

RICH'S

CATERING &
SPECIAL EVENTS

The Bank

2021 Wedding Menu

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

www.richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Memories in the Making

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

Shea's Performing Arts Center
Buffalo Science Museum
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 celebration.
The food should be exquisite, the venue breathtaking, and the staff attentive.

Rich's Catering & Special Events is a premier on
& off premise catering and event planning service in Buffalo, NY.
We cater weddings, rehearsal dinners, showers, brunch, corporate cocktail
parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or
any special occasion you want to make memorable for you and your guests.

Our expansive menu and culinary flair are unrivaled in Buffalo, NY.

We also specialize in customizing menus.

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

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

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

Come experience our award-winning service for yourself!

(716) 878-8422

Sapphire Wedding Package

\$66.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding. **Minimum spending requirements are outlined in the General Information section of the menu.**

4 Hour House Bar

No shots!

“Nothing good comes from doing shots!”

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

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

Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$3.00 per person

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



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,
Crackers and Grissini*

Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

☞ Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

Baked Brie

{Choose 1}

Buffalo Chicken

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



Caprese

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



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Salad Course

Fresh Baked Dinner Rolls & Butter

House Salad

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

Upgrade to Specialty Breads for \$2.00 per person

Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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



Frenched Chicken

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



Paillard of Chicken

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

Beef

Steak Frites

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



Filet of Sirloin

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

Fish

Blue Crab Encrusted Sole

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

Duo

Filet and Crab Cake

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



Filet of Sirloin and French Chicken

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

Vegetarian

Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Ratatouille Goat Cheese Crostata

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



Roasted Beets and Lentils

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

Kid's Meal Package

10 & under

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

Salad, Chicken Fingers, French Fries, Dessert

Unlimited Soda Bar

Dessert Course

Serve or Station Client's Wedding Cake

Coffee Service



Coffee & Dessert Station

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

Cream Puffs

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Cream, Sugar, Sugar Substitute

Emerald Wedding Package

\$82.50 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, on-site event manager for the entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding. **Minimum spending requirements are outlined in the general information section of the menu.**

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	Labatt Blue 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	

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

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

Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$3.00 per person

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



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,
Crackers and Grissini*

Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

↻ Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

Baked Brie
{Choose 1}

Buffalo Chicken

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



Caprese

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



Mushroom and Caramelized Onion

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



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
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Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée
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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

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Asparagus and Quinoa

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

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Classic Iceberg

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

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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

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Frenched Chicken

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

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Coq Au Vin Chicken Breast

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

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Paillard of Chicken

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

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Chicken and Utica Greens

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

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Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie

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Chicken Scarpariello

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

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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

Garnished with a Complementing Sauce

Coffee Service



Coffee & Dessert Station

Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies, Brownies & Cream Puffs

Regular Coffee, Decaf Coffee, Tea

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

Diamond Wedding Package

\$96.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding. Minimum spending requirements are outlined in the general information section of this menu.

4 Hour Ultra-Premium Bar Champagne Toast for all guests

No shots!

“Nothing good comes from doing shots!”

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

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 – Sam Adams, Yuengling, Corona, Heineken

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 \$3.00 per person

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



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,
Crackers and Grissini*

Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

& Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

Baked Brie
{Choose 1}

Buffalo Chicken

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



Caprese

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



Mushroom and Caramelized Onion

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



Fig and Cherries

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



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Passed Hors D'Oeuvres
{Choose 3}

Applewood Smoked Bacon Medjool Dates

Parmesan Stuffed



Cacio e Pepe Fritelle

Pâte à Choux, Pecorino, Black Pepper



Salmon Pastrami Tartar

Rye Toast, Moutarde Violette, Pickled Mustard Seeds



Ahi Tuna Nacho

*Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,
Wonton Chip, Unagi Sauce, Wasabi Peas*



