The Barrel Factory

2020 Wedding Menu

One Robert Rich Way
Buffalo, New York 14213
716-878-8422
www.richscatering.com

VOTED WNY’S BEST CATERER BY BUFFALO SPREE MAGAZINE
Memories in the Making

Offsite venues where Rich’s Catering & Special Events often caters:

Shea’s Performing Arts Center
Buffalo Science Museum
The Rapids Theatre
Lakewood Spirits at The Barrel Factory
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  
$50.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, white glove service, china, silverware, water glasses and coffee cups, white or ivory linens, white or ivory napkins, 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.**

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 Entée & 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 Toum, 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
$60.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, china, silverware, water glasses and coffee cups, white or ivory linens, white or ivory napkins, 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.

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, Crenini, 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 Brisée
- Crab and Shrimp Poppers
  - Remoulade
- Buffalo Chicken and Waffle
  - Blue Cheese, Frank’s Hot Sauce
- Cauliflower Croquette
  - Parmesan Panna
- Stuffed Banana Pepper Arancini
  - Tomato Sauce, Fried Banana Pepper
- 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
- Clams Casino Tart
  - Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée
- 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 Concaisse, Pickled Red Onion, Chives

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

Entrée Course
{Choose 3 Entrées & 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 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 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, Provençal 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
$72.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, china, silverware, water glasses and coffee cups, white or ivory linens, white or ivory napkins, 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.

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 Rillette
Buttered Crostini, Cornichon, Grain Mustard, Chive

Bacon Onion Tart
Double Smoked Bacon, Caramelized Onions, Gruyere Custard, Fresh Thyme

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

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 Brisee

Smoked Trout Rillettes
Crème Fraiche, 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, Oregano 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 Tabouleh, 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 Zucchinis 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 Ragù, 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 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 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 with Blue Cheese and Frank’s Red Hot Sauce on the side
$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

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
$5.00 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, Silverware, Water Glasses, Coffee Cups—$4.00 each
- 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

**Couple & Guest Services**
- Custom Edible Favor—$3.00 each
- 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

**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!*
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 2nd non-refundable deposit of 25% of the estimated balance is due 6 months prior to the event date. The exact prices for our packages will be released in January of the year the event takes place.

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 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 $4.50 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.
Additional Notice

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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
Lakewood Spirits at The Barrel Factory
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
Passed Hors D’Oeuvres
Minimum 50 pieces of each hors d’œuvre

Applewood Smoked Bacon Medjool Dates
Parmesan Stuffed
$1.75

Cacio e Pepe Fritelle
Pâte à Choux, Pecorino, Black Pepper
$1.25

Salmon Pastrami Tartar
Rye Toast, Moutarde Violette, Pickled Mustard Seeds
$2.00

Ahi Tuna Nacho
Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,
Wonton Chip, Unagi Sauce, Wasabi Peas
$2.25

Steakhouse
Short Rib, Creamed Spinach, Yorkshire Pudding
$1.50

Ahi Tuna Niçoise
Seared Ahi Tuna, Green Bean, Tomato, Baby Potato,
Egg Mimosa, Niçoise Vinaigrette
$2.00

Galette Alsace
Bacon, Parmesan Soubise, Thyme Parmesan Crumble
$1.50

Parmesan Custard Tart
Winter Squash, Sage
$1.25

Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli
$1.50

Chifrijo Taco
Double Rubbed Pork, Black Bean Puree, Pico de Gallo,
Crisp Tortilla
$2.00

Shrimp Ceviche Taro Chip
Shrimp, Bell Pepper, Lime, Jicama, Jalapeno
$1.75

Chicharron
Ancho Chili Powder, Pulled Chicken, Pickled Vegetables
$1.50

Cumin Pork Belly Skewer
Salsa Verde, Cotija Cheese
$2.25

Roasted Poblano Quesadilla
Black Bean Mousse, Jack Cheese, Cilantro
$1.50

Roasted Vegetable Taco
Farm Stand Vegetables, Serrano Cream
$1.75

Chorizo and Manchego Hand Pies
Smoked Corn Pudding, Scallion
$2.00

Beets and Goat Cheese
Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,
Raisin Bread Crostini
$1.50
**Passed Hors D’Oeuvres**  
Minimum 50 pieces of each hors d’oeuvre

