

2021 Catering Menu

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

www.richscatering.com

VOTED WNY'S BEST CATERER BY BUFFALO SPREE MAGAZINE



AWARDS

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COUPLES' CHOICE

Memories in the Making

Choosing the right caterer is one of the biggest decisions you'll make for your event.

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

Rich's Catering & Special Events is a premier on & off premise catering and event planning service in Buffalo, NY.

We cater weddings, rehearsal dinners, showers, brunch, corporate cocktail parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or any other special occasion you want to make memorable for you and your guests.

Our expansive menu and culinary flair are unrivaled in Buffalo, NY. We also specialize in customizing menus.

Our expert team pays attention to the latest trends in cuisine, technology, design and décor to offer you one-of-a-kind choices.

From housemade, hand-passed hors d'oeuvres and innovative entrees, to fashionable linens, spectacular lighting, and all your rental needs, Rich's Catering & Special Events will create the perfect touches to set your event apart.

Life's most special moments are meant to be experienced and savored, unrestricted by stress and worry. Leave the details to us. Go enjoy the moment.

Come experience our award-winning service for yourself! (716) 878-8422

Beverages

House Brands Bar

Smirnoff Vodka Beefeater Gin Old Grand Dad Bourbon Whiskey Sours Draft Beer Smirnoff Citrus Bacardi Silver Rum Seagram's 7 Riesling Soda

Smirnoff Raspberry Twist Bacardi Gold Rum Manhattans Chardonnay Juices Smirnoff Orange Twist Famous Grouse Scotch Martinis

Cabernet Sauvignon

1 Hour Open House Bar\$13.00 per person2 Hour Open House Bar\$16.00 per person3 Hour Open House Bar\$17.50 per person4 Hour Open House Bar\$19.00 per person

No shots!

"Nothing good comes from doing shots!"

Premium Bar Upgrade add \$3.50 per person

Absolut Vodka Absolut Citron Absolut Raspberry Absolut Mandarin Manhattans Draft Beer Bombay Sapphire Gin Southern Comfort Jim Beam Bourbon Canadian Club Whiskey

Canadian Club Whi Martinis Soda Dewar's Scotch Bailey's Irish Cream Kahlua

Disaronno Amaretto Mount Gay Silver Rum Juices Chardonnay Cabernet Sauvignon Mount Gay Gold Rum

Riesling

Peachtree Schnapps

Ultra-Premium Bars Upgrade add \$5.00 per person

Hendricks Gin Grey Goose Vodka Johnny Walker Red Scotch Southern Comfort Chardonnay Draft Beer Grand Marnier
Grey Goose Citron
Captain Morgan White Rum
Crown Royal Whiskey
Riesling
Soda

Peachtree Schnapps
Grey Goose L'Orange
Captain Morgan Spiced Rum
Bailey's Irish Cream
Manhattans
Juices

Disaronno Amaretto
Grey Goose La Poire
Woodford Reserve Bourbon
Cabernet Sauvignon
Martinis

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

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.00 per person Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

> Premium Bottle Beer Upgrade for \$4.00 per person Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner for \$18 per bottle for House Wine \$20 per bottle for Personalized Label Wine

Beer, Wine & Soda Bar

1 hour \$8.00 per person, Each Additional Hour \$3.50 per person Draft Beer, Cabernet Sauvignon, Chardonnay, Riesling & Coke Products

Mimosa Bar

2 Hours \$9.50 per person, 3 Hours \$11.50 per person, 4 Hours \$13.50 per person Bloody Mary Bar

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

Additional Offerings Non-Alcoholic Fruit Punch for \$4.00 per person Unlimited Soda Bar for \$8.00 per person

An additional \$200 charge per bartender is required for events with 50 guests or less.

All bar packages can be customized. Just Ask!

