

RICH'S

**CATERING &
SPECIAL EVENTS**

Buffalo Museum of Science

2018 Catering Menu

One Robert Rich Way
Buffalo, New York 14213
716-878-8422

www.richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Welcome

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

When you choose Rich's Catering & Special Events,
we take on arranging the décor, lighting, tables, chairs,
linen, draping, china, glassware, and silverware or any specialty
rentals. All rentals are priced according to the needs of each event.

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!**

Beverages

House Brands Bar includes:

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

One Hour Open House Bar	\$14.00 per person
Two Hour Open House Bar	\$17.50 per person
Three Hour Open House Bar	\$19.00 per person
Four Hour Open House Bar	\$21.00 per person

No shots!

"Nothing good comes from doing shots!"

Bar Package Upgrades

Premium Bar Upgrades add \$ 3.75 per person:

<i>Absolut Vodka</i>	<i>Bombay Sapphire Gin</i>	<i>Peachtree Schnapps</i>	<i>Riesling</i>
<i>Absolut Citron</i>	<i>Dewar's Scotch</i>	<i>Southern Comfort</i>	<i>Draft Beer</i>
<i>Absolut Raspberry</i>	<i>Jim Beam Bourbon</i>	<i>Bailey's Irish Cream</i>	<i>Soda & Juices</i>
<i>Absolut Mandarin</i>	<i>Canadian Club Whiskey</i>	<i>Kahlua</i>	
<i>Mount Gay Gold Rum</i>	<i>Manhattans & Martinis</i>	<i>Cabernet Sauvignon</i>	
<i>Mount Gay Silver Rum</i>	<i>Disaronno Amaretto</i>	<i>Chardonnay</i>	

Ultra-Premium Bars Upgrades add \$5.50 per person:

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

Beer, Wine & Soda Bar

First hour: \$8.00 per person, each additional hour: \$3.75 per person

Draft Beer, Cabernet Sauvignon, Chardonnay, Riesling & Coke Products

Mimosa Bar

2 hrs. \$10.00 per person, 3 hrs. \$12.00 per person, 4 hrs. \$14.00 per person

Bloody Mary Bar

2 hrs. \$12.00 per person, 3 hrs. \$14.00 per person, 4 hrs. \$16.00 per person

Bottled Beer Upgrade:

House Upgrade: add \$2.00 per person {choose 3}

Labatt Blue Lite, Labatt Blue, Michelob Ultra, Coors Lite

Premium Upgrade: add \$4.00 per person {choose 3}

Labatt Blue Lite, Labatt Blue, Michelob Ultra Lite, Coors Lite, Samuel Adams, Heineken, Corona, Yuengling

Additional Offerings

Champagne or wine toast	\$3.75 per person
Non-alcoholic fruit punch	\$4.50 per person
Unlimited soda bar	\$8.75 per person
Bottles of house wine served with dinner	\$19.50 per bottle (.750 ml)
Bottles of premium wine served with dinner	\$29.00 per bottle (.750 ml)

We would be pleased to offer a cash bar for your function. An additional charge of \$200.00 per bartender is required for cash bars or events with 50 guests or less.

Hors D'oeuvres

Minimum 50 pieces of each kind

Scallop B.L.T.
tomato bacon jam, cucumber,
potato crisp
\$4.50



Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil
\$1.75



Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro
\$1.75



Chicken Swedish Meatballs
classic sauce, chives
\$1.50



Ricotta Gnocchi
basil aioli
\$1.50



Sausage Stuffed Peppadew
basil crème
\$1.75

Bite Size Buffalo Chicken Slider
crispy chicken, frank's red hot,
blue cheese, slider roll
\$1.75



Bite Size Beef on Weck Slider
shaved roast beef, horseradish aioli,
slider roll
\$2.00



Crab Cakes
remoulade, fried capers
\$2.75



Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic
\$2.25



Shrimp Roll
cocktail shrimp "salad", top split bun
\$2.25



Smoked Beef Brisket Croquette
sour cream caramelized onion jam
\$2.25

Hors D'oeuvres

Minimum 50 pieces of each kind

White Pizza
grilled dough, garlic oil, roma tomato,
fresh mozzarella, fried basil
\$1.75



