

RICH'S

CATERING &
SPECIAL EVENTS

Frank Lloyd Wright's Martin House

2021 Wedding Menu

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

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

\$69.00 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 \$3.00 per person (Choose 1 flavor of 1 brand)

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.50 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 per bottle for House Wine

\$21 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 \$3.50 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 \$1,850

Includes Minimum of 500 Shrimp

🔗 Ice Sculpture Dispenser

Additional Shrimp \$2.75 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

\$18.95 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

\$86.50 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 \$3.00 per person (Choose 1 flavor of 1 brand)

House Bottled Beer Upgrade for \$2.50 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 per bottle for House Wine

\$21 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 \$3.50 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 \$1,850

Includes Minimum of 500 Shrimp

↻ Ice Sculpture Dispenser

Additional Shrimp \$2.75 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
œ
Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

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

œ

Asparagus and Quinoa

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

œ

Classic Iceberg

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

œ

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

œ

Frenched Chicken

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

œ

Coq Au Vin Chicken Breast

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

œ

Paillard of Chicken

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

œ

Chicken and Utica Greens

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

œ

Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie

œ

Chicken Scarpariello

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

œ

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 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



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

\$18.95 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

\$100.00 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 \$3.00 per person (Choose 1 flavor of 1 brand)

Upgrade to House Bottled Beer for \$2.50 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 \$19 per bottle for House Wine

\$21 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 \$3.50 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 \$1,850

Includes Minimum of 500 Shrimp

& Ice Sculpture Dispenser

Additional Shrimp \$2.75 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 Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils

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



Fall / Winter Rollatini

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



Spring Rollatini

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



Summer Rollatini

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

Kid's Meal Package

10 & under

\$18.95 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

\$8.50 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

\$9.50 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

\$4.00 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

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

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings

\$8.50 per person

Add Stromboli \$2.50 per person



Chips, Dips and Salsa Bar

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

\$5.25 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

\$6.50 per person



Hot Dog Bar

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

Sauerkraut, Chili, Cheese Sauce, Chopped Onions

\$7.00 per person



Sliders & Chips

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

\$6.50 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

\$10.00 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

\$7.00 per person



Donuts

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

\$7.50 per person

Add Decorative Donut Wall \$75.00



Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$4.00 per person

\$100 attendant fee



Snow Cones

5 Assorted Flavored Syrups

\$5.00 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

\$6.50 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

\$9.00 per person



Chocolate Fondue

Melted Chocolate, Pound Cake, Strawberries, Marshmallows,

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

\$10.00 per person

Event Enhancements

Lighting, Draping & Backdrops

- ✂ Wire-Free Accent LED Up-lighting—\$25 per light (minimum of 2 lights)
- ✂ Lighting Wall Backdrop—\$25 per table
- ✂ 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
- ✂ Table Bunting—\$100 for head table, \$50 for cake 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 Placemats—\$2.00 each
- ✂ Upgraded Table Numbers—\$5.00 each
- ✂ Custom Menu Cards—starting at \$1.00 each

- ✂ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ✂ Pearl Napkin Ring—\$1.00 each
- ✂ Rhinestone Napkin Buckle—\$1.50 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 for Banquet Tables—\$25.50 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
- ✂ Gold or Silver Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3 (limited supply)
- ✂ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ✂ Silver or Gold Mercury Glass Votives—\$0.50 each
- ✂ Tall 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 per person
- ✂ Custom Labeled Wine Bottles—\$21 per bottle
- ✂ Custom Edible Favor—\$3.00 each
- ✂ Champagne Walls (Holds 28 glasses each)—\$75 per wall plus \$3.50 per person for Champagne

Additional Services

- ✂ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- ✂ Silver or Gold Crystal Gift Box—\$25
- ✂ Acrylic Card Box—\$25
- ✂ Ivory or Gold Bird Cage Card Box—\$15
- ✂ 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

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.

Copyright Notice

© 2014 BE OUR GUEST LTD., All Rights Reserved

Additional Notice

1) Copyright

The contents of this message and all attachments are protected by United States copyright law and may not be reproduced, distributed, transmitted, displayed, published or broadcast without the prior written permission of Rich Products Corporation. However, you may print one copy for your personal use only.

2) Confidentiality

This email, together with any attachments may contain confidential information which is not to be disclosed. This communication is restricted to the intended recipient and is not to be provided to a third party without the prior consent of Rich Products Corporation.