Steakhouse

Short Rib, Creamed Spinach, Yorkshire Pudding



Ahi Tuna Niçoise

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



Galette Alsace

Bacon, Parmesan Soubise, Thyme Parmesan Crumble



Parmesan Custard Tart

Winter Squash, Sage



Pork Rillettes

Buttered Crostini, Cornichon, Grain Mustard, Chive



Bacon Onion Tart

*Double Smoked Bacon, Caramelized Onions, Gruyere Custard,
Fresh Thyme*

Truffled Chicken Croquette

Panko, Tarragon Mustard Seed Aioli



Chifrijo Taco

*Double Rubbed Pork, Black Bean Puree, Pico de Gallo,
Crisp Tortilla*



Shrimp Ceviche Taro Chip

Shrimp, Bell Pepper, Lime, Jicama, Jalapeno



Chicharron

Ancho Chili Powder, Pulled Chicken, Pickled Vegetables



Cumin Pork Belly Skewer

Salsa Verde, Cotija Cheese



Roasted Poblano Quesadilla

Black Bean Mousse, Jack Cheese, Cilantro



Roasted Vegetable Taco

Farm Stand Vegetables, Serrano Cream



Chorizo and Manchego Hand Pies

Smoked Corn Pudding, Scallion



Beets and Goat Cheese

*Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,
Raisin Bread Crostini*



Pulled Pork "Mini" Taco

Charred Corn Slaw, Avocado, Cilantro



American Cheeseburger Tart

*American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,
Mayonnaise, Pate Brisée*

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



Palmiers
Puff Pastry, Olive Oil, Maldon Salt



Grilled Jumbo Prawns
Wrapped in Applewood Smoked Bacon
Add \$1.00 per person



Chorizo Tart
Cheddar Tart, Chimichurri, Queso Fresco



Deviled Eggs
Crisp Prosciutto, Chives



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



Smoked Trout Rillettes
Crème Fraîche, Chives, Seed Cracker



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



Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée



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



Lobster Taco
Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla
Add \$1.00 per person

Crab and Shrimp Poppers
Remoulade



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



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



Cauliflower Croquette
Parmesan Panna



Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper



Beef Empanada
Cilantro, Sour Cream



Beef Wellington
Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry



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



Shiitake Cremini Cigars
Chinese Spring Roll Wrapper, Shiitake Mushroom,
Chicken, Cremini Mushroom, Duck Sauce
Add \$1.00 per person



Romaine Summer Roll
Rice Paper, Romaine, Gruyere Cheese, Croutons,
Herbs, Dressing

Soup Course

{Choose 1}

Butternut Squash Bisque

Chive Oil



Roasted Tomato
Grilled Cheese Croutons



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



Potato Leek
Croutons, Chives



Chicken Consommé
Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta

Wild Mushroom

Croutons, Chives



Minestrone

Croutons, Basil Oil

Salad Course

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

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



Asparagus and Quinoa

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



Little Gem Salad

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



Baby Lettuce Salad

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



Classic Iceberg

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



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing



Modern Waldorf Salad

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



Vegetable Burrata Caesar

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



Arugula and Beet

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

Whole Grain Mustard Vinaigrette

Add \$2.50 per person

Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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



Frenched Chicken

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



Coq Au Vin Chicken Breast

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

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



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



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



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



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



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



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



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



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

Beef

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



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



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



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



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



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



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




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


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

Fish / Seafood

Faroe Island Salmon
Chorizo Crushed Potatoes, Broccoli, Sauce "Americaine"



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


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


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



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



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


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


Duo


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



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


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


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


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


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


Chilean Sea Bass and French Chicken
Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce
Add \$10.00 per person

Vegetarian

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

Parisienne Gnocchi
Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



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



Ratatouille Goat Cheese Crostata
Pate 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



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



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



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

Kid's Meal Package

10 & under
\$17.95 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert,
Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery
Garnished with a Complementing Sauce

Coffee Service



Platters of Dark Chocolate Truffles
Served to Each Table

Dessert Assortment & Coffee Bar
Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies, Brownies

Assorted Handmade Bite Size Desserts
(Raspberry Almond Bars, Éclairs, Carrot Cake, Luscious Lemon Bars, Brownies, Seasonal Cheesecake Squares, Streusel Berry Bars, Ginger Pecan Bars)



Regular Coffee, Decaf Coffee, Tea
Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Late Night Stations

Warm Baked Dips

\$8.00 per person

{Choose 3}}

Greek Feta Pita

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



Sausage and Escarole

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



Bacon and Caramelized Onion Au Gratin

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



Shrimp and Pimento Cheese

Poached Shrimp, Pimento Cheese, Parsley, Crostini



Chicken Enchilada Dip

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



Cubano

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



Corn Queso Fundido

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



Bacon and Mushroom

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



Goat Cheese Gratin

Baked Goat Cheese, Pepper Jelly, Crostini



Clams Casino

Chopped Clams, Bacon, Bell Pepper, Buttered Panko Breadcrumbs, Scallion, Crostini

Late Night Breakfast Sandwiches

\$9.00 per person

Truffled Parmesan Tater Tots

{Choose 2}

Bacon Egg and Cheese

Applewood Smoked Bacon, Scrambled Egg, Aged Cheddar, Caramelized Onion Puree, Buttered Brioche Bun



