

RICH'S

**CATERING &
SPECIAL EVENTS**

Shea's Performing Arts Center

2018 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



Welcome

Thank you for your interest
in Rich's Catering & Special Events
at Shea's Performing Arts Center!

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!**

Sapphire Wedding Package

\$48.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, mirror tiles, votive candles, cake table, registration table, gift table, 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 \$6,000 on Fridays and \$6,500 on 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

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

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, mirror tiles, votive candles, cake table, registration table, gift table, 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 \$6,000 on Fridays and \$6,500 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



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



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



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

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 shitake, béchamel



Bacon and Eggs Tartlet
chive egg yolk mousse, crisp prosciutto



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

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



Classic Wedge Salad

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

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

Diamond Wedding Package

\$64.00 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, mirror tiles, votive candles, cake table, registration table, gift table, 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 \$6,000 on Fridays and \$6,500 on 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
❧

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
❧

Sausage Stuffed Peppadew
basil crème
❧

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

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

Shrimp Tostado
monterey jack, citrus cream, cilantro
❧

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
❧

White Truffle Arancini
fried shitake, béchamel
❧

Ricotta Gnocchi
basil aioli
❧

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

Fried Bologna Slider
sautéed onion, whole grain mustard aioli
❧

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

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

Smoked Beef Brisket Croquette
sour cream caramelized onion jam
❧

Spinach and Artichoke Tartlet
spinach, artichoke, gruyere

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

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



Classic Wedge Salad

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



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

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
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!

Warm Baked Dip Stations

\$7.50 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 and 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,
and 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)

\$7.00 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 Fondue

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—\$2.50 per person for dinner, \$4.50 per person for bar & dinner
- ☞ VIP Silverware Upgrade—\$3.00 per person
- ☞ Wire-Free LED Up-lighting—\$25 per light {minimum of 2 lights}
- ☞ Mahogany Chiavari Chair with White or Ivory Cushion—\$7.50 each
- ☞ Ice Sculpture Luge—starting at \$500 (1 block sculpture)
- ☞ Fabric Backdrops—starting at \$500 (for 8'x8')
all backdrops must come from Rich's Catering & Special Events
- ☞ Firefly Lighting Effect—\$200 for 100 lights, \$400 for 200 lights
- ☞ Crystal Cake Stands—round 12" \$25, round 15" \$50, 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 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
- ☞ Ceremony Fee—\$500 {includes rehearsal, set up & coordinator}
- ☞ Crystal Gift Box—\$50
- ☞ Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3
- ☞ Gold, Silver, or Ivory Sequin Accent Linens—\$75
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30
- ☞ Mercury Glass Votives—\$0.50 each
- ☞ 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: 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 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 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.

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}.

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

- ☞ Friday: \$6,000
- ☞ Saturday: \$6,500
- ☞ Sunday: \$3,000
- ☞ Monday—Thursday: \$2,500
- ☞ Holidays & Holiday Weekends: minimum spending requirement 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 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