White Truffle Arancini
fried shitake, béchamel
\$1.75



Lox & Chips
potato chip, crème fraîche, capers,
fennel cured salmon
\$2.25



Spinach and Artichoke Tartlet
spinach, artichoke, gruyere
\$2.50



Bacon & Eggs Tartlet
chive egg yolk mousse, crisp prosciutto
\$2.25

Fried Bologna Slider
sautéed onion, whole grain mustard aioli
\$1.50



Beet & Berry Bruschetta
pickled strawberry, grape, golden beet,
whipped goat cheese, crostini
\$1.50



Cajun Shrimp
butterflied shrimp, andouille, bell pepper,
celery, onion, pimento cheese
\$1.75



Shrimp Tostado
monterey jack, citrus cream, cilantro
\$2.00



Bistro Steak
ny strip, caramelized onion puree,
blue cheese, crisp shallot
\$2.75

Please inquire about custom designed or themed hors d'oeuvres.

Stationary Hors d'oeuvres

Cheese and Fruit Display

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

\$7.25 per person

Crudité Display

assorted vegetable spears in shooter cups
assorted dips: romesco, hummus, olivade

\$4.00 per person

Warm Baked Dips

\$8.00 per person

Choose 3

Buffalo Chicken

pulled chicken, cheddar, frank's hot sauce,
blue cheese, flatbreads, crostini



Stuffed Banana Pepper

italian sausage, caramelized banana peppers,
four cheese, basil, flatbreads, crostini



Spinach and Artichoke

artichokes, baby spinach, gruyere, parmesan,
buttered breadcrumb, flatbreads, crostini



Corn and Crab

blue crab, corn, bell pepper, onion, old
bay, cheddar, truffled potato chip crust,
flatbreads, crostini



Chorizo Queso Fundido

mexican chorizo, tomato, green chile,
monterey jack, cheddar, cream cheese,
scallion, corn tortilla chips

Baked Brie

One Kilo Wheel

\$3.00 per person

50 person minimum per style

{Choose brie style}

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



Creative Additions

Add on to an existing station, or choose a minimum of three to create your own station

Fresh Sliced Seasonal Fruit Display

\$3.25 per person



Romesco

\$1.25 per person



Assorted Olives

\$1.25 per person



Dried Sausages

\$5.75 per person



Marinated Tomato Salad

\$1.25 per person



Marinated Grilled Vegetables

\$1.25 per person



Artisan Bread Display

five assorted breads, assorted dips, & flavored whipped butters in mason jars

\$2.75 per person

Entrée Stations

Minimum of 3 stations
not including dessert

Chowder Station

\$9.25 per person

Create your own chowder:

potato leek chowder, manhattan tomato broth, little neck clams, shrimp, salmon, corn, bell pepper, jalapeno, bacon, potato, cauliflower, fennel, onions, leeks, carrots, celery, parsley, cilantro, cheddar cheese, sour cream, butter

Garden Salad Station

\$7.25 per person

Romaine Lettuce	Mesclun Greens
☞	☞
Grape Tomatoes	Cucumbers
☞	☞
Carrots	Bell Peppers
☞	☞
Sliced Mushrooms	Black Olives
☞	☞
Garbanzo Beans	Baby Peas
☞	☞
Fresh Corn	Parmesan Cheese
☞	☞
Crumbled Blue Cheese	Croutons
☞	☞
Balsamic Italian Vinaigrette	Ranch Dressing
☞	☞
Citrus Vinaigrette	Rolls & Breadsticks
☞	☞

Composed Salad Station

\$8.50 per person
{Choose 3}

Tri Colored Caesar Salad

romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon

☞

Chef Salad

iceberg and romaine lettuce, grape tomatoes, cucumbers, black olives, julienne carrot, house made croutons, lemon balsamic dressing

☞

Baby Greens Salad

dried cranberries, dried apricots, shaved ricotta salata, savory granola, red wine vinaigrette

☞

Assorted Fresh Fruit Salad

seasonal melons, berries, lemon zest



Mediterranean Pasta Salad

cheese tortellini, sundried tomato, feta cheese, kalamata olives, spinach,
roasted red pepper, oregano vinaigrette



