



CATERING & SPECIAL EVENTS



# Off-Premise Catering

## 2020 Wedding Menu

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

[www.richscatering.com](http://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

Botanical Gardens

Darwin Martin House

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, rehearsal dinners, showers, brunch, corporate cocktail parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or any 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

\$66.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only 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 the menu.**

## 4 Hour House Bar

No shots!

“Nothing good comes from doing shots!”

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

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 – Samuel Adams, Heineken, Corona, Yuengling

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

\$20 per bottle for Personalized Label Wine

### Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,  
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$3.00 per person

*Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves*



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,  
Crackers and Grissini*

Add on Shrimp Dispenser for \$1,750

*Includes Minimum of 500 Shrimp*

*⊕ Ice Sculpture Dispenser*

*Additional Shrimp \$2.50 per piece*

Baked Brie

{Choose 1}

Buffalo Chicken

*Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini*



Caprese

*Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini*



Honey and Nuts

*Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini*

Salad Course

Fresh Baked Dinner Rolls & Butter

House Salad

*Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette*

Upgrade to Specialty Breads for \$2.00 per person

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

*Chicken*

Pan Roasted Breast of Chicken

*Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus*



Frenched Chicken

*Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc*



Paillard of Chicken

*Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable*

*Beef*

Steak Frites

*Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce*



Filet of Sirloin

*Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction*

*Fish*

Blue Crab Encrusted Sole

*Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc*

*Duo*

Filet and Crab Cake

*Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce*



Filet of Sirloin and French Chicken

*Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs*

*Vegetarian*

Parisienne Gnocchi

*Seasonal Vegetables, Shaved Parmesan, Fresh Herbs*



Ratatouille Goat Cheese Crostata

*Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico*



Roasted Beets and Lentils

*Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Tourn, Chives*

**Kid's Meal Package**

10 & under

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

Salad, Chicken Fingers, French Fries, Dessert

Unlimited Soda Bar

**Dessert Course**

Serve or Station Client's Wedding Cake

Coffee Service



Coffee & Dessert Station

*Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies,  
Cream Puffs*

Regular Coffee, Decaf Coffee, Tea

*Flavored Syrups, Whipped Topping, Cream, Sugar, Sugar Substitute*

# Emerald Wedding Package

\$82.50 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, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, on-site event manager for the entire event, placement only 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 the menu.**

## 4 Hour Premium Bar Champagne Toast for all guests

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	Labatt Blue 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	

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

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

\$20 per bottle for Personalized Label Wine

### Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,  
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$3.00 per person

*Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves*



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,  
Crackers and Grissini*

Add on Shrimp Dispenser for \$1,750

*Includes Minimum of 500 Shrimp*

*↻ Ice Sculpture Dispenser*

*Additional Shrimp \$2.50 per piece*

Baked Brie  
{Choose 1}

Buffalo Chicken

*Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini*



Caprese

*Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini*



Mushroom and Caramelized Onion

*Shiitake, Cremini, Oyster Mushroom, Caramelized Onion, Thyme, Onion Soubise, Crackers and Crostini*



Honey and Nuts

*Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini*

Passed Hors D'Oeuvres

{Choose 3}

Applewood Smoked Bacon Medjool Dates  
*Parmesan Stuffed*



Cacio e Pepe Fritelle  
*Pâte à Choux, Pecorino, Black Pepper*



Steakhouse  
*Short Rib, Creamed Spinach, Yorkshire Pudding*



Galette Alsace  
*Bacon, Parmesan Soubise, Thyme Parmesan Crumble*



Parmesan Custard Tart  
*Winter Squash, Sage*



Truffled Chicken Croquette  
*Panko, Tarragon Mustard Seed Aioli*



Shrimp Ceviche Taro Chip  
*Shrimp, Bell Pepper, Lime, Jicama, Jalapeno*



Chicharron  
*Ancho Chili Powder, Pulled Chicken, Pickled Vegetables*



Pulled Pork "Mini" Taco  
*Charred Corn Slaw, Avocado, Cilantro*



American Cheeseburger Tart  
*American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,*

