Buffalo Museum of Science

2019 Catering Menu

One Robert Rich Way
Buffalo, New York 14213
716-878-8422
www.richscatering.com

VOTED WNY’S BEST CATERER BY BUFFALO SPREE MAGAZINE
Memories in the Making

Offsite venues where Rich’s Catering & Special Events often caters:
Shea’s Performing Arts Center
Buffalo Science Museum
The Rapids Theatre
Akron Acres
Lakewood Castle
Albright Knox Art Gallery
Buffalo Zoo
Frank Lloyd Wright Boathouse
U.B. Center for the Arts

We would be happy to consider any venue you have in mind!

Choosing the right caterer is one of the biggest decisions you’ll make for your wedding or event. The food should be exquisite, the venue breathtaking, and the staff attentive.

Rich’s Catering & Special Events is a premier on & off premise catering and event planning service in Buffalo, NY. We cater weddings, corporate cocktail parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or any other special occasion you want to make memorable for you and your guests.

Our expansive menu and culinary flair are unrivaled in Buffalo, NY. We also specialize in customizing menus.

Our expert team pays attention to the latest trends in cuisine, technology, design and décor to offer you one-of-a-kind choices. From housemade, hand-passed hors d’oeuvres and innovative entrees, to fashionable linens, spectacular lighting, and all your rental needs, Rich’s Catering & Special Events will create the perfect touches to set your event apart.

Life’s most special moments are meant to be experienced and savored, unrestricted by stress and worry. Leave the details to us, go enjoy the moment.

Come experience our award-winning service for yourself!
(716) 878-8422
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>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour Open House Bar</td>
<td>$14.00</td>
</tr>
<tr>
<td>Two Hour Open House Bar</td>
<td>$17.50</td>
</tr>
<tr>
<td>Three Hour Open House Bar</td>
<td>$19.00</td>
</tr>
<tr>
<td>Four Hour Open House Bar</td>
<td>$21.00</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>Vodka</th>
<th>Gin</th>
<th>Schnapps</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka</td>
<td>Bombay Sapphire</td>
<td>Peachtree</td>
<td>Riesling</td>
</tr>
<tr>
<td>Absolut Citron</td>
<td>Dewar’s Scotch</td>
<td>Southern</td>
<td>Comfort</td>
</tr>
<tr>
<td>Absolut Raspberry</td>
<td>Jim Beam Bourbon</td>
<td>Bailey’s</td>
<td>Cream</td>
</tr>
<tr>
<td>Absolut Mandarin</td>
<td>Canadian Club Whiskey</td>
<td>Kahlua</td>
<td></td>
</tr>
<tr>
<td>Mount Gay Gold Rum</td>
<td>Manhattans &amp; Martinis</td>
<td>Cabernet</td>
<td>Sauvignon</td>
</tr>
<tr>
<td>Mount Gay Silver Rum</td>
<td>Disaronno Amaretto</td>
<td>Chardonnay</td>
<td></td>
</tr>
</tbody>
</table>

Ultra-Premium Bars Upgrades add $5.50 per person:

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

Add Champagne Toast for $3.75 per person

House Bottled Beer Upgrade for $2.00 per person
Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite
Premium Upgrade for $4.00 per person
Choose 3 - Labatt Blue Lite, Labatt Blue, Michelob Ultra Lite, Coors Lite, Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner
$19.50 per bottle for House Wine
$29 per bottle for Personalized Label Wine

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

Additional Offerings
Non-alcoholic fruit punch $4.50 per person
Unlimited soda bar $8.75 per person

