



CATERING & SPECIAL EVENTS

2017 Off Premise Wedding Menu

One Robert Rich Way Buffalo, New York 14213
716-878-8422
www.richscatering.com

Voted WNY's Best Caterer by Buffalo Spree Magazine



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Welcome

Thank you for your interest
in Rich's Catering & Special Events!

Some of the offsite venues that we are accustomed to include, Shea's Performing Arts Center, Frank Lloyd Wright Boathouse, The Buffalo Zoo, The Rapids Theatre, U.B. Center for the Arts, Buffalo Museum of Science & The Connecticut Street Armory.

Of course, we would be happy to consider
any venue you have in mind!

If you choose an event offsite, we take on arranging
the tents, décor, lighting, tables, chairs, linen,
china, glassware, & silverware or any specialty rentals.

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 service is impeccable.

Our event planning will be flawless
from cuisine to décor.

**An event by Rich's Catering & Special Events
is an event to be remembered!**

Please call (716) 878-8422
for an appointment,
to book your occasion,
or to acquire additional information.

**We look forward to the opportunity
to impress you and your guests with the wedding of your dreams!**

Sapphire Wedding Package

\$66.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, onsite event manager for entire event.

Placement of: place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements are outlined in the general information section of this menu.

Bar

4 hour house brands bar

No shots!

“Nothing good comes from doing shots!”

Smirnoff Vodka	Bacardi Silver Rum	Whiskey Sours	Riesling
Smirnoff Citrus	Bacardi Gold Rum	Manhattans	Draft Beer
Smirnoff Raspberry Twist	Famous Grouse Scotch	Martinis	Soda
Smirnoff Orange Twist	Old Grand Dad Bourbon	Chardonnay	Juices
Beefeater Gin	Seagram's 7	Cabernet Sauvignon	

Add champagne toast for \$3.50 per person

Upgrade to bottled beer for \$2.00 per person

Cheese Display {1 hour}

cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar, grapes, dried fruit, nuts, jams & preserves

Baked Brie
{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

Salad Course

Garden Salad

iceberg and romaine lettuce, tomatoes, cucumbers, radish, carrots, house made croutons, lemon balsamic dressing

Entrée Course

{Choose 3 entrees & 1 vegetarian OR Choose 1 duo entrée & 1 vegetarian}

Chicken Chardonnay

fingerling smashed potatoes, boursin creamed spinach, chive butter, fine herb sauce



Frenched Chicken Piccata

forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce



“Beef on Weck”

filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce,
cabernet demi sauce, fried pickled shallots



Filet of Sirloin

creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce



Salmon

dijon potato puree, roasted carrots, dill, pickled cucumber, compressed fennel,
braised fennel, orange beurre blanc



Roasted Salmon

spinach soubise, purple fingerling potatoes, sea bean, asparagus, lemon confit,
anise beurre blanc



Duo Entrée Option

Filet of Sirloin & Jumbo Prawn

potato mousseline, julienne vegetables, fines herb butter, green peppercorn horseradish demi



Filet of Sirloin & Frenched Chicken Breast

garlic confit potato puree, roasted vegetable tart, bordelaise sauce



Vegetarian

Roasted Vegetable “Osso Buco”

carrot, king oyster mushroom, red pearl onion, chives, celery root potato puree,
cabernet vegetable demi sauce



Fall / Winter Rollatini

zucchini, wild mushroom risotto, pecans, butternut squash, sage, brown butter crumble



Spring Rollatini

zucchini, asparagus risotto, braised fennel, celeriac puree, pea shoots, fennel chip



Summer Rollatini

zucchini, tomato basil risotto, confit of tomato garlic and shallot, cacio e pepe sauce,
parmesan crumble, fried basil



Cauliflower

roasted cauliflower, fontina parmesan panna, charred onion, preserved lemon,
cauliflower parmesan black pepper crumble, parsley



Dessert Course

Serve or station client’s wedding cake



Coffee Service



Coffee & Dessert Station

with cream puffs and assorted cookies
regular coffee, decaf coffee, tea, flavored syrups,
whipped topping, cream, sugar, sugar substitute

Emerald Wedding Package

\$81.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, champagne toast for the head table, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, onsite event manager for the entire event,

Placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements are outlined in the general information section of this menu.

