

RICH'S

**CATERING &
SPECIAL EVENTS**

Shea's Performing Arts Center

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

Akron Acres

Botanical Gardens

Darwin Martin House

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 other special occasion you want to make memorable for you & 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

\$48.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, mirror tiles, votive candles, cake table, registration table, gift table, 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 for food is \$6,000 on Fridays and \$6,500 on Saturdays

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

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

Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

↻ Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

Salad Course

Fresh Baked Dinner Rolls & Butter

House Salad

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

Upgrade to Specialty Breads for \$2.00 per person

Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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



Frenched Chicken

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



Paillard of Chicken

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

Beef

Steak Frites

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



Filet of Sirloin

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

Fish

Blue Crab Encrusted Sole

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

Duo

Filet and Crab Cake

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



Filet of Sirloin and French Chicken

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

Vegetarian

Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Ratatouille Goat Cheese Crostata

Pate Brisée, 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

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

\$55.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, mirror tiles, votive candles, cake table, registration table, gift table, 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 for food is \$6,000 on Fridays and \$6,500 for Saturdays

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

Baked Brie

{Choose 1}

Buffalo Chicken

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



Caprese

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



Mushroom and Caramelized Onion

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



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

☞ Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

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 Brisee*



Crab and Shrimp Poppers
Remoulade



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



Cauliflower Croquette
Parmesan Panna

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 Rilette
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 Brisee



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



Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

Salad Course

Fresh Baked Dinner Rolls & Butter

Add Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

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



Asparagus and Quinoa

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



Classic Iceberg

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



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing

Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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



Frenched Chicken

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



Coq Au Vin Chicken Breast

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



Paillard of Chicken

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



Chicken and Utica Greens

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



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

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



Frenched Breast of Chicken

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



Moroccan Chicken

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



Burrata Chicken Parmesan

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

Beef

Steak Frites

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



Filet of Sirloin

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



NY Striploin of Beef

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



Filet of Sirloin

Roasted Garlic Potato Puree, Broccoli 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, Broccoli 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, Provencal Crumble

Kid's Meal Package

10 & under

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

Salad, Chicken Fingers, French Fries, Dessert

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

\$64.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, mirror tiles, votive candles, cake table, registration table, gift table, 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 for food is \$6,000 on Fridays and \$6,500 on Saturdays.

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

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

Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

⊕ Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

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 Rillettes
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
- Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli
❧
- Chifrijo Taco
*Double Rubbed Pork, Black Bean Puree, Pico de Gallo,
Crisp Tortilla*
❧
- Shrimp Ceviche Taro Chip
Shrimp, Bell Pepper, Lime, Jicama, Jalapeno
❧
- Chicharron
Ancho Chili Powder, Pulled Chicken, Pickled Vegetables
❧
- Cumin Pork Belly Skewer
Salsa Verde, Cotija Cheese
❧
- Roasted Poblano Quesadilla
Black Bean Mousse, Jack Cheese, Cilantro
❧
- Roasted Vegetable Taco
Farm Stand Vegetables, Serrano Cream
❧
- Chorizo and Manchego Hand Pies
Smoked Corn Pudding, Scallion
❧
- Beets and Goat Cheese
*Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,
Raisin Bread Crostini*
❧
- Pulled Pork "Mini" Taco
Charred Corn Slaw, Avocado, Cilantro
❧
- American Cheeseburger Tart
*American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,
Mayonnaise, Pate Brisée*
❧
- Deviled Eggs
Crisp Prosciutto, Chives
❧
- Cajun Shrimp
*Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,
Onions, Pimento Cheese*
❧
- Smoked Trout Rillettes
Crème Fraîche, Chives, Seed Cracker
❧
- BLT Endive
*Bacon and Tomato Jam, Pistachio Romaine Puree,
Tomato Confit, Endive*

Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisec
❧
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 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



Little Gem Salad

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



Baby Lettuce Salad

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



Classic Iceberg

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



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing



Modern Waldorf Salad

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



Vegetable Burrata Caesar

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



Arugula and Beet

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

Whole Grain Mustard Vinaigrette

Add \$2.50 per person

Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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



Frenched Chicken

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



Coq Au Vin Chicken Breast

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



Paillard of Chicken

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



Chicken and Utica Greens

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

Beurre Blanc

Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

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



Chicken Portofino

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



Pan Seared Chicken Breast

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



Frenched Breast of Chicken

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



Moroccan Chicken

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



Burrata Chicken Parmesan

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

Beef

Steak Frites

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



Filet of Sirloin

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



Beef Bourguignon

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



NY Striploin of Beef

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



Pastrami Short Rib

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



Filet of Sirloin

Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce



Flat Iron Steak

Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream



Steak Au Poivre

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



Short Rib Terrine

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

Fish / Seafood



Faroe Island Salmon

Chorizo Crushed Potatoes, Broccolini Rabe, Sauce "Americaine"

