



**RICH'S**

CATERING &  
SPECIAL EVENTS

# Off-Premise Catering

## 2023 Catering Menu

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

[www.richscatering.com](http://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 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	Beefeater Gin	Seagram's 7	Riesling & Chardonnay
Smirnoff Citrus	Bacardi Gold Rum	Famous Grouse Scotch	Cabernet Sauvignon
Smirnoff Orange Twist	Bacardi Silver Rum	Labatt Blue Draft Beer	Assorted Mixers
Smirnoff Raspberry Twist	Old Grand Dad Bourbon	Champagne	Soda & Juices

1 Hour Open House Bar	\$15.00 per person
2 Hour Open House Bar	\$18.00 per person
3 Hour Open House Bar	\$19.50 per person
4 Hour Open House Bar	\$21.00 per person

No shots!

*"Nothing good comes from doing shots!"*

### Premium Bar Upgrade add \$4.00 per person

Absolut Vodka	Captain Morgan Spiced Rum	Southern Comfort	Labatt Blue Draft Beer
Absolut Citron	Captain Morgan White Rum	Disaronno Amaretto	Riesling & Chardonnay
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	Grand Marnier & Kahlua	Mixers, Soda & Juices

### Ultra-Premium Bars Upgrade add \$6.00 per person

Grey Goose Vodka	Captain Morgan Spiced Rum	Southern Comfort	Labatt Blue Draft Beer
Grey Goose Citron	Captain Morgan White Rum	Disaronno Amaretto	Riesling & Chardonnay
Grey Goose L'Orange	Woodford Reserve Bourbon	Peachtree Schnapps	Cabernet Sauvignon
Grey Goose Strawberry	Crown Royal Whiskey	Bailey's Irish Cream	Champagne
Hendricks Gin	Johnny Walker Red Scotch	Grand Marnier & Kahlua	Mixers, 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

### Beer, Wine & Soda Bar

1 hour \$10.00 per person, Each Additional Hour \$4.00 per person

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

### Mimosa Bar

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

### Bloody Mary Bar

2 Hours \$13.00 per person, 3 Hours \$15.00 per person, 4 Hours \$17.00 per person

### Additional Offerings

Non-Alcoholic Fruit Punch for \$4.00 per person

Unlimited Soda Bar & Juices for \$8.00 per person

**An additional \$250 charge per bartender is required for events with 50 guests or less.**

**All bar packages can be customized. Just Ask!**

## 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 Clicquot 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!*