Passed Hors D'Oeuvres

Minimum 50 pieces of each hors d'oeuvre

Applewood Smoked Bacon Medjool Dates

Parmesan Stuffed

\$1.75

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

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

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

OB

Steakhouse
Short Rib, Creamed Spinach, Yorkshire Pudding
\$1.50

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

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

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Parmesan Custard Tart Winter Squash, Sage \$1.25 Truffled Chicken Croquette Panko, Tarragon Mustard Seed Aioli \$1.50

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

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

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

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Cumin Pork Belly Skewer Salsa Verde, Cotija Cheese \$2.25

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

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Roasted Vegetable Taco Farm Stand Vegetables, Serrano Cream \$1.75

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

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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

Pork Rillette Buttered Crostini, Cornichon, Grain Mustard, Chive \$1.25

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Bacon Onion Tart Double Smoked Bacon, Caramelized Onions, Gruyere Custard, Fresh Thyme \$2.00

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Compressed Watermelon (Seasonal)
Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula
\$1.75

CB

Palmiers
Puff Pastry, Olive Oil, Maldon Salt
\$1.25

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Grilled Jumbo Prawns Wrapped in Applewood Smoked Bacon \$3.00

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Chorizo Tart Cheddar Tart, Chimichurri, Queso Fresco \$1.50

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Deviled Eggs Crisp Prosciutto, Chives \$1.25

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Cajun Shrimp Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery, Onions, Pimento Cheese \$1.50

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Smoked Trout Rillettes Crème Fraiche, Chives, Seed Cracker \$2.00 Pulled Pork "Mini" Taco Charred Corn Slaw, Avocado, Cilantro \$1.75

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American Cheeseburger Tart American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayonnaise, Pate Brisee \$1.75

OB

Crab and Shrimp Poppers
Remoulade
\$1.75

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Buffalo Chicken and Waffle Blue Cheese, Frank's Hot Sauce \$1.75

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Poke Taco Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts, Wonton Taco \$2.50

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Cauliflower Croquette
Parmesan Panna
\$1.75

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Stuffed Banana Pepper Arancini Tomato Sauce, Fried Banana Pepper \$1.75

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Beef Empanada Cilantro, Sour Cream \$1.50

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Beef Wellington Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry \$1.75

Passed Hors D'Oeuvres

Minimum 50 pieces of each hors d'oeuvre

BLT Enclive Bacon and Tomato Jam, Pistachio Romaine Puree, Tomato Confit, Endive \$2.00

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Clams Casino Tart Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee \$1.75

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Chicken and Waffles
Chicken Confit, Cheddar Waffle, Compressed Apple, Maple
\$1.75

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Lobster Taco Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla \$3.00

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Romesco Pork Chicharron Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro \$2.00

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Shiitake Cremini Cigars Chinese Spring Roll Wrapper, Shiitake Mushroom, Chicken, Cremini Mushroom, Duck Sauce \$3.50

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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

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

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

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

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

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

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Shrimp Dispenser
Includes Minimum of 500 Shrimp
& Ice Sculpture Dispenser
\$1,750
Additional Shrimp \$2.50 per piece

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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

Raw Clams \$2.00 per piece

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Steamed Clams \$2.50 per piece

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Clams Casino \$3.00 per piece

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Raw Oysters
East Coast or West Coast Seasonal - Market Varieties
\$3.50 per piece

Garlic Oysters \$3.75 per piece

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Oyster Rockefeller \$3.75 per piece

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Crab Claws \$4.00 per piece

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King Crab Legs (1 leg split) \$20.00 per piece

Warm Baked Dips Minimum of 50 people \$8.00 per person {Choose 3)}

Greek Feta Pita

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

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Sausage and Escarole

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

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Bacon and Caramelized Onion Au Gratin Double Smoked Bacon, Caramelized Onions, Vermouth, Gruyere, Crostini

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Shrimp and Pimento Cheese Poached Shrimp, Pimento Cheese, Parsley, Crostini

