



H.O.C.A.
DELAWARE & WEST UTICA
BANQUET MENU



ONE ROBERT RICH WAY
BUFFALO, NEW YORK 14213
716-878-8422
WWW.RICHSCATERING.COM

WELCOME

THANK YOU FOR YOUR INTEREST IN OUR CATERING SERVICES
FROM **RICH 'S CATERING.**

IF YOU HAVEN'T VISITED AN EVENT WE HAVE CATERED,
WE'D LIKE TO SHARE WITH YOU JUST HOW UNIQUE WE ARE.

WHEN IT COMES TO GOOD TASTE, OUR PROFESSIONAL CULINARY
TEAM WILL PREPARE YOUR SELECTIONS FROM OUR EXTENSIVE
MENU, WHICH CAN BE CUSTOMIZED TO SUIT ANY EVENT.
OUR PROFESSIONALLY TRAINED STAFF IS READY TO PAMPER YOU
AND YOUR GUESTS AND OUR EXPERIENCED MANAGEMENT STAFF
WILL TEND TO EVERY DETAIL TO MEET YOUR INDIVIDUAL NEEDS.

**ANY EVENT CATERED BY RICH'S CATERING
IS AN EVENT TO BE REMEMBERED!**

PLEASE CALL (716) 878-8422
FOR AN APPOINTMENT
TO TOUR ANY PREMISES,
TO BOOK YOUR OCCASION,
OR TO ACQUIRE ADDITIONAL INFORMATION.
OUR STAFF IS EAGER TO ACCOMMODATE YOU!

**WE LOOK FORWARD TO THE OPPORTUNITY TO IMPRESS YOU
AND YOUR GUESTS WITH AN UNFORGETTABLE EVENT!**

**ALL PACKAGES INCLUDE:
TABLES, CHAIRS, LINEN, CHINA,
GLASSWARE & SILVERWARE**

BEVERAGES

ONE HOUR OPEN HOUSE BRANDS BAR.....	\$9.00 PER PERSON
TWO HOURS OPEN HOUSE BRANDS BAR.....	\$11.50 PER PERSON
THREE HOURS OPEN HOUSE BRANDS BAR.....	\$13.00 PER PERSON
FOUR HOURS OPEN HOUSE BRANDS BAR.....	\$14.50 PER PERSON

HOUSE BRANDS BARS INCLUDE:

7 CROWN WHISKEY, SMIRNOFF VODKA, BACARDI RUM, BEEFEATER GIN, OLD GRAND DAD BOURBON, DEWAR'S SCOTCH, SOUTHERN COMFORT, WHISKEY SOURS, MANHATTAN'S, MARTINI'S, WHITE ZINFANDEL, CHARDONNAY, CABERNET SAUVIGNON, AND DRAFT BEER.

BAR PACKAGE UPGRADES:

PREMIUM BAR UPGRADE ADD \$1.50 PP

ABSOLUT VODKA, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY, DEWAR'S SCOTCH, PEACHTREE SCHNAPPS, BAILEY'S IRISH CREAM, DI SARONNO AMARETTO, & KAHLUA.

ULTRA PREMIUM BAR UPGRADE ADD \$3.00 PP

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, CROWN ROYAL WHISKEY, PEACHTREE SCHNAPPS, BAILEY'S IRISH CREAM, DI SARONNO AMARETTO, KAHLUA, GRAND MARNIER, & JOHNNY WALKER RED SCOTCH.

BOTTLED BEER UPGRADE:

HOUSE UPGRADE ADD \$1.00 PP

CHOICE OF THREE: MICHELOB ULTRA LITE, COOR'S LITE, LABATT BLUE LITE, OR LABATT BLUE.

PREMIUM BEER UPGRADE ADD \$3.00 PP

CHOICE OF THREE: MICHELOB ULTRA LITE, COOR'S LITE, LABATT BLUE LITE, LABATT BLUE, SAM ADAMS, HEINEKEN, CORONA, OR YUENGLING.

BEER, WINE, & SODA BAR:

FIRST HOUR \$5.50 PP

EACH ADDITIONAL HOUR \$2.50 PP

INCLUDES: COKE PRODUCTS, WHITE ZINFANDEL, CHARDONNAY, CABERNET SAUVIGNON, AND DRAFT BEER.

