



ROYAL PARK
HOTEL
EVERY DAY LUXURY

Lunch

600 East University Drive Rochester, MI 48307

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www.royalparkhotelmi.com



2024 – AAA Four Diamond Award

Revised 2/14/25

LUNCH BUFFETS

All buffets included Crazy Fresh Royal Park Blend freshly brewed coffees and assorted herbal teas.
A minimum of 25 guests applies for all lunch buffets. The pricing listed is per guest unless otherwise noted.
For buffets of less than 25 guests, an additional \$125 service fee will be added.

Add soup to your buffet for an additional 4 per person.

SOUPS – Chicken tortilla, creamy tomato, vegan minestrone, broccoli cheddar

TEX MEX BUFFET

Served with salsa, sour cream, guacamole, tomatoes, shredded lettuce, green onions, shredded cheese, warm flour and corn tortillas ^{GF}

ROMAINE JÍCAMA SALAD ^{GF}

Pickled onions, citrus jicama, queso fresco, agave-lime vinaigrette

CILANTRO SALAD ^{V | GF}

Black bean, roasted corn, lime, cilantro

ADOBO MARINATED FLANK STEAK ^{GF | DF}

Bell peppers, onions

BRAISED SOUTHWEST CHICKEN ^{GF | DF}

Chipotle tomato sauce

TRADITIONAL MEXICAN RICE ^{V | GF}

COWBOY STYLE PINTO BEANS ^{GFA | V}

ROASTED MUSHROOMS ^{V | GF | DF}

DESSERT

FLOURLESS CHOCOLATE TORTE ^{GF}

SANDWICH SHOP

SELECT UP TO THREE SANDWICHES

Sandwiches served with dill pickles, olive, house-made potato chips, and our RPH salad, ranch and Dijon herb vinaigrette ^{VG | DF} dressings.

TURKEY BLT ^{DF}

Roasted turkey, turkey bacon, avocado aioli, baby iceberg lettuce, tomato, pretzel roll

HERB MARINATED ROAST BEEF

Pickled onions, lettuce, tomatoes, horseradish aioli, white cheddar, multigrain bread

CHICKEN SALAD WRAP

Pesto spread, mozzarella, Bibb lettuce, herb roasted tomatoes

HAM

Rosemary ham, Swiss cheese, Dijon aioli, lettuce, tomato, Brioche bun

TUNA SALAD

Marinated albacore tuna, crunchy celery, red onion, dill, citrus Dijon aioli, parsley chiffonade, croissant

GRILLED VEGETABLE ^{V | DF}

Balsamic Portobello mushroom, zucchini, squash, baby arugula, marinated tomato, pesto, balsamic reduction, ciabatta

DESSERT

STRAWBERRY SHORTCAKE

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

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.

LUNCH BUFFETS CONTINUED

THE MOTOWN

Served with artisan rolls and butter

RPH SALAD ^{GF | DF | VG}

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

BROCCOLI CABBAGE APPLE SLAW ^V

SAUTEED CHICKEN ^{GF | DF}

Michigan cherry sauce

BRAISED BONELESS SHORT RIBS ^{GF | DF}

CHEF'S SELECT SEASONAL VEGETABLE

ORZO PASTA ^{VG}

Zucchini, yellow squash, parmesan cheese

DESSERT

DETROIT CLASSIC BUMPY CAKE

ITALIAN

Served with artisan rolls, garlic bread sticks and butter

TRADITIONAL CAESAR SALAD

Romaine hearts, parmesan, garlic croutons
classic Caesar dressing

ANTIPASTO SALAD ^{GF}

Salami, ham, provolone, olives, pepperoncini, cucumbers
red pepper vinaigrette

BEEF BISTECCA ^{GF | DF}

Braised spinach, pesto

CHICKEN MARSALA ^{GF | DF}

Tender Mushrooms, Marsala Wine, Garlic and Herbs

RIGATONI ^{VG}

Palomino sauce, basil

CHEF'S SELECT SEASONAL VEGETABLE

DESSERT

TIRAMISU

MEDITERRANEAN

Served with artisan rolls and butter

CUCUMBER SALAD ^{GF | VG}

Cucumber, grape tomatoes, red onion, basil, fresh mozzarella, capers, Dijon vinaigrette