Bar

Champagne toast for all guests

4 hour premium brands bar

No shots!

“Nothing good comes from doing shots!”

Absolut Vodka
Absolut Citron
Absolut Raspberry
Absolut Mandarin
Mount Gay Gold Rum
Mount Gay Silver Rum

Bombay Sapphire Gin
Dewar’s Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Manhattans
Martinis

Disaronno Amaretto
Peachtree Schnapps
Southern Comfort
Bailey’s Irish Cream
Kahlua
Chardonnay

Riesling
Cabernet Sauvignon
Draft Beer
Soda
Juices

Upgrade to bottled beer for \$2.00 per person

Cheese Display {1 hour}

cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar, grapes, dried fruit, nuts, jams & preserves

Baked Brie
{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

Passed Hors D'oeuvres

{Choose 3}

Scallop B.L.T.
tomato bacon jam, cucumber,
potato crisp
add \$0.75 per person



Edamame Falafel
ground edamame fritter, tzatziki,
parsley



Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil



Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro



Chicken Swedish Meatballs
classic sauce, chives



Smoked Beef Brisket
banana bread,
mango chutney cream cheese



Ricotta Gnocchi
basil aioli



Fried Bologna Slider
sautéed onion, whole grain mustard aioli



Lox & Chips
potato chip, crème fraiche, capers,
fennel cured salmon



Baba Ghanoush
toasted flatbread, pickled carrot salad,
tomato, mint



White Pizza
grilled dough, garlic oil, roma tomato,
fresh mozzarella, fried basil



Bite Size Beef on Weck Slider
shaved roast beef, horseradish aioli,
slider roll



NY Strip
horseradish, shiitake marmalade,
garlic crostini



Bite Size Buffalo Chicken Slider
crispy chicken, frank's red hot, blue cheese,
slider roll



Deconstructed Spanakopita
spinach "mousse", feta, phyllo cup



Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic



Sausage Stuffed Peppadew
basil crème



White Truffle Arancini
fried shitake, béchamel



Buffalo Chicken "Dip"
phyllo cup, celery and carrots,
blue cheese vinaigrette



Beer Cheese Pretzel
pretzel crisp, beer braised onions,
smoked cheddar, pickled mustard seeds



Beet & Berry Crostini
pickled strawberry, grape, golden beet, walnut crème

Salad Course

{Choose 1}

Garden Salad

iceberg and romaine lettuce, tomatoes, cucumbers, radish, carrots, house made croutons,
lemon balsamic dressing



Baby Greens
shaved fennel, pickled dried cherries, crumbled goat cheese, seed granola,
orange zest, house vinaigrette



Tri Colored Caesar
romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon
add \$1.75 per person

Entrée Course

{Choose 3 entrees & 1 vegetarian OR Choose 1 duo entrée & 1 vegetarian}

Chicken Chardonnay
fingerling smashed potatoes, boursin creamed spinach, chive butter, fine herb sauce



Frenched Chicken Piccata
forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce



Chicken "B.L.T."
b.l.t. risotto, bacon, arugula, tomatoes, "ranch" cream, bacon lardons, fried chives



Basque Frenched Chicken
saffron rice, asparagus, chicken chorizo, roasted red pepper, green onions,
cilantro, sofrito beurre blanc



Pan Roasted Chicken Breast "Flavors of Cassoulet"
smoked potato puree, heirloom baby carrots, oven dried tomato "confit", haricot verts,
bacon, chicken sausage, jus gras



"Beef on Weck"
filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce,
cabernet demi sauce, fried pickled shallots



Filet of Sirloin
creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce



Beef & Potatoes
filet of sirloin, crispy potatoes, creamed spinach puree, oyster mushrooms,
cabernet demi sauce, pickled mustard seeds