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Chicken Enchilada Dip

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

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Cubano

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

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Corn Queso Fundido

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

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Bacon and Mushroom

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

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Goat Cheese Gratin Baked Goat Cheese, Pepper Jelly, Crostini

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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

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Caprese

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

OB

Mushroom and Caramelized Onion

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

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Fig and Cherries

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

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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

Composed Salads

\$8.50 per person {Choose 3}

Tri Colored Caesar Salad

Romaine, Radicchio, Frisee, Classic Caesar Dressing, Parmesan Crisp, Lemon

Chef Salad

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

Baby Greens Salad

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

Assorted Fresh Fruit Salad Seasonal Melons, Berries, Lemon Zest

Mediterranean Pasta Salad

Cheese Tortellini, 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

OB

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

Gemelli Œ

Orecchiette

Œ

Mezza Rigatoni

{Choose 3 Sauces}

Marinara Pesto Cream Sauce Œ CB

White Wine Clam Sauce Œ

Sundried Tomato Pesto

Puttanesca OB

Œ Romesco

Alfredo

Bolognese

Vodka Sauce OB

Œ Oil & Garlic

Œ Carbonara

Roasted Red Pepper Tomato Sauce

Carving Station Chef Attended

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

OS

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

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

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Fresh Ham Rolls, Whole Grain Mustard Cream,

Condiments \$6.50 per person

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

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Italian Sausage Rolls, Condiments \$7.00 per person

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Chicken Sausage Rolls, Condiments \$7.00 per person

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

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

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

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Smoked Ham Rolls, Whole Grain Mustard Cream,

Condiments \$6.50 per person

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Whole Salmon Citrus Beurre Blanc \$7.50 per person

OS

Chorizo Sausage Rolls, Condiments \$7.50 per person

OS

Polish Sausage Rolls, Condiments \$7.00 per person

Koulibiac of Salmon \$12.00 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

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BBQ Chicken

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Beef Brisket

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

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Caprese

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Cauliflower

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Truffle and Wild Mushroom

Shrimp and Chorizo

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Bacon, Caramelized Onion, Thyme

C3

Beer Cheese

G 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

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Red Skinned Mashed Potatoes

OB

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

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Japan

Sticky Rice Cups {Add \$2.00}, Sushi Rolls {3 Per Person, Add \$2.00}, Nigiri {3 Per Person, Add \$4.00 Per Person}

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Vietnam

Chili Shrimp,

Grilled Shrimp Cakes on Sugar Cane Skewers {Add \$1.00 Per Person}

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Thailand

Thai Curry Udon Noodle, Pad Thai, Green Papaya Salad

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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}

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}

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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}

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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

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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

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Central America

Arepas Con Queso, Empanadas {Add \$1.00 Per Person}, Flank Steak with Chimichurri {Add \$2.00 Per Person}

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South America

Ceviche with Coconut Milk, Lime & Cilantro

OS

Caribbean

Bean & Rice Salad, Jamaican Beef Patties, House Made Mango Chutney, Coconut Shrimp, Jerk Chicken {Add \$2.00 Per Person}

Buffalo NY

\$13.50 per person Carrots, Celery, Blue Cheese

Chicken Wings {3 per person}

Choose I sauce

Mild, Medium, Hot, BBQ, Garlic Parmesan

Q

Beef on Weck Sliders {1 per person}

OS

Pizza Logs {1 per person}

CA

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 peron}

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Sliced Fresh Fruit

Yogurt Dipping Sauce

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Ketchup Cruncher Chips

OB

Tater Tots

Popcorn Shrimp

OS

Hamburger & Cheeseburger Sliders

OB

Mac & Cheese

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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

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Steak Frites

NY Strip Loin of Beef, Garlic Herb French Fries, Cabernet Demi Sauce

\$10.00 per person

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Scallop

Truffled Potato Puree, Bacon Braised Greens, Brown Butter Lemon Beurre Blanc, Chives

