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 event. The food should be exquisite, the venue breathtaking, and the staff attentive.

Rich’s Catering & Special Events is a premier on & off premise catering and event planning service in Buffalo, NY. We cater weddings, rehearsal dinners, showers, brunch, 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
# Beverages

## House Brands Bar

<table>
<thead>
<tr>
<th>Smirnoff Vodka</th>
<th>Smirnoff Citrus</th>
<th>Smirnoff Raspberry Twist</th>
<th>Smirnoff Orange Twist</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beefeater Gin</td>
<td>Bacardi Silver Rum</td>
<td>Bacardi Gold Rum</td>
<td>Famous Grouse Scotch</td>
</tr>
<tr>
<td>Old Grand Dad Bourbon</td>
<td>Seagram’s 7</td>
<td>Chardonnay</td>
<td>Martinis</td>
</tr>
<tr>
<td>Whiskey Sours</td>
<td>Riesling</td>
<td></td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Draft Beer</td>
<td>Soda</td>
<td>Juices</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>1 Hour Open House Bar</th>
<th>$14.50 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Hour Open House Bar</td>
<td>$17.50 per person</td>
</tr>
<tr>
<td>3 Hour Open House Bar</td>
<td>$19.25 per person</td>
</tr>
<tr>
<td>4 Hour Open House Bar</td>
<td>$21.00 per person</td>
</tr>
</tbody>
</table>

*No shots!*

*“Nothing good comes from doing shots!”*

## Premium Bar Upgrade add $4.00 per person

<table>
<thead>
<tr>
<th>Absolut Vodka</th>
<th>Bombay Sapphire Gin</th>
<th>Dewar’s Scotch</th>
<th>Peachtree Schnapps</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Citron</td>
<td>Southern Comfort</td>
<td>Bailey’s Irish Cream</td>
<td>Riesling</td>
</tr>
<tr>
<td>Absolut Raspberry</td>
<td>Jim Beam Bourbon</td>
<td>Kahlua</td>
<td>Chardonnay</td>
</tr>
<tr>
<td>Absolut Mandarin</td>
<td>Canadian Club Whiskey</td>
<td>Disaronno Amaretto</td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Manhattan</td>
<td>Martinis</td>
<td>Mount Gay Silver Rum</td>
<td>Mount Gay Gold Rum</td>
</tr>
<tr>
<td>Draft Beer</td>
<td>Soda</td>
<td>Juices</td>
<td></td>
</tr>
</tbody>
</table>

## Ultra-Premium Bars Upgrade add $5.50 per person

<table>
<thead>
<tr>
<th>Hendricks Gin</th>
<th>Grand Marnier</th>
<th>Peachtree Schnapps</th>
<th>Disaronno Amaretto</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey Goose Vodka</td>
<td>Grey Goose Citron</td>
<td>Grey Goose L’Orange</td>
<td>Grey Goose La Poire</td>
</tr>
<tr>
<td>Johnny Walker Red Scotch</td>
<td>Captain Morgan White Rum</td>
<td>Captain Morgan Spiced Rum</td>
<td>Woodford Reserve Bourbon</td>
</tr>
<tr>
<td>Southern Comfort</td>
<td>Crown Royal Whiskey</td>
<td>Bailey’s Irish Cream</td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Riesling</td>
<td>Manhattan</td>
<td>Martinis</td>
</tr>
<tr>
<td>Draft Beer</td>
<td>Soda</td>
<td>Juices</td>
<td></td>
</tr>
</tbody>
</table>

Truly or White Claw Upgrade for $3.00 per person (Choose 1 flavor of 1 brand)

Add Champagne Toast for $4.00 per person

House Bottled Beer Upgrade for $2.50 per person

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

Premium Bottle Beer Upgrade for $4.50 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner for $19.50 per bottle for House Wine

$20 per bottle for Personalized Label Wine

Beer, Wine & Soda Bar

1 hour $8.25 per person, Each Additional Hour $4.25 per person

Draft Beer, Cabernet Sauvignon, Chardonnay, Riesling & Coke Products

**Mimosa Bar**

2 Hours $10.00 per person, 3 Hours $12.00 per person, 4 Hours $14.00 per person

**Bloody Mary Bar**

2 Hours $11.00 per person, 3 Hours $13.00 per person, 4 Hours $15.00 per person

**Additional Offerings**

Non-Alcoholic Fruit Punch for $5.00 per person

Unlimited Soda Bar for $9.00 per person

*An additional $200 charge per bartender is required for events with 50 guests or less. All bar packages can be customized. Just Ask!*
Passed Hors D’Oeuvres
Minimum 50 pieces of each hors d’oeuvre