Notes

RICH'S

CATERING &
SPECIAL EVENTS

Frank Lloyd Wright's Martin House

2021 Catering Menu

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

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 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	\$13.50 per person
2 Hour Open House Bar	\$17.00 per person
3 Hour Open House Bar	\$18.50 per person
4 Hour Open House Bar	\$20.00 per person

No shots!

"Nothing good comes from doing shots!"

Premium Bar Upgrade add \$3.50 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 \$5.00 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 \$3.00 per person (Choose 1 flavor of 1 brand)

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.50 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 per bottle for House Wine

\$21 per bottle for Personalized Label Wine

Beer, Wine & Soda Bar

1 hour \$8.50 per person, Each Additional Hour \$3.50 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 \$11.00 per person, 3 Hours \$13.00 per person, 4 Hours \$15.00 per person

Additional Offerings

Non-Alcoholic Fruit Punch for \$4.00 per person

Unlimited Soda Bar for \$8.50 per person

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

All bar packages can be customized. Just Ask!

Passed Hors D'Oeuvres

Minimum 50 pieces of each hors d'oeuvre

Applewood Smoked Bacon Medjool Dates
Parmesan Stuffed
\$1.75



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



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
\$1.50



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
\$1.50



Parmesan Custard Tart
Winter Squash, Sage
\$1.25

Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli
\$1.50



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
\$1.50



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*
\$1.50

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
\$3.25



Chorizo Tart

Cheddar Tart, Chimichurri, Queso Fresco
\$1.50



Deviled Eggs

Crisp Prosciutto, Chives
\$1.25



Cajun Shrimp

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



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
\$1.75



Buffalo Chicken and Waffle

Blue Cheese, Frank's Hot Sauce
\$1.75



Poke Taco

*Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts,
Wonton Taco*
\$2.75



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

\$1.75



Lobster Taco

Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla

\$3.00



Romesco Pork Chicharron

Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro

\$2.00



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*

\$2.00

Stationary Hors D'Oeuvres

Cheese Display

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,
Crackers and Preserves*
\$7.00 per person



Artisan Cheese Display

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves
\$10.50 per person



Crudit  Display

Assorted Vegetables, Roasted Red Pepper Hummus, Caramelized Onion Dip, Basil Pesto
\$3.00 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
\$2.50 per person



Iced Jumbo Shrimp Display

Poached Shrimp, Cocktail Sauce, Lemon Wedges
\$7.00 per person



Shrimp Dispenser

*Includes Minimum of 500 Shrimp
& Ice Sculpture Dispenser*
\$1,850

Additional Shrimp \$2.75 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
\$10.00 per person

Stationary Hors D'Oeuvres

Seafood Display a la carte

Raw Clams \$2.25 per piece ❧	Garlic Oysters \$4.00 per piece ❧
Steamed Clams \$2.75 per piece ❧	Oyster Rockefeller \$4.00 per piece ❧
Clams Casino \$3.00 per piece ❧	Crab Claws \$4.25 per piece ❧
Raw Oysters <i>East Coast or West Coast - Seasonal - Market Varieties</i> \$3.50 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
\$3.50 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

\$9.00 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

\$10.50 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 \$2.50 per person



Sausage & Peppers \$3.50 per person

Entrée Stations

Carving Station Chef Attended

Top Round of Beef
Rolls, Au Jus, Condiments
\$7.00 per person



NY Striploin of Beef
Rolls, Au Jus, Condiments
\$9.00 per person



Breast of Turkey
Rolls, Gravy, Condiments
\$7.00 per person



Fresh Ham
*Rolls, Whole Grain Mustard Cream,
Condiments*
\$7.00 per person



Tenderloin of Pork
Rolls, Bourbon Cherry Demi, Condiments
\$7.50 per person



Italian Sausage
Rolls, Condiments
\$7.50 per person



Chicken Sausage
Rolls, Condiments
\$7.50 per person

Prime Rib of Beef
Rolls, Au Jus, Condiments
\$11.00 per person



Tenderloin of Beef
Rolls, Au Jus, Condiments
\$17.00 per person



Loin of Pork
Rolls, Gravy, Condiments
\$6.50 per person



Smoked Ham
*Rolls, Whole Grain Mustard Cream,
Condiments*
\$7.00 per person



Whole Salmon
Citrus Beurre Blanc
\$8.00 per person



Chorizo Sausage
Rolls, Condiments
\$8.00 per person



Polish Sausage
Rolls, Condiments
\$7.50 per person

Kouloubiac of Salmon
\$13.00 per person

BBQ
\$12.50 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

\$11.50 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

\$11.50 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

Asian

\$13.00 per person

{Choose 5 Items}

Feel free to mix and match from any country. Additional items may be added for an extra charge.