## Passed Hors D 'Oeuvres

Minimum 50 pieces of each hors d 'oeuvre

Ahi Tuna Nacho <i>Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion, Wonton Chip, Unagi Sauce, Wasabi Peas</i> \$2.25 ❧	Cajun Shrimp <i>Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery, Onions, Pimento Cheese</i> \$1.75 ❧
Ahi Tuna Niçoise (GF) <i>Seared Ahi Tuna, Green Bean, Tomato, Baby Potato, Egg Mimosas, Niçoise Vinaigrette</i> \$2.00 ❧	Cauliflower Croquette <i>Parmesan Panna</i> \$1.75 ❧
Applewood Smoked Bacon Medjool Dates (GF) <i>Parmesan Stuffed</i> \$2.00 ❧	Chicharron <i>Ancho Chili Powder, Pulled Chicken, Pickled Vegetables</i> \$1.75 ❧
American Cheeseburger Tart <i>American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayonnaise, Pate Brisée</i> \$1.75 ❧	Chicken and Waffles <i>Chicken Confit, Cheddar Waffle, Compressed Apple, Maple</i> \$1.75 ❧
Bacon Onion Tart <i>Double Smoked Bacon, Caramelized Onions, Gruyere Custard, Fresh Thyme</i> \$2.00 ❧	Chifrijo Taco <i>Double Rubbed Pork, Black Bean Puree, Pico de Gallo, Crisp Tortilla</i> \$2.00 ❧
Beef Empanada <i>Cilantro, Sour Cream</i> \$1.75 ❧	Chorizo and Manchego Hand Pies <i>Smoked Corn Pudding, Scallion</i> \$2.00 ❧
Beef Wellington <i>Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry</i> \$2.50 ❧	Chorizo Tart <i>Cheddar Tart, Chimichurri, Queso Fresco</i> \$1.75 ❧
Beets and Goat Cheese <i>Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio, Raisin Bread Crostini</i> \$1.50 ❧	Clams Casino Tart <i>Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée</i> \$1.75 ❧
BLT Endive (GF) <i>Bacon and Tomato Jam, Pistachio Romaine Puree, Tomato Confit, Endive</i> \$2.00 ❧	Compressed Watermelon (GF, Seasonal) <i>Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula</i> \$1.75 ❧
Buffalo Chicken and Waffle <i>Blue Cheese, Frank's Hot Sauce</i> \$1.75 ❧	Crab and Shrimp Poppers <i>Remoulade</i> \$2.25 ❧
Cacio e Pepe Fritelle <i>Pâte à Choux, Pecorino, Black Pepper</i> \$1.50	Cumin Pork Belly Skewer (GF) <i>Salsa Verde, Cotija Cheese</i> \$2.25 ❧
	Deviled Eggs (GF) <i>Crisp Prosciutto, Chives</i> \$1.50

## Passed Hors D 'Oeuvres

Minimum 50 pieces of each hors d 'oeuvre

### Galette Alsace

*Bacon, Parmesan Soubise, Thyme Parmesan Crumble*

\$1.75



### Grilled Jumbo Prawns (GF)

*Wrapped in Applewood Smoked Bacon*

\$3.00



### Lobster Taco (GF)

*Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla*

\$5.00



### Palmiers

*Puff Pastry, Olive Oil, Maldon Salt*

\$1.50



### Parmesan Custard Tart

*Winter Squash, Sage*

\$1.50



### Poke Taco (GF)

*Ahi Tuna, Soy, Avocado Cilantro Crema,*

*Radish, Sprouts, Wonton Taco*

\$2.50



### Pork Rilette

*Buttered Crostini, Cornichon, Grain Mustard, Chive*

\$1.75



### Pulled Pork "Mini" Taco (GF)

*Charred Corn Slaw, Avocado, Cilantro*

\$1.75



### Roasted Vegetable Taco (GF)

*Farm Stand Vegetables, Serrano Cream*

\$1.75



### Romaine Summer Roll

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

*Herbs, Dressing*

\$2.00

### Romesco Pork Chicharron

*Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro*

\$2.00



### Salmon Pastrami Tartar

*Rye Toast, Moutarde Violette, Pickled Mustard Seeds*

\$2.00



### Shrimp Ceviche Taro Chip (GF)

*Shrimp, Bell Pepper, Lime, Jicama, Jalapeno*

\$1.75



### Smoked Trout Rillettes (GF)

*Crème Fraiche, Chives, Seed Cracker*

\$2.00



### Steakhouse

*Short Rib, Creamed Spinach, Yorkshire Pudding*

\$1.75



### Stuffed Banana Pepper Arancini

*Tomato Sauce, Fried Banana Pepper*

\$1.75



### The Cuban

*Double Rubbed Pulled Pork, Shaved Ham,*

*Swiss, Dijonnaise, Fried Pickle*

\$1.50



### Truffled Chicken Croquette

*Panko, Tarragon Mustard Seed Aioli*

\$1.50



### White Truffle Arancini

*Fried Shiitake, Béchamel*

\$1.75

## Stationary Hors D'Oeuvres

### Cheese Display (GF)

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

\$6.75 per person

Add GF Crackers \$0.50 per person



### Artisan Cheese Display (GF)

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

\$10.00 per person

Add GF Crackers \$0.50 per person



### Crudit  Display (GF)

*Assorted Vegetables, Roasted Red Pepper Hummus, Caramelized Onion Dip, Basil Pesto*