*Mayonnaise, Pate Brisec*



Crab and Shrimp Poppers  
*Remoulade*



Buffalo Chicken and Waffle  
*Blue Cheese, Frank's Hot Sauce*

Roasted Poblano Quesadilla  
*Black Bean Mousse, Jack Cheese, Cilantro*



Roasted Vegetable Taco  
*Farm Stand Vegetables, Serrano Cream*



Beets and Goat Cheese  
*Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,  
Raisin Bread Crostini*



Pork Rillettes  
*Buttered Crostini, Cornichon, Grain Mustard, Chive*



Compressed Watermelon (Seasonal)  
*Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula*



Palmiers  
*Puff Pastry, Olive Oil, Maldon Salt*



Chorizo Tart  
*Cheddar Tart, Chimichurri, Queso Fresco*



Deviled Eggs  
*Crisp Prosciutto, Chives*



Cajun Shrimp  
*Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,  
Onions, Pimento Cheese*



Beef Empanada  
*Cilantro, Sour Cream*



Beef Wellington  
*Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry*

Cauliflower Croquette  
Parmesan Panna  
☪  
Stuffed Banana Pepper Arancini  
Tomato Sauce, Fried Banana Pepper

Clams Casino Tart  
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brissee  
☪  
Chicken and Waffles  
Chicken Confit, Cheddar Waffle, Compressed Apple, Maple

### Salad Course

Fresh Baked Dinner Rolls & Butter

Add Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette

☪

Asparagus and Quinoa

Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette

☪

Classic Iceberg

Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives

☪

Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing

### Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus

☪

Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc

☪

Coq Au Vin Chicken Breast

Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce

☪

Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable

☪

Chicken and Utica Greens

Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble,  
Beurre Blanc

Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie

☪

Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie

☪

Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus



Moroccan Chicken

*Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus*



Burrata Chicken Parmesan

*Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil*

Beef

Steak Frites

*Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce*



Filet of Sirloin

*Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction*



NY Striploin of Beef

*Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce*



Filet of Sirloin

*Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce*



Steak Au Poivre

*Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek*

Fish / Seafood

Faroe Island Salmon

*Chorizo Crushed Potatoes, Broccolini Rabe, Sauce "Americaine"*



Crab Cakes

*Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps*



Pan Seared Faroe Island Salmon

*Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata*



Blue Crab Encrusted Sole

*Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc*

Duo

Filet and Crab Cake

*Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce*



Pan Seared Halibut and French Chicken

*Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks*

Pan Seared Faroe Island Salmon and French Chicken

*Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs*



Filet of Sirloin and French Chicken

*Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs*

*Vegetarian*

Parisienne Gnocchi

*Seasonal Vegetables, Shaved Parmesan, Fresh Herbs*



Roasted Vegetables

*Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese*



Ratatouille Goat Cheese Crostata

*Pate Brisce, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico*



Roasted Beets and Lentils

*Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives*



Spring Rollatini

*Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble*



Summer Rollatini

*Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble*

Kid's Meal Package

10 & under

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

Salad, Chicken Fingers, French Fries, Dessert,

Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery

*Garnished with a Complementing Sauce*

Coffee Service



Coffee & Dessert Station

*Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies, Brownies & Cream Puffs*

Regular Coffee, Decaf Coffee, Tea

*Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute*

# Diamond Wedding Package

\$96.00 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, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only 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.**

## 4 Hour Ultra-Premium Bar Champagne Toast for all guests

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	Labatt Blue 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	

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

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 – Sam Adams, Yuengling, Corona, Heineken

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

\$20 per bottle for Personalized Label Wine

### Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,  
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$3.00 per person

*Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves*



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,  
Crackers and Grissini*

Add on Shrimp Dispenser for \$1,750

*Includes Minimum of 500 Shrimp*

*☞ Ice Sculpture Dispenser*

*Additional Shrimp \$2.50 per piece*

Baked Brie  
{Choose 1}

Buffalo Chicken

*Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini*



Caprese

*Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini*



Mushroom and Caramelized Onion

*Shiitake, Cremini, Oyster Mushroom, Caramelized Onion, Thyme, Onion Soubise, Crackers and Crostini*



