

RICH'S

**CATERING &
SPECIAL EVENTS**

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

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

No shots!

"Nothing good comes from doing shots!"

Bar Package Upgrades

Premium Bar Upgrades add \$ 3.75 per person:

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

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

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

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.

Hors D'oeuvres

Minimum 50 pieces of each kind

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



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



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



Chicken Swedish Meatballs
classic sauce, chives
\$1.50



Ricotta Gnocchi
basil aioli
\$1.50



Sausage Stuffed Peppadew
basil crème
\$1.75

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



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



Crab Cakes
remoulade, fried capers
\$2.75



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



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



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

Hors D'oeuvres

Minimum 50 pieces of each kind

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



White Truffle Arancini
fried shitake, béchamel
\$1.75



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



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



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

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



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



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



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



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

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

Stationary Hors d'oeuvres

Cheese and Fruit Display

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

\$7.25 per person

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

Fresh Sliced Seasonal Fruit Display

\$3.25 per person



Romesco

\$1.25 per person



Assorted Olives

\$1.25 per person



Dried Sausages

\$5.75 per person



Marinated Tomato Salad

\$1.25 per person



Marinated Grilled Vegetables

\$1.25 per person



Artisan Bread Display

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

\$2.75 per person

Entrée Stations

Minimum of 3 stations
not including dessert

Chowder Station

\$9.25 per person

Create your own chowder:

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

Garden Salad Station

\$7.25 per person

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

Composed Salad Station

\$8.50 per person
{Choose 3}

Tri Colored Caesar Salad

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

☞

Chef Salad

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

☞

Baby Greens Salad

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

☞

Assorted Fresh Fruit Salad

seasonal melons, berries, lemon zest



Mediterranean Pasta Salad

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



Spinach Salad

spinach, bacon, caramelized onions, red wine vinaigrette



Quinoa Salad

quinoa, dried fruits, fresh citrus



Tuscan Antipasto Chopped Salad

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



Vegetable Salad

seasonal grilled vegetables, balsamic vinaigrette



Beet Salad

roasted beets, goat cheese, candied pumpkin seeds



Pasta Bar

\$11.00 per person

italian loaf bread & freshly grated parmesan

{Choose 2 pastas}

Cheese Tortellini



Orecchiette



Gemelli



Mezze Rigatoni



{Choose 3 sauces}

Marinara



Alfredo



Romesco



Pesto Cream Sauce



Sundried Tomato Pesto



Bolognese



White Wine Clam Sauce



Puttanesca



Vodka Sauce



Carbonara



Oil & Garlic



Roasted Red Pepper Tomato Sauce



Additions:

Baked Italian Meatballs

add \$2.75 per person



Sausage & Peppers

add \$3.75 per person



Carving Station

Chef Attended

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



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



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



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



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



Italian Sausage
rolls, condiments
\$7.00 per person



Chicken Sausage
rolls, condiments
\$7.00 per person



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



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



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



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



Whole Salmon
citrus beurre blanc
\$6.50 per person



Chorizo Sausage
rolls, condiments
\$7.00 per person



Polish Sausage
rolls, condiments
\$7.00 per person



Koulibiac of Salmon
\$13.00 per person

BBQ Station

\$13.00 per person

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

{Choose 1}

BBQ Pork



BBQ Chicken



Beef Brisket

Gourmet Mashed Potato Station

\$11.00 per person

Red Skinned Smashed Potatoes



Mashed Sweet Potatoes



Traditional Whipped Potatoes



Toppings include:

Roasted Breast of Turkey



Corn



Sour Cream



Red Bell Peppers



Cheddar Cheese Sauce



Whipped Butter



Broccoli



Bacon



Chives



Cranberry Sauce



Pepperjack Cheese



Turkey Gravy



Cinnamon Honey Butter

Gourmet Mac & Cheese Station

\$11.00 per person

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

{Choose 3}

Traditional



B.L.T.



Oyster Mushroom, Spinach,
Manchego



Truffle



Shrimp, Corn, Poblano



Caramelized Onion, Thyme, &
Parmesan



Lobster
add \$2.50 per person

Small Plates Station

Minimum of 4 stations

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 Crème Brûlée Spoons



Mini Churros
with mexican dipping ganache



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

Ultimate Dessert Assortment & Coffee Bar

\$8.50 per person

Chocolate Oblivion Mousse Cake



Carrot Cake



Seasonal Cheesecake



Lemon Sour Cream Cake



Assorted Handmade Bite Size Desserts



Brownies



Assorted Cookies
chocolate chip, sugar & macadamia nuts



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

Additional Offerings

Chocolate Covered Strawberries {seasonal}

\$2.00 each



Assorted Hand Made Truffles

\$2.00 each



Mini Cannolis

\$2.00 each



Italian Cookies

\$15.00 per pound

{Choose 2 per pound}

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

Custom desserts available upon request

Wedding Package / Sit Down Dinner Package

\$85.00 per person

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

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

Bar

Champagne toast for all guests

4 hour premium brands bar

No shots!