Spinach Salad

spinach, bacon, caramelized onions, red wine vinaigrette



Quinoa Salad

quinoa, dried fruits, fresh citrus



Tuscan Antipasto Chopped Salad

capicola, soppressata, salami, banana peppers, provolone, olives, sundried tomatoes, fennel,
cured olive white balsamic vinaigrette



Vegetable Salad

seasonal grilled vegetables, balsamic vinaigrette



Beet Salad

roasted beets, goat cheese, candied pumpkin seeds



Pasta Bar

\$11.00 per person

italian loaf bread & freshly grated parmesan

{Choose 2 pastas}

Cheese Tortellini



Orecchiette



Gemelli



Mezze Rigatoni



{Choose 3 sauces}

Marinara



Alfredo



Romesco



Pesto Cream Sauce



Sundried Tomato Pesto



Bolognese



White Wine Clam Sauce



Puttanesca



Vodka Sauce



Carbonara



Oil & Garlic



Roasted Red Pepper Tomato Sauce



Additions:

Baked Italian Meatballs

add \$2.75 per person



Sausage & Peppers

add \$3.75 per person



Carving Station

Chef Attended

Top Round of Beef
rolls, au jus, condiments
\$6.50 per person



NY Striploin of Beef
rolls, au jus, condiments
\$8.50 per person



Breast of Turkey
rolls, gravy, condiments
\$6.50 per person



Fresh Ham
rolls, whole grain mustard cream,
condiments
\$6.50 per person



Tenderloin of Pork
rolls, bourbon cherry demi, condiments
\$7.00 per person



Italian Sausage
rolls, condiments
\$7.00 per person



Chicken Sausage
rolls, condiments
\$7.00 per person



Prime Rib of Beef
rolls, au jus, condiments
\$9.50 per person



Tenderloin of Beef
rolls, au jus, condiments
\$16.25 per person



Loin of Pork
rolls, gravy, condiments
\$5.75 per person



Smoked Ham
rolls, whole grain mustard cream,
condiments
\$6.50 per person



Whole Salmon
citrus beurre blanc
\$6.50 per person



Chorizo Sausage
rolls, condiments
\$7.00 per person



Polish Sausage
rolls, condiments
\$7.00 per person



Koulibiac of Salmon
\$13.00 per person

BBQ Station

\$13.00 per person

assorted bbq sauces, cornbread, coleslaw, smoked potato salad,
tomato roasted corn and grilled onion salad, candied jalapenos

{Choose 1}

BBQ Pork



BBQ Chicken



Beef Brisket

Gourmet Mashed Potato Station

\$11.00 per person

Red Skinned Smashed Potatoes



Mashed Sweet Potatoes



Traditional Whipped Potatoes



Toppings include:

Roasted Breast of Turkey



Corn



Sour Cream



Red Bell Peppers



Cheddar Cheese Sauce



Whipped Butter



Broccoli



Bacon



Chives



Cranberry Sauce



Pepperjack Cheese



Turkey Gravy



Cinnamon Honey Butter

Gourmet Mac & Cheese Station

\$11.00 per person

buttered bread crumbs, bbq sauce, sriracha,
frank's red hot sauce & shredded cheddar cheese

{Choose 3}

Traditional



B.L.T.



Oyster Mushroom, Spinach,
Manchego



Truffle



Shrimp, Corn, Poblano



Caramelized Onion, Thyme, &
Parmesan



Lobster
add \$2.50 per person

Small Plates Station

Minimum of 4 stations

Salad

charred corn, tomato, arugula, roasted poblano, cilantro lime vinaigrette

\$5.50 per person



Salad

mesclun greens, hazelnuts, pickled shallots, basil, tarragon, champagne dijon vinaigrette

\$5.50 per person



Beef

sous vide NY striploin, horseradish caraway potato puree, shallot confit, julienne greens, demi sauce

\$8.50 per person



Scallop

pan seared scallop, potato puree, truffled oyster mushroom, asparagus, frizzled leek, hazelnut vinaigrette

\$9.75 per person



Pork Belly

smokey potato puree, calabrian chili, kale

\$7.50 per person



Crab Cake

old bay remoulade, sweet corn tomato basil salad, sriracha frites

\$7.50 per person



Chicken

pressed chicken thigh, sour cream potato puree, asparagus, crisp bacon, chicken jus

