

RICH'S

**CATERING &
SPECIAL EVENTS**

The Bank

2023 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:

Akron Acres

Darwin Martin House

Lakeward Spirits @ The Barrel Factory

Shea's Performing Arts Center

The Bank

The Legacy on 18 Mile Creek

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

\$70.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, 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 on page 24 under "General Information".**

4 Hour Open House Bar

No shots!

"Nothing good comes from doing shots!"

Smirnoff Vodka	Beefeater Gin	Seagram's 7 Whiskey	Cabernet Sauvignon
Smirnoff Citron	Bacardi Gold Rum	Famous Grouse Scotch	Champagne
Smirnoff Mandarin	Bacardi Silver Rum	Chardonnay	Assorted Mixers
Smirnoff Raspberry	Old Grand Dad Bourbon	Riesling	Soda & Juices

Assorted Truly or White Claw Upgrade for \$2.50 per person

Assorted High Noon Upgrade for \$4.00 per person

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 or Upgrade Your Bar Wines! See page 20 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.00 per person (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Charcuterie for \$7.50 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers & Grissini \$0.50 per person

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

Salad Course

All salads and entrees can be made gluten free upon request unless specified otherwise

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.00 per person

House Salad

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

Entrée Course

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

Chicken

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



Pan Roasted Breast of Chicken

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

Beef

Filet of Sirloin

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



Steak Frites

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

Fish

Blue Crab Encrusted Seabass

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

Duo

Filet of Sirloin and French Chicken

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

Vegetarian

Ratatouille Goat Cheese Crostata (No GF Available)

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 Toum, 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

\$87.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Frost Artisan Bakery cut and served, champagne toast for all guests, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, 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 on page 24 under "General Information".**

4 Hour Open Premium Bar Champagne Toast for All Guests

No shots!

"Nothing good comes from doing shots!"

Absolut Vodka	Captain Morgan Spiced Rum	Southern Comfort	Chardonnay
Absolut Citron	Captain Morgan White Rum	Disaronno Amaretto	Riesling
Absolut Mandarin	Jim Beam Bourbon	Peachtree Schnapps	Cabernet Sauvignon
Absolut Raspberry	Canadian Club Whiskey	Bailey's Irish Cream	Champagne
Bombay Sapphire Gin	Dewar's Scotch	Kahlua	Soda & Juices

Assorted Truly or White Claw Upgrade for \$2.50 per person

Assorted High Noon Upgrade for \$4.00 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 or Upgrade Your Bar Wines! See page 20 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.00 per person (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Charcuterie for \$7.50 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers & Grissini \$0.50 per person

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








Caramelized Onion & Bacon
Roasted Garlic Boursin Sauce, Crackers and Crostini







Stuffed Banana Pepper
Italian Sausage, Four Cheeses, Pomodoro Sauce, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

American Cheeseburger Tart
*American Cheese, Lettuce, Tomato, Onion,
Pickles, Ketchup, Mayonnaise, Pate Brisee*

Applewood Smoked Bacon Medjool Dates (GF)
Parmesan Stuffed

Beef Empanada
Cilantro, Sour Cream

Beef Wellington
Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry
Add \$1.00 per person

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

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

Cacio e Pepe Fritelle
Pâte à Choux, Pecorino, Black Pepper

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

Cauliflower Croquette
Parmesan Panna

Chicharron
Ancho Chili Powder, Pulled Chicken, Pickled Vegetables

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

Chorizo Tart
Cheddar Tart, Chimichurri, Queso Fresco
Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee

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

Crab and Shrimp Poppers
Remoulade
Add \$1.00 per person

Deviled Eggs (GF)
Crisp Prosciutto, Chives

Galette Alsace
Bacon, Parmesan Soubise, Thyme Parmesan Crumble

Palmiers
Puff Pastry, Olive Oil, Maldon Salt

Parmesan Custard Tart
Winter Squash, Sage

Pork Rillettes
Buttered Crostini, Cornichon, Grain Mustard, Chive

Pulled Pork "Mini" Taco (GF)
Charred Corn Slaw, Avocado, Cilantro

Roasted Vegetable Taco (GF)
Farm Stand Vegetables, Serrano Cream

Shrimp Ceviche Taro Chip (GF)
Shrimp, Bell Pepper, Lime, Jicama, Jalapeno

Steakhouse
Short Rib, Creamed Spinach, Yorkshire Pudding

Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

The Cuban
*Double Rubbed Pulled Pork, Shaved Ham,
Swiss, Dijonnaise, Fried Pickle*

Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli

White Truffle Arancini
Fried Shiitake, Béchamel

Salad Course

All salads and entrees can be made GF upon request unless specified otherwise

Fresh Baked Dinner Rolls & Butter Included
Upgrade to Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

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



Asparagus and Quinoa

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



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing



Classic Iceberg

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

Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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



Frenched Chicken

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



Coq Au Vin Chicken Breast

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



Paillard of Chicken

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



Chicken and Utica Greens

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



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

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



Frenched Breast of Chicken

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



Moroccan Chicken (No GF Available)

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



Burrata Chicken Parmesan (No GF Available)

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



Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, 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, Haricot Verts, Sauce "Americaine"



Pan Seared Faroe Island Salmon

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



Blue Crab Encrusted Seabass

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

Duo

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



Filet and Crab Cake

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

Add \$5.00 per person

Vegetarian

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 (No GF Available)

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



Roasted Beets and Lentils

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



Spring Rollatini

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



Summer Rollatini

Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provençal 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 Frost Artisan Bakery
Please call them at 716-878-8821

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

\$102.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Frost Artisan Bakery cut and served, champagne toast for all guests, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, 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 on page 24 under "General Information".**

4 Hour Ultra-Premium Bar Champagne Toast for All Guests

No shots!

"Nothing good comes from doing shots!"

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

Assorted Truly or White Claw Upgrade for \$2.50 per person

Assorted High Noon Upgrade for \$4.00 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 or Upgrade Your Bar Wines! See page 20 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.00 per person (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Charcuterie for \$7.50 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers & Grissini \$0.50 per person

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

Stuffed Banana Pepper
Italian Sausage, Four Cheeses, Pomodoro Sauce, Crackers and Crostini



Caramelized Onion & Bacon
Roasted Garlic Boursin Sauce, Crackers and Crostini



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

Passed Hors D 'Oeuvres

{Choose 3}

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



Ahi Tuna Niçoise (GF)
*Seared Ahi Tuna, Green Bean, Tomato, Baby Potato,
Egg Mimosas, Niçoise Vinaigrette*



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



Applewood Smoked Bacon Medjool Dates (GF)
Parmesan Stuffed



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



Beef Empanada
Cilantro, Sour Cream



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



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



BLT Endive (GF)
*Bacon and Tomato Jam, Pistachio Romaine Puree,
Tomato Confit, Endive*



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



Cacio e Pepe Fritelle
Pâte à Choux, Pecorino, Black Pepper



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

Cauliflower Croquette
Parmesan Panna



Chicharron
Ancho Chili Powder, Pulled Chicken, Pickled Vegetables



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



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



Chorizo and Manchego Hand Pies
Smoked Corn Pudding, Scallion



Chorizo Tart
Cheddar Tart, Chimichurri, Queso Fresco



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



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



Crab and Shrimp Poppers
Remoulade



Cumin Pork Belly Skewer (GF)
Salsa Verde, Cotija Cheese



Deviled Eggs (GF)
Crisp Prosciutto, Chives



Galette Alsace
Bacon, Parmesan Soubise, Thyme Parmesan Crumble



Grilled Jumbo Prawns (GF)
*Wrapped in Applewood Smoked Bacon
Add \$1.00 per person*