\$10.00 per person

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Smoked Pork Belly Bao Buns

Bibb Lettuce, Quick Pickled Cucumbers, Sriracha Kewpie Mayonnaise

\$8.00 per person

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Prawns

Marinated Roasted Prawns, Anson Mills Piccolo Farrotto, Shaved Fennel, Calabrian Chili

\$9.50 per person

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Crab Cake

Old Bay Coleslaw, Charred Scallion Remoulade, Herb Salad

\$12.00 per person

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Chicken

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

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Short Rib

Caraway Potato Puree, Horseradish Braised Mustard Greens, Demi Sauce, Maldon Sea Salt

\$12.00 per person

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Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Zaatar, Dill, Parsley, Red Wine Shallots, Olive

Oil, Feta Cheese

\$6.50 per person

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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

OB

Brownies

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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

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Raspberry Chocolate

OB

Chocolate Overload

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Brown Butter Caramel Apple Pie

CB

Roasted Pear Spice Cake

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Lemon Drops

C3

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

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Mini Crème Brûlée

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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

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Chocolate Oblivion Mousse Cake

OB

Carrot Cake

CB

Lemon Sour Cream Cake

OB

Brownies

OB

Assorted Handmade Bite Size Desserts

Raspberry Almond Bars, Eclairs, Carrot Cake, Luscious Lemon Bars, Brownies, Seasonal Cheesecake Squares, Streusel Berry Bars, Ginger Pecan Bars

C/S

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

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Assorted Hand Made Truffles

\$1.75 each

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Mini Cannoli

\$1.75 each

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Italian Cookies

\$15.00 per pound

{Choose 2 Cookies per pound}

Lemon Drops

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Sesame

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Cucidati

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Italian Biscotti

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Ricotta Drop

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Chocolate Spice Balls

Custom desserts available upon request!

Sit Down Dinner

Freshly Baked Rolls and Coffee Service

Upgrade to Specialty Breads \$2.00 per person

Soup

Butternut Squash Bisque

Chive Oil

\$3.75

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Roasted Tomato

Grilled Cheese Croutons

\$4.00

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Italian Wedding

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

\$4.00

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Potato Leek

Croutons, Chives

\$3.75

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Chicken Consommé

Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta

\$4.00

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Wild Mushroom

Croutons, Chives

\$4.00

CB

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

OB

Asparagus and Quinoa

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

\$5.75

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Little Gem Salad

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

\$7.00

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Baby Lettuce Salad

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

\$8.50

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Classic Iceberg

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

\$6.00

Classic 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

OB

Vegetable Burrata Caesar

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

\$7.50

C3

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

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Frenched Chicken

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

\$17.50

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Coq Au Vin Chicken Breast

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

\$18.50

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Paillard of Chicken

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

\$17.50

OS

Chicken and Utica Greens

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

\$18.50

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Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie

\$18.50

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Chicken Scarpariello

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

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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

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Frenched Breast of Chicken

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

\$18.50 Œ

Moroccan Chicken

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

\$18.50

OB

Burrata Chicken Parmesan

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

Beef

Steak Frites

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

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Filet of Sirloin

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

\$28.00

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Beef Bourguignon

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

Puree

\$30.00

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NY Striploin of Beef

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

\$28.00

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Pastrami Short Rib

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

\$35.00

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Filet of Sirloin

Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce

\$28.00

OB

Flat Iron Steak

Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream

\$30.00

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Steak Au Poivre

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

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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, Sauce "Americaine"

\$32.00

OB

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

\$35.00

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Crab Cakes

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

OB

Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata \$30.00

OS

Scallop

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

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Scallops and Prawn

Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion

\$35.00

OB

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

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Filet and Crab Cake

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

\$28.00

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Faroe Island Salmon and Filet of Sirloin

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

\$35.00

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Pan Seared Halibut and French Chicken

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

\$32.00

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

paragus, Bearnaise Beurre Bianc, Fines H \$30.00

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Chilean Sea Bass and French Chicken

Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce \$45.00

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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

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Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs

\$19.00

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Roasted Vegetables

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

Olive Oil, Feta Cheese

\$19.00

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Ratatouille Goat Cheese Crostata

 $Pate\ Brisee,\ Eggplant,\ Tomato,\ Zucchini,\ Yellow\ Squash,\ Tomato\ Bell\ Pepper\ Sauce,\ Basil,\ Parmesan\ Friconcentration and States an$

\$19.00

Roasted Beets and Lentils

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

\$19.00

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Fall / Winter Rollatini

Zucchini, Caramelized Carrot Ginger Risotto, Roasted Baby Carrots, Miso Tahini, Persillade, Pecan Leek Crumble \$19.00

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Spring Rollatini

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

\$19.00

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Summer Rollatini

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

\$19.00

<u>Dessert</u>

Cheesecake

Black Cherry Compote, Cherry Granola Crumble, Chocolate Sauce, Whipped Topping

\$4.50

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Tiramisu

Chocolate Espresso Sauce, Shaved Chocolate, Whipped Topping

\$4.75

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Chocolate Torté

Crème Anglaise, Whipped Topping

\$4.25

Verrines

Chocolate Caramel Brownie

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

\$3.75

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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

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Sponge Candy

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

OB

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

OB

Sausage and Escarole

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

OB

Bacon and Caramelized Onion Au Gratin

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

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Shrimp and Pimento Cheese

Poached Shrimp, Pimento Cheese, Parsley, Crostini

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Chicken Enchilada Dip

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

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Cubano

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

OB

Corn Queso Fundido

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

OB

Bacon and Mushroom

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

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Goat Cheese Gratin

Baked Goat Cheese, Pepper Jelly, Crostini

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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

OB

Sausage Egg and Cheese

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

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Egg and Cheese

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

OB

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

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Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$3.75 per person

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Mini Chicken Finger Subs

Medium Sauce with Blue Cheese and Frank's Red Hot Sauce on the side

\$4.00 per person

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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

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Chips, Dips and Salsa Bar

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

\$5.00 per person

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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

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Sliders & Chips

 $Bacon\,Cheese burger\,Sliders, Buffalo\,Chicken\,Sliders, House\,Made\,Potato\,Chips$

\$6.00 per person

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Nacho/Taco Bar

Choose I – 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

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Walk Around Tacos

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

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$6.50 per person

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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

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Donuts

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

\$7.00 per person

Add Decorative Donut Wall \$75.00

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Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$3.50 per person

\$100 attendant fee

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Snow Cones

5 Assorted Flavored Syrups

\$4.50 per person

\$100 attendant fee

Ask us about our boozy snow cone upgrade!!

C/S

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

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Cookies & Milk Bar

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

\$6.00 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

OB

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)
- ∪ Uplights in 5 large Atrium Trees—\$500
- ☑ Firefly Lighting Effect in Atrium Trees---\$400
- String Lights Hung from Ceiling \$500
- Letter Projection over the Fireplace—starting at \$150
- ₩ Wood Lanterns Strung Along Fireplace—\$250

Draping & Backdrops

- Custom Draped Entrance Way—\$1,000
- cs Ceiling Draping—\$1,000
- ☑ Living Wall Backdrop—starting at \$500
- ✓ Flower Wall Backdrop—starting at \$500
- Custom Step & Repeat Backdrop—starting at \$750
- Gold or Silver Sequin Backdrop—starting at \$250
- Fabric Backdrops—starting at \$500 (for an 8'x8')
 - ✓ Add White Paper Flowers onto Backdrop—\$250