Blue Crab Encrusted Sole
forbidden rice, roasted red pepper, fennel, corn, green beans, citrus beurre blanc,
crispy leeks



Salmon
dijon potato puree, roasted carrots, dill, pickled cucumber, compressed fennel,
braised fennel, orange beurre blanc



Roasted Salmon
spinach soubise, purple fingerling potatoes, sea bean, asparagus, lemon confit,
anise beurre blanc

Duo Entrée Option

Filet of Sirloin & Jumbo Prawn
potato mousseline, julienne vegetables, fines herb butter, green peppercorn horseradish demi



Filet of Sirloin & Frenched Chicken Breast
garlic confit potato puree, roasted vegetable tart, bordelaise sauce



Filet of Sirloin & Lump Crab Cake
béarnaise potato puree, asparagus zucchini spinach tart, jus gras, chives



Pan Roasted Chicken Breast & Faroe Island Salmon
toasted ancient grains (sorghum, lemon confit, parsley), farmstand vegetable bagna cauda,
pink peppercorns, lemon beurre blanc

Vegetarian

Roasted Vegetable “Osso Buco”
carrot, king oyster mushroom, red pearl onion, chives, celery root potato puree,
cabernet vegetable demi sauce



Fall / Winter Rollatini
zucchini, wild mushroom risotto, pecans, butternut squash, sage, brown butter crumble



Spring Rollatini
zucchini, asparagus risotto, braised fennel, celeriac puree, pea shoots, fennel chip



Summer Rollatini
zucchini, tomato basil risotto, confit of tomato garlic and shallot, cacio e pepe sauce,
parmesan crumble, fried basil



Cauliflower
roasted cauliflower, fontina parmesan panna, charred onion, preserved lemon,
cauliflower parmesan black pepper crumble, parsley

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery



Coffee Service



Coffee & Dessert Station
with assorted cookies, brownies & cream puffs
regular coffee, decaf coffee, tea, flavored syrups,
whipped topping, creamer, sugar, sugar substitute

Diamond Wedding Package

\$96.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, champagne toast for the head table, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, onsite event manager for entire event,

Placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements are outlined in the general information section of this menu.

Bar

Champagne toast for all guests

4 hour ultra-premium brands bar

No shots!

“Nothing good comes from doing shots!”

Grey Goose Vodka	Hendricks Gin	Disaronno Amaretto	Chardonnay
Grey Goose Citron	Johnny Walker Red Scotch	Grand Marnier	Riesling
Grey Goose L’orange	Woodford Reserve Bourbon	Peachtree Schnapps	Draft Beer
Grey Goose La Poire	Crown Royal Whiskey	Southern Comfort	Soda
Captain Morgan White Rum	Manhattans	Bailey’s Irish Cream	Juices
Captain Morgan Spiced Rum	Martinis	Cabernet Sauvignon	

Upgrade to bottled beer for \$2.00 per person

Cheese Display {1 hour}

cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar, grapes, dried fruit, nuts, jams & preserves