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.
<table>
<thead>
<tr>
<th>Hors D’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum 50 pieces of each kind</td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td>Scallop B.L.T.</td>
</tr>
<tr>
<td>tomato bacon jam, cucumber, potato crisp</td>
</tr>
<tr>
<td>$4.50</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Chicken Parmesan</td>
</tr>
<tr>
<td>chicken “croquette”, tomato jam, fresh mozzarella, basil</td>
</tr>
<tr>
<td>$1.75</td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td>Chicken “Taco”</td>
</tr>
<tr>
<td>tortilla chicken “croquette”, pico de gallo, cilantro</td>
</tr>
<tr>
<td>$1.75</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Chicken Swedish Meatballs</td>
</tr>
<tr>
<td>classic sauce, chives</td>
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<tr>
<td>$1.50</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Ricotta Gnocchi</td>
</tr>
<tr>
<td>basil aioli</td>
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<tr>
<td>$1.50</td>
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<td></td>
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<tr>
<td>Sausage Stuffed Peppadew</td>
</tr>
<tr>
<td>basil crème</td>
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<tr>
<td>$1.75</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Bite Size Buffalo Chicken Slider</td>
</tr>
<tr>
<td>crispy chicken, frank’s red hot, blue cheese, slider roll</td>
</tr>
<tr>
<td>$1.75</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Bite Size Beef on Weck Slider</td>
</tr>
<tr>
<td>shaved roast beef, horseradish aioli, slider roll</td>
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<tr>
<td>$2.00</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Crab Cakes</td>
</tr>
<tr>
<td>remoulade, fried capers</td>
</tr>
<tr>
<td>$2.75</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Caprese</td>
</tr>
<tr>
<td>fresh mozzarella, cherry tomato, fresh basil, balsamic</td>
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<tr>
<td>$2.25</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Shrimp Roll</td>
</tr>
<tr>
<td>cocktail shrimp “salad”, top split bun</td>
</tr>
<tr>
<td>$2.25</td>
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<tr>
<td></td>
</tr>
<tr>
<td>Smoked Beef Brisket Croquette</td>
</tr>
<tr>
<td>sour cream caramelized onion jam</td>
</tr>
<tr>
<td>$2.25</td>
</tr>
</tbody>
</table>
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

**Lox & Chips**
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

Add On Shrimp Dispenser (Minimum of 500 Shrimp)
Includes Ice Sculpture Dispenser
$1,750 (Additional Shrimp $2.50 per piece)

Crudité Display
assorted vegetable spears in shooter cups
assorted dips: romesco, hummus, olivade
$4.00 per person

Warm Baked Dips
$8.00 per person
Choose 3

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

Stuffed Banana Pepper
italian sausage, caramelized banana peppers, four cheese, basil, flatbreads, crostini

Spinach and Artichoke
artichokes, baby spinach, gruyere, parmesan, buttered breadcrumb, flatbreads, crostini

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

Chorizo Queso Fundido
mexican chorizo, tomato, green chile, monterey jack, cheddar, cream cheese, scallion, corn tortilla chips
**Baked Brie**
One Kilo Wheel
$3.00 per person
50 person minimum per style
{Choose brie style}

Sundried Tomato Basil, Pomodoro Sauce
Wild Mushroom, Red Wine Truffle Demi Sauce
Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce
Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

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

<table>
<thead>
<tr>
<th>Fresh Sliced Seasonal Fruit Display</th>
<th>Dried Sausages</th>
</tr>
</thead>
<tbody>
<tr>
<td>$3.25 per person</td>
<td>$5.75 per person</td>
</tr>
<tr>
<td>Romeesco</td>
<td>Marinated Tomato Salad</td>
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<tr>
<td>$1.25 per person</td>
<td>$1.25 per person</td>
</tr>
<tr>
<td>Assorted Olives</td>
<td>Marinated Grilled Vegetables</td>
</tr>
<tr>
<td>$1.25 per person</td>
<td>$1.25 per person</td>
</tr>
</tbody>
</table>

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

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**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

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**Garden Salad Station**
$7.25 per person

Romaine Lettuce
grape tomatoes
carrots
sliced mushrooms
garbanzo beans
fresh corn
cribbed blue cheese
balsamic Italian vinaigrette
citrus vinaigrette
mesclun greens
cucumbers
bell peppers
black olives
baby peas
parmesan cheese
cretons
ranch dressing
rolls & breadsticks

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**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
<table>
<thead>
<tr>
<th>Carving Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Attended</td>
</tr>
</tbody>
</table>

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

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<table>
<thead>
<tr>
<th>BBQ Station</th>
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</thead>
<tbody>
<tr>
<td>$13.00 per person</td>
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</tbody>
</table>

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

{Choose 1}

- BBQ Pork
- BBQ Chicken
- Beef Brisket
Gourmet Mashed Potato Station
$11.00 per person