China

*Beef & Broccoli in Garlic Sauce, Sweet & Sour Chicken,
Vegetable Potstickers, Pork Potstickers, Scallion Pancakes*



Japan

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



Vietnam

Chili Shrimp,

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



Thailand

Thai Curry Udon Noodle, Pad Thai, Green Papaya Salad



Korea

*Bo Ssam {Lettuce Wraps To Include: Bibb Lettuce, Pickled Cucumbers,
Carrots, Cilantro, Scallion Salad, Peanuts, Hoisin & Sriracha},
Kim Chi Braised Chicken, Bulgogi {Korean Grilled Beef}*

Entrée Stations

Mediterranean European

\$15.50 per person

{Choose 5 Items}

Feel free to mix and match from any country. Additional items may be added for an extra charge.

Spain

Tortilla Española, Tomato Toast with Serrano Ham, Gazpacho Shooters, Romesco With Flat Breads, Paella {Add \$3.00 Per Person}, Shrimp Gazpacho Salad {Add \$2.00 Per Person}



Italy

Pizzettas Trio, House Made Focaccia, Marinated Peppers, White Bean Salad, Grana Padano And Pecorino Cheeses, Stuffed Banana Peppers, Arancini With Tomato Sauce {Add \$2.00 Per Person}, Italian Meats {Add \$2.00 Per Person}



Greece

Falafel, Hummus, Grilled Chicken Kebobs, Tzatziki Sauce, Roasted Eggplant Puree with Walnuts & Yogurt, Pita Bread, Flatbreads, Cucumber Feta Salad, Marinated Feta with Orange, Mint & Olives



France

Pork Rillettes With Baguettes, Coq Au Vin Vol Au Vent, Tarte Flambées, Shaved Vegetable Salad With Fine Herb Vinaigrette, Carved Steak Frites {Add \$2.00 Per Person}, Ahi Tuna Salad Nicoise {Add \$3.00 Per Person}

Latin American

\$15.50 per person

{Choose 5 Items}

Feel free to mix and match from any country. Additional items may be added for an extra charge.

Mexico

Baja Style Fish Taco, Carnitas Tacos, Pork Tamales, Tortilla Chips with Black Bean & Corn Salsa, Pico De Gallo, Corn on The Cob with Ancho, Lime Queso Blanco



Central America

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



South America

Ceviche with Coconut Milk, Lime & Cilantro



Caribbean

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

Entrée Stations

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

Kids Station

\$15.00 per person

Carrots, Celery Sticks, Ranch Dip

{Choose 5 Items}

Cocktail Franks in Puff Pastry
{3 per person}



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
\$5.50 per person



Little Gem Salad

Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs
\$6.00 per person



Steak Frites

NY Strip Loin of Beef, Garlic Herb French Fries, Cabernet Demi Sauce
\$10.50 per person



Scallop

Truffled Potato Puree, Bacon Braised Greens, Brown Butter Lemon Beurre Blanc, Chives
\$10.50 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



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 Brisée, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico
\$6.00 per person

Dessert Stations

Dessert Assortment & Coffee Bar

\$6.00 per person

Assorted Handmade Bite Size Desserts

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



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

\$6.00 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

\$9.00 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

\$15.00 per pound

{Choose 2 Cookies per pound}

Lemon Drops



Sesame



Cucidati



Italian Biscotti



Ricotta Drop



Chocolate Spice Balls

Custom desserts available upon request!

Sit Down Dinner

Freshly Baked Rolls and Coffee Service

Specialty Breads

\$2.00 per person

Soup

Butternut Squash Bisque

Chive Oil

\$3.75



Roasted Tomato

Grilled Cheese Croutons

\$4.00



Italian Wedding

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

\$4.00



Potato Leek

Croutons, Chives

\$3.75



Chicken Consommé

Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta

\$4.00



Wild Mushroom

Croutons, Chives

\$4.00



Minestrone

Croutons, Basil Oil

\$4.00

Salad

House Salad

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

\$4.75



Asparagus and Quinoa

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

\$6.00



Little Gem Salad

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

\$7.00



Baby Lettuce Salad

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

\$8.75



Classic Iceberg

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

\$6.00

Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing

\$6.00



Modern Waldorf Salad

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

\$7.00



Vegetable Burrata Caesar

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

\$7.50



Arugula and Beet

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

\$9.50

Entree

Chicken

Pan Roasted Breast of Chicken

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

\$18.50



Frenched Chicken

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

\$18.50



Coq Au Vin Chicken Breast

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

\$19.50



Paillard of Chicken

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

\$18.50



Chicken and Utica Greens

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

\$19.50



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie

\$19.50



Chicken Scarpariello

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

\$19.50



Chicken Portofino

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

\$19.50

Pan Seared Chicken Breast

Herbed Quinoa, Boursin Cheese, Asparagus, Spring Onion, Wild Mushrooms, Gremolata, Chicken Jus
\$19.50



Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus
\$19.50



Moroccan Chicken

Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus
\$19.50



Burrata Chicken Parmesan

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil
\$18.50

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce
\$29.00



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction
\$29.00



Beef Bourguignon

Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree
\$31.50



NY Striploin of Beef

Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce
\$29.00



Pastrami Short Rib

Caraway Potato Puree, Red Wine Braised Endive, Pickled Mustard Seed, Sauce Robert
\$36.50



Filet of Sirloin

Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce
\$29.00



Flat Iron Steak

Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream
\$31.50



Steak Au Poivre

Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek
\$29.00



Short Rib Terrine

Red Wine Braised Short Rib, Garlic Potato Puree, Butter Poached Carrots, Tomato Chutney
\$29.00

Fish / Seafood

Faroe Island Salmon

Chorizo Crushed Potatoes, Broccolini, Sauce "Americaine"
\$33.50



Grilled Bacon Wrapped Jumbo Prawns
Lemon Risotto Zucchini Rollatini, Sauce Vierge
\$36.50



Crab Cakes

Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps
\$29.00



Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata
\$31.50



Scallop

Vanilla Potato Puree, Celery, Braised Radish, Green Apple, Potato Crisps, Brown Butter Beurre Blanc
\$36.50



Scallops and Prawn

Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion
\$36.50



Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc
\$21.00

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn

Truffled Daphin Potato, Roasted Vegetable Goat Cheese Tart, Madeira Demi Sauce, Fines Herbs
\$35.50



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce
\$29.00



Faroe Island Salmon and Filet of Sirloin

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs
\$36.50



Pan Seared Halibut and French Chicken

Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks
\$33.50



Pan Seared Faroe Island Salmon and French Chicken

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs
\$31.50



Chilean Sea Bass and French Chicken

Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce
\$47.00



Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs
\$28.00

Vegetarian

King Trumpet Mushroom

Potato Puree, Bitter Greens, Bordelaise, Pea Shoots

\$20.00



Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs

\$20.00



Roasted Vegetables

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

\$20.00



Ratatouille Goat Cheese Crostata

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

\$20.00

Roasted Beets and Lentils

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

\$20.00



Fall / Winter Rollatini

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

\$20.00



Spring Rollatini

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

\$20.00



Summer Rollatini

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

\$20.00

Dessert

Cheesecake

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

\$4.75



Tiramisu

Chocolate Espresso Sauce, Shaved Chocolate, Whipped Topping

\$5.00



Chocolate Torté

Crème Anglaise, Whipped Topping

\$4.50

Verrines

Chocolate Caramel Brownie

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

\$4.00



Lemon Blueberry

Vanilla Lemon Custard, Blueberry Compote, Lemon Curd, Blueberry Sugar Crumble, Whipped Topping

\$4.50

Pistachio, Berries and Cream

Pistachio Cream, Berry Compote, Vanilla Sponge, Toasted Pistachio, Whipped Topping

\$5.25



Sponge Candy

Caramel Custard, Dark Chocolate Sponge Candy, Salted Caramel Sauce, Whipped Topping

\$5.25



Banana Split

Banana Custard, Strawberry Gelee, Chocolate Mousse, Caramelized Banana, Salted Peanuts, Maraschino Cherry,

Whipped Topping

\$4.50

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 Stations

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



Create Your Own French Fry Bar

\$9.50 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

\$4.00 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 Chicken Wings

\$8.50 per person

Add Stromboli \$2.50 per person



Chips, Dips and Salsa Bar

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

\$5.25 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

\$6.50 per person

Late Night Stations

Hot Dog Bar

*Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles,
Sauerkraut, Chili, Cheese Sauce, Chopped Onions*
\$7.00 per person



Sliders & Chips

Bacon Cheeseburger Sliders, Buffalo Chicken Sliders, House Made Potato Chips
\$6.50 per person



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*
\$10.00 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*
\$7.00 per person



Donuts

36 assorted whole ring donuts, donut holes (1 ½ per person)
\$7.50 per person
Add Decorative Donut Wall \$75.00



Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!
\$4.00 per person
\$100 attendant fee