Baked Brie

{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

Passed Hors D'oeuvres

{Choose 3}

- | | |
|--|---|
| Scallop B.L.T.
tomato bacon jam, cucumber,
potato crisp
❧ | White Pizza
grilled dough, garlic oil, roma tomato,
fresh mozzarella, fried basil
❧ |
| Edamame Falafel
ground edamame fritter, tzatziki,
parsley
❧ | NY Strip
horseradish, shiitake marmalade,
garlic crostini
❧ |
| Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil
❧ | Bite Size Beef on Weck Slider
shaved roast beef, horseradish aioli,
slider roll
❧ |
| Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro
❧ | Bite Size Buffalo Chicken Slider
crispy chicken, frank's red hot, blue cheese,
slider roll
❧ |
| Chicken Swedish Meatballs
classic sauce, chives
❧ | White Truffle Arancini
fried shitake, béchamel
❧ |
| Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic
❧ | Baba Ghanoush
toasted flatbread, pickled carrot salad,
tomato, mint
❧ |
| Crab Cakes
remoulade, fried capers
❧ | Ricotta Gnocchi
basil aioli
❧ |
| Deconstructed Spanakopita
spinach "mousse", feta, phyllo cup
❧ | Shrimp Roll
cocktail shrimp "salad", top split bun
❧ |
| Shrimp Quesadilla
monterey jack, citrus cream, cilantro
❧ | Fried Bologna Slider
sautéed onion, whole grain mustard aioli
❧ |
| Sausage Stuffed Peppadew
basil crème
❧ | Smoked Beef Brisket
banana bread, mango chutney cream cheese
❧ |
| Beer Cheese Pretzel
pretzel crisp, beer braised onions,
smoked cheddar, pickled mustard seeds
❧ | Lox & Chips
potato chip, crème fraiche, capers,
fennel cured salmon
❧ |
| Beet & Berry Crostini
pickled strawberry, grape, golden beet,
walnut crème | Buffalo Chicken "Dip"
phyllo cup, celery and carrots,
blue cheese vinaigrette |
-

Soup Course

{Choose 1}

Chicken Consommé
braised carrots, celery, fennel, onion, farfalline pasta



Corn & Lobster Bisque
corn, bell pepper, chives



Minestrone
basil oil, crostini



Italian Wedding
meatballs, spinach, carrots, celery,
onion, acini de pepe



Oven Roasted Tomato Fennel
quinoa crispies, parsley oil

Appetizer Upgrade

{in lieu of soup; choose 1}

Modern Shrimp Cocktail
jumbo shrimp, spicy tomato syrup, horseradish “mayo”,
soy drops, micro wasabi
add \$5.00 per person



Rustic Goat Cheese Tarte
smoked caramelized onion, tomato fondue, mâche
add \$3.00 per person



Vegetable Frittata
roasted bell pepper, zucchini, portobello mushroom, potato, basil,
scallion cream cheese, kalamata olive
add \$2.00 per person

Salad Course

{Choose 1}

Tri Colored Caesar
romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon



Garden Salad
iceberg and romaine lettuce, tomatoes, cucumbers, radish, carrots,
house made croutons, lemon balsamic dressing



Baby Greens
shaved fennel, pickled dried cherries, crumbled goat cheese, seed granola,
orange zest, house vinaigrette



Roasted Heirloom Beets
compressed cucumber, candied walnuts, frisee, first light goat cheese coulis,
mâche, walnut vinaigrette



Modern Caprese
basil marinated tomato, burrata cheese, golden tomato gelee,
baby arugula, tomato cloud, bread crisp

Entrée Course

{Choose 3 entrees & 1 vegetarian OR Choose 1 duo entrée & 1 vegetarian}

Chicken Chardonnay
fingerling smashed potatoes, boursin creamed spinach, chive butter, fine herb sauce



Pan Roasted Chicken Breast “Flavors of Cassoulet”
smoked potato puree, heirloom baby carrots, oven dried tomato “confit”, haricot verts,
bacon, chicken sausage, jus gras



Buffalo Chicken
bacon potato “salad”, roasted asparagus, carrot celery slaw, frank’s beurre blanc,
crumbled blue cheese & celery slaw



Chicken “B.L.T.”
b.l.t. risotto, bacon, arugula, tomatoes, “ranch” cream, bacon lardons, fried chives



Basque Frenched Chicken
saffron rice, asparagus, chicken chorizo, roasted red pepper, green onions,
cilantro, sofrito beurre blanc



Frenched Chicken Piccata
forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce



Frenched Chicken Marsala
toasted wild mushroom orzo, roasted vegetable timbale, marsala sauce,
fried shiitake mushrooms



Frenched Chicken Caprese
basil pesto, herb roasted tomato, provolone, basil boursin orzo, roasted red peppers,
spinach, balsamic red wine demi sauce



“Beef on Weck”
filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce,
cabernet demi sauce, fried pickled shallots



