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

<table>
<thead>
<tr>
<th>Beer</th>
<th>Vodka</th>
<th>Gin</th>
<th>Whiskey</th>
<th>Rum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff Vodka</td>
<td>Smirnoff Citrus</td>
<td>Smirnoff Raspberry Twist</td>
<td>Smirnoff Orange Twist</td>
<td></td>
</tr>
<tr>
<td>Beefeater Gin</td>
<td>Bacardi Silver Rum</td>
<td>Bacardi Gold Rum</td>
<td>Manhattans</td>
<td>Martinis</td>
</tr>
<tr>
<td>Old Grand Dad Bourbon</td>
<td>Seagram's 7</td>
<td>Chardonnay</td>
<td>Chardonnay</td>
<td>Cabernet Sauvignon</td>
</tr>
<tr>
<td>Whiskey Sours</td>
<td>Riesling</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Draft Beer</td>
<td>Soda</td>
<td></td>
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</tr>
</tbody>
</table>

Choose 3

2 Draft Beer
2 Whiskey Sours
2 Old Grand Dad Bourbon
2 Beefeater Gin
2 Smirnoff Vodka

An Upgrade for $2. An additional charge per bartender is required for events with 50 guests or less.

Total Charge

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

Premium Bar Upgrade add $3.75 per person

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

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                  |                    |                      |

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
20 per bottle for Personalized Label Wine

Beer, Wine & Soda Bar

1 hour $8.00 per person, Each Additional Hour $3.75 per person
2 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
**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, Serracha 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
<table>
<thead>
<tr>
<th>Passed Hors D’Oeuvres</th>
<th>Minimum 50 pieces of each hors d’oeuvre</th>
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</thead>
<tbody>
<tr>
<td>Pork Rillette</td>
<td>Buttered Crostini, Cornichon, Grain Mustard, Chive</td>
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<tr>
<td></td>
<td>$1.50</td>
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<tr>
<td>Bacon Onion Tart</td>
<td>Double Smoked Bacon, Caramelized Onions, Gruyere Custard, Fresh Thyme</td>
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<td></td>
<td>$2.25</td>
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<tr>
<td>Compressed Watermelon (Seasonal)</td>
<td>Goat Cheese Brulée, Balsamic Reduction, Micro Arugula</td>
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<td></td>
<td>$2.00</td>
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<tr>
<td>Palmiers</td>
<td>Puff Pastry, Olive Oil, Maldon Salt</td>
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<td></td>
<td>$1.50</td>
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<tr>
<td>Grilled Jumbo Prawns</td>
<td>Wrapped in Applewood Smoked Bacon</td>
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<td></td>
<td>$3.00</td>
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<tr>
<td>Chorizo Tart</td>
<td>Cheddar Tart, Chimichurri, Queso Fresco</td>
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<td></td>
<td>$1.75</td>
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<tr>
<td>Deviled Eggs</td>
<td>Crisp Prosciutto, Chives</td>
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<td></td>
<td>$1.50</td>
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<tr>
<td>Cajun Shrimp</td>
<td>Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery, Onions, Pimento Cheese</td>
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<td></td>
<td>$1.75</td>
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<tr>
<td>Smoked Trout Rillettes</td>
<td>Crème Fraiche, Chives, Seed Cracker</td>
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<tr>
<td>Pulled Pork “Mini” Taco</td>
<td>Charred Corn Slaw, Avocado, Cilantro</td>
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<td>$2.00</td>
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<tr>
<td>American Cheeseburger Tart</td>
<td>American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayonnaise, Pate Brisee</td>
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<td>$2.00</td>
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<tr>
<td>Crab and Shrimp Poppers Remoulade</td>
<td>Blue Cheese, Frank’s Hot Sauce</td>
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<td>$2.00</td>
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<tr>
<td>Buffalo Chicken and Waffle</td>
<td>Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts, Wonton Taco</td>
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<td></td>
<td>$2.50</td>
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<tr>
<td>Poke Taco</td>
<td>Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts, Wonton Taco</td>
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<td></td>
<td>$2.50</td>
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<tr>
<td>Cauliflower Croquette</td>
<td>Parmesan Panna</td>
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<td>$2.00</td>
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<tr>
<td>Stuffed Banana Pepper Arancini</td>
<td>Tomato Sauce, Fried Banana Pepper</td>
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<td></td>
<td>$2.00</td>
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<tr>
<td>Beef Empanada</td>
<td>Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry</td>
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<tr>
<td></td>
<td>$2.00</td>
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</tbody>
</table>
Passed Hors D’Oeuvres
Minimum 50 pieces of each hors d’oeuvre

