



RICH'S

CATERING &
SPECIAL EVENTS

Brunch Packages

Off Premise

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

richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Welcome

Choosing the right caterer is one of the biggest decisions you'll make for your event. The food should be exquisite and the staff attentive.

Rich's Catering & Special Events is a full-service, premier caterer available to you at an affordable price, whether it's a served meal or a buffet.

For buffets, we will deliver your food on time, set up your buffet, and bring all the necessary equipment to keep your hot food hot and cold food cold.

Chafing dishes, coolers, serving utensils, and linens for your banquet tables are always included in your price.

We deliver, provide complete set up, and return to clean up.

We cater all occasions, whether you're celebrating a baby shower, gender reveal party, bridal shower, after-wedding brunch, graduation, birthday party, corporate gathering, or any other special occasion you want to make memorable for you and your guests.

And, customizing a menu is our specialty!

Need to add to our basic packages? We can help!

Life's special moments are meant to be experienced
and savored, unrestricted by stress & worry.

Leave the details to us, go enjoy the moment.

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!

We would be happy to offer a cash bar for your guests. There is a \$200 bartender fee per 100 guests.

Ask us about Desserts and Custom Edible Favors!

Buffet Brunch

PACKAGE PRICES ARE PER PERSON
ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 25 PEOPLE

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

\$25.00 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

Upgrade to China, Silverware & Glassware

\$6.00 per person

Ask us about Desserts and Custom Edible Favors!

Plated Brunch

PACKAGE PRICES ARE PER PERSON
ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 40 PEOPLE

Package Includes: Coffee and Tea Station, China, Silverware, Glassware, White Linens, White Napkins, and a Basket of Pastries and Muffins Served to Each Table

Package 1

\$35.00 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

Ask us about Desserts and Custom Edible Favors!

Plated Brunch

PACKAGE PRICES ARE PER PERSON
ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 40 PEOPLE

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

Package 2

\$45.00 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)
Firefly Lighting Effect in Atrium Trees	\$200 for 100 lights
	\$400 for 200 lights

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 head table
	\$100 registration table
	\$50 cake table
	\$20 per guest 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
VIP Wine Glass Upgrade	\$2.50 per person for dinner
	\$4.50 per person for bar & dinner
China, Glassware, Silverware	\$6.50 each
Custom Menu Cards	Starting at \$1.00 each
Bistro Tables	\$12.95
6' Round Table	\$14.95 each
8' Banquet Table	\$12.95 each
Skirting for Banquet Tables	\$18.95 each
Table Bunting	\$100 head table, \$50 cake table
Table Underlighting	\$25 per table
Etched Acrylic Table Numbers	\$5.00 each
Mahogany Chiavari Chairs	\$7.50 each
<i>with White or Ivory Chair Cushions</i>	

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

Signature Welcome Cocktail	priced per event basis
Custom Labeled Wine Bottles	\$20 per bottle
Custom Edible Favor	\$3.00 each

Additional Services

White Glove Service	\$1 per person
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)
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 guests is required based on which package you choose. The minimum number of guests for a plated service is 40, and for a buffet is 25. Minimums for holidays and holiday weekends will be determined on a per event basis.

Billing:

Credit card payment 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.

Miscellaneous:

8.75% sales tax and 20% in surcharges 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 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.

We are happy to provide minimal set-up for your event such as placement of favors, center-pieces, etc. This does not include assembly of items, or what we consider excessive set up; those requests will be billed as a set up charge.

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