- Applewood Smoked Bacon Medjool Dates
  Parmesan Stuffed
  $2.00

- Cacio e Pepe Fritelle
  Pâte à Choux, Pecorino, Black Pepper
  $1.50

- Salmon Pastrami Tartar
  Rye Toast, Moutarde Violette, Pickled Mustard Seeds
  $2.25

- Ahi Tuna Nacho
  Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,
  Wonton Chip, Unagi Sauce, Wasabi Peas
  $2.50

- Steakhouse
  Short Rib, Creamed Spinach, Yorkshire Pudding
  $1.75

- Ahi Tuna Niçoise
  Seared Ahi Tuna, Green Bean, Tomato, Baby Potato,
  Egg Mimosa, Niçoise Vinaigrette
  $2.25

- Galette Alsace
  Bacon, Parmesan Soubise, Thyme Parmesan Crumble
  $1.75

- Parmesan Custard Tart
  Winter Squash, Sage
  $1.50

- Truffled Chicken Croquette
  Panko, Tarragon Mustard Seed Aioli
  $1.75

- Chifrijo Taco
  Double Rubbed Pork, Black Bean Puree, Pico de Gallo,
  Crisp Tortilla
  $2.25

- Shrimp Ceviche Taro Chip
  Shrimp, Bell Pepper, Lime, Jicama, Jalapeno
  $2.00

- Chicharron
  Ancho Chili Powder, Pulled Chicken, Pickled Vegetables
  $1.75

- Cumin Pork Belly Skewer
  Salsa Verde, Cotija Cheese
  $2.50

- Roasted Poblano Quesadilla
  Black Bean Mousse, Jack Cheese, Cilantro
  $1.75

- Roasted Vegetable Taco
  Farm Stand Vegetables, Serrano Cream
  $2.00

- Chorizo and Manchego Hand Pies
  Smoked Corn Pudding, Scallion
  $2.25

- Beets and Goat Cheese
  Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,
  Raisin Bread Crostini
  $1.75
<table>
<thead>
<tr>
<th>Passed Hors D’Oeuvres</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum 50 pieces of each hors d’oeuvre</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Rillette</td>
<td>Buttered Crostini, Cornichon, Grain Mustard, Chive</td>
<td>$1.25</td>
</tr>
<tr>
<td>Bacon Onion Tart</td>
<td>Double Smoked Bacon, Caramelized Onions, Gruyere Custard, Fresh Thyme</td>
<td>$2.25</td>
</tr>
<tr>
<td>Compressed Watermelon (Seasonal)</td>
<td>Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula</td>
<td>$2.00</td>
</tr>
<tr>
<td>Palmiers</td>
<td>Puff Pastry, Olive Oil, Maldon Salt</td>
<td>$1.50</td>
</tr>
<tr>
<td>Grilled Jumbo Prawns</td>
<td>Wrapped in Applewood Smoked Bacon</td>
<td>$3.25</td>
</tr>
<tr>
<td>Chorizo Tart</td>
<td>Cheddar Tart, Chimichurri, Queso Fresco</td>
<td>$1.75</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>Crisp Prosciutto, Chives</td>
<td>$1.25</td>
</tr>
<tr>
<td>Cajun Shrimp</td>
<td>Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery, Onions, Pimento Cheese</td>
<td>$1.75</td>
</tr>
<tr>
<td>Smoked Trout Rillettes</td>
<td>Crème Fraîche, Chives, Seed Cracker</td>
<td>$2.25</td>
</tr>
<tr>
<td>Pulled Pork “Mini” Taco</td>
<td>Charred Corn Slaw, Avocado, Cilantro</td>
<td>$2.00</td>
</tr>
<tr>
<td>American Cheeseburger Tart</td>
<td>American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayonnaise, Pâte Brisée</td>
<td>$2.00</td>
</tr>
<tr>
<td>Crab and Shrimp Poppers</td>
<td>Remoulade</td>
<td>$2.00</td>
</tr>
<tr>
<td>Buffalo Chicken and Waffle</td>
<td>Blue Cheese, Frank’s Hot Sauce</td>
<td>$2.00</td>
</tr>
<tr>
<td>Poke Taco</td>
<td>Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts, Wonton Taco</td>
<td>$2.75</td>
</tr>
<tr>
<td>Cauliflower Croquette</td>
<td>Parmesan Panna</td>
<td>$2.00</td>
</tr>
<tr>
<td>Stuffed Banana Pepper Arancini</td>
<td>Tomato Sauce, Fried Banana Pepper</td>
<td>$2.00</td>
</tr>
<tr>
<td>Beef Empanada</td>
<td>Cilantro, Sour Cream</td>
<td>$1.75</td>
</tr>
<tr>
<td>Beef Wellington</td>
<td>Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry</td>
<td>$2.00</td>
</tr>
</tbody>
</table>
Passed Hors D’Oeuvres
Minimum 50 pieces of each hors d’oeuvre