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</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>$2.00</td>
</tr>
<tr>
<td>Compressed Watermelon (Seasonal)</td>
<td>Goat Cheese Brulée, Balsamic Reduction, Micro Arugula</td>
<td>$1.75</td>
</tr>
<tr>
<td>Palmiers</td>
<td>Puff Pastry, Olive Oil, Maldon Salt</td>
<td>$1.25</td>
</tr>
<tr>
<td>Grilled Jumbo Prawns</td>
<td>Wrapped in Applewood Smoked Bacon</td>
<td>$3.00</td>
</tr>
<tr>
<td>Chorizo Tart</td>
<td>Cheddar Tart, Chimichurri, Queso Fresco</td>
<td>$1.50</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>$1.50</td>
</tr>
<tr>
<td>Smoked Trout Rillettes</td>
<td>Crème Fraîche, Chives, Seed Cracker</td>
<td>$2.00</td>
</tr>
<tr>
<td>Pulled Pork “Mini” Taco</td>
<td>Charred Corn Slaw, Avocado, Cilantro</td>
<td>$1.75</td>
</tr>
<tr>
<td>American Cheeseburger Tart</td>
<td>American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayonnaise, Pate Brisee</td>
<td>$1.75</td>
</tr>
<tr>
<td>Crab and Shrimp Poppers</td>
<td>Remoulade</td>
<td>$1.75</td>
</tr>
<tr>
<td>Buffalo Chicken and Waffle</td>
<td>Blue Cheese, Frank’s Hot Sauce</td>
<td>$1.75</td>
</tr>
<tr>
<td>Poke Taco</td>
<td>Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts, Wonton Taco</td>
<td>$2.50</td>
</tr>
<tr>
<td>Cauliflower Croquette</td>
<td>Parmesan Panna</td>
<td>$1.75</td>
</tr>
<tr>
<td>Stuffed Banana Pepper Arancini</td>
<td>Tomato Sauce, Fried Banana Pepper</td>
<td>$1.75</td>
</tr>
<tr>
<td>Beef Empanada</td>
<td>Cilantro, Sour Cream</td>
<td>$1.50</td>
</tr>
<tr>
<td>Beef Wellington</td>
<td>Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry</td>
<td>$1.75</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_
$2.00

Clams Casino Tart
_Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee_
$1.75

Chicken and Waffles
_Chicken Confit, Cheddar Waffle, Compressed Apple, Maple_
$1.75

Lobster Taco
_Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla_
$3.00

Romesco Pork Chicharron
_Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro_
$2.00

Shiitake Cremini Cigars
_Chinese Spring Roll Wrapper, Shiitake Mushroom, Chicken, Cremini Mushroom, Duck Sauce_
$3.50

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
$6.75 per person

Artisan Cheese Display
Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves
$10.00 per person

Crudité Display
Assorted Vegetables, Roasted Red Pepper Hummus, Caramelized Onion Dip, Basil Pesto
$3.00 per person

Charcuterie
Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini
$7.50 per person

Artisanal Bread Display
Tuscan Bread, Parisian, French Baguette, Italian Loaf, Flatbreads, Whipped Butter, Jams and Preserves
$2.50 per person