Red Skinned Smashed Potatoes
Mashed Sweet Potatoes
Traditional Whipped Potatoes

Toppings include:
Roasted Breast of Turkey
Corn
Sour Cream
Red Bell Peppers
Cheddar Cheese Sauce
Whipped Butter

Cinnamon Honey Butter

Gourmet Mac & Cheese Station
$11.00 per person

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

{Choose 3}
Traditional
B.L.T.
Oyster Mushroom, Spinach, Manchego

Truffle
Shrimp, Corn, Poblano
Caramelized Onion, Thyme, & Parmesan

Lobster
add $2.50 per person
Small Plates Station
Minimum of 4 stations
Each Small Plate Station requires a $200 attendant fee.

Salad
charred corn, tomato, arugula, roasted poblano, cilantro lime vinaigrette
$5.50 per person

Salad
mesclun greens, hazelnuts, pickled shallots, basil, tarragon, champagne dijon vinaigrette
$5.50 per person

Beef
sous vide NY striploin, horseradish caraway potato puree, shallot confit, julienne greens, demi sauce
$8.50 per person

Scallop
pan seared scallop, potato puree, truffled oyster mushroom, asparagus, frizzled leek, hazelnut vinaigrette
$9.75 per person

Pork Belly
smokey potato puree, calabrian chili, kale
$7.50 per person

Crab Cake
old bay remoulade, sweet corn tomato basil salad, sriracha frites
$7.50 per person

Chicken
pressed chicken thigh, sour cream potato puree, asparagus, crisp bacon, chicken jus
$7.00 per person

Short Rib
braised short rib, green peppercorn sauce, mushroom ragu, lemon confit, chives
$8.50 per person

Ratatouille
goat cheese tart, roasted ratatouille, herb salad
$6.00 per person

Cauliflower
whole roasted, fontina parmesan panna, charred onion, preserved lemon, parsley
$6.00 per person

Rollatini
zucchini, mushroom risotto, butternut sage sauce, toasted pecan
$6.00 per person
Kids Station
$14.50 per child
carrots & celery sticks with ranch dip

{Choose 5}

Cocktail Franks in Puff Pastry
Sliced Fresh Fruit
with yogurt dipping sauce
Ketchup Cruncher Chips
Tator Tots

Popcorn Shrimp
Hamburger & Cheeseburger Sliders
Mac & Cheese
Chicken Nuggets

Dessert Stations

Dessert Assortment & Coffee Bar
$6.50 per person

Assorted Handmade Bite Size Desserts
Assorted Cookies
chocolate chip, sugar & macadamia nuts
Brownies
Regular Coffee, Decaf Coffee, Tea,
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Layered Dessert Cups & Coffee Bar
$6.50 per person
{Choose 3}

Tiramisu
Raspberry Chocolate
Chocolate Overload

Brown Butter Caramel Apple Pie
Roasted Pear Spice Cake
Lemon Drops

Strawberry Shortcake
with buttermilk biscuit & vanilla bean cream
Regular Coffee, Decaf Coffee, Tea
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Cookies & Coffee Bar
$7.50 per person

Coconut Macaroons
with chocolate drizzle
Biscotti

Stuffed French Macaroons
Chef’s Choice Brittle

Regular Coffee, Decaf Coffee, Tea
flavored syrups, whipped topping, creamer, sugar & sugar substitute
Mini Desserts & Coffee Bar
$8.00 per person

Assorted Mini Push Pop Desserts

Mini 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!”

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

Upgrade to bottled beer for $2.00 per person

Cheese Display {1 hour}
cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar, grapes, dried fruit, nuts, jams & preserves

Baked Brie
{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce

Wild Mushroom, Red Wine Truffle Demi Sauce

Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce

Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce
Passed Hors D’oeuvres
  {Choose 3}

Scallop B.L.T
tomato bacon jam, cucumber,
  potato crisp
add $0.50 per person

Chicken Parmesan
chicken “croquette”, tomato jam,
  fresh mozzarella, basil

Chicken “Taco”
tortilla chicken “croquette”, pico de gallo,
  cilantro

Chicken Swedish Meatballs
classic sauce, chives

Ricotta Gnocchi
basil aioli

Fried Bologna Slider
sautéed onion, whole grain mustard aioli

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

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

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

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

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

Caprese
fresh mozzarella, cherry tomato, fresh basil,
  balsamic

Sausage Stuffed Peppadew
basil crème

White Truffle Arancini
fried shiitake, béchamel

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

Bacon & Eggs Tartlet
chive egg yolk mousse, crisp prosciutto

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

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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 $1.75 per person
Entrée Course