BLT Endive
Bacon and Tomato Jam, Pistachio Romaine Puree, Tomato Confit, Endive
$2.25

Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee
$2.00

Chicken and Waffles
Chicken Confit, Cheddar Waffle, Compressed Apple, Maple
$2.00

Lobster Taco
Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla
$3.25

Romesco Pork Chicharron
Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro
$2.25

Shiitake Cremini Cigars
Chinese Spring Roll Wrapper, Shiitake Mushroom, Chicken Cremini Mushroom, Duck Sauce
$3.75

Romaine Summer Roll
Rice Paper, Romaine, Gruyere Cheese, Croutons, Herbs, Dressing
$2.00
Stationary Hors D’Oeuvres

Cheese Display
*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves*
$7.50 per person

Artisan Cheese Display
*Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves*
$11.00 per person

Crudité Display
*Assorted Vegetables, Roasted Red Pepper Hummus, Caramelized Onion Dip, Basil Pesto*
$4.00 per person

Charcuterie
*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini*
$8.50 per person

Artisanal Bread Display
*Tuscan Bread, Parisian, French Baguette, Italian Loaf, Flatbreads, Whipped Butter, Jams and Preserves*
$3.00 per person

Iced Jumbo Shrimp Display
*Poached Shrimp, Cocktail Sauce, Lemon Wedges*
$6.50 per person

Shrimp Dispenser
*Includes Minimum of 500 Shrimp*
*$1,750*
*Additional Shrimp $2.50 per piece*

Salmon One, Two or Three Ways
*Chilled Poached, Hot Smoked, Cold Smoked, House Cured Cucumbers, Tomato, Capers, Pickled Red Onions, Hard Cooked Egg, Cream Cheese, Crackers, Mini Bagels*
$10.00 per person
Stationary Hors D’Oeuvres

Seafood Display a la carte

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raw Clams</td>
<td>$2.25 per piece</td>
</tr>
<tr>
<td>Steamed Clams</td>
<td>$2.75 per piece</td>
</tr>
<tr>
<td>Clams Casino</td>
<td>$3.25 per piece</td>
</tr>
<tr>
<td>Raw Oysters</td>
<td>$4.00 per piece</td>
</tr>
<tr>
<td>Garlic Oysters</td>
<td>$4.00 per piece</td>
</tr>
<tr>
<td>Oyster Rockefeller</td>
<td>$4.00 per piece</td>
</tr>
<tr>
<td>Crab Claws</td>
<td>$4.25 per piece</td>
</tr>
<tr>
<td>King Crab Legs (1 leg split)</td>
<td>$25.00 per piece</td>
</tr>
</tbody>
</table>

Minimum of 50 people
$9.00 per person
(Choose 3)

Warm Baked Dips

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greek Feta Pita</td>
<td></td>
</tr>
<tr>
<td>Sundried Tomato, Artichokes, Kalamata Olives, Pepperoncini, Feta, Pita Chips</td>
<td></td>
</tr>
<tr>
<td>Sausage and Escarole</td>
<td></td>
</tr>
<tr>
<td>Italian Sausage, Calabrian Chili, Escarole, Ricotta, Parmesan, Crostini</td>
<td></td>
</tr>
<tr>
<td>Bacon and Caramelized Onion Au Gratin</td>
<td></td>
</tr>
<tr>
<td>Double Smoked Bacon, Caramelized Onions, Vermouth, Gruyere, Crostini</td>
<td></td>
</tr>
<tr>
<td>Shrimp and Pimento Cheese</td>
<td></td>
</tr>
<tr>
<td>Poached Shrimp, Pimento Cheese, Parsley, Crostini</td>
<td></td>
</tr>
<tr>
<td>Chicken Enchilada Dip</td>
<td></td>
</tr>
<tr>
<td>Chicken Thigh, Green Chilis, Black Bean, Pepper Jack, Cheddar, Cilantro, Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td>Cubano</td>
<td></td>
</tr>
<tr>
<td>Pulled Pork, Shaved Ham, Pickles, Dijon, Swiss Cheese, Crostini</td>
<td></td>
</tr>
<tr>
<td>Corn Queso Fundido</td>
<td></td>
</tr>
<tr>
<td>Corn, Poblano, Monterey Jack, Radish, Jalapeno, Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td>Bacon and Mushroom</td>
<td></td>
</tr>
<tr>
<td>Double Smoked Bacon, Shiitake, Cremini, Oyster Mushroom, Monterey Jack, Crostini</td>
<td></td>
</tr>
<tr>
<td>Goat Cheese Gratin</td>
<td></td>
</tr>
<tr>
<td>Baked Goat Cheese, Pepper Jelly, Crostini</td>
<td></td>
</tr>
<tr>
<td>Clams Casino</td>
<td></td>
</tr>
<tr>
<td>Chopped Clams, Bacon, Bell Pepper, Buttered Panko Breadcrumbs, Scallion, Crostini</td>
<td></td>
</tr>
</tbody>
</table>
Stationary Hors D’Oeuvres