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

Shrimp Dispenser
Includes Minimum of 500 Shrimp
⇒ Ice Sculpture Dispenser
$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
$9.50 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>$2.00 per piece</td>
</tr>
<tr>
<td>Steamed Clams</td>
<td>$2.50 per piece</td>
</tr>
<tr>
<td>Clams Casino</td>
<td>$3.00 per piece</td>
</tr>
<tr>
<td>Raw Oysters</td>
<td>$2.00 per piece</td>
</tr>
<tr>
<td>Steamed Oysters</td>
<td>$2.50 per piece</td>
</tr>
<tr>
<td>Oysters</td>
<td>$3.00 per piece</td>
</tr>
<tr>
<td>Clams Casino</td>
<td>$3.00 per piece</td>
</tr>
<tr>
<td>Raw Oysters</td>
<td>$2.00 per piece</td>
</tr>
<tr>
<td>Steamed Oysters</td>
<td>$2.50 per piece</td>
</tr>
<tr>
<td>Oysters</td>
<td>$3.00 per piece</td>
</tr>
</tbody>
</table>

**Warm Baked Dips**

Minimum of 50 people

$8.00 per person

(Choose 3)

<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>
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<tr>
<td>Bacon and Caramelized Onion Au Gratin</td>
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</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>

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Garlic Oysters

$3.75 per piece

Oyster Rockefeller

$3.75 per piece

Crab Claws

$4.00 per piece

King Crab Legs (1 leg split)

$20.00 per piece

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**Clams Casino**

Chopped Clams, Bacon, Bell Pepper, Buttered Panko Breadcrumbs, Scallion, Crostini
Stationary Hors D’Oeuvres

Baked Brie
$3.00 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
$10.00 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
$7.50 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
$8.50 per person
{Choose 3}

Tri Colored Caesar Salad
Romaine, Radicchio, Frisée, 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, Sundried 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, Sundried 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
$10.00 per person
{Choose 2 Pastas}

Cheese Tortellini
Orecchiette

Gemelli
Mezza Rigatoni

{Choose 3 Sauces}

Marinara
Pesto Cream Sauce
White Wine Clam Sauce

Alfredo
Sundried Tomato Pesto
Puttanesca

Romesco
Bolognese
Vodka Sauce

Oil & Garlic
Carbonara
Roasted Red Pepper Tomato Sauce

Baked Italian Meatballs $2.50 per person
Sausage & Peppers $3.50 per person
Entrée Stations

Carving Station
Chef Attended

Top Round of Beef
Rolls, Au Jus, Condiments
$6.50 per person

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

Breast of Turkey
Rolls, Gravy, Condiments
$6.50 per person

Fresh Ham
Rolls, Whole Grain Mustard Cream, Condiments
$6.50 per person

Tenderloin of Pork
Rolls, Bourbon Cherry Demi, Condiments
$7.00 per person

Italian Sausage
Rolls, Condiments
$7.00 per person

Chicken Sausage
Rolls, Condiments
$7.00 per person

Koulibiac of Salmon
$12.00 per person

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

Tenderloin of Beef
Rolls, Au Jus, Condiments
$16.00 per person

Loin of Pork
Rolls, Gravy, Condiments
$6.00 per person

Smoked Ham
Rolls, Whole Grain Mustard Cream, Condiments
$6.50 per person

Whole Salmon
Citrus Beurre Blanc
$7.50 per person

Chorizo Sausage
Rolls, Condiments
$7.50 per person

Polish Sausage
Rolls, Condiments
$7.00 per person

BBQ
$12.00 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
$11.00 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
$11.00 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

Asian
$12.50 per person

{Choose 5 Items}
Feel free to mix and match from any country. Additional items may be added for an extra charge.

China
Beef & Broccoli in Garlic Sauce, Sweet & Sour Chicken,
Vegetable Potstickers, Pork Potstickers, Scallion Pancakes

Japan
Sticky Rice Cups [Add $2.00], Sushi Rolls [3 Person, Add $2.00], Nigiri [3 Person, Add $4.00 Per Person]

Vietnam
Chili Shrimp,
Grilled Shrimp Cakes on Sugar Cane Skewers [Add $1.00 Per Person]

Thailand
Thai Curry Udon Noodle, Pad Thai, Green Papaya Salad

Korea
Bo Ssam [Lettuce Wraps To Include: Bibb Lettuce, Pickled Cucumbers,
Carrots, Cilantro, Scallion Salad, Peanuts, Hoisin & Sriracha],
Kim Chi Braised Chicken, Bulgogi [Korean Grilled Beef]
Entrée Stations

Mediterranean European
$15.00 per person

{Choose 5 Items}
Feel free to mix and match from any country. Additional items may be added for an extra charge.

