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 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

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour Open House Bar</td>
<td>$14.00 per person</td>
</tr>
<tr>
<td>Two Hour Open House Bar</td>
<td>$17.50 per person</td>
</tr>
<tr>
<td>Three Hour Open House Bar</td>
<td>$19.00 per person</td>
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<tr>
<td>Four Hour Open House Bar</td>
<td>$21.00 per person</td>
</tr>
</tbody>
</table>

No shots!

“Nothing good comes from doing shots!”

Bar Package Upgrades

Premium Bar Upgrades add $3.75 per person:

<table>
<thead>
<tr>
<th>Premium Bar Upgrade</th>
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<tbody>
<tr>
<td>Absolut Vodka</td>
<td>Peachtree Schnapps</td>
</tr>
<tr>
<td>Absolut Citron</td>
<td>Southern Comfort</td>
</tr>
<tr>
<td>Absolut Raspberry</td>
<td>Bailey's Irish Cream</td>
</tr>
<tr>
<td>Absolut Mandarin</td>
<td>Kahlua</td>
</tr>
<tr>
<td>Mount Gay Gold Rum</td>
<td>Manhattans &amp; Martinis</td>
</tr>
<tr>
<td>Mount Gay Silver Rum</td>
<td>Disaronno Amaretto</td>
</tr>
</tbody>
</table>

Ultra-Premium Bars Upgrades add $5.50 per person:

<table>
<thead>
<tr>
<th>Ultra-Premium Bar Upgrade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td>Hendricks Gin</td>
</tr>
<tr>
<td>Grey Goose Citron</td>
<td>Johnny Walker Red Scotch</td>
</tr>
<tr>
<td>Grey Goose L’orange</td>
<td>Woodford Reserve Bourbon</td>
</tr>
<tr>
<td>Grey Goose La Poire</td>
<td>Crown Royal Whiskey</td>
</tr>
<tr>
<td>Captain Morgan White Rum</td>
<td>Manhattans &amp; Martinis</td>
</tr>
<tr>
<td>Captain Morgan Spiced Rum</td>
<td>Disaronno Amaretto</td>
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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

<table>
<thead>
<tr>
<th>Additional Offering</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Champagne or wine toast</td>
<td>$3.75 per person</td>
</tr>
<tr>
<td>Non-alcoholic fruit punch</td>
<td>$4.50 per person</td>
</tr>
<tr>
<td>Unlimited soda bar</td>
<td>$8.75 per person</td>
</tr>
<tr>
<td>Bottles of house wine served with dinner</td>
<td>$19.50 per bottle (.750 ml)</td>
</tr>
<tr>
<td>Bottles of premium wine served with dinner</td>
<td>$29.00 per bottle (.750 ml)</td>
</tr>
</tbody>
</table>

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 fraiche, 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
$1.75

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

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**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
- **Dried Sausages**
  $5.75 per person
- **Romesco**
  $1.25 per person
- **Marinated Tomato Salad**
  $1.25 per person
- **Assorted Olives**
  $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
Grape Tomatoes
Carrots
Sliced Mushrooms
Garbanzo Beans
Fresh Corn
Crumbled Blue Cheese
Balsamic Italian Vinaigrette
Citrus Vinaigrette
Mesclun Greens
Cucumbers
Bell Peppers
Black Olives
Baby Peas
Parmesan Cheese
Croutons
Ranch Dressing
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:

<table>
<thead>
<tr>
<th>Option</th>
<th>Topping</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Breast of Turkey</td>
<td>Broccoli</td>
</tr>
<tr>
<td></td>
<td>Corn</td>
</tr>
<tr>
<td></td>
<td>Sour Cream</td>
</tr>
<tr>
<td></td>
<td>Red Bell Peppers</td>
</tr>
<tr>
<td></td>
<td>Cheddar Cheese Sauce</td>
</tr>
<tr>
<td></td>
<td>Whipped Butter</td>
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<td></td>
<td>Cinnamon Honey Butter</td>
</tr>
</tbody>
</table>

### Gourmet Mac & Cheese Station
$11.00 per person

- buttered bread crumbs, BBQ sauce, sriracha, frank’s red hot sauce & shredded cheddar cheese

{Choose 3}

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<tr>
<td>Traditional B.L.T.</td>
<td>Truffle</td>
</tr>
<tr>
<td></td>
<td>Shrimp, Corn, Poblano</td>
</tr>
<tr>
<td></td>
<td>Caramelized Onion, Thyme, &amp; Parmesan</td>
</tr>
</tbody>
</table>

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

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**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

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**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

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**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 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
Seasonal Cheesecake
Assorted Handmade Bite Size Desserts

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!”

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

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
  - butterfried 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

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

File 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 make
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 my 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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