Baked Brie
$3.50 per person
One Kilo Wheel
50 person minimum

{Choose 1 Brie Style}

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

Entrée Stations
Minimum of 3 Stations not including Dessert

Create Your Own Chowder
$11.00 per person

Potato Leek Chowder, Manhattan Tomato Broth, Little Neck Clams, Shrimp, Salmon, Corn, Bell Pepper, Jalapeno, Bacon, Potato, Cauliflower, Fennel, Onions, Leeks, Carrots, Celery, Parsley, Cilantro, Cheddar Cheese, Sour Cream, Butter

Garden Salad
$8.00 per person

Romaine Lettuce, Mesclun Greens

Grape Tomatoes, Cucumbers, Carrots, Bell Peppers, Sliced Mushrooms, Black Olives,

Garbanzo Beans, Baby Peas, Fresh Corn

Parmesan Cheese, Crumbled Blue Cheese

Croutons

Citrus Vinaigrette, Ranch Dressing

Rolls & Breadsticks
Entrée Stations

Composed Salads
$9.00 per person
{Choose 3}

Tri Colored Caesar Salad
Romaine, Radicchio, Frisee, Classic Caesar Dressing, Parmesan Crisp, Lemon

Chef Salad
Iceberg And Romaine Lettuce, Grape Tomatoes, Cucumbers, Black Olives, Julienne Carrot, House Made Croutons, Lemon Balsamic Dressing

Baby Greens Salad
Dried Cranberries, Dried Apricots, Shaved Ricotta Salata, Savory Granola, Red Wine Vinaigrette

Assorted Fresh Fruit Salad
Seasonal Melons, Berries, Lemon Zest

Mediterranean Pasta Salad
Cheese Tortellini, Sun-dried Tomato, Feta Cheese, Kalamata Olives, Spinach, Roasted Red Pepper, Oregano Vinaigrette

Spinach Salad
Spinach, Bacon, Caramelized Onions, Red Wine Vinaigrette

Quinoa Salad
Quinoa, Dried Fruits, Fresh Citrus

Tuscan Antipasto Chopped Salad
Capicola, Soppressata, Salami, Banana Peppers, Provolone, Olives, Sun-dried Tomatoes, Fennel, Cured Olive White Balsamic Vinaigrette

Vegetable Salad
Seasonal Grilled Vegetables, Balsamic Vinaigrette

Beet Salad
Roasted Beets, Goat Cheese, Candied Pumpkin Seeds

Pasta Bar
$11.00 per person
{Choose 2 Pastas}

Cheese Tortellini
Mezzarelli
Orecchiette

Mezze Rigatoni

{Choose 3 Sauces}

Marinara
Alfredo
Romesco
Oil & Garlic
Pesto Cream Sauce
Sundried Tomato Pesto
Bolognese
Carbonara
White Wine Clam Sauce
Puttanesca
Vodka Sauce
Roasted Red Pepper Tomato Sauce

Baked Italian Meatballs $2.75 per person
Sausage & Peppers $3.75 per person
Entrée Stations

Carving Station
Chef Attended

Top Round of Beef
Rolls, Au Jus, Condiments
$7.00 per person

NY Striploin of Beef
Rolls, Au Jus, Condiments
$8.50 per person

Breast of Turkey
Rolls, Gravy, Condiments
$7.00 per person

Fresh Ham
Rolls, Whole Grain Mustard Cream, Condiments
$7.00 per person

Tenderloin of Pork
Rolls, Bourbon Cherry Demi, Condiments
$7.75 per person

Italian Sausage
Rolls, Condiments
$7.75 per person

Chicken Sausage
Rolls, Condiments
$7.75 per person

Koulibiac of Salmon
$13.00 per person

Prime Rib of Beef
Rolls, Au Jus, Condiments
$10.00 per person

Tenderloin of Beef
Rolls, Au Jus, Condiments
$16.50 per person

Loin of Pork
Rolls, Gravy, Condiments
$6.50 per person

Smoked Ham
Rolls, Whole Grain Mustard Cream, Condiments
$7.00 per person

Whole Salmon
Citrus Beurre Blanc
$8.00 per person

Chorizo Sausage
Rolls, Condiments
$8.00 per person

Polish Sausage
Rolls, Condiments
$7.50 per person

BBQ
$13.25 per person

Assorted BBQ Sauces, Cornbread, Coleslaw, Smoked Potato Salad, Tomato Roasted Corn and Grilled Onion Salad, Candied Jalapenos