*BOTTLED BEER MAY BE SUBSTITUTED FOR AN ADDITIONAL FEE.

ADDITIONAL OFFERINGS

CHAMPAGNE OR WINE TOAST \$ 2.00 PER PERSON

NON – ALCOHOLIC FRUIT PUNCH \$ 3.50 PER PERSON

UNLIMITED SODA BAR \$ 4.25 PER PERSON

BOTTLES OF WINE SERVED WITH DINNER .750ML \$16.95 PER BOTTLE

* WE WILL BE PLEASED TO OFFER A CASH BAR FOR YOUR FUNCTION. AN ADDITIONAL CHARGE OF \$150.00 PER BARTENDER IS REQUIRED.

HORS D'OEUVRES
MINIMUM 50 PIECES OF EACH KIND

ASPARAGUS IN PHYLLO PASTRY \$1.35	SPANIKOPITA WITH SUNDRIED TOMATO PESTO AND FETA \$1.35
BABY RUEBEN PUFF \$1.60	MINI CRAB CAKES WITH TOMATO GINGER JAM \$2.10
CHICKEN MARSALA PUFF \$1.60	ASSORTED QUICHE \$1.35
SCALLOPS WRAPPED IN APPLE SMOKED BACON \$1.60	WILD MUSHROOM BOUCHÉE \$1.85
SWEDISH MEATBALLS \$1.60	SMOKED CHICKEN QUESADILLA \$1.85
MINI BEEF WELLINGTONS \$2.10	VEGETABLE QUESADILLA \$1.85
BUFFALO CHICKEN SPRING ROLL \$1.60	CEVICHE OF SHRIMP AND SCALLOPS IN SHOT GLASSES \$2.10
BRIE WITH RASPBERRY ALMONDS IN PHYLLO \$1.60	BUFFALO STYLE PULLED PORK PIZZA WITH BLUE CHEESE DRIZZLE \$1.35
SANTA FE CHICKEN \$1.85	SAUSAGE STUFFED MUSHROOMS WITH MOZZARELLA \$1.35
ASIAN SESAME CHICKEN SATAY \$1.60	SPINACH, GORGONZOLA AND RED PEPPER STUFFED MUSHROOMS \$1.35
CARPACCIO OF BEEF / CARAWAY SEA SALT WONTON / WHIPPED HORSERADISH CRÈME \$1.85	CLAMS CASINO STUFFED MUSHROOMS \$1.35
TUNA TARTAR / SESAME WONTON / LEMON OIL / CILANTRO \$1.85	MINI MUFFALETTA FLATBREAD PANINI \$1.85
FOCCACIA CUBAN SANDWICHES \$1.35	MINI HAM AND CHEESE FLATBREAD PANINI \$1.60

CABARET STYLE HORS D'OEUVRES

(MINIMUM SPENDING FOR FRIDAY AND SATURDAY COCKTAIL PARTIES BASED ON
INDIVIDUAL EVENT)

IMPORTED & DOMESTIC CHEESE DISPLAY

\$4.20 PER PERSON

SERVED WITH CRACKERS, BAGUETTES AND A FRESH FRUIT GARNISH

BAKED BRIE WITH DRIED FRUIT AND NUTS

1 KILO WHEEL

\$2.25 PER PERSON

(50 PERSON MINIMUM)

CRUDITÉ DISPLAY

\$2.25 PER PERSON

A BOUNTIFUL DISPLAY OF FRESH VEGETABLES AND DIPS

FRUIT, CHEESE & VEGETABLE DISPLAY

\$6.25 PER PERSON

A SAVORY COMBINATION OF THE ABOVE TWO DISPLAYS ALONG WITH FRESH SLICED FRUIT

CREATIVE ADDITIONS:

ASSORTED OF BATTISTONI ITALIAN MEATS

\$3.25 PER PERSON

FRESH CAPRESE SALAD

\$2.25 PER PERSON

ASSORTED OLIVES

\$1.00 PER PERSON

ARTICHOKE HEARTS

\$1.00 PER PERSON

FRESH ROASTED PEPPERS

\$1.00 PER PERSON

OLD WORLD BREADS WITH ASSORTED DIPS, SEASONED OILS AND BUTTER

\$1.50 PER PERSON

SALMON THREE WAYS

\$8.49 PER PERSON
(50 PERSON MINIMUM)