{Choose 3 entrees & 1 vegetarian OR Choose 1 duo entrée & 1 vegetarian}

Chicken Chardonnay
fingerling smashed potatoes, boursin creamed spinach, chive butter, fine herb sauce

Frenched Chicken Piccata
forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce

Basque Frenched Chicken
saffron rice, asparagus, chicken chorizo, roasted red pepper, green onions, cilantro, sofrito beurre blanc

Pan Roasted Chicken Breast “Flavors of Cassoulet”
smoked potato puree, heirloom baby carrots, oven dried tomato “confit”, haricot verts, bacon, chicken sausage, jus gras

“Beef on Weck”
filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce, cabernet demi sauce, fried pickled shallots

Beef Two Ways
24 hour beef short rib, croquette of truffle beef short rib, chive potato puree, haricots verts, wild mushroom, banyuls demi sauce

Filet of Sirloin
creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce

Beef & Potatoes
filet of sirloin, crispy potatoes, creamed spinach puree, oyster mushrooms, cabernet demi sauce, pickled mustard seeds

Blue Crab Encrusted Sole
forbidden rice, roasted red pepper, fennel, corn, green beans, citrus beurre blanc, crispy leeks

Salmon
dijon potato puree, roasted carrots, dill, pickled cucumber, compressed fennel, braised fennel, orange beurre blanc

Roasted Salmon
spinach soubise, purple fingerling potatoes, sea bean, asparagus, lemon confit, anise beurre blanc

Duo Entrée Option

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

Filet of Sirloin & Frenched Chicken Breast
garlic confit potato puree, roasted vegetable tart, bordelaise sauce
Filet of Sirloin & Lump Crab Cake
béarnaise potato puree, asparagus zucchini spinach tart, jus gras, chives

Filet of Sirloin & Lump Crab Tart
potato mousseline, roasted vegetables, fines herb butter, green peppercorn, horseradish demi

Pan Roasted Chicken Breast & Faroe Island Salmon
toasted ancient grains, 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!

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
Warm Baked Dip Stations {Choose 3} 
$8.00 per person

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

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

Donut
36 assorted whole ring donuts, donut holes (1 ½ per person)
7.00 per person

Add Decorative Donut Wall $75.00
Event Enhancements

Lighting Upgrades
- Wire-Free Accent LED Up-lighting—$25 per light (minimum of 2 lights)
- Firefly Lighting Effect—$200 for 100 lights, $400 for 200 lights
- Table Under Lighting—$25 per light

Draping & Backdrops
- Living Wall Backdrop—starting at $500
- Fabric Backdrops—starting at $500 (for an 8’x8’)
  - Add White Paper Flowers onto Backdrop—$250

Linen & Place Settings
- Choose from a vast assortment of linen colors & patterns that will add a noticeable elegance to your table—priced upon request
- Gold, Silver or Ivory Sequin Accent Linens—$75 each
- Gold or Silver Rhinestone Runners—$100 for head table, $100 for registration table, $50 for cake table, $20 per guest table
- 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
- Gold, Silver, or Blush Round Chargers—$1.00 each
- Gold or Silver Rhinestone Chargers—$5.00 each
- Ornate Chargers (in 7 different colors!)—$2.50 each
- Gold or Silver Rhinestone Wrap Napkin Ring—$1.00 each
- Pearl Napkin Ring—$1.00 each
- Rhinestone Napkin Buckle—$1.50 each
- Custom Menu Cards—starting at $1.00 each
- Bistro Tables—$12.95 each
- 8’ Banquet Tables—$12.95 each, Skirting for Banquet Tables—$18.95 each
- 6’ Round Table—$14.95 each
- Table Bunting—$100 for head table, $50 for cake table, $20 per guest table
- Etched Acrylic Table Numbers—$5.00 each
- Mahogany Chiavari Chairs with White or Ivory Cushion—$7.50 each