Fig and Cherries

*Vanilla Honey Poached Figs and Cherries, Gastrique, Pistachios, Crackers and Crostini*



Honey and Nuts

*Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini*

Passed Hors D'Oeuvres  
{Choose 3}

Applewood Smoked Bacon Medjool Dates

*Parmesan Stuffed*



Cacio e Pepe Fritelle

*Pâte à Choux, Pecorino, Black Pepper*



Salmon Pastrami Tartar

*Rye Toast, Moutarde Violette, Pickled Mustard Seeds*



Ahi Tuna Nacho

*Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,*

*Wonton Chip, Unagi Sauce, Wasabi Peas*



Steakhouse

*Short Rib, Creamed Spinach, Yorkshire Pudding*



Ahi Tuna Niçoise

*Seared Ahi Tuna, Green Bean, Tomato, Baby Potato,*

*Egg Mimosa, Niçoise Vinaigrette*



Galette Alsace

*Bacon, Parmesan Soubise, Thyme Parmesan Crumble*



Parmesan Custard Tart

*Winter Squash, Sage*



Pork Rilette

*Buttered Crostini, Cornichon, Grain Mustard, Chive*



Bacon Onion Tart

*Double Smoked Bacon, Caramelized Onions, Gruyere Custard,*

*Fresh Thyme*

Truffled Chicken Croquette

*Panko, Tarragon Mustard Seed Aioli*



Chifrijo Taco

*Double Rubbed Pork, Black Bean Puree, Pico de Gallo,*

*Crisp Tortilla*



Shrimp Ceviche Taro Chip

*Shrimp, Bell Pepper, Lime, Jicama, Jalapeno*



Chicharron

*Ancho Chili Powder, Pulled Chicken, Pickled Vegetables*



Cumin Pork Belly Skewer

*Salsa Verde, Cotija Cheese*



Roasted Poblano Quesadilla

*Black Bean Mousse, Jack Cheese, Cilantro*



Roasted Vegetable Taco

*Farm Stand Vegetables, Serrano Cream*



Chorizo and Manchego Hand Pies

*Smoked Corn Pudding, Scallion*



Beets and Goat Cheese

*Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,*

*Raisin Bread Crostini*



Pulled Pork "Mini" Taco

*Charred Corn Slaw, Avocado, Cilantro*



American Cheeseburger Tart

*American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,*

*Mayonnaise, Pate Brisée*

Compressed Watermelon (Seasonal)  
*Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula*