CHILLED POACHED SALMON, SCOTCH SMOKED SALMON AND CHEF'S CHOICE CURED
SALMON

DISPLAY SERVED WITH CUCUMBERS, TOMATO, CAPERS, RED ONION, HARD COOKED EGG
AND CREAM CHEESE ALONG WITH ASSORTED BREADS, CRACKERS AND MINIATURE BAGELS

ICED JUMBO SHRIMP DISPLAY

\$2.40 PER SHRIMP

SERVED WITH CRACKERS, COCKTAIL SAUCE, MIGNONETTE SAUCE AND LEMONS

SEAFOOD DISPLAY "ON THE HALF SHELL"

\$10.50 PER PERSON

AN ASSORTMENT OF 1 OF EACH – RAW, STEAMED AND CASINO STYLE CLAMS AND OYSTERS
RAW, GARLIC AND ROCKEFELLER

ULTIMATE NACHOS DISPLAY

\$7.50 PER PERSON

ASSORTED TRI COLORED TORTILLA CHIPS / BURRITO DIP WITH REFRIED BEANS,
SEASONED GROUND BEEF, SALSA AND CHEDDAR CHEESE / PICO DE GALLO / SALSA VERDE
/ JALAPENOS / BLACK OLIVES / DICED TOMATOES / CHEDDAR CHEESE / GUACAMOLE /
SOUR CREAM / NACHO CHEESE SAUCE / CHIMICHURRI SAUCE

THEMED STATIONS

CARVING STATION

(CHEF ATTENDED)

ROASTED ROUND OF BEEF

\$5.00 PER PERSON

PRIME RIB OF BEEF

\$8.00 PER PERSON

TENDERLOIN OF BEEF

\$15.00 PER PERSON

COUNTRY CLUB SIRLOIN OF BEEF

\$6.00 PER PERSON

BRINED LOIN OF PORK

\$5.00 PER PERSON

BONELESS VIRGINIA BAKED HAM

\$4.50 PER PERSON

BREAST OF TURKEY

\$4.50 PER PERSON

BONELESS LEG OF LAMB

\$6.50 PER PERSON

ASIAN STATION
\$9.50 PER PERSON

JAP CHAE
STIR FRIED RICE NOODLE / VEGETABLES / TURTLE BOXES / CHOPSTICKS

STEAMED DUMPLINGS

POTSTICKERS

ASSORTED SUSHI
CHEF'S CHOICE

BEEF AND BROCCOLI / GENERAL TAO'S CHICKEN / STIR FRIED HOISIN VEGETABLES

SHRIMP CHIPS

PASTA BAR
\$8.50 PER PERSON

CHOICE OF TWO PASTAS (CHEESE TORTELLINI, GEMELLI, ORECCHIETTE)
CHOICE OF THREE SAUCES (POMODORO, ALFREDO, CARBONARA, BASIL PESTO, SUNDRIED
TOMATO PESTO, OIL & GARLIC, BOLOGNESE, OR ROASTED RED PEPPER TOMATO SAUCE).
GARLIC BREAD WITH CHEESE OR SPINACH AVAILABLE
SERVED WITH HOT GARLIC BREADSTICKS AND FRESHLY GRATED PARMESAN

GOURMET MASHED POTATO STATION
\$9.50 PER PERSON
SERVED IN A MARTINI GLASS

RED SKINNED SMASHED POTATOES, MASHED SWEET POTATOES, AND TRADITIONAL WHIPPED
POTATOES

TOPPINGS TO INCLUDE: ROASTED BREAST OF TURKEY, BROCCOLI, ASPARAGUS, TOMATOES,
BACON, SOUR CREAM, CHIVES, RED BELL PEPPERS, CHEDDAR CHEESE, CRANBERRY
CHUTNEY, TURKEY GRAVY

BUFFALO, N.Y. STATION
\$9.50 PER PERSON

MEDIUM CHICKEN WINGS / BBQ CHICKEN WINGS
CARROT AND CELERY STICKS
BLUE CHEESE DIPPING SAUCE
MINI BEEF ON WECK SANDWICHES
AU JUS AND HORSERADISH
PIZZA LOGS WITH MARINARA SAUCE

THE ULTIMATE DESSERT & COFFEE BAR

\$10.50 PER PERSON

AN ENTICING ARRAY OF FRESH DOUBLE DIPPED STRAWBERRIES, TRUFFLES, CHEESECAKE DIAMONDS, CRÈME PUFFS, ÉCLAIRS, AND MANY MORE! AN ASSORTMENT OF WHOLE DESSERTS WILL ALSO BE OFFERED AND SLICED AT THE STATION FOR YOUR GUESTS. INCLUDES REGULAR, FLAVORED COFFEE, & TEA.