Sausage Egg and Cheese

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



Egg and Cheese

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

Late Night Stations

Create Your Own French Fry Bar

\$9.00 per person

Includes Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

Toppings {Choose 5}

Cheese Curds, Cheddar Cheese, Ketchup, Ranch, Sriracha Ketchup, Blue Cheese Dressing, Pickled Jalapenos, Black Olives, Scallion, Sautéed Peppers and Onions, BBQ Sauce, Franks Hot Sauce, Malt Vinegar Aioli, Honey, Hot Honey, Cinnamon Sugar, Cream Cheese Glaze

Add Chili \$1.50 per person

{Choose 1}

Pulled Pork

Smoked Brisket

Bacon



Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$3.75 per person



Mini Chicken Finger Subs

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

\$4.00 per person



Artisan Pizza and Wings

Caputo Flour Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings

\$8.00 per person

Add Stromboli \$2.50 per person



Chips, Dips and Salsa Bar

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

\$5.00 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

\$6.00 per person



Hot Dog Bar

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

Sauerkraut, Chili, Cheese Sauce, Chopped Onions

\$6.50 per person



Sliders & Chips

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

\$6.00 per person

Late Night Stations

Nacho/Taco Bar

Choose 1 - Ground Beef or Grilled Chicken Strips

Tortilla Chips, Flour Tortillas,

Lettuce, Tomato, Shredded Cheese, Onions, Salsa, Cheese Sauce, Olives, Jalapenos, Guacamole, Sour Cream

\$9.50 per person



Walk Around Tacos

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

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$6.50 per person



Create Your Own Donut Bar

Yeast, Churro, Stick, Donut Holes

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

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

\$6.50 per person



Donuts

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

\$7.00 per person

Add Decorative Donut Wall \$75.00



Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$3.50 per person

\$100 attendant fee



Snow Cones

5 Assorted Flavored Syrups

\$4.50 per person

\$100 attendant fee

Ask us about our boozy snow cone upgrade!!



Ice Cream Sundae Bar

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

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

\$6.00 per person

\$100 attendant fee



Cookies & Milk Bar

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

\$6.00 per person



S'mores Bar

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

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

\$8.50 per person



Chocolate Fondue

Melted Chocolate, Pound Cake, Strawberries, Marshmallows,

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

\$9.50 per person

Event Enhancements

Lighting Upgrades

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

Draping & Backdrops

- ✂ Living Wall Backdrop—starting at \$500
- ✂ Custom Step & Repeat Backdrop—starting at \$750
- ✂ Fabric Backdrops—starting at \$500 (for an 8'x8')
 - ✂ Add White Paper Flowers onto Backdrop—\$250
 - ✂ 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
- ✂ China, Glassware, Silverware—\$6.50 each
- ✂ 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
- ✂ 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 Table—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
- ✂ Table Under Lighting—\$25 per light
- ✂ 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
- ✂ 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

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

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



Customer Testimonials

Rachel, married on 06/29/2019

Above and Beyond expected

Rich's catering was the best decision we made for our wedding. The coordination of day was flawless. Jennifer was our point person and she was beyond helpful. We 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!

Nicole, married on 09/08/2018

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

Benjamin, married on 08/18/2018

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

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable **\$1,000 deposit** to secure a date, and a 2nd non-refundable deposit of 25% of the *estimated* balance is due 6 months prior to the event date. The exact prices for our packages will be released in January of the year the event takes place.

These deposits will be applied towards your final bill at full value. In the event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits.

Guarantees:

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

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

- ✂ Friday evening \$6,500
- ✂ Saturday evening \$7,000
- ✂ Sunday events \$4,000
- ✂ Monday-Thursday events \$2,500
- ✂ Holidays & Holiday Weekends minimum spending requirements determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in any facility, prior to, during or following your wedding, meeting or banquet.

Billing:

Credit card payment will only be accepted for the 1st deposit. The 2nd deposit and all other deposits must be paid by certified check, money order or personal check. Personal checks must be received and dated 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **No exceptions will be given regarding billing.** Fifth hour bar extensions will be \$4.50 per person based on the original number of guests in attendance.

Miscellaneous:

All offsite events require a liquor permit. Rich's Catering & Special Events will handle the application and will obtain the permit. Rich's Catering & Special Events requires a letter of permission from the landlord of the venue to obtain the liquor permit, along with a signed contract & deposit at least 25 business days prior to the event date. **An 8.75% sales tax & 20% administrative fee will be added to all charges.** Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the event venue without the permission of Rich's Catering & Special Events management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted. No exceptions. Rich's Catering & Special Events reserves the right to refuse service to anyone. Rich's Catering & Special Events has a 1:00 a.m. curfew for all service. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. All place cards must be marked with an entrée choice.

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Notes