\$7.00 per person



Short Rib

braised short rib, green peppercorn sauce, mushroom ragu, lemon confit, chives

\$8.50 per person



Ratatouille

goat cheese tart, roasted ratatouille, herb salad

\$6.00 per person



Cauliflower

whole roasted, fontina parmesan panna, charred onion, preserved lemon, parsley

\$6.00 per person



Rollatini

zucchini, mushroom risotto, butternut sage sauce, toasted pecan

\$6.00 per person



Kids Station

\$14.50 per child

carrots & celery sticks with ranch dip

{Choose 5}

Cocktail Franks in Puff Pastry



Sliced Fresh Fruit
with yogurt dipping sauce



Ketchup Cruncher Chips



Tator Tots

Popcorn Shrimp



Hamburger &
Cheeseburger Sliders



Mac & Cheese



Chicken Nuggets

Dessert Stations

Dessert Assortment & Coffee Bar

\$6.50 per person

Assorted Handmade
Bite Size Desserts



Assorted Cookies
chocolate chip, sugar & macadamia nuts



Brownies



Regular Coffee, Decaf Coffee, Tea,
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Layered Dessert Cups & Coffee Bar

\$6.50 per person

{Choose 3}

Tiramisu



Raspberry Chocolate



Chocolate Overload



Brown Butter Caramel Apple Pie



Roasted Pear Spice Cake



Lemon Drops



Strawberry Shortcake
with buttermilk biscuit & vanilla bean cream



Regular Coffee, Decaf Coffee, Tea
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Cookies & Coffee Bar

\$7.50 per person

Coconut Macaroons
with chocolate drizzle



Biscotti



Stuffed French
Macaroons



Chef's Choice Brittle



Regular Coffee, Decaf Coffee, Tea
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Mini Desserts & Coffee Bar

\$8.00 per person

Assorted Mini Push Pop Desserts



Mini Crème Brûlée Spoons



Mini Churros
with mexican dipping ganache



Regular Coffee, Decaf Coffee, Tea
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Ultimate Dessert Assortment & Coffee Bar

\$8.50 per person

Chocolate Oblivion Mousse Cake



Carrot Cake



Seasonal Cheesecake



Lemon Sour Cream Cake



Assorted Handmade Bite Size Desserts



Brownies



Assorted Cookies
chocolate chip, sugar & macadamia nuts



Regular Coffee, Decaf Coffee, Tea
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Additional Offerings

Chocolate Covered Strawberries {seasonal}

\$2.00 each



Assorted Hand Made Truffles

\$2.00 each



Mini Cannolis

\$2.00 each



Italian Cookies

\$15.00 per pound

{Choose 2 per pound}

lemon drops, sesame cookie, cucidati, italian biscotti,
ricotta drop, chocolate spice balls

Custom desserts available upon request

Wedding Package / Sit Down Dinner Package

\$85.00 per person

This package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white or ivory linens, white or ivory napkins, white glove service, 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 \$0.50 per person
❧

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

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

Chicken Swedish Meatballs
classic sauce, chives
❧

Ricotta Gnocchi
basil aioli
❧

Fried Bologna Slider
sautéed onion, whole grain mustard aioli
❧

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

Bistro Steak
ny strip, caramelized onion puree,
blue cheese, crisp shallot

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
❧

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

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

Sausage Stuffed Peppadew
basil crème
❧

White Truffle Arancini
fried shiitake, béchamel
❧

Cajun Shrimp
butterflied shrimp, andouille, bell pepper,
celery, onion, pimento cheese
❧

Bacon & Eggs Tartlet
chive egg yolk mousse, crisp prosciutto
❧

Beet & Berry Bruschetta
pickled strawberry, grape, golden beet,
whipped goat cheese, crostini

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
❧

Classic Wedge Salad
baby iceberg, bacon, tomato, pickled red onion,
buttermilk blue cheese dressing, chives
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



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



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



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

Kid’s Meal Package

10 & under

\$17.95 per child (in place of package price)

includes salad, chicken fingers, french fries, and dessert

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

Late Night Station

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

Warm Baked Dip Stations

\$8.00 per person

Choose 3

Buffalo Chicken

pulled chicken, cheddar, frank's hot sauce,
blue cheese, flatbreads, crostini

Stuffed Banana Pepper

italian sausage, caramelized banana peppers,
four cheese, basil, flatbreads, crostini

