

RICH'S

**CATERING &
SPECIAL EVENTS**

Buffalo Museum of Science

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



Memories in the Making

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

Shea's Performing Arts Center
Buffalo Science Museum
Buffalo Waterfront
Botanical Gardens
Darwin Martin House
Akron Acres
Lakewood Castle
Explore & More Museum
Buffalo Zoo
Lakeward Spirits @ The Barrel Factory
Notting Hill Farm
The Annex
The Bank

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

1 Hour Open House Bar	\$14.00 per person
2 Hour Open House Bar	\$17.50 per person
3 Hour Open House Bar	\$19.00 per person
4 Hour Open House Bar	\$21.00 per person

No shots!

"Nothing good comes from doing shots!"

Premium Bar Upgrade add \$3.75 per person

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

Ultra-Premium Bars Upgrade add \$5.50 per person

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

Truly or White Claw Upgrade for \$2.75 per person (Choose 1 flavor of 1 brand)

Add Champagne Toast for \$3.75 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 \$19.50 per bottle for House Wine

\$29 per bottle for Personalized Label Wine

Beer, Wine & Soda Bar

1 hour \$8.00 per person, Each Additional Hour \$3.75 per person

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

Mimosa Bar

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

Bloody Mary Bar

2 Hours \$12.00 per person, 3 Hours \$14.00 per person, 4 Hours \$16.00 per person

Additional Offerings

Non-Alcoholic Fruit Punch for \$4.50 per person

Unlimited Soda Bar for \$8.75 per person

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

All bar packages can be customized. Just Ask!

Passed Hors D'Oeuvres

Minimum 50 pieces of each hors d'oeuvre

Applewood Smoked Bacon Medjool Dates
Parmesan Stuffed
\$2.00



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



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



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



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



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



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



Parmesan Custard Tart
Winter Squash, Sage
\$1.50

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



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



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



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



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



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



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



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



Beets and Goat Cheese
*Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,
Raisin Bread Crostini*
\$1.75

Passed Hors D'Oeuvres

Minimum 50 pieces of each hors d'oeuvre

Pork Rillettes
Buttered Crostini, Cornichon, Grain Mustard, Chive
\$1.50



Bacon Onion Tart
*Double Smoked Bacon, Caramelized Onions, Gruyere Custard,
Fresh Thyme*
\$2.25



Compressed Watermelon (Seasonal)
Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula
\$2.00



Palmiers
Puff Pastry, Olive Oil, Maldon Salt
\$1.50



Grilled Jumbo Prawns
Wrapped in Applewood Smoked Bacon
\$3.00



Chorizo Tart
Cheddar Tart, Chimichurri, Queso Fresco
\$1.75



Deviled Eggs
Crisp Prosciutto, Chives
\$1.50



Cajun Shrimp
*Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,
Onions, Pimento Cheese*
\$1.75



Smoked Trout Rillettes
Crème Fraîche, Chives, Seed Cracker
\$2.25

Pulled Pork "Mini" Taco
Charred Corn Slaw, Avocado, Cilantro
\$2.00



American Cheeseburger Tart
*American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,
Mayonnaise, Pate Brisée*
\$2.00



Crab and Shrimp Poppers
Remoulade
\$2.00



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



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



Cauliflower Croquette
Parmesan Panna
\$2.00



Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper
\$2.00



Beef Empanada
Cilantro, Sour Cream
\$1.75



Beef Wellington
Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry
\$2.00

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

\$2.00



Chicken and Waffles

Chicken Confit, Cheddar Waffle, Compressed Apple, Maple

\$2.00



Lobster Taco

Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla

\$3.00



Romesco Pork Chicharron

Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro

\$2.25



Shiitake Cremini Cigars

*Chinese Spring Roll Wrapper, Shiitake Mushroom, Chicken,
Cremini Mushroom, Duck Sauce*

\$3.75



Romaine Summer Roll

*Rice Paper, Romaine, Gruyere Cheese, Croutons,
Herbs, Dressing*

\$2.25

Stationary Hors D'Oeuvres

Cheese Display

Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves
\$7.25 per person



Artisan Cheese Display

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves
\$11.00 per person



Crudit  Display

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



Charcuterie

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini
\$8.00 per person



Artisanal Bread Display

Tuscan Bread, Parisian, French Baguette, Italian Loaf, Flatbreads, Whipped Butter, Jams and Preserves
\$2.75 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

