

RICH'S

**CATERING &
SPECIAL EVENTS**

Shea's Performing Arts Center

2019 Wedding Menu

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

www.richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



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 celebration.

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

Sapphire Wedding Package

\$48.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, mirror tiles, votive candles, cake table, registration table, gift table, elegantly designed food displays, wedding timeline management, onsite event manager for entire event.

Placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements for food is \$6,000 on Fridays and \$6,500 on Saturdays

Cheese Display {1 hour}

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

Baked Brie {Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



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

Add On Shrimp Dispenser (Minimum of 500 Shrimp)

Includes Ice Sculpture Dispenser

\$1,750 (Additional Shrimp \$2.50 per piece)

Salad Course

Garden Salad

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

Entrée Course

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

Chicken Chardonnay

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



Frenched Chicken Piccata

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



“Beef on Weck”

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



Filet of Sirloin

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



Salmon

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



Roasted Salmon

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

Duo Entrée Option

Filet of Sirloin & Jumbo Prawn

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



Filet of Sirloin & Frenched Chicken Breast

garlic confit potato puree, roasted vegetable tart, bordelaise sauce

Vegetarian

Roasted Vegetable “Osso Buco”

carrot, king oyster mushroom, red pearl onion, chives, celery root potato puree,
cabernet vegetable demi sauce



Fall / Winter Rollatini

zucchini, wild mushroom risotto, pecans, butternut squash, sage, brown butter crumble



Spring Rollatini

zucchini, asparagus risotto, braised fennel, celeriac puree, pea shoots, fennel chip



Summer Rollatini

zucchini, tomato basil risotto, confit of tomato garlic and shallot, cacio e pepe sauce,
parmesan crumble, fried basil



Cauliflower

roasted cauliflower, fontina parmesan panna, charred onion, preserved lemon,
cauliflower parmesan black pepper crumble, parsley

Kid’s Meal Package

10 & under

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

includes salad, chicken fingers, french fries, and dessert

Dessert Course

Serve or station client’s wedding cake



Coffee Service



Coffee & Dessert Station

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

Emerald Wedding Package

\$55.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, mirror tiles, votive candles, cake table, registration table, gift table, elegantly designed food displays, wedding timeline management, onsite event manager for entire event.

Placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements for food is \$6,000 on Fridays and \$6,500 for Saturdays

Cheese Display {1 hour}

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

Baked Brie
{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



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

Add On Shrimp Dispenser (Minimum of 500 Shrimp)

Includes Ice Sculpture Dispenser

\$1,750 (Additional Shrimp \$2.50 per piece)

Passed Hors D'oeuvres

{Choose 3}

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

Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil
❧

Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro
❧

Chicken Swedish Meatballs
classic sauce, chives
❧

Ricotta Gnocchi
basil aioli
❧

Fried Bologna Slider
sautéed onion, whole grain mustard aioli
❧

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

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

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

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

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

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

Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic
❧

Sausage Stuffed Peppadew
basil crème
❧

White Truffle Arancini
fried shitake, béchamel
❧

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

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

Salad Course

{Choose 1}

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

Baby Greens
shaved fennel, pickled dried cherries, crumbled goat cheese, seed granola,
orange zest, house vinaigrette



Tri Colored Caesar

romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon
add \$1.50 per person



Classic Wedge Salad

baby iceberg, bacon, tomato, pickled red onion,
buttermilk blue cheese dressing, chives
add \$1.50 per person

Entrée Course

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

Chicken Chardonnay

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



Frenched Chicken Piccata

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



Chicken "B.L.T."

b.l.t. risotto, bacon, arugula, tomatoes, "ranch" cream, bacon lardons, fried chives



Basque Frenched Chicken

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



Pan Roasted Chicken Breast "Flavors of Cassoulet"

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



"Beef on Weck"

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



Filet of Sirloin

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



Beef & Potatoes

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



Blue Crab Encrusted Sole

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



Salmon

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



Roasted Salmon

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

Duo Entrée Option

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



Filet of Sirloin & Frenched Chicken Breast
garlic confit potato puree, roasted vegetable tart, bordelaise sauce



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



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

Diamond Wedding Package

\$64.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, mirror tiles, votive candles, cake table, registration table, gift table, elegantly designed food displays, wedding timeline management, onsite event manager for entire event.

Placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements for food is \$6,000 on Fridays and \$6,500 on Saturdays.