Beef Two Ways
24 hour beef short rib, croquette of truffle beef short rib, chive potato puree, haricots verts,
wild mushroom, banyuls demi sauce



Filet of Sirloin
creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce



Beef & Potatoes

filet of sirloin, crispy potatoes, creamed spinach puree, oyster mushrooms,
cabernet demi sauce, pickled mustard seeds



Pork Saltimbocca

prosciutto, fried sage, madeira demi, cavatelli, wild mushroom ragu,
rapini, pancetta crisp



Blue Crab Encrusted Sole

forbidden rice, roasted red pepper, fennel, corn, green beans, citrus beurre blanc,
crispy leeks



Salmon

dijon potato puree, roasted carrots, dill, pickled cucumber, compressed fennel,
braised fennel, orange beurre blanc



Roasted Salmon

spinach soubise, purple fingerling potatoes, sea bean, asparagus, lemon confit,
anise beurre blanc



Peppercorn Crusted Salmon

vermouth scented cream, dijonnaise fingerling potatoes, braised fennel leeks,
citrus salad



Pan Seared Scallops

bacon whipped potatoes, asparagus, brown butter beurre blanc, truffle crispy shallots



Roasted Scallops

smoked potato puree, leeks, celery, asparagus, brown butter almond crumble,
lemon caper beurre blanc



Roasted Jumbo Prawns

togarashi cheddar polenta, andouille sausage, bell peppers, sauce sofrito,
cheddar corn fritter, salsa verde



Pan Seared Halibut

roasted garlic potato puree, bell pepper confit, chipotle beurre blanc

Upgrade Seasonally Priced



Pan Seared Halibut

chorizo, white bean, leeks, celery, herb roasted tomato, sauce bouillabaisse,
saffron rouille

Upgrade Seasonally Priced

Duo Entrée Option

Filet of Sirloin & Jumbo Prawn
potato mousseline, julienne vegetables, fines herb butter, green peppercorn horseradish demi



Filet of Sirloin & Frenched Chicken Breast
garlic confit potato puree, roasted vegetable tart, bordelaise sauce



Filet of Sirloin & Lump Crab Cake
béarnaise potato puree, asparagus zucchini spinach tart, jus gras, chives



Pan Roasted Chicken Breast & Faroe Island Salmon
toasted ancient grains (sorghum, lemon confit, parsley), farmstand vegetable bagna cauda,
pink peppercorns, lemon beurre blanc

Vegetarian

Roasted Vegetable “Osso Buco”
carrot, king oyster mushroom, red pearl onion, chives, celery root potato puree,
cabernet vegetable demi sauce



Fall / Winter Rollatini
zucchini, wild mushroom risotto, pecans, butternut squash, sage, brown butter crumble



Spring Rollatini
zucchini, asparagus risotto, braised fennel, celeriac puree, pea shoots, fennel chip



Summer Rollatini
zucchini, tomato basil risotto, confit of tomato garlic and shallot, cacio e pepe sauce,
parmesan crumble, fried basil



Cauliflower
roasted cauliflower, fontina parmesan panna, charred onion, preserved lemon,
cauliflower parmesan black pepper crumble, parsley

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery
garnished with a complimenting sauce



Coffee Service



Platters of Dark Chocolate Truffles
served to each table



Dessert Assortment & Coffee Bar
brownies, assorted cookies, assorted handmade bite size desserts
(raspberry almond bars, éclairs, carrot cake, luscious lemon bars, brownies,
seasonal cheesecake squares, streusel berry bars, ginger pecan bars),
regular coffee, decaf coffee, tea, flavored syrups,
whipped topping, creamer, sugar, sugar substitute

Late Night Station

Add a late night station to any of our wedding packages!