Spinach and Artichoke

artichokes, baby spinach, gruyere, parmesan,
buttered breadcrumb, flatbreads, crostini

Corn and Crab

blue crab, corn, bell pepper, onion, old bay, cheddar,
truffled potato chip crust, flatbreads, crostini

Chorizo Queso Fundido

mexican chorizo, tomato, green chile, monterey jack,
cheddar, cream cheese, scallion, corn tortilla chips



Pretzels & Cheese

fresh baked soft pretzels with a beer cheese sauce & mustard

\$3.75 per person



Mini Chicken Finger Subs

\$3.75 per person



Mini Beef on Weck

\$4.25 per person



Hot Dog Bar

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

\$6.00 per person



Pizza & Wings

\$6.75 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
\$3.75 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
\$7.00 per person
\$100 attendant fee



Cookies & Milk Bar

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



Chocolate Fondue

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

Event Enhancement & Rental Options

- ☞ VIP Wine Glass Upgrade—\$2.50 per person for dinner, \$4.50 per person for bar & dinner
- ☞ China, Glassware, Silverware—\$6.50 per person
- ☞ VIP Silverware Upgrade—\$3.00 per person
- ☞ Wire-Free LED Up-lighting—\$25 per light {minimum of 2 lights}
- ☞ Gold, Silver, and Ivory Sequin Accent Linens—\$75 each
- ☞ Mahogany Chiavari Chairs with White or Ivory Cushion—\$7.50 each
- ☞ Signature Cocktail at the Entrance or Served at the Bar—priced per event basis
- ☞ Ice Sculpture Luge—starting at \$500 (1 block sculpture)
- ☞ Fabric Backdrops—starting at \$500 (for 8'x8')
- ☞ Firefly Lighting Effect—\$200 for 100 lights, \$400 for 200 lights
- ☞ Crystal Cake Stands—round 12" \$25, round 15" \$50.00, round 20" \$75, square 15" \$25
- ☞ Gold or Silver Round Chargers—\$1.00 each
- ☞ Gold or Silver Rhinestone Chargers—\$5.00 each
- ☞ Gold or Silver Vintage Paisley Print Chargers—\$3.00 each
- ☞ Ornate 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—\$1.50 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Table Under Lighting—\$25 per light
- ☞ Table Bunting—\$100 for head table, \$100 for registration table, \$50 for cake table
- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Silver or Gold Candelabras with LED Taper Candles—\$30 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 for set of 2, \$30 for set of 3
- ☞ An assortment of linen colors & patterns—pricing upon request
- ☞ White Glove Service—\$1.00 per person
- ☞ 8' Banquet Tables—\$12.95 each
- ☞ 6' Round Tables—\$14.95 each
- ☞ Bistro Tables—\$12.95 each
- ☞ Skirting for Banquet Tables—\$18.95 each
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ☞ Mercury Glass Votives—\$0.50 each

Our trained event designers can fulfill any request just ask!

Rich's Catering & Special Events

Customer Testimonials

Wedding: 9/09/2017: Jacquie & Kent

Rich's helped us make our wedding an absolute dream! Jennifer and Carrie Ann were amazing, everything we needed they were right there! Jennifer was our coordinator and made the entire process a breeze. I never had a worry about anything the entire night. Our venue was the museum of Science and they made it look absolutely stunning! Our guests raved about the food. I wouldn't change a thing about the day! Everything was absolutely perfect!

Wedding: 9/09/2017: Chelsea & Marc

We recently got married and our ceremony/reception venue worked exclusively with Rich's for all of our catering/decor needs. Steve was our coordinator and he was absolutely fantastic! Throughout the planning process, he was super prompt with answering emails and any other questions we had. The food was AMAZING and they made sure that all of my visions for our special day became a reality. I would recommend them hands down!

Wedding: 7/08/2017: Courtney & Matt

I cannot express how much I love Rich's and everyone who we worked with. Maureen and Steve were the absolute best, always there for all my crazy questions within less than a day. Accommodated everything I asked for and provided (I had A LOT of DIY decor ha). The food was raved about by us and everyone at the wedding. Typically you don't see AMAZING food at a wedding and everyone couldn't believe that Rich's provided that level of delicious food to 160 people without ANY issue. They strove SO hard to make sure that our day was just as we had envisioned, and trust me they did so BEYOND our expectations. I've worked in the industry for 11 years now and have never seen such unified dedication between everyone who was part of making our day so memorable. Everyone was so pleasant, curious, worked so hard and I just can't say enough about it. For any bride/groom whose nervous about who to choose, go with Rich's. They made my life so easy and I never once had to worry about one thing.