[Choose 1]

BBQ Pork

BBQ Chicken

Beef Brisket
Entrée Stations

Gourmet Mac and Cheese
$12.00 per person
Buttered Bread Crumbs, BBQ Sauce, Sriracha, Frank’s Red Hot Sauce, Shredded Cheddar Cheese
{Choose 3}

Traditional
Caprese
Cauliflower
Truffle and Wild Mushroom

Shrimp and Chorizo
Bacon, Caramelized Onion, Thyme
Beer Cheese
Lobster
Add $2.50

Gourmet Mashed Potato
$12.00 per person
Toppings: Roasted Breast of Turkey, Corn, Broccoli, Bacon, Red Bell Peppers, Turkey Gravy, Cranberry Sauce, Sour Cream, Whipped Butter, Cinnamon Honey Butter, Chives

Traditional Whipped Potatoes
Red Skinned Mashed Potatoes
Mashed Sweet Potatoes

Buffalo NY
$14.50 per person
Carrots, Celery, Blue Cheese

Chicken Wings {3 per person}
Choose 1 sauce
Mild, Medium, Hot, BBQ, Garlic Parmesan

Beef on Weck Sliders {1 per person}

Pizza Logs {1 per person}

Traditional Mac and Cheese

Kids Station
$14.50 per person
Carrots, Celery Sticks, Ranch Dip

{Choose 5 Items}

Cocktail Franks in Puff Pastry {3 per person}
Sliced Fresh Fruit
Yogurt Dipping Sauce
Ketchup Cruncher Chips

Popcorn Shrimp
Hamburger & Cheeseburger Sliders
Mac & Cheese
Chicken Nuggets
Tater Tots
Small Plates
Each Small Plate Station requires a $200 Attendant Fee
Minimum of 4 stations

Asparagus and Quinoa
Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette
$6.00 per person

Little Gem Salad
Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs
$6.50 per person

Steak Frites
NY Strip Loin of Beef, Garlic Herb French Fries, Cabernet Demi Sauce
$11.00 per person

Scallop
Truffled Potato Puree, Bacon Braised Greens, Brown Butter Lemon Beurre Blanc, Chives
$11.00 per person

Smoked Pork Belly Bao Buns
Bibb Lettuce, Quick Pickled Cucumbers, Sriracha Kewpie Mayonnaise
$9.00 per person

Prawns
Marinated Roasted Prawns, Anson Mills Piccolo Farrotto, Shaved Fennel, Calabrian Chili
$10.00 per person

Crab Cake
Old Bay Coleslaw, Charred Scallion Remoulade, Herb Salad
$13.00 per person

Chicken
Pressed Dill Brined Chicken Thigh, Quinoa, Sundried Tomatoes, Herbed Crème Fraiche, Extra Virgin Olive Oil
$8.00 per person

Short Rib
Caraway Potato Puree, Horseradish Braised Mustard Greens, Demi Sauce, Maldon Sea Salt
$13.00 per person

Roasted Vegetables
Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Zaatar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese
$7.00 per person

Ratatouille Goat Cheese Crostata
Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico
$6.50 per person
Dessert Stations

Dessert Assortment & Coffee Bar
$6.50 per person

Assorted Handmade Bite Size Desserts
Raspberry Almond Bars, Eclairs, Carrot Cake, Luscious Lemon Bars, Brownies,
Seasonal Cheesecake Squares, Streusel Berry Bars, Ginger Pecan Bars

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

Regular Coffee, Decaf Coffee, Tea
Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Layered Dessert Cups & Coffee Bar
$6.50 per person
{Choose 3}

Tiramisu
Raspberry Chocolate
Chocolate Overload
Brown Butter Caramel Apple Pie
Roasted Pear Spice Cake
Lemon Drops
Strawberry Shortcake
Buttermilk Biscuit, Vanilla Bean Cream

Regular Coffee, Decaf Coffee, Tea
Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Mini Desserts & Coffee Bar
$8.00 per person

Assorted Mini Push Pops
Mini Crème Brûlée
Mini Churros
Mexican Dipping Sauce

Regular Coffee, Decaf Coffee, Tea
Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute
Ultimate Dessert Assortment & Coffee Bar
$9.00 per person

Seasonal Cheesecake

Chocolate Oblivion Mousse Cake
Carrot Cake
Lemon Sour Cream Cake
Brownies

Assorted Handmade Bite Size Desserts
Raspberry Almond Bars, Eclairs, Carrot Cake, Luscious Lemon Bars, Brownies, Seasonal Cheesecake Squares, Streusel Berry Bars, Ginger Pecan Bars
Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies

