

## Luncheon Entree Salads

### Classic Caesar Salad

Served with Grilled Chicken

\$16 Per Guest

### Rochester Salad

Roasted Apples, Bibb Lettuce, Smoked Cheddar, Celery, Spiced Hazelnuts  
Creamy Hazelnut Dressing

\$18 Per Guest

Add Sliced Tenderloin of Beef \* or Grilled Shrimp, \$5 additional per Guest

### Cobb Salad

Crisp Greens, Grilled Chicken, Smokehouse Bacon, Gorgonzola Cheese,  
Avocado and Tomato

Offered with Choice of Dressing

\$18 Per Guest

### Nicoise Salad

Organic Greens, Cucumber Ribbon, Haricot Verts, Thyme Roasted Fingerling Potatoes,  
Roma Tomatoes, Roasted Beets, Calamata-Shallot Vinaigrette

Offered with Seared Ahi Tuna \*

\$20 Per Guest

### Southwest Chicken Salad

Lightly Blackened Chicken Breast, Avocado, Spinach and Baby Greens  
Tossed in a Citrus Vinaigrette

\$18 Per Guest

Salads are accompanied with Fresh Baked Rolls, Sweet Butter & Fresh Brewed Coffees and Teas

## Luncheon Sandwiches

### Grilled Mediterranean Focaccia

Olive Grilled Eggplant, Roasted Tomatoes, Peppers, Herb Grilled Garden Squashes  
On Rosemary Olive Focaccio with Mozzarella Cheese,  
Roasted Garlic & Basil Aioli  
\$12 Per Guest

### Peppered Beef and Bleu\*

Peppered Beef Tenderloin Slices, Yellow Tomatoes, Red Onions,  
Onion Cobbler Bread and Creamy Gorgonzola Dressing  
\$14 Per Guest

### Chicken Sante Fe

Cilantro Lime Grilled Chicken Breast, Sliced Pepper Jack Cheese,  
Avocado and Lettuce Rolled in Tomato Flatbread with Chipotle Mayonnaise  
\$12 Per Guest

### Seafood Duo

Crab and Shrimp Salad, Fresh Baked Croissant,  
Red and Yellow Tomatoes, Bibb Lettuce and Lemon-Chive Aioli  
\$16 Per Guest

### Chicken Caesar Sandwich

Grilled Marinated Chicken Breast, Shaved Romaine,  
Parmesan Dressing, Rolled in Spinach Flatbread  
\$14 Per Guest

Sandwiches are accompanied with Homemade Kettle Chips, Fresh Brewed Coffees and Teas

## Boxed Lunches

Additional \$6 per guest.

Add bottled water or soda for an additional \$2 per guest.

Choose one of each of the following to compliment your sandwich selection from above.

### Salads

Mediterranean Tomato Salad  
Country Potato Salad  
Creamy Jicama Slaw

### Whole Fruit

Apple  
Orange  
Banana

### Snacks

Potato Chips  
Sun Chips  
Power Bar

### Desserts

Jumbo Cookie  
Fudge Nut Brownie  
Pecan Bar

## **Luncheon Starters**

### ***Soup Selections***

#### **Hot**

Tuscan Minestrone with Parmesan Cheese

Tomato and Basil Bisque

Cream of Forrest Mushroom with Port

Cream of Asparagus

Spicy Tomato and Kidney Bean Topped with Cheddar Cheese and Sour Cream

Boston Clam Chowder with Water Crackers

Lemon Chicken and Tarragon with Rice

\$6 Per Guest

French Onion “Au Gratin”

Royal Park Lobster Bisque with Cognac

\$8 Per Guest

#### **Chilled**

Strawberry Mint Vodka Shooters

Roasted Pineapple and Cucumber

Chilled Michigan Potato and Leek

Tomato or White Spanish Gazpacho

\$6 Per Guest

## Salad Selections

### Fresh Tossed Caesar Salad

Crisp Romaine, Croutons, Parmesan Cheese  
Classic Caesar Dressing  
\$4 Per Guest