Spain
Tortilla Española, Tomato Toast with Serrano Ham, Gazpacho Shooters, Romesco With Flat Breads,
Paella [Add $3.00 Per Person], Shrimp Gazpacho Salad [Add $2.00 Per Person]

Italy
Pizzettas Trio, House Made Focaccia, Marinated Peppers, White Bean Salad,
Grana Padano And Pecorino Cheeses, Stuffed Banana Peppers,
Arancini With Tomato Sauce [Add $2.00 Per Person], Italian Meats [Add $2.00 Per Person]

Greece
Falafel, Hummus, Grilled Chicken Kebobs, Tzatziki Sauce,
Roasted Eggplant Puree with Walnuts ⇐ Yogurt, Pita Bread, Flatbreads, Cucumber Feta Salad,
Marinated Feta with Orange, Mint ⇐ Olives

France
Pork Rillettes With Baguettes, Coq Au Vin Vol Au Vent, Tarte Flambées, Shaved Vegetable Salad With
Fine Herb Vinaigrette, Carved Steak Frites [Add $2.00 Per Person], Ahi Tuna Salad Nicoise [Add $3.00 Per Person]

Latin American
$15.00 per person

{Choose 5 Items}
Feel free to mix and match from any country. Additional items may be added for an extra charge.

Mexico
Baja Style Fish Taco, Carnitas Tacos, Pork Tamales, Tortilla Chips with Black Bean ⇐ Corn Salsa, Pico De Gallo,
Corn on The Cob with Ancho, Lime Queso Blanco

Central America
Arepas Con Queso, Empanadas [Add $1.00 Per Person],
Flank Steak with Chimichurri [Add $2.00 Per Person]

South America
Ceviche with Coconut Milk, Lime ⇐ Cilantro

Caribbean
Bean ⇐ Rice Salad, Jamaican Beef Patties, House Made Mango Chutney,
Coconut Shrimp, Jerk Chicken [Add $2.00 Per Person]
Entrée Stations

Buffalo NY
$13.50 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

Tater Tots

Popcorn Shrimp

Hamburger & Cheeseburger Sliders

Mac & Cheese

Chicken Nuggets
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
$5.50 per person

Little Gem Salad
Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs
$6.00 per person

Steak Frites
NY Strip Loin of Beef, Garlic Herb French Fries, Cabernet Demi Sauce
$10.00 per person

Scallop
Truffled Potato Puree, Bacon Braised Greens, Brown Butter Lemon Beurre Blanc, Chives
$10.00 per person

Smoked Pork Belly Bao Buns
Bibb Lettuce, Quick Pickled Cucumbers, Sriracha Kewpie Mayonnaise
$8.00 per person

Prawns
Marinated Roasted Prawns, Anson Mills Piccolo Farrotto, Shaved Fennel, Calabrian Chili
$9.50 per person

Crab Cake
Old Bay Coleslaw, Charred Scallion Remoulade, Herb Salad
$12.00 per person

Chicken
Pressed Dill Brined Chicken Thigh, Quinoa, Sundried Tomatoes, Herbed Crème Fraiche, Extra Virgin Olive Oil
$7.50 per person

Short Rib
Caraway Potato Puree, Horseradish Braised Mustard Greens, Demi Sauce, Maldon Sea Salt
$12.00 per person

Roasted Vegetables
Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Zaatar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese
$6.50 per person

Ratatouille Goat Cheese Crostata
Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico
$6.00 per person
Dessert Stations

