

Frank Lloyd Wright's Martin House

Rehearsal Dinner Buffet Packages

richscatering.com

VOTED WNY'S BEST CATERER BY BUFFALO SPREE MAGAZINE

COUPLES' CHOICE AWARDS 2014

COUPLES' CHOICE AWARDS 2015

COUPLES' CHOIC AWARDS 2016

COUPLES' CHOICE COUPLES' CHOICE AWARDS 2017 2018

OUPLES' CHOIC AWARDS 2019

M/elcome

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.

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 and customizing a menu is our specialty!

Need to add to our basic packages? Prefer a sit-down dinner? Let us know and 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



Rehearsal Dinner Bar Packages

Any event with less than 50 guests will be charged a \$200 bartender fee.

Beer, Wine, Soda Bar.

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

Two Hour Open Beer, Wine, Soda Bar	\$11.50 per person
Three Hour Open Beer, Wine, Soda Bar	\$15.00 per person

House Brands Bar.

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

Two Hour Open House Bar	\$17.00 per person
Three Hour Open House Bar	\$18.50 per person

Premium Brands Bar.

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

Two Hour Open Premium Bar	\$20.50 per person
Three Hour Open Premium Bar	\$22.00 per person

Ultra-Premium Brands Bar.

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

Two Hour Open Ultra-Premium Bar Three Hour Open Ultra-Premium Bar \$22.00 per person \$23.50 per person

No shots! Nothing good comes from doing shots!

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



Bar Package Upgrades

House Bottled Beer Upgrade

\$2.00 per person

Choose 3:

Labatt, Labatt Blue Light, Michelob Ultra, Budweiser, Bud Lite, Coors Lite, Miller Lite

Premium Bottle Beer Upgrade

\$4.00 per person

Choose 3:

Labatt, Labatt Blue Light, Michelob Ultra, Budweiser, Bud Lite, Coors Lite, Miller Lite, Samuel Adams, Heineken, Corona, Yuengling

Champagne Toast

\$3.50 per person

House Wine Pour with Dinner

\$19.00 per bottle

Personalized Label Wine \$21.00 per person

Additional Offerings:

Non-alcoholic Fruit Punch \$4.00 per person

> Unlimited Soda Bar \$8.50 per person



Traditional Hot Buffet

PACKAGE PRICES ARE PER PERSON ALL REHEARSAL DINNER BUFFET PACKAGES REQUIRE A MINIMUM OF 20 PEOPLE

Package Includes: China, Silverware, Serving Utensils, Chafers (to keep your hot food hot), Linen Napkins, Linen for your Buffet Table & Guest Tables, Votives

\$29.00 Per Person

Choose 1:

- Caesar Salad
- · Mixed Green Chef Salad with Ranch and Balsamic Dressing

Choose 3:

- · Penne Pasta with Marinara or Alfredo Sauce
- Macaroni and Cheese with buttered bread crumbs
- Garlic Whipped Baby Red Potatoes
- Wild Rice Pilaf with boursin cheese and fresh herbs
- Mediterranean Tortellini Pasta Salad
- · Oven Roasted Potatoes with rosemary and sea salt
- Mixed Seasonal Fresh Vegetables
- · Gourmet Potato Salad with whole grain mustard and chives
- Salt Potatoes

Choose 2:

- · Chicken Parmesan with marinara and melted mozzarella
- · Chicken Marsala with sautéed mushrooms and demi
- · Chicken Chardonnay with a light cream sauce
- · Stuffed Shells with marinara and melted mozzarella
- · Baked Italian Meatballs with marinara
- · Manicotti with marinara and melted mozzarella
- Italian Sausage with peppers and onions
- Breaded Pork Chops (\$2.00 per person upcharge)
- Roast Beef in au jus

Choose 1:

- Cream Puffs
- Freshly Baked Assorted Cookies
- Brownies



Rehearsal Dinner Themed Buffet

PACKAGE PRICES ARE PER PERSON ALL REHEARSAL DINNER BUFFET PACKAGES REQUIRE A MINIMUM OF 20 PEOPLE

Package Includes: China, Silverware, Serving Utensils, Chafers (to keep your hot food hot), Linen Napkins, Linen for your Buffet Table & Guest Tables, Votives