### The RPH Salad

Baby Greens, Artichokes, English Cucumber Ribbon,  
Grape Tomatoes, Shaved Red Onion, Dijon Herb Vinaigrette  
\$4 Per Guest

### Berry Bibb

Tender Hydro Bibb, Fresh Seasonal Berries,  
Dried Cherries, Spiced Walnuts, Cherry-Balsamic Vinaigrette  
\$8 Per Guest

### Spinach Mandarin

Baby Spinach Leaves, Toasted Almonds, Mandarin Oranges, Enoki Mushrooms  
Shaved Red Onion, Sesame Vinaigrette  
\$7 Per Guest

### California Salad

Field Greens with Toasted Pecans, Anjo Pears, White  
Balsamic Vinaigrette  
\$7 Per Guest

### Michigan Salad

Baby Romaine Lettuce, Crumbled Blue Cheese, Toasted Walnuts,  
Michigan Dried Cherries, Red Raspberry Vinaigrette  
\$8 Per Guest

### Greek Salad

Romaine Hearts, Red and Yellow Tomatoes, Beets, Kalamata Olives,  
Crumbled Feta Cheese, Greek Dressing  
\$7 Per Guest

### Roma Salad

Buffalo Mozzarella and Roma Tomatoes with Basil Oil and  
Aged Balsamic Vinegar  
\$10 Per Guest

## **Luncheon Entrées**

### **Macadamia Crusted Lake Superior Whitefish**

With Oven Roasted Roma Tomatoes, Asparagus and Truffle Parsley Butter  
\$20 Per Guest

### **Citrus Cold Poached Atlantic Salmon**

Cold Poached Salmon with Mixed Baby Greens, Lemon Roasted Shallot  
Dressing and Fingerling Potatoes  
\$18 Per Guest

### **Sautéed Lemon Sole**

With Caramelized Onion and Thyme Tart with Onion Soubise Sauce,  
Baby New Potatoes  
\$20 Per Guest

### **Chicken Marsala**

Sautéed Breast of Chicken with Wild Mushrooms  
\$18 Per Guest

### **Parmesan Crusted Breast of Chicken**

Fresh Mozzarella Cheese, Crisp Prosciutto,  
Marsala Reduction, Asparagus, Roasted Tomato & Basil Orzo  
\$20 Per Guest

### **Chicken Rochester**

Roasted Boneless Chicken Breast Filled with Spinach Florentine,  
Tarragon Mushroom Sauce  
\$20 Per Guest

### **Chicken Louisiana**

Roasted Chicken Breast Served over New Orleans Shrimp Estouffe  
\$22 Per Guest

### **Chicken Wellington**

Chicken and Forest Mushroom "Wellington"  
\$24 Per Guest

### **Chicken Picatta**

Pan Roasted Breast of Chicken with Artichoke, Lemon and Caper Butter  
\$21 Per Guest

All entrees are served with Petite French rolls, Chef's choice starch and vegetable where appropriate,  
sweet butter and freshly brewed coffees and assorted teas.

All prices are subject to a 21% taxable gratuity 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.

**Luncheon Entrées**  
(Continued)

**New York Strip\***

Char-Grilled Ten Ounce New York Strip Steak,  
Crispy Fried Onions Rings and Sauce Béarnaise  
\$24 Per Guest

**Marinated Steak\***

Marinated Sliced Flank Steak, Cracked Peppercorn Bordelaise Sauce,  
\$22 Per Guest

**Spiced Pork Loin**

Spice Rubbed and Roasted,  
Cherry-Apple Compote  
\$18 Per Guest

**Vegetable Medley**

Grilled with Rosemary and Garlic Oil, Tomato, Black Olive and Pine Nut Couscous  
\$18 Per Guest

**Wild Mushroom Ragout**

Creamy Polenta, Parmigiano-Reggiano Cheese, White Truffle Oil  
\$16 Per Guest

**Eggplant Spedini**

Rolled with Basil and Parsley Ricotta, Roasted Red Pepper and Tomato Coulis  
\$20 Per Guest