Centerpieces & Centerpiece Enhancements
- Silver or Gold Candelabras with LED Taper Candles—$30 each
  - Add Crystal Garland—$10 each
- Crystal Candle Holders—$20 for set of 2, $30 for set of 3 (limited supply)
- Silver Lantern with LED Pillar Candles or Firefly Lights—$30 each
- Silver or Gold Mercury Glass Votives—$0.50 each
- Tall Silver Mercury Glass Vase—$10 each
  - Add Firefly Lights or Base Light—$5 each
Event Enhancements

Food & Beverage
- Signature Welcome Cocktail—priced per event basis
- Custom Labeled Wine Bottles—$20 per bottle
- Custom Edible Favor—$3.00 each
- White Glove Service—$1.00 per person

Additional Services
- Coat Check Service—$200 per attendant (1 attendant per 100 guests)
- Crystal Gift Box—$50
- Restroom Amenity Baskets—$50 each
- Valet—priced per event basis
- Ceremony Fee (includes rehearsal, set up & coordinator)—$1,000

Ice Sculptures
- Ice Sculpture Luge—starting at $500 (1 block sculpture)
- Shrimp Dispenser (minimum of 500 Shrimp)—$1,750 (Ice Sculpture Dispenser included)
  Additional Shrimp $2.50 per piece

Our trained event designers can fulfill any request! Just ask!
Judith, Headway of WNY Spring Gala
Planning a nonprofit event is not a simple task. In spite of several necessary adjustments, Steve Guagliardi, his staff and The Atrium @ Rich's made the entire affair manageable, beautiful, delicious and memorable. Thanks so much!

Bridal Shower, Kaitlyn
Richs went above and beyond in every aspect of my shower! They were so absolutely amazing!

Halloween Party, Andrea
My event was a Halloween Spooktacular on Friday the 13th. The party was an item on my personal bucket list. We had 110 guests. The event was held at the Haunted Rapids Theater in Niagara Falls, NY. Steven Guagliardi, the Catering Sales & Event Planning Manager, was a true professional in every sense of the word. He thought of every detail and helped to make all of my ideas come to life with the assistance of his amazing staff. The food was delicious and displayed in unique ways that were just so creative. The guests said that it was the best party that they had ever attended!

Fifteen Cocktail Party, Tara
Fantastic service and quality of food! An amazing value! Can't say enough about the friendliness and professionalism of Rich's staff. Highly recommended.

Corporate Event, Suzanne
The services that Rich's Catering provided were outstanding and the food was great. I would definitely recommend and use them again for future events.

SPCA Grand Opening, Phil
Your entire staff from day one was understanding, pleasant, accommodating, respectful and ready to help in any way possible. From working within my budget, to helping select foods that would best fit my guests, to adding and subtracting rental items, to the quick responses—this team knows their stuff! The catering staff the night of my event were all super friendly and willing to assist with anything my team needed to help make the night special for my guests. I would recommend them over and over again!

Corporate Event
As always, Rich's was phenomenal to work with. Steve and his team are exceptional. They exhibit a superb attention to detail, the ability to immediately problem-solve, all while remaining fun, helpful, upbeat, and positive. They are simply a joy to work with!

Fallon Health Cocktail Party
Rich's Catering was extremely professional. I live in Massachusetts and was holding an event in Buffalo, NY. Rich's catering handled every aspect of my event from ordering tables, pipe and drape, and linen. The food was amazing, every guests enjoyed everything the catering company had to offer. They decorated the room beautifully. I will be using Rich's catering again and highly recommend them.
General Information

Deposits:
Rich’s Catering & Special Events requires a non-refundable $1,000 deposit to secure a date, and a 2nd non-refundable deposit of 25% of the estimated balance is due 6 months prior to the event date. These deposits will be applied towards your final bill at full value. In the event the function is cancelled or changed, Rich’s Catering & Special Events reserves the right to retain all deposits.

Billing:
Credit card payment will only be accepted for the 1st deposit. The 2nd deposit and all other deposits must be paid by certified check, money order or personal check. Personal checks must be received (and dated) 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **No exceptions will be given regarding billing.** Fifth hour bar extensions will be $4.50 per person based on the original number of guests in attendance.

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 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.

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 landlord of 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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