Regular Coffee, Decaf Coffee, Tea
Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Create Your Own S’Mores Bar
$7.50 per person
Graham Crackers, Milk and Dark Chocolate Bars, Marshmallows, Peanut Butter, Peanut Butter Cups, Nutella, Fudge Striped Cookies, Fluff, Bananas

Additional Dessert Offerings

Chocolate Covered Strawberries (Seasonal)
$2.00 each

Assorted Hand Made Truffles
$2.00 each

Mini Cannoli
$2.00 each

Italian Cookies
$16.00 per pound
{Choose 2 Cookies per pound}

Lemon Drops
Sesame
Cucidati
Italian Biscotti
Ricotta Drop
Chocolate Spice Balls

Custom desserts available upon request!
Sit Down Dinner  
Freshly Baked Rolls and Coffee Service

Specialty Breads  
$2.00 per person

Soup

Butternut Squash Bisque  
Chive Oil  
$4.00

Roasted Tomato  
Grilled Cheese Croutons  
$4.50

Italian Wedding  
Meatballs, Spinach, Carrot, Celery, Onion, Acini de Pepe  
$4.50

Potato Leek  
Croutons, Chives  
$4.00

Chicken Consommé  
Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta  
$4.50

Wild Mushroom  
Croutons, Chives  
$4.50

Minestrone  
Croutons, Basil Oil  
$4.50

Salad

House Salad  
Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette  
$5.00

Asparagus and Quinoa  
Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette  
$6.50

Little Gem Salad  
Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs  
$7.50

Baby Lettuce Salad  
Poached and Shaved Radish, Cucumber, Pickled Shallot, Ricotta Salata, Dijon Vinaigrette  
$9.00

Classic Iceberg  
Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasce, Pickled Red Onion, Chives  
$6.50
Classic Caesar
Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing
$6.00

Modern Waldorf Salad
Apple, Celery, Walnut, Dried Cherries, Arugula, Baby Kale, Lemon Olive Oil Yogurt Dressing
$7.50

Vegetable Burrata Caesar
Shaved Vegetables, Burrata Cheese, Classic Caesar Dressing, Chive Oil
$8.00

Arugula and Beet
Roasted Golden Beets, Arugula, Beet Goat Labneh, Za'atar, Hazelnuts, Maple Syrup, Julienne Scallion, Whole Grain Mustard Vinaigrette
$9.50

Entree

Chicken

Pan Roasted Breast of Chicken
Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus
$20.00

Frenched Chicken
Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc
$20.00

Coq Au Vin Chicken Breast
Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce
$20.50

Paillard of Chicken
Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable
$20.00

Chicken and Utica Greens
Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble, Beurre Blanc
$20.50

Honey Lemon Lavender Chicken
Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie
$20.50

Chicken Scarpariello
Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie
$20.50

Chicken Portofino
Pan Seared Chicken Breast, Slow Roasted Tomatoes, Marinated Artichokes, Wild Mushroom Brie Tart, Port Wine Demi Sauce
$20.50
Pan Seared Chicken Breast
Herbed Quinoa, Boursin Cheese, Asparagus, Spring Onion, Wild Mushrooms, Gremolata, Chicken Jus
$20.50

Frenched Breast of Chicken
Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus
$20.50

Moroccan Chicken
Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus
$20.50

Burrata Chicken Parmesan
Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil
$20.00

Beef

Steak Frites
Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce
$31.00

Filet of Sirloin
Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction
$31.00

Beef Bourguignon
Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree
$33.00

NY Striploin of Beef
Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce
$31.00

Pastrami Short Rib
Caraway Potato Puree, Red Wine Braised Endive, Pickled Mustard Seed, Sauce Robert
$38.50

Filet of Sirloin
Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce
$31.00

Flat Iron Steak
Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream
$33.00

Steak Au Poivre
Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek
$31.00

Short Rib Terrine
Red Wine Braised Short Rib, Garlic Potato Puree, Butter Poached Carrots, Tomato Chutney
$31.00
Fish / Seafood

Faroe Island Salmon
Chorizo Crushed Potatoes, Broccolini Rabe, Sauce “Americaine”
$35.00

Grilled Bacon Wrapped Jumbo Prawns
Lemon Risotto Zucchini Rollatini, Sauce Vierge
$38.50

Crab Cakes
Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps
$30.00

Pan Seared Faroe Island Salmon
Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata
$33.00

Scallop
Vanilla Potato Puree, Celery, Braised Radish, Green Apple, Potato Crisps, Brown Butter Beurre Blanc
$38.50

Scallops and Prawn
Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion
$38.50

