



RICH'S

CATERING &
SPECIAL EVENTS

The Atrium @ Rich's

Brunch Packages

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

richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Welcome

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.

Choosing the right caterer is one of the biggest decisions you'll make for your 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.

Come experience our award-winning service for yourself!

(716) 878-8422

Beverages

Unlimited Juice Bar

orange juice, cranberry juice, lemonade

\$4.00 per person

Mimosa Bar

champagne, orange juice, cranberry juice, lemonade, fruit for garnish (oranges, strawberries, lemons)

2 hours: \$9.50 per person

3 hours: \$11.50 per person

4 hours: \$13.50 per person

Bloody Mary Bar

bloody mary and bloody caesars, with ingredients and toppings to include: queen green olives, blue cheese stuffed olives, lemons, limes, celery, two different rimming salts, horseradish, celery salt, sea salt, ground black pepper, candied bacon, cornichon, pepperoncini, cholula, sriracha, frank's red hot

2 hours: \$10.00 per person

3 hours: \$12.00 per person

4 hours: \$14.00 per person

**Rich's Catering can customize any beverage package you'd like!
Love a sangria or punch offering? Just ask!**

Buffet Brunch

PACKAGE PRICES ARE PER PERSON
ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 50 PEOPLE

Package Includes: Coffee Station, Quality Disposable Plates, Utensils, Napkins, Serving Utensils, Chafers (to keep your hot food hot), Cloth Linen for your Buffet Table

\$30 Per Person

Choose 2:

- Fresh Fruit
- Breakfast Parfait
berry compote, granola, greek yogurt parfait
- Caesar Salad
- Cobb Salad

Choose 2:

- Hash Browns
- Home Fried Potatoes
- Scrambled Eggs
- Frittata
Choose up to 4 ingredients: mushrooms, sausage, bacon, ham, peppers, onions, cheddar cheese, mozzarella cheese, swiss cheese, fennel, zucchini, spinach, tomatoes
- Strata
Choose up to 4 ingredients: mushrooms, sausage, bacon, ham, peppers, onions, cheddar cheese, mozzarella cheese, swiss cheese, fennel, zucchini, spinach, tomatoes
- Quiche
Choose up to 4 ingredients: mushrooms, sausage, bacon, ham, peppers, onions, cheddar cheese, mozzarella cheese, swiss cheese, fennel, zucchini, spinach, tomatoes
- Pancakes
butter, maple syrup, powdered sugar
- Waffles
butter, maple syrup, powdered sugar
- French Toast
butter, maple syrup, powdered sugar

Choose 2:

- Bacon
- Maple Sausage
- Canadian Bacon

Ask us about Desserts and Custom Edible Favors!

Buffet Add Ons

Bagels and Cream Cheese

\$2.75 per person

Assorted Pastries

\$1.50 per person

Sticky Buns

\$1.50 per person

Quick Breads

Banana Bread, Coffee Cake, or Zucchini Bread

\$4.00 per person

Hot Smoked Salmon

avocado, cream cheese, baby cucumber, pickled onion, fried capers, bagel

\$20.00 per person

Cold Smoked Salmon

avocado, cream cheese, baby cucumber, pickled onion, fried capers, bagel

\$18.50 per person

Chef Attended Omelet Station

\$10.00 per person plus \$200 Chef Attendant Fee

Quantity of attendants dependent on guest count and menu choices

Orange Juice, Apple Juice, or Cran-Grape Juice

\$1.75 each

Iced Tea

\$2.00 each

Ask us about Desserts and Custom Edible Favors!

Plated Brunch

PACKAGE PRICES ARE PER PERSON
ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 50 PEOPLE

Included are: Coffee and Tea Service, China, Silverware, Glassware, White Linens, White Napkins, and a Basket of Pastries and Muffins Served to Each Table

Package 1

\$40 Per Person

First Course

Choose 1:

- Breakfast Parfait
berry compote, granola, greek yogurt parfait
- Little Gem Caesar Salad
parmesan frico, cured egg yolk, torn crouton, caesar dressing, white anchovy

Second Course

Choose 1 for all Guests OR Choose up to 3 and provide entrée counts 10 days prior to the event:

- Vegetable Frittata
arugula salad, tomato salad
- Maple Glazed Pork Belly
root vegetable hash, confit egg yolk, chives
- Brioche French Toast
assorted berries, powdered sugar, honey butter, maple syrup
- Individual Quiche
mesclun salad, balsamic vinaigrette
Choose 1: Lorraine, Broccoli Cheddar, Spinach Feta, Farm Stand Vegetable
- Pancakes OR Waffles
assorted berries, honey butter, maple syrup