Palmiers

*Puff Pastry, Olive Oil, Maldon Salt*



Grilled Jumbo Prawns

*Wrapped in Applewood Smoked Bacon*

Add \$1.00 per person



Chorizo Tart

*Cheddar Tart, Chimichurri, Queso Fresco*



Deviled Eggs

*Crisp Prosciutto, Chives*



Cajun Shrimp

*Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,*

*Onions, Pimento Cheese*



Smoked Trout Rillettes

*Crème Fraîche, Chives, Seed Cracker*



BLT Endive

*Bacon and Tomato Jam, Pistachio Romaine Puree,*

*Tomato Confit, Endive*



Clams Casino Tart

*Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee*



Chicken and Waffles

*Chicken Confit, Cheddar Waffle, Compressed Apple, Maple*



Lobster Taco

*Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla*

Add \$1.00 per person

Crab and Shrimp Poppers

*Remoulade*



Buffalo Chicken and Waffle

*Blue Cheese, Frank's Hot Sauce*



Poke Taco

*Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts,*

*Wonton Taco*



Cauliflower Croquette

*Parmesan Panna*



Stuffed Banana Pepper Arancini

*Tomato Sauce, Fried Banana Pepper*



Beef Empanada

*Cilantro, Sour Cream*



Beef Wellington

*Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry*



Romesco Pork Chicharron

*Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro*



Shiitake Cremini Cigars

*Chinese Spring Roll Wrapper, Shiitake Mushroom,*

*Chicken, Cremini Mushroom, Duck Sauce*

Add \$1.00 per person



Romaine Summer Roll

*Rice Paper, Romaine, Gruyere Cheese, Croutons,*

*Herbs, Dressing*

### Soup Course

{Choose 1}

Butternut Squash Bisque

*Chive Oil*



Roasted Tomato

*Grilled Cheese Croutons*



Italian Wedding

*Meatballs, Spinach, Carrot, Celery, Onion, Acini de Pepe*



Potato Leek

*Croutons, Chives*



Chicken Consommé

*Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta*

Wild Mushroom

*Croutons, Chives*



Minestrone

*Croutons, Basil Oil*

Salad Course

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

*Mesclun Green, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette*



Asparagus and Quinoa

*Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette*



Little Gem Salad

*Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs*



Baby Lettuce Salad

*Poached and Shaved Radish, Cucumber, Pickled Shallot, Ricotta Salata, Dijon Vinaigrette*



Classic Iceberg

*Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives*



Classic Caesar

*Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing*



Modern Waldorf Salad

*Apple, Celery, Walnut, Dried Cherries, Arugula, Baby Kale, Lemon Olive Oil Yogurt Dressing*



Vegetable Burrata Caesar

*Shaved Vegetables, Burrata Cheese, Classic Caesar Dressing, Chive Oil*



Arugula and Beet

*Roasted Golden Beets, Arugula, Beet Goat Labneh, Za'atar, Hazelnuts, Maple Syrup, Julienne Scallion,*

*Whole Grain Mustard Vinaigrette*

Add \$2.50 per person

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

*Chicken*

Pan Roasted Breast of Chicken

*Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus*



Frenched Chicken

*Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc*



Coq Au Vin Chicken Breast

*Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce*

Paillard of Chicken

*Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable*



Chicken and Utica Greens

*Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble, Beurre Blanc*



Honey Lemon Lavender Chicken

*Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie*



Chicken Scarpariello

*Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie*



Chicken Portofino

*Pan Seared Chicken Breast, Slow Roasted Tomatoes, Marinated Artichokes, Wild Mushroom Brie Tart, Port Wine Demi Sauce*



Pan Seared Chicken Breast

*Herbed Quinoa, Boursin Cheese, Asparagus, Spring Onion, Wild Mushrooms, Gremolata, Chicken Jus*



Frenched Breast of Chicken

*Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus*



Moroccan Chicken

*Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus*



Burrata Chicken Parmesan

*Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil*

Beef

Steak Frites

*Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce*



Filet of Sirloin

*Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction*



Beef Bourguignon

*Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree*



NY Striploin of Beef

*Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce*



Pastrami Short Rib

*Caraway Potato Puree, Red Wine Braised Endive, Pickled Mustard Seed, Sauce Robert*



Filet of Sirloin

*Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce*



Flat Iron Steak

*Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream*



Steak Au Poivre

*Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek*

Short Rib Terrine  
*Red Wine Braised Short Rib, Garlic Potato Puree, Butter Poached Carrots, Tomato Chutney*

*Fish / Seafood*

Faroe Island Salmon  
*Chorizo Crushed Potatoes, Broccolini Rabe, Sauce "Americaine"*



Grilled Bacon Wrapped Jumbo Prawns  
*Lemon Risotto Zucchini Rollatini, Sauce Vierge*



Crab Cakes  
*Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps*



Pan Seared Faroe Island Salmon  
*Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata*



Scallop  
*Vanilla Potato Puree, Celery, Braised Radish, Green Apple, Potato Crisps, Brown Butter Beurre Blanc*



Scallops and Prawn  
*Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion*



Blue Crab Encrusted Sole  
*Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc*

*Duo*

Pan Seared Filet of Sirloin and Jumbo Prawn  
*Truffled Darphin Potato, Roasted Vegetable Goat Cheese Tart, Madeira Demi Sauce, Fines Herbs*



Filet and Crab Cake  
*Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce*



Faroe Island Salmon and Filet of Sirloin  
*Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs*



Pan Seared Halibut and French Chicken  
*Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks*