PENNE PASTA SALAD ^V

Penne, chickpeas, Kalamata olives, roasted peppers, creamy tahini vinaigrette

LEMON OREGANO CHICKEN ^{GF | DF}

Chicken jus

GRILLED SALMON ^{GF | DF}

Tomato olive compote

MIDDLE EASTERN RICE

Vermicelli

ROASTED EGGPLANT ^{V | GF | DF}

Kalamata sauce, lemon zest

DESSERT

LEMON OLIVE OIL CAKE

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LUNCH BUFFETS CONTINUED

SOUP & SALAD BAR

SOUP

SOUP OF THE DAY

Chef's choice

COMPOSED SALADS

QUINOA ^V | ^{GF}

Celery, scallion, sweet peppers, dried cranberries, tender herbs, toasted walnuts, lemon vinaigrette

POTATO ^{GF}

Marble potatoes, haricot vert, shallots, asparagus, radish, bacon vinaigrette

CREATE YOUR OWN SALAD

GREENS ^V

Chopped romaine, baby spinach, mixed greens

TOPPINGS

Roasted beets, grilled asparagus, feta cheese, cheddar cheese, bacon bits, avocado, tomatoes cucumbers, radish, almonds, dried cherries, garlic croutons, garbanzo beans, roasted squash, hard cooked egg

PROTEINS

Sliced grilled lemon-herb chicken ^{GF} | ^{DF}

Flaked poached salmon, dill vinaigrette ^{GF} | ^{DF}

ADD shrimp | 6 per person

DRESSINGS

Ranch ^{GF}, Dijon herb vinaigrette ^{GF},

Balsamic vinaigrette ^V | ^{GF} | ^{DF}

DESSERT

Fruit tart

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PLATED LUNCH

All plated lunches 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 10 per person

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

MAIN COURSE

POULTRY

HERB ROASTED CHICKEN BREAST ^{GF | DF}

Mushroom thyme ragout, chicken jus

TUSCAN MARINATED CHICKEN ^{GF | DF}

Roasted tomatoes and artichoke compote, basil

CAPRESE CHICKEN ^{GF}

Fresh mozzarella, roasted tomato, basil, balsamic jus

CHICKEN ROCHESTER ^{GF}

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

BEEF

GRILLED PETITE TENDERLOIN FILET ^{GF | DF}

Chimichurri sauce

SEARED FLAT IRON STEAK ^{GF | DF}

Beef jus

MAIN COURSE CONTD.

FISH

DILL SEARED SALMON ^{GF}

Toasted caraway, fresh dill, spinach butter sauce

HERB ROASTED GREAT LAKES WHITEFISH ^{GF | DF}

Lemon caper jus

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 | DF}

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

DESSERT COURSE

Select one

SEASONAL CHEESECAKE

BOURBON VANILLA TARTS

CARROT CAKE

FLOURLESS CHOCOLATE TORTE ^{GF}

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

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BOXED LUNCHES

Boxed lunches include your choice of sandwich, salad, snack, whole fruit, dessert, and assorted Pepsi products, or bottled water.

HERB MARINATED ROAST BEEF

Pickled onions, lettuce, tomatoes, horseradish aioli, white cheddar cheese, multigrain bread

CHICKEN SALAD

Chicken salad wrap, pesto spread, mozzarella, Bibb lettuce, herb roasted tomatoes

TURKEY BLT ^{DF}

Roasted turkey, turkey bacon, avocado aioli, shredded baby iceberg lettuce and tomato, pretzel roll

TUNA SALAD

Marinated albacore tuna, crunchy celery, red onion, dill, citrus Dijon aioli, parsley chiffonade, croissant

GRILLED VEGETABLE ^{V | DF}

Zucchini squash, balsamic Portobello mushroom, marinated tomato, baby arugula, pesto, balsamic reduction, served on ciabatta

SALAD SELECTION

Select one

Quinoa Salad, olives, bell peppers, feta ^{GF}

Cheese tortellini & caprese salad

Rotini Pasta, red peppers, olives, oregano, pesto ^V

Black bean, corn, and tomato salad ^{V | GF}

INDIVIDUAL SNACK

POTATO CHIPS

PRETZELS

DESSERT

Select one

HOUSE-MADE CHEF'S SELECT COOKIE

DOUBLE CHOCOLATE BROWNIE

GRANOLA BAR ^{GF}

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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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