Pretzels & Cheese

fresh baked soft pretzels with a beer cheese sauce & mustard

\$3.50 per person



Mini Chicken Finger Subs

\$3.50 per person



Mini Beef on Weck

\$4.00 per person



Hot Dog Bar

hot dogs, buns, ketchup, mustard, relish, pickles, sauerkraut, chili,
cheese sauce, chopped onions

\$5.50 per person



Pizza & Wings

\$6.50 per person



Poutine

fries, gravy, cheese curds

\$6.50 per person



Sliders & Chips

bacon cheeseburger sliders, buffalo chicken sliders, & crab cake sliders
with house made potato chips

\$8.00 per person



Nacho/Taco Bar

tortilla chips, flour tortillas, ground beef, grilled chicken strips, lettuce, tomato,
shredded cheese, onions, salsa, cheese sauce, olives, jalapenos, guacamole, sour cream

\$9.00 per person



Walk Around Tacos

individual bags of Doritos & Fritos with toppings of ground beef, shredded cheese,
shredded lettuce, salsa, sour cream

\$7.00 per person



Chips & Dip

house made chips, caramelized onion dip, dill dip & ranch dip

\$3.50 per person



Popcorn Bar
fresh popped buttered popcorn with 3 assorted flavored shakes to flavor popcorn
\$4.50 per person



Cotton Candy
2 flavors of cotton candy spun right in front of your guests
\$3.50 per person
\$100 attendant fee



Snow Cones
with 5 assorted flavored syrups
\$4.50 per person
\$100 attendant fee
ask us about our boozy snow cone upgrade!!



Ice Cream Sundae Bar
2 ice cream flavors, chocolate sauce, warm strawberry sauce, caramel sauce,
whipped topping, plus your choice of 5 assorted toppings
\$6.50 per person
\$100 attendant fee



Cookies & Milk Bar
assorted fresh baked cookies, regular milk, chocolate milk, adult milk (contains alcohol)
\$6.50 per person



S'mores Bar
graham crackers, marshmallows, milk chocolate bars, dark chocolate bars, fluff,
peanut butter cups, fudge strip cookies, bananas, Nutella
\$7.00 per person



Chocolate Fountain
melted chocolate, pound cake, strawberries, marshmallows, graham crackers,
pretzel logs, pineapple, sugar cookies, oreos
\$8.00 per person

Event Enhancement Options

- ☞ VIP Wine Glass Upgrade—\$2.00 per person for dinner, \$4.00 per person for bar & dinner
- ☞ Wire-Free LED Up-lighting—\$50.00 per light {minimum of 2 lights}
- ☞ Chair Sash—\$2.00 each
- ☞ Mahogany Chiavari Chairs with White or Ivory Chair Cushion—\$6.50 each
- ☞ Signature Cocktail at the Entrance or Served at the Bar—priced per event basis
- ☞ Mimosa Bar—2 hrs. \$6.50 per person, 3 hrs. \$8.50 per person, 4 hrs. \$10.50 per person
- ☞ Bloody Mary Bar—2 hrs. \$8.00 per person, 3 hrs. \$10.00 per person, 4 hrs. \$12.00 per person
- ☞ Ice Sculpture Luge—starting at \$400 (1 block sculpture)
- ☞ Custom Event Scent—\$100
- ☞ Fabric Backdrops—starting at \$500 (for 8'x8')
- ☞ Firefly Lighting Effect—\$200 for 50 lights, \$400 for 100 lights, \$800 for 200 lights
- ☞ Crystal Cake Stands—round 12" \$25.00, round 15" \$50.00,
round 20" \$75.00, square 15" \$25.00
- ☞ Gold or Silver Round Chargers—\$1.00 each
- ☞ Gold or Silver Rhinestone Chargers—\$5.00 each
- ☞ Gold or Silver Crocodile Pattern Chargers—\$3.00 each
- ☞ Gold or Silver Vintage Paisley Print Chargers—\$3.00 each
- ☞ Wavy Edge Chargers {in 7 different colors!}—\$2.50 each
- ☞ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table,
\$50 for cake table, \$20 per guest table
- ☞ Rhinestone Napkin Buckle—\$1.00 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$0.50 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Table Under Lighting—\$50.00 per table
- ☞ Table Bunting—\$100 for head table, \$100 for registration table,
\$50 for cake table, \$10 per guest table
- ☞ Restroom Amenity Baskets—\$50.00 each
- ☞ Silver Candelabras with LED Taper Candles—\$30.00 each
- ☞ Coat Check Service—\$200 per attendant {1 attendant per 100 guests}
- ☞ Ceremony Fee—\$1,000 {includes rehearsal, set up & coordinator}
- ☞ Crystal Gift Box—\$50.00
- ☞ Crystal Candle Holders—\$20.00 for set of 2, \$25.00 for set of 3
- ☞ An assortment of linen colors & patterns—pricing upon request