Pan Seared Faroe Island Salmon and French Chicken  
*Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs*



Filet of Sirloin and French Chicken  
*Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs*



Chilean Sea Bass and French Chicken  
*Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce*  
Add \$10.00 per person

*Vegetarian*

King Trumpet Mushroom  
*Potato Puree, Bitter Greens, Bordelaise, Pea Shoots*



Parisienne Gnocchi

*Seasonal Vegetables, Shaved Parmesan, Fresh Herbs*



Roasted Vegetables

*Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese*



Ratatouille Goat Cheese Crostata

*Pate Brisce, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico*



Roasted Beets and Lentils

*Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives*



Fall / Winter Rollatini

*Zucchini, Caramelized Carrot Ginger Risotto, Roasted Baby Carrots, Miso Tahini, Persillade, Pecan Leek Crumble*



Spring Rollatini

*Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble*



Summer Rollatini

*Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble*

### Kid's Meal Package

10 & under

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

Salad, Chicken Fingers, French Fries, Dessert,

Unlimited Soda Bar

### Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery

*Garnished with a Complementing Sauce*

Coffee Service



Platters of Dark Chocolate Truffles

Served to Each Table

Dessert Assortment & Coffee Bar

*Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies, Brownies*

*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 Stations

## Warm Baked Dips

\$8.00 per person

{Choose 3}}

Greek Feta Pita

*Sundried Tomato, Artichokes, Kalamata Olives, Pepperoncini, Feta, Pita Chips*



Sausage and Escarole

*Italian Sausage, Calabrian Chili, Escarole, Ricotta, Parmesan, Crostini*



Bacon and Caramelized Onion Au Gratin

*Double Smoked Bacon, Caramelized Onions, Vermouth, Gruyere, Crostini*



Shrimp and Pimento Cheese

*Poached Shrimp, Pimento Cheese, Parsley, Crostini*



Chicken Enchilada Dip

*Chicken Thigh, Green Chilis, Black Bean, Pepper Jack, Cheddar, Cilantro, Tortilla Chips*



Cubano

*Pulled Pork, Shaved Ham, Pickles, Dijon, Swiss Cheese, Crostini*



Corn Queso Fundido

*Corn, Poblano, Monterey Jack, Radish, Jalapeno, Tortilla Chips*



Bacon and Mushroom

*Double Smoked Bacon, Shiitake, Cremini, Oyster Mushroom, Monterey Jack, Crostini*



Goat Cheese Gratin

*Baked Goat Cheese, Pepper Jelly, Crostini*



Clams Casino

*Chopped Clams, Bacon, Bell Pepper, Buttered Panko Breadcrumbs, Scallion, Crostini*

## Late Night Breakfast Sandwiches

\$9.00 per person

Truffled Parmesan Tater Tots

{Choose 2}

Bacon Egg and Cheese

*Applewood Smoked Bacon, Scrambled Egg, Aged Cheddar, Caramelized Onion Puree, Buttered Brioche Bun*



Sausage Egg and Cheese

*House Made Chicken Sausage, Scrambled Egg, Pepper Jack Cheese, Basil Aioli, Buttered Brioche Bun*



Egg and Cheese

*Scrambled Egg, Aged Cheddar, Chive Boursin Spread, Buttered Brioche Bun*

# Late Night Stations

## Create Your Own French Fry Bar

\$9.00 per person

Includes Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

Toppings {Choose 5}

*Cheese Curds, Cheddar Cheese, Ketchup, Ranch, Sriracha Ketchup, Blue Cheese Dressing, Pickled Jalapenos, Black Olives, Scallion, Sautéed Peppers and Onions, BBQ Sauce, Franks Hot Sauce, Malt Vinegar Aioli, Honey, Hot Honey, Cinnamon Sugar, Cream Cheese Glaze*