Roasted Vegetable Taco (GF)
Farm Stand Vegetables, Serrano Cream

Romaine Summer Roll
*Rice Paper, Romaine, Gruyere Cheese, Croutons,
 Herbs, Dressing*
 ❧
 Romesco Pork Chicharron
Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro
 ❧
 Palmiers
Puff Pastry, Olive Oil, Maldon Salt
 ❧
 Poke Taco (GF)
*Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts,
 Wonton Taco*
 ❧
 Parmesan Custard Tart
Winter Squash, Sage
 ❧
 Pork Rillettes (GF)
Buttered Crostini, Cornichon, Grain Mustard, Chive
 ❧
 Pulled Pork "Mini" Taco (GF)
Charred Corn Slaw, Avocado, Cilantro

Salmon Pastrami Tartar
Rye Toast, Moutarde Violette, Pickled Mustard Seeds
 ❧
 Shrimp Ceviche Taro Chip (GF)
Shrimp, Bell Pepper, Lime, Jicama, Jalapeno
 ❧
 Smoked Trout Rillettes (GF)
Crème Fraiche, Chives, Seed Cracker
 ❧
 Steakhouse
Short Rib, Creamed Spinach, Yorkshire Pudding
 ❧
 Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper
 ❧
 The Cuban
*Double Rubbed Pulled Pork, Shaved Ham,
 Swiss, Dijonnaise, Fried Pickle*
 ❧
 Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli
 ❧
 White Truffle Arancini
Fried Shiitake, Béchamel

Salad Course

All salads and entrees can be made GF upon request unless specified otherwise

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 (No GF Available)
Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus



Burrata Chicken Parmesan (No GF Available)
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



Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, 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

Fish/Seafood

Faroe Island Salmon

Chorizo Crushed Potatoes, Haricot Verts, 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 Seabass

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

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn
Truffled Darphin Potato, Roasted Asparagus, 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

Vegetarian

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



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 (No GF Available)
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 Tournai, 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 Frost Artisan Bakery
Please call them at 716-878-8821

Coffee Service

Dessert Assortment & Coffee Bar

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

Assorted Specialty Mini Dessert Bars

*House-Made Lemon Bars, Raspberry Almond Streusel, Chocolate Pecan Bars,
Cherry Berry Streusel, Seasonal Cheesecake Squares*

Regular Coffee, Decaf Coffee, Tea

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

Late Night Stations

Artisan Pizza and Wings

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

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings (3 per person)

\$12.00 per person

Add Stromboli \$2.50 per person



Chips, Dips and Salsa Bar

Tortilla Chips, Fresh House-Made Potato Chips, Salsa, Guacamole, Bison Chip Dip

\$5.50 per person



Chocolate Fondue

Melted Chocolate, Pound Cake, Strawberries, Marshmallows,

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

\$10.00 per person



Cookies & Milk Bar

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

\$6.00 per person



Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$3.50 per person

\$100 attendant fee



Create Your Own French Fry Bar

\$10.00 per person

Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

{Choose 1}

Pulled Pork

Smoked Brisket

Bacon

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



Create Your Own Ramen Bar

\$10.00 per person

Sriracha, Scallion, Bean Sprouts, Pickled Ginger, Radish, Lime, Chili Oil

Add Pulled Pork \$3.00 per person

Late Night Stations

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 (1.5 per person)

\$7.00 per person

Add Decorative Donut Wall \$75.00



Hot Dog Bar

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

Sauerkraut, Chili, Cheese Sauce, Chopped Onions

\$7.00 per person



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



Mini Chicken Finger Subs

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

\$4.50 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

Marinara Sauce, Ranch

\$6.50 per person



Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$4.50 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

\$11.50 per person



Sliders & Chips

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

\$8.00 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

Late Night Stations

Snow Cones

5 Assorted Flavored Syrups

\$4.50 per person

\$100 attendant fee

Ask us about our boozy snow cone upgrade!!