Our trained event designers can fulfill any request just ask!

Rich's Catering & Special Events Customer Testimonials

Wedding: 11/05/2016: Emily & Mark

We recently had our wedding at Rapid's Theater in which Rich's catered the event and it was PERFECT. Everyone we came in contact with were more than accommodating, responsive and sincere. Since, the wedding we have only heard wonderful things from our guests. Our wedding was wonderful and flawless thanks to Rich's!

Wedding: 09/10/2016: Allison & Jon

Wow, no words can explain what a wonderful job Riches Catering did for my Daughter's wedding. Not one complaint and here it is almost two weeks later and everyone is still talking about it. We could not have asked for anything more, between Steve and Taylor not one detail was missed. Anything and everything we asked for was taken care of with a smile and upmost professionalism. My Daughter wanted a fairy tale wedding and to be the princess of the day, Rich's, Taylor and Steve gave her exactly that, thanks for everything!

Wedding: 09/03/2016: Anne & John

Other than deciding to marry my husband, I would say that choosing Rich's catering was the best decision I made for my wedding. The entire staff of Rich's catering is attentive, friendly, organized, and extremely responsive. The food was outstanding and the level of service was exceptional. We had our reception at the Connecticut Street Armory. The location was amazing and Rich's made it easy to have the wedding off site. Rich's offered the level of quality I wanted for my wedding and they provided numerous options in style, decor, and service to meet my financial budget. It was truly outstanding. I highly recommend contacting Rich's Catering!

Wedding: 09/02/2016: Stephanie & Brian

Rich's Catering and Special Events exceeded all of our expectations! From our first meeting I felt immediately comfortable and confident that Steven could be trusted with our wedding. The set up was beautiful, food was exceptional and the service was perfect! I truly appreciated Steven's professionalism and incredible attention to detail but also his genuine kindness. We had such a magical day and I have such gratitude for Steven and his amazing team!

Wedding: August 2016

Amazing experience! I've never experienced so many compliments about a venue and I'm an event planner! My guests were thrilled with the service, the space & the food. Such a fanatic open layout - people loved the renovated Atrium. The staff was great to work with throughout the planning process. They provided wonderful touches like a fully stocked bar/snacks for the bridal party before the reception. The atrium room is beyond spacious and the lighting is fantastic. The cocktail area is secluded yet inviting. The fireplace was a hit with guests looking for a unique photo spot. The restrooms were also spacious and clean. The guests raved about the FOOD all night. Such a wonderful venue. Highly recommend!

Wedding: 07/23/2016: Lindsay & Brent

We were so thrilled with everything Steve and his crew did to make our reception the excellent party that it was! Whether it was accommodating our little niche needs or just the rapid-fire response time to any question we had, by phone or email, they helped us settle into the planning and made sure we were comfortable with every choice. We did a lot of little things on our own and even if our instructions weren't meticulous, they seemed to read our minds and make sure the final set up was grand. (Shout out to Taylor!) The atrium truly transformed into a beautiful reception hall and dance floor and we couldn't have been happier.

Wedding: 07/16/2016: Andrea & Chris

Stop what you are doing and call Steve at Rich's catering to make your wedding unforgettable. His attention to detail and experience made our wedding planning easy and sometimes fun! Guests couldn't say enough about how great the food was. We had our wedding at the armory - a location that doesn't have a kitchen so we were worried about the food staying fresh and hot. We had so many great compliments about how great the food was. Everything was perfect and you can't hire a better person to help you than Steve and his great team. Thanks for making our day so special!