DESSERT FLAMBÉ STATION

\$10.50 PER PERSON

CHEF ATTENDED FLAMBÉ STATION

BANANA FOSTER – BANANAS, BROWN SUGAR, RUM AND BANANA LIQUEUR IGNITED AND SERVED OVER VANILLA ICE CREAM

STRAWBERRIES ROMANOFF – STRAWBERRIES, GRAND MARNIER, AND ORANGE IGNITED AND SERVED OVER VANILLA ICE CREAM

CHOCOLATE FOUNTAIN

\$5.50 PER PERSON

50 PERSON MINIMUM

BELGIAN CHOCOLATE

PRETZELS, CAKE, MARSHMALLOWS, STRAWBERRIES, AND FRESH FRUIT

****YOU MAY ADD A CHEF TO ANY STATION FOR AN ADDITIONAL \$100.00**

APPETIZERS

JUMBO SHRIMP COCKTAIL
HORSERADISH CRÈME / SPICY TOMATO SYRUP / CITRUS ZEST
\$12.50

JUMBO LUMP CRABCAKE
SPICY RÉMOULADE / BRUNOISE VEGETABLES / RED PEPPER COULIS / MICRO GREENS
\$12.50

AHI TUNA SALAD OR LUMP BLUE CRAB SALAD
MANGO / TOMATO / AVOCADO / MICRO GREENS / CILANTRO LIME VINAIGRETTE
\$12.50

CARPACCIO OF BEEF
ARUGULA / SHAVED PARMESAN / EXTRA VIRGIN OLIVE OIL / LEMON ZEST
\$10.50

TUSCAN BRUSCHETTA
SEASONAL TOPPING / EXTRA VIRGIN OLIVE OIL / SEA SALT / CRACKED PEPPER
\$9.50

SOUP

FRENCH ONION AU GRATIN
SWEET CARAMELIZED ONION / GRUYERE / CROUTON
\$3.25

ROASTED BUTTERNUT SQUASH SOUP (SEASONAL)
GLAZED CHESTNUTS / FRESH NUTMEG
\$3.25

LOBSTER BISQUE
STEAMED BABY SHRIMP / CRÈME FRESH / CHIVES
\$3.25

CREAM OF WILD MUSHROOM
GORGONZOLA / CHIVES
\$3.25

CHICKEN CONSOMME
TORTELLINI / JULIENNE VEGETABLES
\$2.50

OVEN ROASTED TOMATO BISQUE
FRESH BASIL / PARMESAN CROUTONS
\$2.50

TOMATO GASPACHO (SEASONAL)
CUCUMBER / BELL PEPPER / EXTRA VIRGIN OLIVE OIL / CHIVE
\$2.50

SALAD

CLASSIC CAESAR

ROMAINE LETTUCE / PARMESAN CRISP / CROUTON / LEMON TWIST
\$3.50

MESCLUN SALAD

MESCLUN FIELD GREENS / DRIED APRICOTS / DRIED CHERRIES / CANDIED WALNUTS /
CRUMBLed GOAT CHEESE / RASPBERRY WALNUT VINAIGRETTE
\$3.50

CHEF SALAD

ICEBERG LETTUCE / GRAPE TOMATOES / CUCUMBERS / BLACK OLIVES / CARROT CURLS /
CROUTONS / BALSAMIC ITALIAN VINAIGRETTE
\$3.50