“Nothing good comes from doing shots!”

Absolut Vodka

Absolut Citron

Absolut Raspberry

Absolut Mandarin

Mount Gay Gold Rum

Mount Gay Silver Rum

Bombay Sapphire Gin

Dewar's Scotch

Jim Beam Bourbon

Canadian Club Whiskey

Manhattans

Martinis

Disaronno Amaretto

Peachtree Schnapps

Southern Comfort

Bailey's Irish Cream

Kahlua

Chardonnay

Riesling

Cabernet Sauvignon

Draft Beer

Soda

Juices

Upgrade to bottled beer for \$2.00 per person

Cheese Display {1 hour}

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

Baked Brie

{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

Passed Hors D'oeuvres

{Choose 3}

Scallop B.L.T
tomato bacon jam, cucumber,
potato crisp
add \$0.50 per person
☞
Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil
☞
Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro
☞
Chicken Swedish Meatballs
classic sauce, chives
☞
Ricotta Gnocchi
basil aioli
☞
Fried Bologna Slider
sautéed onion, whole grain mustard aioli
☞
Lox & Chips
potato chip, crème fraiche, capers, fennel
cured salmon
☞
Bistro Steak
ny strip, caramelized onion puree,
blue cheese, crisp shallot

White Pizza
grilled dough, garlic oil, roma tomato, fresh
mozzarella, fried basil
☞
Bite Size Beef on Weck Slider
shaved roast beef, horseradish aioli,
slider roll
☞
Bite Size Buffalo Chicken Slider
crispy chicken, frank's red hot, blue cheese,
slider roll
☞
Caprese
fresh mozzarella, cherry tomato, fresh basil,
balsamic
☞
Sausage Stuffed Peppadew
basil crème
☞
White Truffle Arancini
fried shiitake, béchamel
☞
Cajun Shrimp
butterflied shrimp, andouille, bell pepper,
celery, onion, pimento cheese
☞
Bacon & Eggs Tartlet
chive egg yolk mousse, crisp prosciutto
☞
Beet & Berry Bruschetta
pickled strawberry, grape, golden beet,
whipped goat cheese, crostini

Salad Course

{Choose 1}

Garden Salad
iceberg and romaine lettuce, tomatoes, cucumbers, radish, carrots, house made
croutons, lemon balsamic dressing
☞
Baby Greens
shaved fennel, pickled dried cherries, crumbled goat cheese, seed granola,
orange zest, house vinaigrette
☞
Tri Colored Caesar
romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon
add \$1.75 per person
☞
Classic Wedge Salad
baby iceberg, bacon, tomato, pickled red onion,
buttermilk blue cheese dressing, chives
add \$1.75 per person

Entrée Course

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

Chicken Chardonnay

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



Frenched Chicken Piccata

forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce



Basque Frenched Chicken

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



Pan Roasted Chicken Breast “Flavors of Cassoulet”

smoked potato puree, heirloom baby carrots, oven dried tomato “confit”, haricot verts,
bacon, chicken sausage, jus gras



“Beef on Weck”

filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce,
cabernet demi sauce, fried pickled shallots



Beef Two Ways

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



Filet of Sirloin

creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce



Beef & Potatoes

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



Blue Crab Encrusted Sole

forbidden rice, roasted red pepper, fennel, corn, green beans, citrus beurre blanc,
crispy leeks



Salmon

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



Roasted Salmon

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

Duo Entrée Option

Filet of Sirloin & Jumbo Prawn

potato mousseline, julienne vegetables, fines herb butter, green peppercorn horseradish demi



Filet of Sirloin & Frenched Chicken Breast

garlic confit potato puree, roasted vegetable tart, bordelaise sauce



Filet of Sirloin & Lump Crab Cake
béarnaise potato puree, asparagus zucchini spinach tart, jus gras, chives



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, \$10 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!



CATERING &
SPECIAL EVENTS

Customer Testimonials

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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Notes