Linen & Place Settings

- Choose from a vast assortment of linen colors & patterns that will add a noticeable elegance to your table—priced upon request
- Gold, Silver or Ivory Sequin Accent Linens—\$75 each
- Gold or Silver Table Runners—\$5.00 each
- Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table, \$50 for cake table, \$20 per guest table
- ▼ Table Bunting—\$100 for head table, \$50 for cake table
- 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
- CS Rhinestone Napkin Buckle—\$1.50 each
- Upgraded Table Numbers—\$5.00 each
- Chair Cushion Covers—\$2.00 each

Event Enhancements

Centerpieces & Centerpiece Enhancements

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

Food & Beverage

- Custom Menu Cards—starting at \$1.00 each
- Signature Welcome Cocktail—priced per event basis
- cs Custom Labeled Wine Bottles—\$20 per bottle
- Shrimp Dispenser (minimum of 500 Shrimp)—\$1,750 (Ice Sculpture Dispenser included)
 Additional Shrimp \$2.50 per piece
- Custom Edible Favor—\$3.00 each

Additional Services

- ✓ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- Gold or Silver Crystal Gift Box—\$25
- ✓ Acrylic Card Box—\$25
- vs Ivory or Gold Bird Cage Card Box—\$15
- Personalized Silver Mirror Welcome Sign—\$50 (includes easel)
- Personalized Wood Welcome Sign—\$50 (includes easel)
- ✓ Valet—priced per event basis
- Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,000

Special Effects

- Indoor / Outdoor Fireworks—starting at \$2,000
- CS LOVE Sign—\$500
- Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$10.00
- ₩ White Glitter Carpet Runner—\$250



Customer Testimonials

Judith, Headway of WNY Spring Gala

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

Bridal Shower, Kaitlyn

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

Halloween Party, Andrea

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

Fifteen Cocktail Party, Tara

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

Corporate Event, Suzanne

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

SPCA Grand Opening, Phil

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

Corporate Event

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

Fallon Health Cocktail Party

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

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable \$1,000 deposit to secure a date, and a 2nd non-refundable deposit of 25% of the *estimated* balance is due 6 months prior to the event date. These deposits and rental fee will be applied towards your final bill at full value. In the event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits and rental fees.

Guarantees:

A guaranteed number of guests to be served is required by Rich's Catering & Special Events at least 10 days prior to your function. In the event no guarantee is received, the expected number of guests as listed on the original contract will be applied.

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

- **68** Friday \$12,000
- **S** Saturday \$13,000
- Sunday minimum spending on food and beverage determined on a per event basis
- Monday—Thursday \$3,500 {all menus must be approved by management}
- Holidays & Holiday Weekends minimum spending requirement determined on a per event basis

Atrium Room Rental Fee Due 6 months prior to event:

- ✓ Fridays \$750
- Saturdays \$1,000
- Sunday—Thursday \$500 (not including weddings and galas)
- Male Holidays & Holiday Weekends rental fee determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in our facility, prior to, during or following your wedding, meeting or banquet. Rich's Catering & Special Events is not responsible for any accident or incident occurring in a restricted area.

Billing:

Credit card payment will only be accepted for the 1st deposit. The 2nd deposit and all other deposits must be paid by certified check, money order or personal check. Personal checks must be received and dated 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **No exceptions will be given regarding billing.** Fifth hour bar extensions will be \$4.00 per person based on the original number of guests in attendance.

Venue Rules & Restrictions:

All food, beverage, linens, up lighting, backdrops, and rentals must be exclusively provided by Rich's Catering & Special Events. 2 DJs have been approved by Rich's Catering & Special Events to provide their services to any event held in the Atrium @ Rich's: Whirlin' Disc Sound and Toy Bros. Entertainment. All live bands must be approved by Rich's Catering & Special Events management. Helium balloons are not permitted. No exceptions will be made.

Miscellaneous:

An 8.75% sales tax and 20% administrative fee are added to all charges. Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted. No exceptions. We cannot remove the cost of the liquor amount for underage guests. It is your privilege to invite whomever you choose but the package price will remain intact. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. Friday weddings may not begin before 6:00pm. All place cards must be marked with an entrée choice.

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Notes