**Shrimp Pasta**

Bow Tie Pasta, Pan Roasted Shrimp, Shaved Garlic, Artichokes, Chevre,  
Roasted Tomato and Basil Cream  
\$22 Per Guest

**Chicken Pasta**

Penne Pasta, Herb Roasted Chicken, Bell Peppers, Vidalia Onions, Zucchini, Garlic,  
Extra Virgin Olive Oil and Parmigiano-Reggiano Cheese  
\$18 Per Guest

All entrees are served with Petite French rolls, Chef's choice starch and vegetable where appropriate,  
sweet butter and freshly brewed coffees and assorted teas.

**Desserts**

French Style Apple Flan with Vanilla Bean Ice Cream and Caramel Sauce  
\$6 Per Guest

Classic Vanilla Bean Crème Brulee  
\$7 Per Guest

Cassis Bavarian Pyramid with Fresh Berries  
\$6 Per Guest

Passion Fruit and Raspberry Mousse Gateau  
\$6 Per Guest

Royal Park Trio of Chefs Pastry Creations  
\$10 Per Guest

Key Lime Tart with Fresh Raspberries  
\$6 Per Guest

Chocolate Lava Cake  
Warm Chocolate Soufflé Cake with Grand Mariner Truffle Centre and Michigan Cherries  
\$8 Per Guest

Seasonal Fruit Tart Filled with Bavarian Cream and Sliced Fresh Fruit and Apricot Glaze  
\$8 Per Guest

Traditional New York Style Cheesecake with Fresh Berry Garnish  
\$6 Per Guest

Tri-Colored Sorbet with Three Sorbets in a Lace Tuile Bowl, Garnished with Fresh Berries  
\$7 Per Guest

## **Luncheon Buffets**

### **Main Street Buffet**

Chef's Soup Du Jour  
Organic Greens, Garden Garnishes, Assorted Dressings  
Mediterranean Tomato Salad  
Assorted pre-made sandwiches to Include:  
Roasted Beef/Cheddar Cheese, Honey Baked Ham/Swiss, Roasted Turkey/Smoked Mozzarella  
With Assorted Mustards and Mayonnaise, Condiments on the side  
On Sliced Sourdough White, Multi-Grain, Pumpernickel, Onion Kaiser Rolls  
Chocolate and Vanilla Swirl Mousse Cup  
Fresh Brewed Coffees and Assorted Herbal Teas  
\$22 Per Guest

### **Royal Lunch Buffet**

Tomato Bisque Soup  
Classic Caesar Salad  
Pre-Made Sandwiches to include:  
Pepper Grilled Sliced Tenderloin of Beef \*/Cheddar, Marinated Chicken Breast/Swiss,  
Crab and Shrimp Salad, Tuna Salad  
With Assorted Mustards and Mayonnaise, Condiments on the side  
On Seeded Lavash White, Swiss Multi-Grain, Pumpernickel,  
Dill Pickles, Pepperoncini, Marinated Olives  
Assorted Lemon, Nut Diamond, Almond Frangipane and Fruit Bars  
Fresh Brewed Coffees and Assorted Herbal Teas  
\$24 Per Guest

### **The Commons Hot Buffet**

Tomato Bisque Soup  
Petite French Rolls and Sweet Butter  
Organic Greens, Garden Garnishes, Assorted Dressings  
Grilled Marinated Chicken Breast  
Pecan Breaded Lake Superior Whitefish  
Fresh Vegetable Medley  
Mushroom Rice Pilaf  
Orzo Pasta with Asparagus, Shiitake and Parmesan  
Fruit Tarts, Chocolate Mousse, Cannolis  
Fresh Brewed Coffees and Assorted Herbal Teas  
\$36 Per Guest

A minimum of 25 guests applies for lunch buffet.  
Service charge to apply for parties that fall under the established minimum.

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