Raw Clams
\$2.25 per piece
❧
Steamed Clams
\$2.75 per piece
❧
Clams Casino
\$3.25 per piece
❧
Raw Oysters
East Coast or West Coast -
Seasonal - Market Varieties
\$3.75 per piece

Garlic Oysters
\$4.00 per piece
❧
Oyster Rockefeller
\$4.00 per piece
❧
Crab Claws
\$4.25 per piece
❧
King Crab Legs (1 leg split)
\$22.00 per piece

Warm Baked Dips
Minimum of 50 people
\$8.50 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

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

\$10.50 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, 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



Vegetable Salad

Seasonal Grilled Vegetables, Balsamic Vinaigrette



Beet Salad

Roasted Beets, Goat Cheese, Candied Pumpkin Seeds

Pasta Bar

\$11.00 per person

{Choose 2 Pastas}

Cheese Tortellini



Orecchiette

Gemelli



Mezza Rigatoni

{Choose 3 Sauces}

Marinara



Alfredo



Romesco



Oil & Garlic

Pesto Cream Sauce



Sundried Tomato Pesto



Bolognese



Carbonara

White Wine Clam Sauce



Puttanesca



Vodka Sauce



Roasted Red Pepper Tomato Sauce

Baked Italian Meatballs \$2.75 per person



Sausage & Peppers \$3.75 per person

Entrée Stations

Carving Station Chef Attended

Top Round of Beef
Rolls, Au Jus, Condiments
\$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

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



Tenderloin of Beef
Rolls, Au Jus, Condiments
\$16.25 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

Kouloubiac of Salmon
\$13.00 per person

BBQ

\$13.00 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

Buffalo NY

\$14.00 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

Entrée Stations

Kids Station

\$15.00 per person

Carrots, Celery Sticks, Ranch Dip

{Choose 5 Items}

Cocktail Franks in Puff Pastry



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

\$6.00 per person



Little Gem Salad

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

\$6.50 per person



Steak Frites

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

\$11.00 per person



Scallop

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

\$11.00 per person



Smoked Pork Belly Bao Buns

Bibb Lettuce, Quick Pickled Cucumbers, Sriracha Kewpie Mayonnaise

\$8.50 per person



Prawns

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

\$10.00 per person



Crab Cake

Old Bay Coleslaw, Charred Scallion Remoulade, Herb Salad

\$12.50 per person



Chicken

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

\$8.00 per person



Short Rib

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

\$12.50 per person

Small Plates

Each Small Plate Station requires a \$200 Attendant Fee
Minimum of 4 stations

Roasted Vegetables

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

\$7.00 per person



Ratatouille Goat Cheese Crostata

Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico

\$6.50 per person

Dessert Stations

Dessert Assortment & Coffee Bar

\$6.50 per person

Assorted Handmade Bite Size Desserts

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



Brownies



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

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Layered Dessert Cups & Coffee Bar

\$6.50 per person

{Choose 3}

Tiramisu



Raspberry Chocolate



Chocolate Overload



Brown Butter Caramel Apple Pie



Roasted Pear Spice Cake



Lemon Drops



Strawberry Shortcake

Buttermilk Biscuit, Vanilla Bean Cream

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Mini Desserts & Coffee Bar

\$8.00 per person

Assorted Mini Push Pops



Mini Crème Brûlée



Mini Churros

Mexican Dipping Sauce

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Ultimate Dessert Assortment & Coffee Bar

\$9.50 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

\$7.50 per person

Graham Crackers, Milk and Dark Chocolate Bars, Marshmallows, Peanut Butter,

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

Additional Dessert Offerings

Chocolate Covered Strawberries (Seasonal)

\$2.00 each



Assorted Hand Made Truffles

\$2.00 each



Mini Cannoli

\$2.00 each



Italian Cookies

\$16.00 per pound

{Choose 2 Cookies per pound}

Lemon Drops



Sesame



Cucidati



Italian Biscotti



Ricotta Drop



Chocolate Spice Balls

Custom desserts available upon request!

Wedding Package / Sit Down Dinner Package

\$85.00 per person

This package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, china, glassware, silverware, white or ivory linens, white or ivory napkins, white glove service, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, onsite 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 this menu.

4 Hour Premium Bar Champagne toast for all guests

No shots!
“Nothing good comes from doing shots!”

