



CATERING & SPECIAL EVENTS

2017 Rapids Theatre 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



find us on **facebook**



Welcome

Thank you for your interest in
Rich's Catering & Special Events at The Rapids Theatre!

The History of The Rapids Theatre

This former movie theatre was built in 1921 and has been restored to all its original beauty. With its columned walls, the grand balcony and sculpted ceiling, The Rapids Theatre has unmatched beauty in an awesome display of craftsmanship and elegance.

The attractiveness of the entrance and the marble and tile vestibule and lobby gives promise of the wonderful beauty of the foyer and auditorium, which is nothing short of captivating. The broad foyer is done in cypress and richly carpeted. The indirect lighting system throughout is of particularly enhancing design and in its soft glow, one glimpses appealing beauty on every side. There is nothing left to desire in that which the art builder and decorator devises.

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
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!**

Frequently Asked Questions

Do you host more than one event per day?

No we do not! Your event is our one and only priority on your special day and we dedicate all of our knowledge and resources to your event.

What time can we arrive on the day of to get ready?

Anytime that day is fine, you can use the second floor green room to get ready; however we keep the main room closed until one hour prior to start time. We want to make sure that you don't see the space before it's complete in order to preserve the excitement of your first look at your wedding set up in full.

Where do our guests park?

There is a full parking lot behind the theatre with a walkway that leads to the Main Street doors.

Do you have an elevator for guests who cannot walk up the stairs to the balcony for cocktail hour?

We do not. We do however, set up a small cocktail area on our main floor so they are still able to enjoy cocktail hour.

Is the Rapids Theatre air conditioned?

Yes it is! We installed a brand new HVAC system upon our opening in December 2009.

If we are having our ceremony on site where can we take pictures during cocktail hour?

We will take care of escorting guests to the balcony for cocktails and hors d'oeuvres and at that time you will be able to have photos take on stage and in the main space on the first floor. Due to the short time period, couples are unable to leave the property between the ceremony and dinner. If you would like to have pictures taken elsewhere we suggest you plan to do so before the ceremony so you both arrive on site at least 30 minutes prior to start time.

We are having the ceremony on site and also want a band. Can they set up after the ceremony so they aren't in the background when we are being married?

All bands must be set up and fully sound checked one hour prior to start time. In order to accomplish this they must be set up on stage before the ceremony. The theatre does not have a curtain to cover their set up but the folks at Rich's can provide temporary draping options to cover the band set up during the ceremony and be removed before dinner service. Additional fees and other restrictions apply. Please contact Rich's Catering & Special Events for pricing and details.

How do I know if my band or DJ has all of the necessary equipment to hook up to the Rapid's professional sound system?

Once you book your entertainment (band or DJ), please contact your Rapids event coordinator with the entertainment's name, business name, phone number and email and your event coordinator will contact them to make sure they are all set.

What is the maximum capacity?

We can host 184 people using the theatre chairs including at least 8 people at the head table. We can host 230 people with chiavari chairs and at least 10 people at the head table. Chiavari chairs are an additional rental through Rich's Catering. Mahogany chiavari chairs with white or ivory cushions are \$6.50 each. Additional color chairs are available and are priced per event basis.

What if we want to cover the theatre chairs?

Please contact Gina Govern at L-egant Chair Covers. Gina is our exclusive chair cover provider as she has the exact covers that fit our chairs and has a fantastic selection available with competitive prices. Her phone number is 716-390-6189 and email is legantchairs@hotmail.com.

I really want a backdrop, up lights, and specialty linen, can we bring that in ourselves?

No, all food, backdrops, up lights, linens and on site coordination are exclusively provided by Rich's Catering & Special Events.

What does on site coordination mean?

One of the greatest perks of having your wedding with us is that we handle everything! The team at Rich's will set up all of your place cards, favors, gift box, sign in book, and other wedding articles. We also take on all time management of the event for you. This way you are always on track and can truly enjoy every minute of your special day without having to worry about a thing.

What happens on the screens?