Dessert Assortment & Coffee Bar
$6.00 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
$6.00 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
$7.50 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
$8.50 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
$7.00 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)
$1.75 each

Assorted Hand Made Truffles
$1.75 each
Mini Cannoli
$1.75 each

Italian Cookies
$15.00 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
$3.75

Roasted Tomato
Grilled Cheese Croutons
$4.00

Italian Wedding
Meatballs, Spinach, Carrot, Celery, Onion, Acini de Pepe
$4.00

Potato Leek
Croutons, Chives
$3.75

Chicken Consomme
Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta
$4.00

Wild Mushroom
Croutons, Chives
$4.00

Minestrone
Croutons, Basil Oil
$4.00

Salad

House Salad
Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette
$4.50

Asparagus and Quinoa
Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette
$5.75

Little Gem Salad
Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs
$7.00

Baby Lettuce Salad
Poached and Shaved Radish, Cucumber, Pickled Shallot, Ricotta Salata, Dijon Vinaigrette
$8.50

Classic Iceberg
Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives
$6.00
Classical Caesar
Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing
$5.50

Modern Waldorf Salad
Apple, Celery, Walnut, Dried Cherries, Arugula, Baby Kale, Lemon Olive Oil Yogurt Dressing
$7.00

Vegetable Burrata Caesar
Shaved Vegetables, Burrata Cheese, Classic Caesar Dressing, Chive Oil
$7.50

Arugula and Beet
Roasted Golden Beets, Arugula, Beet Goat Labneh, Za’atar, Hazelnuts, Maple Syrup, Julienne Scallion,
Whole Grain Mustard Vinaigrette
$9.00

Entree

Chicken

Pan Roasted Breast of Chicken
Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus
$17.50

Frenched Chicken
Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc
$17.50

Coq Au Vin Chicken Breast
Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce
$18.50

Paillard of Chicken
Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable
$17.50

Chicken and Utica Greens
Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble,
Beurre Blanc
$18.50

Honey Lemon Lavender Chicken
Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie
$18.50

Chicken Scarpariello
Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie
$18.50

Chicken Portofino
Pan Seared Chicken Breast, Slow Roasted Tomatoes, Marinated Artichokes, Wild Mushroom Brie Tart,
Port Wine Demi Sauce
$18.50
Pan Seared Chicken Breast
Herbed Quinoa, Boursin Cheese, Asparagus, Spring Onion, Wild Mushrooms, Gremolata, Chicken Jus
$18.50

Frenched Breast of Chicken
Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus
$18.50

Moroccan Chicken
Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus
$18.50

Burrata Chicken Parmesan
Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil
$17.50

Steak Frites
Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce
$28.00

Filet of Sirloin
Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction
$28.00

Beef Bourguignon
Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree
$30.00

NY Striploin of Beef
Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce
$28.00

Pastrami Short Rib
Caraway Potato Puree, Red Wine Braised Endive, Pickled Mustard Seed, Sauce Robert
$35.00

Filet of Sirloin
Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce
$28.00

Flat Iron Steak
Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream
$30.00

Steak Au Poivre
Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek
$28.00

Short Rib Terrine
Red Wine Braised Short Rib, Garlic Potato Puree, Butter Poached Carrots, Tomato Chutney
$28.00
Fish / Seafood

Faroe Island Salmon
Chorizo Crushed Potatoes, Broccolini Rabe, Sauce “Americaine”
$32.00

Grilled Bacon Wrapped Jumbo Prawns
Lemon Risotto Zucchini Rollatini, Sauce Vierge
$35.00

Crab Cakes
Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps
$28.00

Pan Seared Faroe Island Salmon
Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata
$30.00

Scallop
Vanilla Potato Puree, Celery, Braised Radish, Green Apple, Potato Crisps, Brown Butter Beurre Blanc
$35.00

Scallops and Prawn
Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion
$35.00

Blue Crab Encrusted Sole
Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc
$20.00

