



ROYAL PARK
HOTEL
EVERY DAY LUXURY

STROLLING

600 East University Drive Rochester, MI 48307

Phone (248) 652-2600 • Fax (248) 652-8903

www.royalparkhotelmi.com



2024 – AAA Four Diamond Award

Revised 2/19/25

RECEPTION

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

COLD HORS D'OEUVRES

SHRIMP COCKTAIL ^{GF | DF}

Classic cocktail sauce

FIG & PROSCIUTTO

Orange zest, whipped honey ricotta, crostini

CAPRESE SKEWER ^{VG | GF}

Mozzarella, tomato, 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 DEVEILED 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

HOT HORS D'OEUVRES

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

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.

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.

MEZZE

Chopped Fattoush salad, lemon sumac vinaigrette ^{VG}

Carrots, cucumbers, red radish, bell peppers ^V

Traditional hummus, tzatziki, baba ghanoush ^{VG}

Roasted peppers, marinated olives, cherry tomatoes, feta cheese ^{VG}

Mini naan, corn tortilla chips

VEGETABLE CRUDITE

Asparagus, tri-colored peppers, baby carrots, cucumbers, celery, squash, mushrooms, broccoli, hummus, buttermilk ranch, dill yogurt

ARTISANAL CHEESE

Four types of local and domestic cheeses

Mixed nuts, dried fruits, cherry preserves

Flatbread crackers, toasted breads

ANTIPASTI

Coppa salami, prosciutto, soppressata, mortadella

Marinated mozzarella, Manchego cheese

Roasted red peppers & mushrooms

Grilled zucchini & eggplant

Herb marinated artichokes, cipolini onions, & olives

Bean salad ^V

Whole grain mustard, cherry compote ^V

French bread, breadsticks

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.

CULINARY ACTION 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.

ROASTED BEEF RIBEYE* GF

Garlic herb roasted prime rib, horseradish sauce, pan jus

PORK LOIN GF

Cajun marinated seared pork loin, herb demi glace

TURKEY BREAST GF

Citrus brined semi-boneless turkey breast, cranberry sauce, classic turkey gravy

ROASTED SALMON GF

Roasted salmon, includes choice of dill caper aioli and lemon cream sauce

Available En Croûte | 4 per person

CARVERY ENHANCEMENTS

Parmesan Roasted Yukon Potato VG | GF

Cheddar and Chive Polenta VG

Garlic Mashed Potatoes GF

Roasted Vegetable Medley V | VG

Sautéed Haricot Vert V | VG

Roasted Asparagus V | VG

PASTA STATION

Maximum of 150 guests with Chef attendants

Noodles: rigatoni V, cheese tortellini

**gluten-free pasta available*

Sauce: parmesan cream GF | VG, tomato basil V, pesto VG
palomino GF

Toppings: roasted mushrooms, asparagus, spinach, grape tomatoes, grilled chicken GF, shaved parmesan cheese

Flatbread crackers, garlic breadsticks

Add Italian sausage | 3 per person

Shrimp | 5 per person

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.

THEMED STATIONS

A minimum of 40 guests applies to all reception stations. The pricing listed is per guest unless otherwise noted.

BUILD YOUR OWN SALAD

Greens

Chopped romaine, baby spinach, spring greens

Toppings

Roasted beets, marinated olives, cucumbers, shredded carrots, grape tomatoes, crumbled feta, shredded cheddar, toasted walnuts, dried cranberries, seasonal berries, garlic croutons, crumbled bacon

Dressings

Balsamic vinaigrette, ranch, Dijon herb vinaigrette ^{GF}

Artisan rolls, butter

Add grilled chicken

SLIDERS

Select Any Two or All Four

Served with kettle chips, 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

DETROIT STYLE CONEY

Coney Island-style beef hot dogs

Served with chili, onions, mustard

House made kettle chips and ranch dressing

FRENCH FRY

select two fry styles and three sauces

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

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

Add chili & cheese sauce

TACO

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

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

Salsa: tomato, salsa verde, guacamole

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

POTATO

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

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

MAC & CHEESE

Classic Herb & Cheddar ^{VG}

Buffalo Chicken

White Cheddar, Spinach, & Bacon

Add Brisket

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.

SWEET TOOTH STATIONS

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 ganache sauce

WAFFLE POPS

**\$75 Attendant fee required*

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

**\$75 Attendant fee required*

Ice cream: vanilla and chocolate

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

Sauces: strawberry, caramel, hot fudge

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

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.

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

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.

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, Pinot Noir, Cabernet Sauvignon, and Archetype Sauvignon Blanc

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

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.