We are able to show a live feed of all of the greatest moments like the ceremony, announcements, cake cutting, toasts, first dance, etc. We also can play a slide show or just one great shot of the newlywed couple. If you would like to do a slide show, please provide it to the Rapids on both a flash drive and a disc, at least two weeks prior to the wedding in order to be tested for accuracy.

Do we get a recording of all of the live feed moments?

Unfortunately we do not have the capabilities to record; we can only live stream it to the screens.

We see that two of the packages include a wedding cake. Is that just a basic generic cake?

Not at all! You will get to meet with the pastry chef from Cookie Patisserie & Bakery to design your custom cake and choose the flavors by having a cake tasting.

Can we do a food tasting?

Rich's does not have a public restaurant and therefore does not offer tastings. We pride ourselves on the fact that we serve the best quality restaurant style dishes and will guarantee to please all of your guests! We only focus on five star catering and have the reputation to prove that. Please check out our amazing reviews on WeddingWire!

How long does dinner take?

Typically a salad, entrée, and dessert course can be completed in 50-60 minutes depending on how fast or slow the guests eat. If a soup course is added, add 15 minutes.

Sapphire Wedding Package

\$48.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, white or ivory linens, white glove service, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, 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 for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

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

\$55.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, 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 for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

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 \$0.50 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 \$1.50 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

\$65.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, 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 for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

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
❧

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
❧

Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic
❧

Crab Cakes
remoulade, fried capers
❧

Deconstructed Spanakopita
spinach "mousse", feta, phyllo cup
❧

Shrimp Quesadilla
monterey jack, citrus cream, cilantro
❧

Sausage Stuffed Peppadew
basil crème
❧

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

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

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

NY Strip
horseradish, shiitake marmalade,
garlic crostini
❧

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

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

White Truffle Arancini
fried shitake, béchamel
❧

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

Ricotta Gnocchi
basil aioli
❧

Shrimp Roll
cocktail shrimp "salad", top split bun
❧

Fried Bologna Slider
sautéed onion, whole grain mustard aioli
❧

Smoked Beef Brisket
banana bread, mango chutney cream cheese
❧

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

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}

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

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



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
- ☞ VIP Silverware Upgrade—\$3.00 per person
- ☞ Wire-Free LED Up-lighting—\$50.00 per light {minimum of 2 lights}
- ☞ Chair Sash—\$2.00 each
- ☞ Mahogany Chiavari Chair with White or Ivory Cushion—\$6.50 each
- ☞ Ice Sculpture Luge—starting at \$400 (1 block sculpture)
- ☞ Custom Event Scent—\$100
- ☞ Fabric Backdrops—starting at \$200
all backdrops must come from Rich's Catering & Special Events
- ☞ 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
- ☞ Ceremony Fee—\$500 {includes rehearsal, set up & coordinator}
Rapids also charges a **separate** ceremony fee
- ☞ Crystal Gift Box—\$50.00
- ☞ Crystal Candle Holders—\$20.00 for set of 2, \$25.00 for set of 3
- ☞ Backdrop to Cover Merchandise Cabinet—\$400
- ☞ 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

Regulations:

- ☞ All food, backdrops, linens, additional up lighting, & on-site coordination are **exclusively** provided by Rich's Catering & Special Events.
- ☞ If you are having your ceremony on site and also want a live band, they must be set up and fully sound checked one hour prior to start time. If you wish to cover up their set during the ceremony Rich's can provide temporary draping for an additional fee.
- ☞ All DJs & bands must contact the venue manager upon booking the client for venue rules and regulations.
- ☞ Any slideshow or videos to be played on screens must be received by venue manager **2 weeks prior** to event day.

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 and rental fees.

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.

Minimums:

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

- ☞ Friday: \$7,500
- ☞ Saturday: \$8,000
- ☞ Sunday: \$5,000
- ☞ Monday—Thursday: \$3,500
- ☞ Holidays & Holiday Weekends: minimums will be 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**}.

Miscellaneous:

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 property 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. Rich's reserves the right to refuse service to anyone. Rich's Catering & Special Events has a 1:00am 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