\$3.00 per person



### Charcuterie (GF)

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

\$7.50 per person

Add GF Crackers & Grissini \$0.50 per person



### Artisanal Bread Display

*Tuscan Bread, Parisian, French Baguette, Italian Loaf, Flatbreads, Whipped Butter, Jams and Preserves*

\$2.50 per person



### Baked Brie

Minimum of 50 people

One Kilo Wheel

\$3.50 per person

Add GF Crackers \$0.50 per person

{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*



### Caramelized Onion & Bacon

*Roasted Garlic Boursin Sauce, Crackers and Crostini*



### Fig and Cherries

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



### Stuffed Banana Pepper

*Italian Sausage, Four Cheeses, Pomodoro Sauce, Crackers and Crostini*

# Stationary Hors D 'Oeuvres

## Warm Baked Dips

Minimum of 50 people

\$9.00 per person

Add GF Crackers \$0.50 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*



## Iced Jumbo Shrimp Display (GF, 3 per person)

*Poached Shrimp, Cocktail Sauce, Lemon Wedges*

\$7.00 per person



## Seafood Display a la carte

Market Price

### Clams

Raw Clams (GF)



Steamed Clams (GF)



Clams Casino

### Oysters

Raw Oysters (GF)

*East Coast or West Coast -*

*Seasonal Market Varieties*



Oyster Rockefeller



Garlic Oysters (GF)

### Crab

Crab Claws (GF)



King Crab Legs (GF)

*1 Leg Split*



## Entrée Stations

Minimum of 3 Stations, not including Dessert

### Garden Salad

\$8.00 per person

*Fresh Baked Rolls, Breadsticks & Butter*

#### Base

Romaine Lettuce, Mesclun Greens

#### Toppings

Grape Tomatoes, Cucumbers, Carrots, Bell Peppers, Sliced Mushrooms, Black Olives, Garbanzo Beans, Baby Peas, Fresh Corn, Parmesan Cheese, Crumbled Blue Cheese, Croutons

#### Dressings

Citrus Vinaigrette, Ranch Dressing



### Composed Salads

\$11.00 per person

{Choose 3}

#### Assorted Fresh Fruit Salad

*Seasonal Melons, Berries, Lemon Zest*



#### Baby Greens Salad

*Dried Cranberries, Dried Apricots, Shaved Ricotta Salata, Savory Granola, Red Wine Vinaigrette*



#### Beet Salad

*Roasted Beets, Goat Cheese, Candied Pumpkin Seeds*



#### Chef Salad

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



#### Mediterranean Pasta Salad

*Cheese Tortellini, Sundried Tomato, Feta Cheese, Kalamata Olives, Spinach, Roasted Red Pepper, Oregano Vinaigrette*



#### Quinoa Salad

*Quinoa, Dried Fruits, Fresh Citrus*



#### Spinach Salad

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



#### Tri Colored Caesar Salad

*Romaine, Radicchio, Frisee, Classic Caesar Dressing, Parmesan Crisp, Lemon*



#### Tuscan Antipasto Chopped Salad

*Capicola, Soppressata, Salami, Banana Peppers, Provolone, Sundried Tomatoes, Fennel, Cured Olives, White Balsamic Vinaigrette*



#### Vegetable Salad

*Seasonal Grilled Vegetables, Balsamic Vinaigrette*

## Entrée Stations

Minimum of 3 Stations, not including Dessert

### Pasta Bar

\$11.00 per person

{Choose 2 Pastas}

Cheese Tortellini | Orecchiette | Gemelli | Mezza Rigatoni

{Choose 3 Sauces}

Marinara | Alfredo | Romesco | Oil & Garlic | Bolognese  
Roasted Red Pepper Tomato | Pesto Cream Sauce | Sundried Tomato Pesto  
Carbonara | White Wine Clam Sauce | Puttanesca | Vodka Sauce