Wedding: 07/02/2016: Alexandra & Rob

We had the best wedding, and a lot of that had to do with Rich's! As we were planning from out of town, they were so flexible, accommodating and easy to work with. They helped with day of coordination, which took away from some of the stress. The set up was perfection, and the service was amazing. We cannot say enough about the value of what they provided, especially for cost. Thank you Steve and team for providing us with such happy memories, and contributing to such a successful and beautiful day.

Wedding: 09/18/2015: Jennifer & Matt

Rich's Catering was a godsend for us throughout the wedding planning process and on the big day!! Steve and Maureen were incredibly pleasant, responsive, and helpful with ALL of my questions and requests. They made me feel comfortable with all decisions made and provided expert advice when necessary. I consistently felt as if my special day was in good hands! Taylor and Erin were rock stars on the big day! We felt taken care of all evening long. Our nerves were kept to an extreme minimum because we had them (and their staff) behind the scenes pulling everything together flawlessly! On top of that, the food was incredible!! Many of our guests are still commenting on the fact that it was the best wedding food they have ever tasted!! Kudos for a job well done across the board!! I would 100% recommend Rich's Catering to everyone I know!

Wedding: 08/09/2015: Erin & Luke

I can't say enough good things about Rich's, from the quality and taste of the food as well as the service and planning. I'm under the thought that most wedding food is really 'meh' and always expect it to be not top notch unless you're willing to shell out huge bucks, but Rich's is not that case. The cocktail hour food had this baked brie that now a month after our wedding my friends are STILL talking about. They were incredible with dietary restrictions - we had a guest who was gluten free and he kept telling me how impressed he was that he didn't just get a gluten free entree - but also a gluten free roll, salad, entree, and gluten free dessert to eat. So that was awesome. The food was incredible and even from my very picky relatives who might always have a criticism to say just kept raving about it. If we had our wedding again or next time I have a big event to plan, Rich's will be my top choice for catering.

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable **\$1,000 deposit** to secure a date and a non-refundable **\$1,500 deposit six months prior to event**. These deposits will be applied towards your final bill at full value. In the event that the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits.

Guarantees:

A guaranteed number of guests to be served is required by Rich's Catering & Special Events at least **10 days prior to your function**. In the event that no guarantee is received, the expected number of guests as listed on the original contract will be applied.

Minimum spending requirements will apply on food and beverage, before an 8.75% sales tax and 20% in surcharges are added {surcharge includes 14% gratuity & 6% non-gratuity administrative fee}.

Minimum spending requirements on food and beverage before 8.75% sales tax and 20% surcharges are added:

- ☞ Friday evening: \$6,500
- ☞ Saturday evening: \$7,000
- ☞ Sunday events: \$4,000
- ☞ Monday-Thursday events: \$2,500
- ☞ Holidays & Holiday Weekends: minimum spending requirements determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in any facility, prior to, during or following your wedding, meeting or banquet.

Billing:

All functions must be paid for by cash or certified check {**credit cards are not accepted for final payment**}. Bar extensions will be \$3.65 per person, per hour based on the original number of guests in attendance.

Miscellaneous:

All offsite events require a liquor permit. Rich's Catering & Special Events will handle the application and will obtain the permit. In order to do so Rich's Catering & Special Events requires a letter of permission from the venue, signed contract & deposit at least 25 business days prior to the event date.

8.75% sales tax & 20% in surcharges {surcharge includes 14% gratuity & 6% non-gratuity administrative fee} will be added to all charges. Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the event venue without the permission of Rich's Catering & Special Events management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted—no exceptions. Rich's Catering & Special Events reserves the right to refuse service to anyone. Rich's Catering & Special Events has a 1:00 a.m. curfew for all service. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. If you have young children 10 and under and special children's meals are ordered for that purpose they will be charged a lower package rate. All place cards must be marked with an entrée choice.

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Notes