*Add Chili \$1.50 per person*

{Choose 1}

*Pulled Pork*

*Smoked Brisket*

*Bacon*



*Pretzels and Cheese*

*Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce*

\$3.75 per person



*Mini Chicken Finger Subs*

*Medium Sauce, Blue Cheese, Carrots and Celery*

\$4.00 per person



*Artisan Pizza and Wings*

*Caputo Flour Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese*

*1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}*

*Medium Buffalo Wings*

\$8.00 per person

*Add Stromboli \$2.50 per person*



*Chips, Dips and Salsa Bar*

*Tortilla Chips, Fresh Housemade Potato Chips, Salsa, Guacamole, Bison Chip Dip*

\$5.00 per person



*Pizza Logs, Jalapeno Poppers, Mozzarella Sticks*

\$6.00 per person



*Hot Dog Bar*

*Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles,*

*Sauerkraut, Chili, Cheese Sauce, Chopped Onions*

\$6.50 per person



*Sliders & Chips*

*Bacon Cheeseburger Sliders, Buffalo Chicken Sliders, House Made Potato Chips*

\$6.00 per person

## Late Night Stations

Nacho/Taco Bar

*Choose 1 - Ground Beef or Grilled Chicken Strips*

*Tortilla Chips, Flour Tortillas,*

*Lettuce, Tomato, Shredded Cheese, Onions, Salsa, Cheese Sauce, Olives, Jalapenos, Guacamole, Sour Cream*

\$9.50 per person



Walk Around Tacos

*Individual Bags of Doritos & Fritos With Toppings of Ground Beef,*

*Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream*

\$6.50 per person



### Create Your Own Donut Bar

*Yeast, Churro, Stick, Donut Holes*

*Glazes – Vanilla, Chocolate, Honey, Maple, Blueberry, Raspberry*

*Additions – Sprinkles, Chopped Nuts, Coconut, Cinnamon Sugar, Candies*

\$6.50 per person



Donuts

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

\$7.00 per person

Add Decorative Donut Wall \$75.00



Cotton Candy

*2 Flavors of Cotton Candy spun in front of guests!*

\$3.50 per person

\$100 attendant fee



Snow Cones

*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, Your Choice of 5 Assorted Toppings*

\$6.00 per person

\$100 attendant fee



Cookies & Milk Bar

*Assorted Fresh Baked Cookies, Regular Milk, Chocolate Milk, Adult Milk (Contains Alcohol)*

\$6.00 per person



S'mores Bar

*Graham Crackers, Marshmallows, Milk Chocolate Bars, Dark Chocolate Bars,*

*Fluff, Peanut Butter Cups, Fudge Strip Cookies, Bananas, Nutella*

\$8.50 per person



Chocolate Fondue

*Melted Chocolate, Pound Cake, Strawberries, Marshmallows,*

*Graham Crackers, Pretzel Logs, Pineapple, Sugar Cookies, Oreos*

\$9.50 per person

# 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

## Draping & Backdrops

- ☞ Living Wall Backdrop—starting at \$500
- ☞ Custom Step & Repeat Backdrop—starting at \$750
- ☞ 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
- ☞ China, Glassware, Silverware—\$6.50 each
- ☞ Gold, Silver or Ivory Sequin Accent Linens—\$75 each
- ☞ Gold or Silver Table Runners—\$5.00 each
- ☞ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table, \$50 for 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
- ☞ Wood Chargers—\$2.00 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Rhinestone Napkin Buckle—\$1.50 each
- ☞ Gold or Silver Placemats—\$2.00 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Bistro Tables—\$12.95 each
- ☞ 8' Banquet Table—\$12.95 each
- ☞ 6' Round Table—\$14.95 each
- ☞ Skirting for Banquet Tables—\$18.95 each
- ☞ Table Bunting—\$100 for head table, \$50 for cake table
- ☞ Table Under Lighting—\$25 per light
- ☞ Upgraded Table Numbers—\$5.00 each
- ☞ Mahogany Chiavari Chairs with White or Ivory Cushion—\$7.50 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 or Gold Mercury Glass Vase—\$10 each
  - ☞ Add Firefly Lights or Base Light—\$5 each

