

RICH'S

**CATERING &
SPECIAL EVENTS**

*The Atrium
at Rich's*

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

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

Frequently Asked Questions

How many guests is the maximum capacity?

We can host up to 350 guests for a wedding!

Where do guests park?

Parking is free! There is a full parking lot in front of the Atrium building. Overflow parking is available across Niagara Street in the large lot on the corner of West Ferry and Niagara Street.

If we have our ceremony on site where would we get married?

The ceremony can either take place behind the fireplace or on the dance floor. If the ceremony is on the dance floor the guests would be seated at their dinner tables during the ceremony.

If we have our ceremony on site where can we take pictures during cocktail hour?

We will take care of escorting your guests to the cocktail area at that time and you will be able to have your photos taken by the fireplace. Due to the short time period, couples are unable to leave the property between the ceremony and dinner for photos. If you would like photos taken elsewhere, we suggest you plan to have them completed before the ceremony so both of you can be on site at least 30 minutes prior to start time.

Is there a bridal suite available?

Yes, there is! We have a separate room available for the bridal party to store any belongings as well as enjoy light food and drinks before their guests arrive.

What time can we arrive to get ready?

If your ceremony is onsite, anytime that day after 11am is fine to arrive as we will have the bridal suite ready for you at that time. Reception only – 1 hour prior to start time

I really want a backdrop, up lights, and specialty linen; can we bring that in ourselves?

No, all food, backdrops, up lights, linens and on-site coordination are exclusively provided by Rich's Catering & Special Events.

What does on-site coordination mean?

One of the greatest perks of having your wedding with us is that we handle everything! The team at Rich's will set up all of your place cards, favors, gift box, sign in book, and other wedding articles. They also take on all time management of the event for you. This way you are always on track and can truly enjoy every minute of your special day without having to worry about a thing.

How long does dinner take?

Typically, a salad, entrée, and dessert course can be completed in 50-60 minutes depending on how fast or slow the guests eat. If a soup course is added, add 15 minutes.

We see that two of the packages include a wedding cake, is that just a basic generic cake?

Not at all! You will get to meet with the pastry chef from Cookie Patisserie & Bakery to design your custom cake and choose the flavors by having a cake tasting.

How do I know if my DJ has all of the necessary equipment to hook up to Rich's sound system?

There are 2 DJs on our exclusive DJ list approved by Rich's Catering & Special Events to provide their services for any event held in the Atrium @ Rich's: Whirlin' Disc Sound and Toy Bros. Entertainment. These DJs have all worked at the Atrium and therefore have all of the necessary equipment and are very familiar with our sound system.

How do I know if my band has all of the necessary equipment to hook up to Rich's sound system?

All live bands must be preapproved by Rich's Catering & Special Events management. Once approved Rich's will work with them to ensure they know the necessary equipment needed.

How many bars are there?

We staff 1 bartender per 100 guests. Typically there is 1 double bar set up for weddings up to 200 guests and 2 separate bars for weddings with more than 200 guests during cocktail hour. During dinner service the bars must be closed. As soon as dinner service is finished 1 bar will re-open for the remainder of the event.

Sapphire Wedding Package

\$59.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, onsite event manager for entire event. **Placement of:** place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding. **Minimum spending requirements are outlined in the general information section of this menu.**

Ask us about our complimentary hotel room for the newlyweds
on their wedding night at the Hampton Inn & Suites
or the Courtyard Marriott Canalside!

Bar

4 hour house brands bar

No shots!

“Nothing good comes from doing shots!”

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

Add champagne toast for \$3.00 per person

Upgrade to House Bottled Beer for \$2.00 per person

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

Upgrade to Premium Bottled Beer for \$4.00 per person

Choose 3 – Corona, Yeungling, Heineken, Sam Adams

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

\$20 per bottle for Personalized Label Wine

Cheese Display {1 hour}

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

Baked Brie

{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



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

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, dessert,
and unlimited soda bar

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

\$75.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, 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.**

Ask us about our complimentary hotel room for the newlyweds
on their wedding night at the Hampton Inn & Suites
or the Courtyard Marriott Canalside!

Bar

Champagne toast for all guests

4 hour premium brands bar

No shots!

“Nothing good comes from doing shots!”