Duo
Pan Seared Filet of Sirloin and Jumbo Prawn
Truffled Darphin Potato, Roasted Vegetable Goat Cheese Tart, Madeira Demi Sauce, Fines Herbs
$34.00

Filet and Crab Cake
Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce
$28.00

Faroe Island Salmon and Filet of Sirloin
Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs
$35.00

Pan Seared Halibut and French Chicken
Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks
$32.00

Pan Seared Faroe Island Salmon and French Chicken
Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs
$30.00

Chilean Sea Bass and French Chicken
Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce
$45.00

Filet of Sirloin and French Chicken
Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs
$27.00
Vegetarian

King Trumpet Mushroom
Potato Puree, Bitter Greens, Bordelaise, Pea Shoots
$19.00

Parisienne Gnocchi
Seasonal Vegetables, Shaved Parmesan, Fresh Herbs
$19.00

Roasted Vegetables
Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za’atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese
$19.00

Ratatouille Goat Cheese Crostata
Pâte Brisée, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico
$19.00

Roasted Beets and Lentils
Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives
$19.00

Fall / Winter Rollatini
Zucchini, Caramelized Carrot Ginger Risotto, Roasted Baby Carrots, Miso Tahini, Persillade, Pecan Leek Crumble
$19.00

Spring Rollatini
Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble
$19.00

Summer Rollatini
Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble
$19.00

Dessert

Cheesecake
Black Cherry Compote, Cherry Granola Crumble, Chocolate Sauce, Whipped Topping
$4.50

Tiramisu
Chocolate Espresso Sauce, Shaved Chocolate, Whipped Topping
$4.75

Chocolate Torté
Crème Anglaise, Whipped Topping
$4.25

Verrines

Chocolate Caramel Brownie
Caramel Custard, Fudge Brownie, Chocolate Mousse, Caramel, Whipped Topping
$3.75

Lemon Blueberry
Vanilla Lemon Custard, Blueberry Compote, Lemon Curd, Blueberry Sugar Crumble, Whipped Topping
$4.25
Pistachio, Berries and Cream
Pistachio Cream, Berry Compote, Vanilla Sponge, Toasted Pistachio, Whipped Topping
$5.00

Sponge Candy
Caramel Custard, Dark Chocolate Sponge Candy, Salted Caramel Sauce, Whipped Topping
$5.00

Banana Split
Banana Custard, Strawberry Gelee, Chocolate Mousse, Caramelized Banana, Salted Peanuts, Maraschino Cherry, Whipped Topping
$4.25

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 Stations

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

Create Your Own French Fry Bar
$9.00 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 $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 with Blue Cheese and Frank’s Red Hot Sauce on the side
$4.00 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
$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
Late Night Stations

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

Nacho/Taco Bar
Choose 1 – Ground Beef or Grilled Chicken Strips
Tortilla Chips, Flour Tortillas,
Lettuce, Tomato, Shredded Cheese, Onions, Salsa, Cheese Sauce, Olives, Jalapeños, Guacamole, Sour Cream
$9.50 per person

Walk Around Tacos
Individual Bags of Doritos or 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 1/2 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

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
$5.00 per person
Late Night Stations

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, Oreo$9.50 per person
Event Enhancements

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

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, 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
- China, Silverware, Water Glasses, Coffee Cups—$4.00 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 Underlighting—$25 per table
- Mahogany Chiavari Chairs—$7.50 each

Additional Services
- Custom Edible Favor—$3.00 each
- Coat Check Service—$200 per attendant (1 attendant per 100 guests)
- White Glove Service—$1 per person
- Gold or Silver Crystal Gift Box, or Acrylic Card Box—$25
- Ivory or Gold Bird Cage Card Box—$15
- Restroom Amenity Baskets—$50 each
- Valet—priced upon request per event basis

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!
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 2\textsuperscript{nd} 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 1\textsuperscript{st} deposit. The 2\textsuperscript{nd} 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.

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