## Food & Beverage

- ☞ Signature Welcome Cocktail—priced per event basis
- ☞ Custom Printed Cocktail—\$15.00
- ☞ Custom Labeled Wine Bottles—\$20 per bottle
- ☞ Custom Edible Favor—\$3.00 each

## Couple & Guest Services

- ☞ Red Carpet—\$200 each
- ☞ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- ☞ Silver, Gold or Acrylic Gift Box—\$50
- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Valet—priced per event basis
- ☞ Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,000

## Special Effects

- ☞ Indoor / Outdoor Fireworks—starting at \$800 (venue dependent)
- ☞ LOVE Sign—\$500
- ☞ Gold, Silver, or Natural Wood Mr. & Mrs. Sign—\$10.00

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



CATERING &  
SPECIAL EVENTS

## Customer Testimonials

**Rachel, married on 06/29/2019**

**Above and Beyond expected**

Rich's catering was the best decision we made for our wedding. The coordination of day was flawless. Jennifer was our point person and she was beyond helpful. We was available to answer any and all questions before the wedding and was there the day of to make sure everything went perfectly. The food was fantastic. All guests in enjoyed the variety of appetizers and entrees. The wedding cake was delicious and beautiful. I would recommend Rich's catering to anyone hosting a wedding or large event!

**Kathleen, married on 06/22/2019**

**Best day Ever!**

The staff at Rich's went out of their way to make sure that everything for our wedding went smoothly. They made the planning easy and painless. Seeing everything come together on our wedding day was amazing. The staff was attentive to our needs as well as those of our guests. I received many praises from guests who said the food was delicious to how friendly and attentive the staff was. Rich's truly made our day perfect in every way!

**Gianna, married on 01/05/2019**

**Amazing quality & customer service**

Jennifer and the team at Rich's went above & beyond for our wedding at Shea's. The food was amazing! Additionally, they helped with setting up our decor items, providing linens and were always so accommodating on any requests we had. They are responsive, customer friendly, and extremely knowledgeable. I highly recommend working with them!

**Nicole, married on 09/08/2018**

Love everything about Rich's Carering and how perfect they made our day! They catered our offsite wedding but they were there from the rehearsal to the end of our wedding night making sure everything was perfect! Jennifer was amazing and made planning everything easy and stress free! She is down to earth and just looking to make your wedding everything you dreamed of! Their white glove service is amazing and the food was exceptional! We received so many compliments on our food and the entire night and a lot of it was due to Rich's!

**Benjamin, married on 08/18/2018**

From start to finish, this was the best experience we could have ever hoped for, and then some! Steve G and Jennifer 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!

# General Information

## Deposits:

Rich's Catering & Special Events requires a non-refundable **\$1,000 deposit** to secure a date, and a 2<sup>nd</sup> 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.

## 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 on food and beverage will apply before an 8.75% sales tax and 20% administrative fee are added:

- ☞ Friday evening \$6,500
- ☞ Saturday evening \$7,000
- ☞ Sunday events \$4,000
- ☞ Monday-Thursday events \$2,500
- ☞ Holidays & Holiday Weekends minimum spending requirements determined on a per event basis

## Security:

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

## Billing:

Credit card payment will only be accepted for the 1<sup>st</sup> deposit. The 2<sup>nd</sup> deposit and all other deposits must be paid by certified check, money order or personal check. Personal checks must be received and dated 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **No exceptions will be given regarding billing.** Fifth hour bar extensions will be \$4.50 per person based on the original number of guests in attendance.

## Miscellaneous:

All offsite events require a liquor permit. Rich's Catering & Special Events will handle the application and will obtain the permit. Rich's Catering & Special Events requires a letter of permission from the landlord of the venue to obtain the liquor permit, along with a signed contract & deposit at least 25 business days prior to the event date. **An 8.75% sales tax & 20% administrative fee will be added to all charges.** Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the event venue without the permission of Rich's Catering & Special Events management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted. No exceptions. Rich's Catering & Special Events reserves the right to refuse service to anyone. Rich's Catering & Special Events has a 1:00 a.m. curfew for all service. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. All place cards must be marked with an entrée choice.



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# Notes