Cheese Display {1 hour}

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

Baked Brie
{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



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

Add On Shrimp Dispenser (Minimum of 500 Shrimp)

Includes Ice Sculpture Dispenser

\$1,750 (Additional Shrimp \$2.50 per piece)

Passed Hors D'oeuvres

{Choose 3}

- Scallop B.L.T.
tomato bacon jam, cucumber,
potato crisp
❧
- Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil
❧
- Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro
❧
- Chicken Swedish Meatballs
classic sauce, chives
❧
- Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic
❧
- Crab Cakes
remoulade, fried capers
❧
- Sausage Stuffed Peppadew
basil crème
❧
- Beet & Berry Bruschetta
pickled strawberry, grape, golden beet,
whipped goat cheese, crostini
❧
- Bacon & Eggs Tartlet
chive egg yolk mousse, crisp prosciutto
❧
- Shrimp Tostado
monterey jack, citrus cream, cilantro
❧
- Bistro Steak
ny strip, caramelized onion puree,
blue cheese, crisp shallot
- White Pizza
grilled dough, garlic oil, roma tomato,
fresh mozzarella, fried basil
❧
- Bite Size Beef on Weck Slider
shaved roast beef, horseradish aioli,
slider roll
❧
- Bite Size Buffalo Chicken Slider
crispy chicken, frank's red hot, blue cheese,
slider roll
❧
- White Truffle Arancini
fried shitake, béchamel
❧
- Ricotta Gnocchi
basil aioli
❧
- Shrimp Roll
cocktail shrimp "salad", top split bun
❧
- Fried Bologna Slider
sautéed onion, whole grain mustard aioli
❧
- Lox & Chips
potato chip, crème fraiche, capers,
fennel cured salmon
❧
- Cajun Shrimp
butterflied shrimp, andouille, bell pepper,
celery, onion, pimento cheese
❧
- Smoked Beef Brisket Croquette
sour cream caramelized onion jam
❧
- Spinach and Artichoke Tartlet
spinach, artichoke, gruyere
-

Soup Course

{Choose 1}

Chicken Consommé
braised carrots, celery, fennel, onion, farfalline pasta



Corn & Lobster Bisque
corn, bell pepper, chives



Minestrone
basil oil, crostini



Italian Wedding
meatballs, spinach, carrots, celery,
onion, acini de pepe



Oven Roasted Tomato Fennel
quinoa crispies, parsley oil

Salad Course

{Choose 1}

Tri Colored Caesar
romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon



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



Baby Greens
shaved fennel, pickled dried cherries, crumbled goat cheese, seed granola,
orange zest, house vinaigrette



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



Entrée Course

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

Chicken Chardonnay

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



Pan Roasted Chicken Breast “Flavors of Cassoulet”

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



Buffalo Chicken

bacon potato “salad”, roasted asparagus, carrot celery slaw, frank’s beurre blanc, crumbled blue cheese & celery slaw



Chicken “B.L.T.”

b.l.t. risotto, bacon, arugula, tomatoes, “ranch” cream, bacon lardons, fried chives



Basque Frenched Chicken

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



Frenched Chicken Piccata

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



Frenched Chicken Marsala

toasted wild mushroom orzo, roasted vegetable timbale, marsala sauce, fried shiitake mushrooms



Frenched Chicken Caprese

basil pesto, herb roasted tomato, provolone, basil boursin orzo, roasted red peppers, spinach, balsamic red wine demi sauce



“Beef on Weck”

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



Beef Two Ways

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



Filet of Sirloin

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



Beef & Potatoes

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



Pork Saltimbocca

prosciutto, fried sage, madeira demi, cavatelli, wild mushroom ragu,
rapini, pancetta crisp



Blue Crab Encrusted Sole

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



Salmon

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



Roasted Salmon

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



Peppercorn Crusted Salmon

vermouth scented cream, dijonnaise fingerling potatoes, braised fennel leeks,
citrus salad



Pan Seared Scallops

bacon whipped potatoes, asparagus, brown butter beurre blanc, truffle crispy shallots



Roasted Scallops

smoked potato puree, leeks, celery, asparagus, brown butter almond crumble,
lemon caper beurre blanc



Roasted Jumbo Prawns

togarashi cheddar polenta, andouille sausage, bell peppers, sauce sofrito,
cheddar corn fritter, salsa verde



Pan Seared Halibut

roasted garlic potato puree, bell pepper confit, chipotle beurre blanc

Upgrade Seasonally Priced



Pan Seared Halibut

chorizo, white bean, leeks, celery, herb roasted tomato, sauce bouillabaisse,
saffron rouille

Upgrade Seasonally Priced

Duo Entrée Option

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



Filet of Sirloin & Frenched Chicken Breast
garlic confit potato puree, roasted vegetable tart, bordelaise sauce



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



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
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!