\$29.00 Per Person

Mediterranean Buffet

Greek Salad romaine hearts, bell peppers, tomatoes, feta, kalamata olives, red onion, greek style dressing

Souvlaki marinated chicken, lettuce, tomatoes, feta, tzatziki, hummus, assorted grilled flatbreads

Quinoa Tabbouleh sun dried tomatoes, baby kale, cucumber, mint, herb vinaigrette

Baklava

American South Buffet

Southern Cobb Salad iceberg lettuce, cheddar cheese, roasted peppers, crispy shallots, pecans, buttermilk ranch dressing

Classic Creamy Coleslaw

Mac N' Cheese cheddar cheese sauce, buttered bread crumbs

Choose 1:

Rich's BBQ Pulled Pork or Pulled Beef Brisket bbq sauce, american cheese, pickles, sweet & yeasty rolls

Assorted Cookies



Asian Buffet

Asian Mixed Salad romaine, shredded carrot, roasted cashews, edamame, scallion, red bell pepper, ginger soy vinaigrette

Choose 1:

General Tso's Chicken

Orange Chicken

Sesame Chicken

Choose 1:

White Rice or Vegetable Lo Mein baby bok choy, red pepper, shiitake mushrooms

Assorted Cookies

Buffalo N.Y. Station

carrots, celery, blue cheese dipping sauce

Chicken Wings choose 1 sauce: mild, medium, hot, bbq, garlic parmesan

Chicken Fingers choose 1 sauce: mild, medium, hot, bbq, garlic parmesan

Mac & Cheese

Pizza Logs marinara sauce

Beef on Weck Sliders

Assorted Cookies



Event Enhancements

Lighting Upgrades

Wire-Free Accent LED Up-lighting Firefly Lighting Effect in Atrium Trees \$25 per light (minimum of 2 lights)\$200 for 100 lights\$400 for 200 lights

Draping & Backdrops

Living Wall Backdrop Fabric Backdrops Add White Paper Flowers onto Backdrop Starting at \$500 Starting at \$500 (for an 8'x8') \$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
Cold Silver or Iven Coquin Accent Linene	\$75 each
Gold, Silver or Ivory Sequin Accent Linens Gold or Silver Rhinestone Runners	
Gold of Sliver Rhinestone Runners	\$100 head table
	\$100 registration table \$50 cake table
Cold Silver or Diugh Dound Chargers	\$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
with White or Ivory Chair Cushions	



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	\$30 each
or Firefly Lights	
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 Custom Labeled Wine Bottles Custom Edible Favor priced per event basis \$21 per bottle \$3.50 each

Additional Services

White Glove Service Coat Check Service

Crystal Gift Box Restroom Amenity Baskets Valet \$1 per person
\$200 per attendant
(1 attendant per 100 guests)
\$50
\$50 each
priced per event basis

Special Effects

LOVE Sign

\$500

Ice Sculptures

Shrimp Dispenser (minimum of 500 Shrimp) Additional Shrimp \$1,750 (ice sculpture dispenser included) \$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 20 guests is required for all events. Minimums for holidays and holiday weekends will be determined on a per event basis.

Billing:

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

Miscellaneous:

An 8.75% sales tax and 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 permission of Rich's Catering & Special Events management. We request 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, centerpieces, 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.

All offsite events with alcohol service require a liquor permit. Rich's Catering & Special Events will handle the application and obtain the permit. In order to do so, Rich's Catering & Special Events requires a landlord authorization (provided to you by Rich's Catering) signed by the landlord of the venue, a signed contract, and a deposit at least 25 business days prior to event date. A cost of \$85 for each liquor permits will be charged.

Depending on the location of your event, there may be additional costs for tables, chairs, and other equipment needed to execute your event. These needs and pricing will be determined once a sales manager has seen the space.

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