Snow Cones

5 Assorted Flavored Syrups
\$5.00 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*
\$6.50 per person
\$100 attendant fee



Cookies & Milk Bar

Assorted Fresh Baked Cookies, Regular Milk, Chocolate Milk, Adult Milk (Contains Alcohol)
\$6.50 per person

Late Night Stations

S'mores Bar

*Graham Crackers, Marshmallows, Milk Chocolate Bars, Dark Chocolate Bars,
Fluff, Peanut Butter Cups, Fudge Strip Cookies, Bananas, Nutella*

\$9.00 per person



Chocolate Fondue

*Melted Chocolate, Pound Cake, Strawberries, Marshmallows,
Graham Crackers, Pretzel Logs, Pineapple, Sugar Cookies, Oreos*

\$10.00 per person

Event Enhancements

Lighting, Draping & Backdrops

- ❧ Wire-Free Accent LED Up-lighting—\$25 per light (minimum of 2 lights)
- ❧ Table Under Lighting—\$25 per light
- ❧ Living Wall Backdrop—starting at \$500
- ❧ Custom Step & Repeat Backdrop—starting at \$750
- ❧ Gold or Silver Sequin Backdrop—starting at \$250
- ❧ Fabric Backdrops—starting at \$500 (for an 8'x8')
 - ❧ Add White Paper Flowers onto Backdrop—\$250
 - ❧ 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
- ❧ Table Bunting—\$100 for head table, \$50 for cake table

- ❧ Gold, Silver, or Blush Round Chargers—\$1.00 each
- ❧ Gold or Silver Rhinestone Chargers—\$5.00 each
- ❧ Wood Chargers—\$2.00 each
- ❧ Ornate Chargers (in 7 different colors!)—\$2.50 each
- ❧ Gold or Silver Placemats—\$2.00 each
- ❧ Upgraded Table Numbers—\$5.00 each
- ❧ Custom Menu Cards—starting at \$1.00 each

- ❧ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ❧ Pearl Napkin Ring—\$1.00 each
- ❧ Rhinestone Napkin Buckle—\$1.50 each

- ❧ China, Glassware, Silverware—\$6.50 each
- ❧ VIP Wine Glass Upgrade—\$2.50 per person for dinner, \$4.50 per person for bar & dinner
- ❧ Bistro Tables—price varies
- ❧ 8' Banquet Table—price varies
- ❧ 6' Round Table—price varies
- ❧ Skirting for Banquet Tables—\$18.95 each
- ❧ Full Length Linen for Banquet Tables—\$25.50 each
- ❧ Mahogany Chiavari Chairs—\$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 Strands—\$10 each
- ✂ Gold or Silver Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3 (limited supply)
- ✂ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ✂ Silver or Gold Mercury Glass Votives—\$0.50 each
- ✂ Tall Gold or Silver Mercury Glass Vase—\$10 each
 - ✂ Add Firefly Lights—\$5 each

Food & Beverage

- ✂ Signature Welcome Cocktail—priced per event basis
- ✂ Custom Printed Cocktail—\$15.00 per person
- ✂ Custom Labeled Wine Bottles—\$21 per bottle
- ✂ Custom Edible Favor—\$3.00 each
- ✂ Champagne Wall (holds 28 glasses each)—\$75 per wall, plus \$3.50 per person for Champagne

Additional Services

- ✂ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- ✂ White Glove Service—\$1 per person
- ✂ Gold or Silver Crystal Gift Box—\$25
- ✂ Acrylic Card Box—\$25
- ✂ Ivory or Gold Bird Cage Card Box—\$15
- ✂ 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 expert event designers can fulfill any request! Just ask!



Customer Testimonials

Judith, Headway of WNY Spring Gala

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

Bridal Shower, Kaitlyn

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

Halloween Party, Andrea

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

Fifteen Cocktail Party, Tara

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

Corporate Event, Suzanne

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

SPCA Grand Opening, Phil

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

Corporate Event

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

Fallon Health Cocktail Party

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

General Information

Deposits:

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

Guarantees:

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

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

- ☞ 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.

Copyright Notice

© 2014 BE OUR GUEST LTD., All Rights Reserved

Additional Notice

1) Copyright

The contents of this message and all attachments are protected by United States copyright law and may not be reproduced, distributed, transmitted, displayed, published or broadcast without the prior written permission of Rich Products Corporation. However, you may print one copy for your personal use only.

2) Confidentiality

This email, together with any attachments may contain confidential information which is not to be disclosed. This communication is restricted to the intended recipient and is not to be provided to a third party without the prior consent of Rich Products Corporation.

Notes