



CATERING &  
SPECIAL EVENTS



# Off-Premise Catering

## 2018 Wedding Menu

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

[www.richscatering.com](http://www.richscatering.com)

VOTED WNY'S BEST  
CATERER BY BUFFALO  
SPREE MAGAZINE



## Welcome

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

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

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

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

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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!**

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

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

# Sapphire Wedding Package

\$66.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, onsite event manager for entire event, placement of: place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding.

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

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## Bar

4 hour house brands bar

No shots!

“Nothing good comes from doing shots!”

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

Add champagne toast for \$3.00 per person

Upgrade to House Bottled Beer for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite

Upgrade to Premium Bottled Beer for \$4.00 per person

Choose 3 – Sam Adams, Yuengling, Corona, Heineken

Add Wine with Dinner - \$18 per bottle for House Wine

\$20 per bottle for Personalized Label Wine

## 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

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## Salad Course

Garden Salad

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

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### 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

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### 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

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### 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

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### **Kid's Meal Package**

10 & under

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

includes salad, chicken fingers, french fries, dessert,  
and unlimited soda bar

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### **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

\$82.50 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, 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.**

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## 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 House Bottled Beer for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite

Upgrade to Premium Bottled Beer for \$4.00 per person

Choose 3 – Sam Adams, Yuengling, Corona, Heineken

Add Wine with Dinner

\$18 per bottle for House Wine

\$20 per bottle for Personalized Label Wine

## 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

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## Passed Hors D'oeuvres

{Choose 3}

Scallop B.L.T.  
tomato bacon jam, cucumber,  
potato crisp  
add \$0.75 per person  
❧  
Cajun Shrimp  
butterflied shrimp, andouille, bell pepper,  
celery, onion, pimento cheese  
❧  
Chicken Parmesan  
chicken "croquette", tomato jam,  
fresh mozzarella, basil  
❧  
Chicken "Taco"  
tortilla chicken "croquette", pico de gallo,  
cilantro  
❧  
Chicken Swedish Meatballs  
classic sauce, chives  
❧  
Bacon and Eggs Tartlet  
chive egg yolk mousse, crisp prosciutto  
❧  
Fried Bologna Slider  
sautéed onion, whole grain mustard aioli  
❧  
Lox & Chips  
potato chip, crème fraiche, capers,  
fennel cured salmon

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  
❧  
Ricotta Gnocchi  
basil aioli  
❧  
Bistro Steak  
ny strip, caramelized onion puree,  
blue cheese, crisp shallot



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

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## 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 \$1.50 per person

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## 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

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### 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

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### 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

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### Kid’s Meal Package

10 & under

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

includes salad, chicken fingers, french fries, dessert,  
and unlimited soda bar

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## **Dessert Course**

Wedding Cake provided by Cookie Patisserie & Bakery



Coffee Service



Coffee & Dessert Station

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

# Diamond Wedding Package

\$96.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, onsite event manager for entire event, placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding.

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

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## Bar

Champagne toast for all guests

4 hour ultra-premium brands bar

No shots!

“Nothing good comes from doing shots!”

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

Upgrade to House Bottled Beer for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite

Upgrade to Premium Bottled Beer for \$4.00 per person

Choose 3 – Sam Adams, Yuengling, Corona, Heineken

Add Wine with Dinner

\$18 per bottle for House Wine

\$20 per bottle for Personalized Label Wine

## 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

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## 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

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### **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

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### **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

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### **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, soffrito 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*

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**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

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**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

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**Kid's Meal Package**

10 & under

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

Includes salad, chicken fingers, french fries, dessert,  
and unlimited soda bar

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**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)

\$6.50 per person



S'mores Bar

graham crackers, marshmallows, milk chocolate bars, dark chocolate bars,  
fluff, peanut butter cups, fudge strip cookies, bananas, nutella

\$7.00 per person



Chocolate 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
- ☞ Bistro Tables—\$12.95
- ☞ 8' Banquet Tables—\$12.95, 6' Round Tables—\$14.95
- ☞ Skirting for Banquet Tables—\$18.95
- ☞ Wire-Free LED Up-lighting—\$25 per light {minimum of 2 lights}
- ☞ Mahogany Chiavari Chairs with White or Ivory Chair 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, 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—\$25.00 per table
- ☞ 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
- ☞ Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3
- ☞ An assortment of linen colors & patterns—pricing upon request
- ☞ Gold, Silver, or Ivory Sequin Accent Linens—\$75
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30
- ☞ 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 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: \$6,500
- ☞ Saturday evening: \$7,000
- ☞ Sunday events: \$4,000
- ☞ Monday-Thursday events: \$2,500
- ☞ Holidays & Holiday Weekends: minimum spending requirements determined on a per event basis

## Security:

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

## Billing:

All functions must be paid for by cash or certified check {**credit cards are not accepted for final payment**}. Bar extensions will be \$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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### **Additional Notice**

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## Notes