Blue Crab Encrusted Sole
Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc
$22.00

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn
Truffled Darphin Potato, Roasted Vegetable Goat Cheese Tart, Madeira Demi Sauce, Fines Herbs
$38.00

Filet and Crab Cake
Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce
$31.00

Faroe Island Salmon and Filet of Sirloin
Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs
$38.50

Pan Seared Halibut and French Chicken
Sweet Potato Puree, Tuscan Kale Salad, Toasted Pine Nuts, Citrus Beurre Blanc, Crispy Leeks
$35.00

Pan Seared Faroe Island Salmon and French Chicken
Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs
$33.00

Chilean Sea Bass and French Chicken
Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce
$50.00

Filet of Sirloin and French Chicken
Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs
$30.00
Vegetarian

King Trumpet Mushroom
Potato Puree, Bitter Greens, Bordelaise, Pea Shoots
$21.00

Parisienne Gnocchi
Seasonal Vegetables, Shaved Parmesan, Fresh Herbs
$21.00

Roasted Vegetables
Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za’atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese
$21.00

Ratatouille Goat Cheese Crostata
Pate Brisée, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico
$21.00

Roasted Beets and Lentils
Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives
$21.00

Fall / Winter Rollatini
Zucchini, Caramelized Carrot Ginger Risotto, Roasted Baby Carrots, Miso Tahini, Persillade, Pecan Leek Crumble
$21.00

Spring Rollatini
Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble
$21.00

Summer Rollatini
Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble
$21.00

Dessert

Cheesecake
Black Cherry Compote, Cherry Granola Crumble, Chocolate Sauce, Whipped Topping
$5.00

Tiramisu
Chocolate Espresso Sauce, Shaved Chocolate, Whipped Topping
$5.25

Chocolate Torté
Crème Anglaise, Whipped Topping
$4.50

Verrines

Chocolate Caramel Brownie
Caramel Custard, Fudge Brownie, Chocolate Mousse, Caramel, Whipped Topping
$4.00

Lemon Blueberry
Vanilla Lemon Custard, Blueberry Compote, Lemon Curd, Blueberry Sugar Crumble, Whipped Topping
$4.50
Pistachio, Berries and Cream
Pistachio Cream, Berry Compote, Vanilla Sponge, Toasted Pistachio, Whipped Topping
$5.50

Sponge Candy
Caramel Custard, Dark Chocolate Sponge Candy, Salted Caramel Sauce, Whipped Topping
$5.50

Banana Split
Banana Custard, Strawberry Gelee, Chocolate Mousse, Caramelized Banana, Salted Peanuts, Maraschino Cherry, Whipped Topping
$4.50

Late Night Stations

**Warm Baked Dips**
$9.00 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 Stations

Late Night Breakfast Sandwiches
$10.00 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

Create Your Own French Fry Bar
$10.00 per person
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 $2.00 per person

[Choose 1]
Pulled Pork
Smoked Brisket
Bacon

Pretzels and Cheese
Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce
$4.50 per person

Mini Chicken Finger Subs
Medium Sauce, Blue Cheese, Carrots and Celery
$4.50 per person

Artisan Pizza and Wings (3 per person)
Caputo Flour Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese
1 Specialty Pizza [Choose 1 Meat & 1 Vegetable]
Medium Chicken Wings
$9.00 per person
Add Stromboli $3.00 per person

Chips, Dips and Salsa Bar
Tortilla Chips, Fresh Housemade Potato Chips, Salsa, Guacamole, Bison Chip Dip
$5.50 per person

Pizza Logs, Jalapeño Poppers, Mozzarella Sticks
$6.50 per person
Late Night Stations

Hot Dog Bar
Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles, Sauerkraut, Chili, Cheese Sauce, Chopped Onions
$7.00 per person

Sliders & Chips
Bacon Cheeseburger Sliders, Buffalo Chicken Sliders, House Made Potato Chips
$6.50 per person

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
$10.00 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

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
$7.00 per person

Donuts
36 assorted whole ring donuts, donut holes (1 ½ per person)
$7.50 per person
Add Decorative Donut Wall $75.00

Ice Cream Sundae Bar
2 Ice Cream Flavors, Chocolate Sauce, Warm Strawberry Sauce,
Caramel Sauce, Whipped Topping, Your Choice of 5 Assorted Toppings
$6.50 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
$9.00 per person

Chocolate Fondue
Melted Chocolate, Pound Cake, Strawberries, Marshmallows,
Graham Crackers, Pretzel Logs, Pineapple, Sugar Cookies, Oreo
$10.00 per person
Event Enhancements

Lighting Upgrades
- Wire-Free Accent LED Up-lighting—$25 per light (minimum of 2 lights)
- Firefly Lighting Effect—$400