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

Add Champagne Toast for \$3.00 per person

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

Upgrade to House Bottled Beer for \$2.00 per person

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

Upgrade to Premium Bottled Beer for \$4.00 per person

Choose 3 – Corona, Yuengling, Heineken, Sam Adams

Add Wine with Dinner for \$18 per bottle for House Wine

\$20 per bottle for Personalized Label Wine

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 \$3.25 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$8.00 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, Franks 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

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

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

Cauliflower Croquette
Parmesan Panna
☛
Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

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 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, 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, 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 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 Tourné, 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,
Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery

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

Late Night Stations

Warm Baked Dips

\$8.50 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

\$9.50 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

\$9.25 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

\$4.25 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 Buffalo Wings

\$8.25 per person

Add Stromboli \$2.75 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

\$6.25 per person



Hot Dog Bar

Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles,

Sauerkraut, Chili, Cheese Sauce, Chopped Onions

\$6.75 per person



Sliders & Chips

Bacon Cheeseburger Sliders, Buffalo Chicken Sliders, House Made Potato Chips

\$6.25 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

\$7.00 per person



Create Your Own Donut Bar

Yeast, Churro, Stick, Donut Holes

Glazes – Vanilla, Chocolate, Honey, Maple, Blueberry, Raspberry

Additions – Sprinkles, Chopped Nuts, Coconut, Cinnamon Sugar, Candies

\$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

\$7.00 per person

\$100 attendant fee



Cookies & Milk Bar

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

\$6.50 per person



S'mores Bar

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

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

\$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)

Draping & Backdrops

- ✂ Living Wall Backdrop—starting at \$500
- ✂ Fabric Backdrops—starting at \$500 (for an 8'x8')
 - ✂ Add White Paper Flowers onto Backdrop—\$250
 - ✂ Firefly Lighting Effect—\$200 for 100 lights, \$400 for 200 lights
- ✂ White Flower Wall Backdrop —\$500

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
- ✂ China, Glassware, Silverware—\$6.50 per person
- ✂ 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—Price Varies
- ✂ 8' Banquet Tables—Price Varies, 6' Round Table—Price Varies
- ✂ Skirting for Banquet Tables—\$18.95 each
- ✂ Full Length Linen—\$25.50 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

Event Enhancements

Centerpieces & Centerpiece Enhancements

- ✂ Silver or Gold Candelabras with LED Taper Candles—\$30 each
 - ✂ Add Crystal Garland—\$10 each
 - ✂ Add Pearl Strand—\$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 —\$5 each

Food & Beverage

- ✂ Signature Welcome Cocktail—priced per event basis
- ✂ Custom Printed Cocktail—\$15.00 each
- ✂ Custom Labeled Wine Bottles—\$20 per bottle
- ✂ Custom Edible Favor—\$3.00 each
- ✂ Champagne Walls (Holds 28 glasses each) ---\$75 per wall plus \$3.50 per person for Champagne

Couple & Guest Services

- ✂ Red Carpet—\$200 each
- ✂ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- ✂ Silver, Gold or Acrylic Gift Box—\$25
- ✂ Restroom Amenity Baskets—\$50 each
- ✂ Valet—priced per event basis
- ✂ Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,000

Special Effects

- ✂ LOVE Sign—\$500
- ✂ Gold, Silver, or Natural Wood Mr. & Mrs. Sign—\$10.00

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



CATERING &
SPECIAL EVENTS

Customer Testimonials

Meghan, married on 08/03/2019

The Perfect Wedding

We got married on August 3rd, 2019 at Shea's Performing Arts Theater. It was absolutely magical. Jennifer was in charge of our event through Rich's and she was wonderful. She communicated with the venue seamlessly and made the entire experience easy and beautiful. It felt like everyone really cared about how my husband and I were feeling. It meant so much to us. We highly recommend Rich's Catering for any events, especially Shea's. Oh! And people STILL talk to me about how good the food was and how every dish came out hot and at the same time. Excellent!

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 were 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 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!

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!

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 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.

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.

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 any facility, prior to, during or following your wedding, meeting or banquet.

Miscellaneous:

All offsite events require a liquor permit. Rich's Catering & Special Events will handle the application and will obtain the permit. In order to do so, Rich's Catering & Special Events requires a letter of permission from the landlord of the venue, signed contract & deposit at least 25 business days prior to the event date. **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 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.

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Notes