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



Crab Cakes

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



Pan Seared Faroe Island Salmon

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



Scallop

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



Scallops and Prawn

Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion



Blue Crab Encrusted Sole

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

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn

Truffled Darphin Potato, Roasted Vegetable Goat Cheese Tart, Madeira Demi Sauce, Fines Herbs



Filet and Crab Cake

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



Faroe Island Salmon and Filet of Sirloin

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



Pan Seared Halibut and French Chicken

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



Pan Seared Faroe Island Salmon and French Chicken

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



Filet of Sirloin and French Chicken

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



Chilean Sea Bass and French Chicken

Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce
Add \$10.00 per person

Vegetarian

King Trumpet Mushroom

Potato Puree, Bitter Greens, Bordelaise, Pea Shoots



Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Roasted Vegetables

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

Ratatouille Goat Cheese Crostata

Pate 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, Provençal Crumble

Kid's Meal Package

10 & under

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

Salad, Chicken Fingers, French Fries, Dessert

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

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

Ask us about our boozy snow cone upgrade!!



Ice Cream Sundae Bar

2 Ice Cream Flavors, Chocolate Sauce, Warm Strawberry Sauce,

Caramel Sauce, Whipped Topping, Your Choice of 5 Assorted Toppings

\$6.00 per person

\$100 attendant fee



Cookies & Milk Bar

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

\$6.00 per person



S'mores Bar

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

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

\$8.50 per person



Chocolate Fondue

Melted Chocolate, Pound Cake, Strawberries, Marshmallows,

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

\$9.50 per person

Event Enhancements

Lighting Upgrades

- ☞ Wire-Free Accent LED Up-Lighting—\$25 per light (minimum of 2 lights)
- ☞ Table Under Lighting—\$25 per light

Draping & Backdrops

- ☞ Living Wall Backdrop—starting at \$500
- ☞ Custom Step & Repeat Backdrop—starting at \$750

Linen & Table 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

- ☞ VIP Wine Glass Upgrade—\$2.50 per person for dinner, \$4.50 per person for bar & dinner
- ☞ 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
- ☞ Gold or Silver Placemats—\$2.00 each

- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Table Bunting—\$100 for head table, \$50 for cake table
- ☞ Upgraded Table Numbers—\$5.00 each
- ☞ Mahogany Chiavari Chairs with White or Ivory Cushion—\$7.50 each

Centerpieces & Centerpiece Enhancements

- ☞ Silver or Gold Candelabras with LED Taper Candles—\$30 each
 - ☞ Add Crystal Garland—\$10 each
- ☞ Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3 (limited supply)
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ☞ Silver or Gold Mercury Glass Votives—\$0.50 each
- ☞ Tall Silver or Gold Mercury Glass Vase—\$10 each
 - ☞ Add Firefly Lights or Base Light—\$5 each

Event Enhancements

Additional Services

- ☞ Custom Edible Favor—\$3 each
- ☞ Gold or Silver Crystal Gift Box—\$50
- ☞ Acrylic Gift Box—\$15

- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Red Carpet—\$200 each
- ☞ Ceremony Fee (includes rehearsal, set up & coordinator)—\$500

Special Effects

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

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



Customer Testimonials

Rachel, married on 06/29/2019

Above and Beyond expected

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

Kathleen, married on 06/22/2019

Best day Ever!

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

Gianna, married on 01/05/2019

Amazing quality & customer service

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

Nicole, married on 09/08/2018

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

Benjamin, married on 08/18/2018

From start to finish, this was the best experience we could have ever hoped for, and then some! Steve G and Jennifer met with us numerous times in person and stayed in constant contact via email throughout the entire planning process. Steve and Jennifer helped coordinate us with other vendors and specialty vendors as well. They helped recommend our DJ, photographer, cigar specialist, and more. During the wedding, Steve and Jennifer managed to keep everything on schedule and kept everything moving. They were so thorough and exceeded all of our expectations. Their teams were incredibly professional and polite. They were there when you needed them but allowed us and our guests to enjoy the evening without feeling any pressure. And enjoy ourselves, did we ever! Every one of our guests was amazed with the quality of their meals, the presentation, and the flawless experience they had at our wedding. It was truly a night that will be remembered forever!

General Information

Deposits:

Rich's Catering & Special Events requires a **non-refundable \$1,000 deposit** to secure a date, and a 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 and rental fees.

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.**

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 \$6,000
- ☞ Saturday \$6,500
- ☞ Sunday \$3,000
- ☞ Monday—Thursday \$2,500
- ☞ Holidays & Holiday Weekends minimum spending requirement 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.

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 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. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew for all service. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. All place cards must be marked with an entrée choice.

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Notes