Walk Around Tacos

*Individual Bags of Doritos & Fritos With Toppings of Ground Beef,
Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream*

\$6.50 per person



Warm Baked Dips

\$9.00 per person

{Choose 3}

Bacon and Caramelized Onion Au Gratin

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



Bacon and Mushroom

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



Chicken Enchilada Dip

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



Clams Casino

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



Corn Queso Fundido

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



Cubano

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



Goat Cheese Gratin

Baked Goat Cheese, Pepper Jelly, Crostini



Greek Feta Pita

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



Sausage and Escarole

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



Shrimp and Pimento Cheese

Poached Shrimp, Pimento Cheese, Parsley, Crostini

Upgraded Wine List

Whites	<i>Upgraded Wines (per person)</i>	<i>Dinner Service (per bottle)</i>
<i>☞ Vista Point Chardonnay</i>	Included	\$18.00
<i>☞ William Hill Chardonnay</i>	\$4.50	\$24.00
<i>☞ Sonoma Cutrer Chardonnay</i>	\$6.50	\$36.00
<i>☞ Ruffino Pinot Grigio</i>	\$4.50	\$24.00
<i>☞ Santa Margherita Pinot Grigio</i>	\$7.00	\$40.00
<i>☞ Rex Goliath Sauvignon Blanc</i>	\$3.25	\$18.00
<i>☞ Kim Crawford Sauvignon Blanc</i>	\$4.75	\$26.00

Reds

<i>☞ Vista Point Cabernet Sauvignon</i>	Included	\$18.00
<i>☞ Josh Cabernet Sauvignon</i>	\$4.50	\$24.00
<i>☞ Justin Cabernet Sauvignon</i>	\$8.00	\$45.00
<i>☞ Mirassou Pinot Noir</i>	\$4.00	\$22.00
<i>☞ Le Crema Pinot Noir Monterey</i>	\$5.50	\$30.00
<i>☞ Meiomi Pinot Noir</i>	\$7.00	\$38.00
<i>☞ Cecchi Sangiovese</i>	\$4.50	\$24.00
<i>☞ Rocca Delle Macie Chianti Classico</i>	\$6.50	\$36.00

Chateau Chardonnay & Cabernet Sauvignon with Personalized Wine Label - \$20/bottle

Upgraded Champagnes

Mionetto Prosecco
\$4.75 per person

Mumm Napa Brut Prestige
\$6.00 per person

Veuve Chlicquot Brut
\$15.00 per person

If there is another wine or champagne you'd be interested in, please let us know & we'll see if we can get it from our wine provider!

Event Enhancements

Lighting, Draping & Backdrops

- ✂ Wire-Free Accent LED Up-lighting—\$25 per light (minimum of 2 lights)
- ✂ Living Wall Backdrop—\$500
- ✂ Custom Step & Repeat Backdrop—starting at \$750
- ✂ Fabric Backdrops—starting at \$500 (for an 8'x8')
 - ✂ Firefly Lighting Effect—\$200 for 100 lights, \$400 for 200 lights
- ✂ White Flower Wall Backdrop—\$500
- ✂ Ceremony Arch (options available)—\$50

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—\$50 each
- ✂ Gold or Silver Sequin Table Runners—\$5.00 each
- ✂ Table Bunting—\$100 for head table, \$50 for cake table
- ✂ Gold, Silver, or Blush Round Chargers—\$1.50 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
- ✂ Gold Starburst Charger—\$3.00 each
- ✂ Clear Beaded Charger—\$4.00 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
- ✂ Skirting for Banquet Tables—\$18.95 each
- ✂ Full Length Linen for Venue's Banquet Tables—price varies

Event Enhancements

Centerpieces & Centerpiece Enhancements

- ✂ Gold or Silver Candelabras with LED Taper Candles—\$30 each
 - ✂ Add Crystal or Pearl Garland—\$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
- ✂ Gold Candle Holder Trio (includes candles)—\$30 each
- ✂ Gold Terrarium Trio—\$25 each
 - ✂ Add Firefly Lights—\$5 each
- ✂ Gold or Silver Mercury Glass Votives—\$0.50 each
- ✂ Tall Gold or Silver Mercury Glass Vase—\$10 each
 - ✂ Add Firefly Lights—\$5 each
- ✂ Gold or Silver 8 Arm Candelabras with LED Taper Candles—\$45 each

Food & Beverage

- ✂ Signature Welcome Cocktail—priced per event basis
- ✂ Custom Edible Favor—starting at \$3.50 each