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Plated Brunch

PACKAGE PRICES ARE PER PERSON
ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 50 PEOPLE

Included are: Coffee and Tea Service, China, Silverware, Glassware, White Linens,
White Napkins, and a Basket of Pastries and Muffins Served to Each Table

Package 2

\$50 Per Person

First Course

Choose 1:

- Breakfast Parfait
berry compote, granola, greek yogurt parfait
- Little Gem Caesar Salad
parmesan frico, cured egg yolk, torn crouton, caesar dressing, white anchovy
- Salt Roasted Beet Salad
citrus segments, honey goat cheese, candied pecans, arugula, honeycomb, champagne vinaigrette

Second Course

Choose 1 for all Guests OR Choose up to 3 and provide entrée counts 10 days prior to the event:

- Vegetable Frittata
arugula salad, tomato salad
- Maple Glazed Pork Belly
root vegetable hash, confit egg yolk, chives
- Brioche French Toast
assorted berries, powdered sugar, honey butter, maple syrup
- Individual Quiche
mesclun salad, balsamic vinaigrette
Choose 1: Lorraine, Broccoli Cheddar, Spinach Feta, Farm Stand Vegetable
- Pancakes OR Waffles
assorted berries, honey butter, maple syrup
- Faroe Island Salmon
caramelized fennel, roasted baby carrots, sauce gribiche, herb salad
- Hot Smoked Salmon Tartine
tuscan bread, avocado cream cheese, tomato confit, baby cucumber, pickled red onion, pea shoots, fried capers, lemon vinaigrette
- Scallops
bacon potato puree, shaved fennel salad, citrus beurre blanc
\$10 per per person upcharge

Ask us about Desserts and Custom Edible Favors!

Event Enhancements

Lighting Upgrades

Wire-Free Accent LED Up-lighting	\$25 per light (minimum of 2 lights)
Uplights in 5 large Atrium Trees	\$500
Firefly Lighting Effect in Atrium Trees	\$400
String Lights Hung from Ceiling	\$500
Letter Projection over the Fireplace	Starting at \$150

Draping & Backdrops

Ceiling Draping	\$1,000
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

Gold or Silver Rhinestone Runners	\$100 head table \$100 registration table \$50 cake table \$20 per guest table
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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
Wire-Free Accent LED Up-lighting	\$25 per light (minimum of 2 lights)
Table Bunting	\$100 head table, \$50 cake table
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
Etched Acrylic Table Numbers	\$5.00 each
Chair Cushion Covers	\$2.00 each

Event Enhancements

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

Food & Beverage

Ceiling Draping	\$1,000
Signature Welcome Cocktail	priced per event basis
Custom Labeled Wine Bottles	\$20 per bottle
Custom Edible Favor	\$3.00 each

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

Special Effects

Indoor/Outdoor Fireworks	Starting at \$800
LOVE Sign	\$500

Ice Sculptures

Ice Sculpture Luge	Starting at \$500 (1 block sculpture)
Custom Ice Sculpture Bar	Starting at \$1,200
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!

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable \$250 deposit to secure a date. This deposit 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.

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.

Minimums:

A minimum number of 50 guests is required for all events. Minimums for holidays and holiday weekends will be determined on a per event basis.

Billing:

Credit card payments will only be accepted for the initial deposit. Final payment is due 72 hours prior to your event and must be paid by cash, certified check, or money order.

Atrium Room Rental Fee — Due 6 months prior to event:

Fridays: \$750

Saturdays: \$1,000

Sunday—Thursday: \$500 {not including weddings and galas}

Holidays & Holiday Weekends: rental fee determined on a per event basis

Venue Rules & Restrictions:

All food, beverage, linens, up lighting, backdrops, and rentals must be exclusively provided by Rich's Catering & Special Events. 2 DJs have been approved by Rich's Catering & Special Events to provide their services to any event held in the Atrium @ Rich's: Whirlin' Disc Sound and Toy Bros. Entertainment. All live bands must be approved by Rich's Catering & Special Events management. Helium balloons are not permitted. No exceptions will be made.

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in our facility, prior to, during or following your wedding, meeting or banquet. Rich's Catering & Special Events is not responsible for any accident or incident occurring in a restricted area.

Miscellaneous:

8.75% sales tax and 20% in surcharges (8% Administrative/12% Service Charge) will be added to all charges.

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