Draping & Backdrops
- Living Wall Backdrop—starting at $500
- Custom Step & Repeat Backdrop—starting at $750
- Gold or Silver Sequin Backdrop—starting at $250
- 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 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
- Wood Chargers—$2.00 each
- Ornate Chargers (in 7 different colors!)—$2.50 each
- Gold or Silver Placemats—$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
- Upgraded Table Numbers—$5.00 each
- VIP Wine Glass Upgrade—$2.50 per person for dinner, $4.50 per person for bar & dinner
- China, Glassware, Silverware—$6.50 each

- Bistro Tables—$13.95 each
- 8’ Banquet Table—$13.95 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 Underlighting—$25 per table
- Upgraded Table Numbers—$5.00 each
- Mahogany Chiavari Chairs—$7.50 each
Event Enhancements

Centerpieces & Centerpiece Enhancements
- Silver or Gold Candelabras with LED Taper Candles—$30 each
- Add Crystal Garland—$10 each
- Gold or Silver 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 Gold or Silver Mercury Glass Vase—$10 each
- Add Firefly Lights or Base Light—$5 each

Food & Beverage
- Custom Menu Cards—starting at $1.00 each
- 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

Additional Services
- Coat Check Service—$200 per attendant (1 attendant per 100 guests)
- White Glove Service—$1 per person
- Gold or Silver Crystal Gift Box—$25
- Acrylic Card Box—$25
- Ivory or Gold Bird Cage Card Box—$15
- 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 $2,000
- LOVE Sign—$500
- Gold, Silver or Natural Wood Mr. & Mrs. Sign—$10.00
- Red Carpet (35’ long)—$200
- White Glitter Carpet Runner—$250

Our expert event designers can fulfill any request! Just ask!
Customer Testimonials

Judith, Headway of WNY Spring Gala
Planning a nonprofit event is not a simple task. In spite of several necessary adjustments, Steve Guagliardi, his staff and The Atrium @ Rich's made the entire affair manageable, beautiful, delicious and memorable. Thanks so much!

Bridal Shower, Kaitlyn
Richs went above and beyond in every aspect of my shower! They were so absolutely amazing!

Halloween Party, Andrea
My event was a Halloween Spooktacular on Friday the 13th. The party was an item on my personal bucket list. We had 110 guests. The event was held at the Haunted Rapids Theater in Niagara Falls, NY. Steven Guagliardi, the Director of Catering & Event Design, was a true professional in every sense of the word. He thought of every detail and helped to make all of my ideas come to life with the assistance of his amazing staff. The food was delicious and displayed in unique ways that were just so creative. The guests said that it was the best party that they had ever attended!

Fifteen Cocktail Party, Tara
Fantastic service and quality of food! An amazing value! Can't say enough about the friendliness and professionalism of Rich's staff. Highly recommended.

Corporate Event, Suzanne
The services that Rich's Catering provided were outstanding and the food was great. I would definitely recommend and use them again for future events.

SPCA Grand Opening, Phil
Your entire staff from day one was understanding, pleasant, accommodating, respectful and ready to help in any way possible. From working within my budget, to helping select foods that would best fit my guests, to adding and subtracting rental items, to the quick responses—this team knows their stuff! The catering staff the night of my event were all super friendly and willing to assist with anything my team needed to help make the night special for my guests. I would recommend them over and over again!

Corporate Event
As always, Rich's was phenomenal to work with. Steve and his team are exceptional. They exhibit a superb attention to detail, the ability to immediately problem-solve, all while remaining fun, helpful, upbeat, and positive. They are simply a joy to work with!

Fallon Health Cocktail Party
Rich's Catering was extremely professional. I live in Massachusetts and was holding an event in Buffalo, NY. Rich's catering handled every aspect of my event from ordering tables, pipe and drape, and linen. The food was amazing, every guests enjoyed everything the catering company had to offer. They decorated the room beautifully. I will be using Rich's catering again and highly recommend them.
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. These 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.

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: $7,500
- ☛ Saturday evening: $8,000
- ☛ 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 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.

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.

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:
An 8.75% sales tax and 20% administrative fee are added to all charges. Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of 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. 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.

Copyright Notice
© 2014 BE OUR GUEST LTD., All Rights Reserved

Additional Notice

1) Copyright
The contents of this message and all attachments are protected by United States copyright law and may not be reproduced, distributed, transmitted, displayed, published or broadcast without the prior written permission of Rich Products Corporation. However, you may print one copy for your personal use only.

2) Confidentiality
This email, together with any attachments may contain confidential information which is not to be disclosed. This communication is restricted to the intended recipient and is not to be provided to a third party without the prior consent of Rich Products Corporation.