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

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

Crudité 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

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<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Garlic Oysters</td>
<td>$4.00 per piece</td>
</tr>
<tr>
<td>Oyster Rockefeller</td>
<td>$4.00 per piece</td>
</tr>
<tr>
<td>Crab Claws</td>
<td>$4.25 per piece</td>
</tr>
<tr>
<td>King Crab Legs (1 leg split)</td>
<td>$22.00 per piece</td>
</tr>
</tbody>
</table>

## 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, Frisée, Classic Caesar Dressing, Parmesan Crisp, Lemon

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

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

Assorted Fresh Fruit Salad
Seasonal Melons, Berries, Lemon Zest

Mediterranean Pasta Salad
Cheese Tortellini, Sundried Tomato, Feta Cheese, Kalamata Olives, Spinach, Roasted Red
Pepper, Oregano Vinaigrette

Spinach Salad
Spinach, Bacon, Caramelized Onions, Red Wine Vinaigrette

Quinoa Salad
Quinoa, Dried Fruits, Fresh Citrus

Tuscan Antipasto Chopped Salad
Capicola, Soppressata, Salami, Banana Peppers, Provolone, Olives, Sundried Tomatoes, Fennel, Cured Olive White Balsamic
Vinaigrette

Vegetable Salad
Seasonal Grilled Vegetables, Balsamic Vinaigrette

Beet Salad
Roasted Beets, Goat Cheese, Candied Pumpkin Seeds

Pasta Bar
$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

Koulibiac 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  Shrimp and Chorizo
Caprese  Bacon, Caramelized Onion, Thyme
Cauliflower  Beer Cheese

Truffle and Wild Mushroom  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

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

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 Cheesburger Tart
American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayonnaise, Pate Brisee
Crab and Shrimp Poppers
Remoulade
Buffalo Chicken and Waffle
Blue Cheese, Frank’s Hot Sauce
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 Rillette
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
Butterfried Fried Shrimp, Andouille, Bell Pepper, Celery, Onions, Pimento Cheese
Beef Empanada
Cilantro, Sour Cream
Beef Wellington
Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry
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

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 Tabouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus

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

Beef

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

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

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

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

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

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

Kid’s Meal Package
10 & under
$17.95 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert, 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 Chili, 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 peron)
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

Nachos/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, Oreo
$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!
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 was available to answer any and all questions before the wedding and was there the day of to make sure everything went perfectly. The food was fantastic. All guests in enjoyed the variety of appetizers and entrees. The wedding cake was delicious and beautiful. I would recommend Rich's catering to anyone hosting a wedding or large event!

Kathleen, married on 06/22/2019
Best day Ever!
The staff at Rich's went out of their way to make sure that everything for our wedding went smoothly. They made the planning easy and painless. Seeing everything come together on our wedding day was amazing. The staff was attentive to our needs as well as those of our guests. I received many praises from guests who said the food was delicious to how friendly and attentive the staff was. Rich's truly made our day perfect in every way!

Gianna, married on 01/05/2019
Amazing quality & customer service
Jennifer and the team at Rich's went above & beyond for our wedding at Shea's. The food was amazing! Additionally, they helped with setting up our decor items, providing linens and were always so accommodating on any requests we had. They are responsive, customer friendly, and extremely knowledgeable. I highly recommend working with them!

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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