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



Warm Baked Dip Stations {Choose 3}

\$7.50 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)

\$7.00 per person



S'mores Bar

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

\$7.00 per person



Chocolate Fondue

melted chocolate, pound cake, strawberries, marshmallows, graham crackers,
pretzel logs, pineapple, sugar cookies, oreos

\$8.00 per person



Donut

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

\$7.00 per person

Add Decorative Donut Wall \$75

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 & Table 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
- ☞ 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
- ☞ 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

Additional Services

- ☞ Custom Edible Favor—\$3 each
- ☞ Crystal Gift Box—\$50
- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Ceremony Fee (includes rehearsal, set up & coordinator)—\$500

Special Effects

- ☞ Indoor / Outdoor Fireworks—starting at \$800

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 \$.250 per piece

Our trained event designers can fulfill any request! Just ask!



CATERING &
SPECIAL EVENTS

Customer Testimonials

Angel & Andre

We hired Rich's for an off premise wedding reception. Steve was great planning food, linens and coordinating with table/chair vendor. We chose one of the buffet options and the food was absolutely amazing. All of our wedding guests raved about how great the food taste. Our server, Shannon, was phenomenal!! She went above and beyond and made sure that our guests were happy and the food didn't run out. And despite our reception starting late, she made sure all the food was fresh and hot. Would highly recommend Rich's Catering and Special Events!!

Benjamin & Jessica

From start to finish, this was the best experience we could have ever hoped for, and then some! Steve G and Jennifer M met with us numerous times in person and stayed in constant contact via email throughout the entire planning process. Steve and Jennifer helped coordinate us with other vendors and specialty vendors as well. They helped recommend our DJ, photographer, cigar specialist, and more. During the wedding, Steve and Jennifer managed to keep everything on schedule and kept everything moving. They were so thorough and exceeded all of our expectations. Their teams were incredibly professional and polite. They were there when you needed them but allowed us and our guests to enjoy the evening without feeling any pressure. And enjoy ourselves, did we ever! Every one of our guests was amazed with the quality of their meals, the presentation, and the flawless experience they had at our wedding. It was truly a night that will be remembered forever!

Liz & Brandon

Rich's made our day as perfect as it could be. Everything was flawless and flowed together perfectly. The staff was attentive to our needs and wants from beginning to end. Very professional and easy to deal with. The food was absolutely delicious and no one left hungry. Rich's really exceeded our expectations and I would recommend Rich's over and over again to anyone looking for a venue for any party!

Martha & Jason

This was such a great wedding venue! The food and ambiance was amazing! The staff is so easy to work with which helped make the wedding planning so much less stressful! I highly recommend!!!

Laura & Michael

We planned a winter wedding and had been to several events in which Rich's had catered; our experience as guests at other events with Rich's sold us on utilizing Rich's for our wedding. Steve G. and Jenn M. were seamless, efficient, communicative and so incredibly professional, friendly, and enthusiastic throughout our experience, start to finish. Price-point, quality, accommodation are all on point with the Rich's team! And, we've heard so many rave reviews from our wedding guests on the delicious food!! They nailed it all around on the day of our wedding as well - we never went thirsty, hungry, or questioned 'ok what's next again?'; Jenn was always nearby and anticipated everything the day of our wedding :) we could NEVER have had such an easy flow and the no-stress day we had without the Rich's crew by our sides! Tremendous thanks :)

Sabrina & Jared

Everything was great! They helped us plan the perfect wedding and everything turned out beautiful. Food was fantastic!

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. The exact prices for our packages will be released in January of the year the event takes place.

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 and rental fees.

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.**

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, before an 8.75% sales tax and 20% in surcharges are added {surcharge includes 14% gratuity & 6% non-gratuity administrative fee}.

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

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

Security:

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

Miscellaneous:

8.75% sales tax & 20% in surcharges {surcharge includes 14% gratuity & 6% non-gratuity administrative fee} will be added to all charges. Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of Rich's Catering & Special Events management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew for all service. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. If you have young children 10 and under and special children's meals are ordered for that purpose, they will be charged a lower package rate. All place cards must be marked with an entrée choice.

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