INTERMEZZO

CHEF'S CHOICE

(SEASONAL AVAILABILITY)
\$2.25

ENTRÉE

CHICKEN CHARDONNAY

VEGETABLE WILD RICE PILAF / BOURSIN / FINES HERB SAUCE
\$16.95

FRENCHED CHICKEN PORTOFINO

ARTICHOKES / CRIMINI MUSHROOMS / TOMATOES / SHALLOTS / COUS COUS / PORT WINE
SAUCE
\$17.95

FRENCHED CHICKEN PICATTA

PROVENÇAL VEGETABLE RAGU / LEMON CAPER SAUCE
\$16.95

ROASTED SALMON

FENNEL / RED BELL PEPPER / KALAMATA OLIVE / FINGERLING POTATOES / LEMON
BEURRE BLANC
\$19.95

SHRIMP RISOTTO

GULF SHRIMP / SWEET PEAS / LEEKS / CARROTS / CORIANDER / LEMON ZEST / CHERVIL
\$20.95

FILET OF SIRLOIN OR FLAT IRON STEAK

CHÈVRE AND CHIVE SMASHED POTATOES / TOMATO SHALLOT FONDUE / RED WINE DEMI
SAUCE
\$21.95

RACK OF LAMB

PANCETTA / FINGERLING POTATOES / SWISS CHARD / CARAMELIZED ONIONS / CRIMINI
MUSHROOMS / DRIED APRICOTS / RED WINE CURRANT SAUCE
\$26.95

PRIME RIB OF BEEF OR NY STRIP STEAK

HORSERADISH MASHED POTATOES / BAKED CREAMED SPINACH SOUFFLÉ / AU JUS
\$25.95

BEEF BOURGUIGNON

BRAISED BEEF / WHOLE GRAIN MASHED POTATOES / CARROTS / SWEET PEAS / PEARL
ONIONS / CRIMINI MUSHROOMS / FRESH HERBS
\$18.95

RATATOUILLE TART

GOAT CHEESE / ARUGULA SALAD / LEMON VINAIGRETTE
\$15.95

ORECCHIETTE

“LITTLE EAR” SHAPED PASTA / TOMATOES / LEEKS / ARUGULA / SWEET PEAS / TOASTED
PINENUTS / CREAMY RICOTTA BASIL PESTO SAUCE
\$15.95

DESSERT

SEASONAL CHEESECAKE

RASPBERRY COULIS / WHITE CHOCOLATE
\$4.50

APPLE CRISP

ELDERFLOWER ESSENCE / CARAMEL DRIZZLE
\$4.50

KEY LIME TOWER

GRAHAM CRACKER CRUST / LIME SCENTED WHIPPED TOPPING
\$5.50

JACK DANIELS CHOCOLATE CAKE

RASPBERRY COULIS / WHITE CHOCOLATE
\$5.50

* ALL DINNERS ARE SERVED WITH RICH'S BREADS, ROLLS, & COFFEE SERVICE

* SPECIALTY BREADS ARE AVAILABLE FOR BREAD BASKETS

GENERAL INFORMATION

COMPLIMENTARY BANQUET SERVICES AVAILABLE

CHAMPAGNE TOAST FOR BRIDAL TABLE, WHITE OR IVORY LINEN TABLE CLOTHS AND NAPKINS, MIRROR TILE CENTERPIECES, VOTIVE CANDLES, SKIRTED HEAD TABLE, CAKE AND GIFT TABLE, LOUNGE FOR BRIDAL PARTY, WEDDING CAKE CUT AND SERVED OR WRAPPED, NO BARTENDER FEE (EXCEPT FOR CASH BARS (\$200)); CASH BARS ARE NOT PERMITTED AT WEDDINGS) AND TV/VCR.

ADDITIONAL BANQUET SERVICES AVAILABLE:

A SELECTION OF ICE CARVINGS AT \$350.00 EACH, COAT CHECK SERVICE \$150.00 PER ATTENDANT (ONE ATTENDANT REQUIRED FOR THE FIRST 100 GUESTS), AN ASSORTMENT OF LINEN COLORS ARE AVAILABLE, PRICING UPON REQUEST.

DEPOSITS:

RICH'S CATERING REQUIRES A NON-REFUNDABLE \$1,000 DEPOSIT TO SECURE A DATE. THIS DEPOSIT WILL BE APPLIED TOWARD YOUR FINAL BILL AT FULL VALUE. IN THE EVENT THAT THE FUNCTION IS CANCELLED OR CHANGED, RICH'S CATERING RESERVES THE RIGHT TO RETAIN THIS DEPOSIT.

GUARANTEES:

A GUARANTEED NUMBER OF GUESTS TO BE SERVED IS TO BE RECEIVED BY RICH'S CATERING AT LEAST 7 DAYS PRIOR TO YOUR FUNCTION.