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

Upgrade to House Bottled Beer for \$2.00 per person

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

Upgrade to Premium Bottled Beer for \$4.00 per person

Choose 3 – Corona, Yeungling, Heineken, Sam Adams

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

\$20 per bottle for Personalized Label Wine

Cheese Display {1 hour}

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

Baked Brie

{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



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

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
❧
Bacon and Eggs Tartlet
chive egg yolk mousse, crisp prosciutto
❧
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 shitake, béchamel
❧
Beet & Berry Bruschetta
pickled strawberry, grape, golden beet,
whipped goat cheese, crostini
❧
Cajun Shrimp
butterflied shrimp, andouille, bell pepper,
celery, onion, pimento cheese

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, dessert,
and unlimited soda bar

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

\$90.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, onsite event manager for entire event, placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding. **Minimum spending requirements are outlined in the general information section of this menu.**

Ask us about our complimentary hotel room for the newlyweds
on their wedding night at the Hampton Inn & Suites
or the Courtyard Marriott Canalside!

Bar

Champagne toast for all guests
4 hour ultra-premium brands
bar No shots!

“Nothing good comes from doing shots!”

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

Upgrade to House Bottled Beer for \$2.00 per person
Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite
Upgrade to Premium Bottled Beer for \$4.00 per person
Choose 3 – Corona, Yeungling, Heineken, Sam Adams
Add Wine with Dinner - \$18 per bottle for House Wine
\$20 per bottle for Personalized Label Wine

Cheese Display {1 hour}

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

Baked Brie

{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



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

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

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, dessert,
and unlimited soda bar

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 Station {Choose 3 Dips}

\$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)

\$6.50 per person



S'mores Bar

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

\$7.00 per person



Chocolate Fondue

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

\$8.00 per person



Donut

36 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)
- ☞ Up-Lights 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
- ☞ Custom Draped Entranceway—\$1,000
- ☞ White Glitter Carpet Aisle Runner—\$250
- ☞ Living Wall Backdrop—starting at \$500
- ☞ Custom Step & Repeat Backdrop—starting at \$750
- ☞ Red Carpet—\$200 each
- ☞ Fabric Backdrops—starting at \$500 (for an 8'x8')
 - ☞ Add White Paper Flowers onto Back Drop—\$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
- ☞ Table Bunting—\$100 for head table, \$50 for 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

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
- ☞ Shrimp Dispenser (minimum of 500 Shrimp)—\$ 1,750 (Ice Sculpture Dispenser included)
Additional Shrimp \$2.50 per piece
- ☞ 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
- ☞ Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,000 behind the fireplace
\$750 on the dance floor

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—prices 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!



CATERING &
SPECIAL EVENTS

Customer Testimonials

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!

Janelle & Kevin

Our wedding at Rich's Atrium on July 28th was truly something out of a dream. We had a lot out of town guests for our reception, and many stated it was the best venue they have ever seen. Walking into our reception left us and our guests speechless as every detail had been perfected by the staff. Working with Rich's Atrium, and specifically Steve our coordinator, was the simplest part of our wedding. From our initial tour, to our tasting, and to our wedding day, Steve and his supporting staff were amazing, attentive, helpful, and so easy to work with. The food on our wedding day was out of this world, and we are still receiving compliments from everything from the salad down to the cake provided by their bakery Cookie Patisserie & Bakery.

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 :)

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.

The deposits and rental fee 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.** Fifth hour bar extensions will be \$4.00 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 12% gratuity & 8% non-gratuity administrative fee}.

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

- ☞ Friday: \$12,000
- ☞ Saturday: \$13,000
- ☞ Sunday: minimum spending on food and beverage determined on a per event basis
- ☞ Monday—Thursday: \$3,500 {all menus must be approved by management}
- ☞ Holidays & Holiday Weekends: minimum spending requirement determined on a per event basis

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

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.

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.

Miscellaneous:

8.75% sales tax & 20% in surcharges {surcharge includes 12% gratuity & 8% non-gratuity administrative fee} will be added to all charges. Menu offering 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 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. We cannot remove the cost of the liquor amount for underage guests. It is your privilege to invite whomever you choose but the package price will remain intact. If you have children 10 years or younger and special children's meals are ordered for that purpose that will fall under a different category. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew. 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. Friday weddings may not begin before 6:00pm. All place cards must be marked with an entrée choice.

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Notes