Additional Services

- ✂ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
 - ✂ Additional charge for coat racks & hangers if not provided by the venue
- ✂ Gold Crystal, Silver Crystal or Acrylic Card Box—\$25
- ✂ Gold or Ivory Bird Cage Card Box—\$15
- ✂ Personalized Silver Mirror or Clear Acrylic Welcome Sign—\$50 (includes easel)
- ✂ Restroom Amenity Baskets—\$50 each
- ✂ Valet—price varies
- ✂ Ceremony Fee—\$500

Special Effects

- ✂ LOVE Sign—\$500
- ✂ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$10.00
- ✂ Custom Light Up Letters—priced per event basis

Additional Required Items

- ✂ China, Glassware, Silverware—\$6.50 each
- ✂ Refrigerated Truck—\$500
- ✂ Delivery Charge —\$250

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



Customer Testimonials

Jacqueline K.

Absolutely impeccable from start to finish

Jennifer and her team were outstanding from start to finish. My wedding was amazing and their service was seamless. The food was amazing, the staff was courteous and prompt with any and all requests. There was not one person present that did not rave about everything from start to finish including my husband and I.

Emily M.

5 Stars! 10/10 Service

Rich Catering & Jennifer were such a wonderful addition to our wedding. When we first booked with them in Jan. 2020 it was pre-COVID & throughout the pandemic & process they were willing to help us change venues, size & were so helpful to accommodate each change & variation. On top of their flexibility & willingness to help the food was out of this world! We also got a package that included a wedding cake & wow that was also amazing. Cannot stress enough how much we would recommend them.

Kayme C.

Simply the best in WNY!

My experience is probably a bit different than most. Initially when I reached out to Rich's catering online, I was told I was out of their zone for an offsite wedding, being 55 miles south of Buffalo. But, Steve Guagliardi (director of catering) being the professional he is, called me the next day. He wanted to ask me a few questions regarding my upcoming wedding before he checked me off the list. I pleaded with him and told him after doing hours of research on local caterers, I don't have a plan B. Rich's catering is the only caterer that I believe is capable of executing what I desire on my wedding day. Steve told me he would take my information to his team and see if they are willing to make an exception to do my wedding. You see, not only was I asking them to go outside of their zone, but I was asking them to do this all in less than 5 weeks due to my father's recent terminal diagnosis. Steve called me back within 2 days and told me he spoke to his team and they are all on board to make this happen. I cried. Steve sprang into action and started writing down all my wishes. At this time, he brought in Jennifer Fischer. Together they took on all my EXTREMELY detailed requests. Their cake baker changed their raspberry filling to my liking, they learned how to serve a 82 pound parmesan wheel to my guests, they graciously gathered truffles, specific seasonings and a slew of wood platters all the while scheduling the fireworks, shuttle buses, tents and bathrooms. They didn't miss a mark. My guests said the food was the best they ever had. They nailed it because they cared. That's what sets them apart from everyone else. I am forever grateful. Steve and Jen, thank you for being the best. I wish for every bride to have the experience I did. Thank you kindly, Kayme and Henry.

Victoria R.

Incredible food even better service

Maureen was an incredible help during this crazy time of wedding changes due to COVID. She answered every single question timely, was very patient and understanding, and an incredible help the day of! The food was exceptional! We received more than a few compliments on our late-night choices of bacon cheeseburgers & buffalo chicken sandwiches, there was not ONE left at the end of the night!

For more reviews and photos of our venue and food, please visit our page on [WeddingWire.com](https://www.weddingwire.com)

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

Billing:

Credit card payment will only be accepted for the 1st deposit. The 2nd deposit and all other deposits must be paid by certified check, money order, personal check or cash. 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 \$5.00 per person based on the original number of guests in attendance.

Guarantees:

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

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

- ☞ Mondays-Thursdays \$4,500
- ☞ Fridays, Saturdays & Sundays \$10,000
- ☞ Holidays & Holiday Weekends minimum spending requirement 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. Rich's Catering & Special Events is not responsible for any accident or incident occurring in a restricted area.

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. 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