Wedding: 7/22/2017: Melissa & Charles

The team at Rich's Atrium really knows what they're doing to say the least. Every detail was handled perfectly throughout the reception and they didn't miss a beat. If we had to get married every year for the rest of our lives... we'd have it there every time. Our guests comments ranged from "Our jaws dropped when we walked in" to "The best food I've ever had at a wedding." The space was gorgeous, the sound system was amazing, the service was impeccable - we truly felt like celebrities. Gail was great during planning and Jennifer and Ashley were awesome throughout the event. If you're looking for a venue that is stress-free then this is the place (well... as stress free as planning a wedding can be). Thanks for making our wedding day so perfect!

Wedding: 10/08/2017: Jamie & Patrick

We had the best time! Maureen was very knowledgeable and very easy going with changes to the wedding. Taylor and Ashley were amazing as well! Any request I had, they made it happen. Food was amazing too!! We had nothing but compliments about everything!

Wedding: 7/08/2017: Sindhu & Gino

We ABSOLUTELY loved everything Rich's did at the Buffalo Museum of Science, They are very easy to work with, and awesome at what they do. The staff was very attentive and we had nothing to complain about! A few things I especially enjoyed : 1. the food was delicious, the portion sizes were excellent! 2. we absolutely loved the cake! 3. I was very pleased with the arrangements made for the cocktail hour and ceremony! 4. everything was on time, and we had enough time for dancing!

Wedding: 11/04/2017: Amanda & Mike

My husband and I walked into Rich's atrium In May of 2017 slightly frantic in search of a new venue for our reception. We were one of the couples that had the unfortunate luck of having our venue cancel on us for our October 2017 wedding. Rich's was beyond accommodating to our needs. We had to switch our date from October 2017 to this November 4, 2017. Rich's staff were fantastic and made sure my husband and I were taken care of. All of our other vendors loved working with Rich's staff. Our guests raved about how delicious the food was and how absolutely breathtaking the reception looked. The welcoming and "homey" atmosphere of Rich's made for an unforgettable night. My husband and I didn't have any regrets choosing Rich's atrium for our wedding reception. I can't say enough great things about Gail, Jennifer, and staff :)

Wedding: 10/14/2017: Jenna & Clay

My wife and I got married roughly 2 weeks ago and were lucky enough to have had a company such as Rich's Catering by our side! Their entire involvement was spectacular and it made our special night even better. We don't have enough great things to say about our service and experience, and we absolutely recommend them to anyone getting married!

Wedding: 9/22/2017: Amy & Kevin

Rich's was absolutely fabulous since day 1! Maureen works through everything with you and is very responsive to even you're smallest requests or concerns. All of our guests commented on how beautiful our venue was and how the delicious the food tasted! The day of Taylor and Ashley made sure you had everything you needed at all times. I guarantee you will not regret choosing Rich's for your wedding!

Wedding: 6/10/2017: Elexa & Kevin

Having our wedding reception at the Atrium at Rich's was hands down the best decision we could have made. Steve and the rest of the team had a great energy, they were patient, flexible, accommodating, professional and helpful. My husband and I live in Chicago, so we were planning from out of town. The team at Rich's made the process smooth and much easier than we expected. We met with them only three times and they were very responsive via email whenever we had questions. The "homework packet" they give is helpful for planning and keeps things organized. They went through every detail with us to create the timeline of the reception. The day of, the team was so attentive and made sure everything was on track with our schedule for the evening. The food was excellent, the space is beautiful. People's jaws were dropping when they entered the room, including ours! We also got our cake from Rich's which was great. If you are looking for a venue that has literally almost everything you need in one place, this is the spot for you. From a convenience perspective I would especially recommend it to those planning from out of town. We honestly can't say enough good things. Thank you Rich's!!

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: \$7,500
- ☞ Saturday evening: \$8,000
- ☞ 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 \$4.00 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