ^{VG | GF}

Harissa Roasted Baby Carrots ^{V | GF}

Chef's Select Seasonal Cheesecake

Key Lime Pie

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PLATED DESSERT

Includes choice of one dessert. The pricing listed is per guest unless otherwise noted.

DESSERT SELECTIONS

CHOCOLATE TRUFFLE CAKE ^{GF}

SEASONAL CHEESECAKE

with fresh fruit topping

LIMONCELLO MASCARPONE

CHOCOLATE CAPPUCCINO TORTE ^{V | DF}

ROYAL PARK TRIO

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

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SWEET TOOTH STATIONS

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.

FRUIT DISPLAY

Sliced melons and pineapple

Seasonal berries

Yogurt dip

Dark chocolate dip

WAFFLE POPS

Traditional waffle wedges, vanilla ice cream

Sauces: milk chocolate, dark chocolate, peanut butter, 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, brownies, cookies, white and dark chocolate mousse, classic tiramisu

ICE CREAM SUNDAE

Ice cream: vanilla and chocolate ice cream

Toppings: chocolate shavings, peanuts, sprinkles, pecans, M&M's, Snickers, chopped Oreos, maraschino cherries, whipped cream

Sauces: strawberry topping, hot fudge, caramel sauce

ADD: cream puff shells, warm brownies | 6 per person

MILK & COOKIES STATION

Served with whole milk, chocolate milk and oat milk

Chocolate chip, sugar, red velvet, triple chocolate cookies

CUPCAKE STATION

Cupcake flavors: chocolate and vanilla

Toppings: chocolate shavings, sprinkles, chopped nuts, candy pieces, Oreo crumbles, coconut

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LATE-NIGHT INDULGENCE

Quantities must be ordered for at least 50% of your guest count. The pricing listed is per guest unless otherwise noted. 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.

SLIDER STATION

Select Any Two or All Four

Served with French fries, ketchup, mustard, ranch, sriracha mayo

Southerner: buttermilk biscuits, fried chicken breast cutlet, pickle chips

Carolina: pulled pork, coleslaw, pickle, fried onion straws, BBQ sauce, Carolina mustard

All-American: hamburger patty, sautéed onions, American cheese, pickle chips

Caprese ^{VG}: Toasted baguette, Roma tomato, fresh mozzarella, balsamic vinaigrette reduction

FRENCH FRY STATION

select two fry styles and three sauces

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

TACO BAR

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

Meat ^{GF} | ^{DF}: traditional beef, chipotle chicken

Toppings: queso fresco, sour cream, cheddar jack cheese, lettuce

Salsa: tomato, salsa verde, guacamole

POTATO BAR

Potatoes ^{GF}: smashed Yukon, mashed sweet, creamy garlic mashed

Toppings: bacon, green onion, cheddar cheese, sour cream, goat cheese, brown sugar, balsamic onion glaze, jalapeño bacon jam

MAC & CHEESE STATION

CLASSIC HERB & CHEDDAR ^{VG}

BUFFALO CHICKEN

WHITE CHEDDAR, SPINACH & BACON

ADD Brisket

CONEY STATION

Coney Island-style beef hot dogs

Served with chili, onions, mustard

House made kettle chips and ranch dressing

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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
Mi Campo Blanco Tequila
Jim Beam White Bourbon
Canadian Club Whiskey
Jack Daniel's Whiskey
Monkey Shoulder Scotch

Top Shelf

Tito's Handmade Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Espolon Blanco Tequila
Maker's Mark Bourbon
Bulleit Bourbon
Jack Daniel's Whiskey
Johnnie Walker Black Scotch

Super Premium

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

Bottled Beer

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

Premium Wine

Serving 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

Premium Bar

Two Hours
Three Hours
Four Hours
Five Hours

Top Shelf Bar

Two Hours
Three Hours
Four Hours
Five Hours

Super Premium Bar

Two Hours
Three Hours
Four Hours
Five Hours

One Bartender Required for Every 125 Guests

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Beer & Wine Package

Package Includes Bottled Beer, Premium Wine and Soft Drinks

Two Hours

Three Hours

Four Hours

Five Hours

Bottled Beer

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

Premium Wine

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

Soft Drinks

Pepsi, Diet Pepsi, Starry Lemon Lime, 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

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

One Bartender Required for Every 125 Guests

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