IN THE EVENT THAT NO GUARANTEE IS RECEIVED, THE EXPECTED NUMBER OF GUESTS AS LISTED ON THE ORIGINAL RESERVATION REQUEST WILL BE APPLIED. SATURDAY EVENING FUNCTIONS REQUIRE A MINIMUM OF 150 GUESTS. FRIDAY EVENING FUNCTIONS REQUIRE A MINIMUM OF 125 GUESTS. ALL OTHER TIMES ARE SUBJECT TO A 50-GUEST MINIMUM OR APPROPRIATE ROOM CHARGE WILL BE APPLIED. MINIMUM SPENDING REQUIREMENTS MAY APPLY AND WILL BE DECIDED ON AN INDIVIDUAL EVENT BASIS.

SECURITY:

RICH'S CATERING CANNOT ASSUME LIABILITY FOR DAMAGE OR LOSS OF ANY ITEMS LOST PRIOR TO, DURING OR FOLLOWING YOUR MEETING OR BANQUET.

BILLING:

UNLESS PREVIOUS ARRANGEMENTS ARE MADE, ALL FUNCTIONS MUST BE PAID FOR BY CASH OR CERTIFIED CHECK. (CREDIT CARDS ARE NOT ACCEPTED FOR FINAL PAYMENT ON WEDDINGS). ALL OTHER EVENTS SHOULD BE PAID UPON CONCLUSION OF THE EVENT. IF YOU WISH TO EXTEND BAR SERVICE BEYOND THE CONTRACTED TIME, RICH'S CATERING WILL OFFER THE USE OF A BAR TAB (BEVERAGES BILLED ON CONSUMPTION). THE TOTAL OF WHICH WILL BE ADDED TO YOUR FINAL BILL.

MISCELLANEOUS:

AN 8.75% SALES TAX AND 20% SERVICE FEE WILL BE ADDED TO YOUR FINAL BILL. THERE IS A \$275.00 ROOM CHARGE FOR ALL PROMS. MENU OFFERINGS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. NO FOOD OR BEVERAGE SHALL BE BROUGHT INTO OR REMOVED FROM THE BANQUET FACILITIES WITHOUT THE PERMISSION OF THE MANAGEMENT. WE REQUEST THAT YOU COMPLY WITH THE CONTRACTED TIME SCHEDULE, AS THERE MAY BE A FUNCTION BEFORE OR AFTER YOUR EVENT. MENU SELECTIONS FOR WEDDINGS ARE REQUIRED 10 WEEKS IN ADVANCE OF THE FUNCTION. ANYONE CONSUMING ALCOHOLIC BEVERAGES MUST BE 21 YEARS OF AGE OR OLDER. RICH'S CATERING HAS A 1:00 A.M. CURFEW FOR ALL SERVICE. WE ARE HAPPY TO PROVIDE MINIMAL SET-UP FOR YOUR WEDDING OR EVENT SUCH AS PUTTING OUT FAVORS, CENTERPIECES, ETC., WE DO NOT ASSEMBLE ITEMS AND WHAT WE CONSIDER EXCESSIVE SET UP, STRINGING ADDITIONAL LIGHTS, DECORATING OUTDOOR PATIO, THEME WEDDINGS, ETC. WILL BE BILLED AT A \$200.00 EXTRA CHARGE. PACKAGE PRICES ARE STRUCTURED TO MEET A CERTAIN FINANCIAL CRITERIA, WE CANNOT SEPARATE THE LIQUOR AMOUNT FOR ANYONE UNDERAGE, IT IS YOUR PRIVILEGE TO INVITE WHOMEVER YOU CHOOSE TO YOUR WEDDING, BUT THE PACKAGE PRICE WILL REMAIN INTACT. IF YOU HAVE YOUNG CHILDREN 10 AND UNDER AND SPECIAL CHILDREN'S MEALS ARE ORDERED FOR THAT PURPOSE, THAT WILL FALL UNDER A DIFFERENT CATEGORY. ANY NON-ALCOHOLIC BAR WILL BE CHARGED AT A PRICE OF \$10.95 PER PERSON FOR WEDDINGS. THIS IS AT THE DISCRETION OF RICH'S CATERING TO ALLOW THIS SITUATION. FRIDAY WEDDINGS MAY NOT BEGIN BEFORE 5:00PM

NOTES