### Additions

Baked Italian Meatballs \$2.50 per person



Sausage & Peppers \$3.50 per person



### Gourmet Mac and Cheese Station

\$14.00 per person

*BBQ Sauce, Sriracha, Frank's Red Hot Sauce*

{Choose 3}

Traditional | Beer Cheese | Shrimp & Chorizo | Truffle & Wild Mushroom  
Cauliflower | Bacon, Caramelized Onion & Thyme | Caprese | Lobster (Add \$2.50)



### Gourmet Mashed Potato Station

\$12.50 per person

#### Base

Traditional Whipped Potatoes

Red Skinned Mashed Potatoes

Mashed Sweet Potatoes

#### Toppings

Roasted Breast of Turkey, Corn, Broccoli, Bacon, Red Bell Peppers,  
Turkey Gravy, Cranberry Sauce, Sour Cream, Whipped Butter, Chives  
Cinnamon Honey Butter, Shredded Pepperjack, Cheddar Cheese Sauce



### BBQ Station

\$13.75 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

Minimum of 3 Stations, not including Dessert

### Carving Station

Add GF Rolls \$0.50

Chef Attended

Top Round of Beef  
Rolls, Au Jus, Condiments  
1 meat: \$12.00 per person  
2 meats: \$10.00 per person



NY Striploin of Beef  
Rolls, Au Jus, Condiments  
1 meat: \$14.00 per person  
2 meats: \$12.00 per person



Breast of Turkey  
Rolls, Gravy, Condiments  
1 meat: \$10.00 per person  
2 meats: \$8.00 per person



Fresh Ham  
Rolls, Whole Grain Mustard Cream,  
Condiments  
1 meat: \$11.00 per person  
2 meats: \$9.00 per person



Tenderloin of Pork  
Rolls, Bourbon Cherry Demi, Condiments  
1 meat: \$11.00 per person  
2 meats: \$9.00 per person



Italian Sausage  
Rolls, Condiments  
1 meat: \$9.00 per person  
2 meats: \$7.00 per person



Chicken Sausage  
Rolls, Condiments  
1 meat: \$11.00 per person  
2 meats: \$9.00 per person

Prime Rib of Beef  
Rolls, Au Jus, Condiments  
1 meat: \$24.00 per person  
2 meats: \$22.00 per person



Tenderloin of Beef  
Rolls, Au Jus, Condiments  
1 meat: \$28.00 per person  
2 meats: \$26.00 per person



Loin of Pork  
Rolls, Gravy, Condiments  
1 meat: \$9.00 per person  
2 meats: \$7.00 per person



Smoked Ham  
Rolls, Whole Grain Mustard Cream,  
Condiments  
1 meat: \$11.00 per person  
2 meats: \$9.00 per person



Whole Salmon  
Citrus Beurre Blanc  
1 meat: \$14.00 per person  
2 meats: \$12.00 per person



Chorizo Sausage  
Rolls, Condiments  
1 meat: \$11.00 per person  
2 meats: \$9.00 per person



Polish Sausage  
Rolls, Condiments  
1 meat: \$11.00 per person  
2 meats: \$9.00 per person

Koulibiac of Salmon  
1 meat: \$18.00 per person  
2 meats: \$16.00 per person

## Entrée Stations

Minimum of 3 Stations, not including Dessert

### Buffalo, NY Station

*Carrots, Celery, Blue Cheese*

\$19.00 per person

Beef on Weck Sliders {1 per person}



Pizza Logs {1 per person}



Traditional Mac and Cheese



Chicken Wings {3 per person}

*{Choose 1 Wing Sauce}*

Mild | Medium | Hot | BBQ | Garlic Parmesan



### Kids Station

\$18.00 per person

*Carrots, Celery Sticks, Ranch Dip*

*{Choose 5 Items}*

Cocktail Franks in Puff Pastry

*{3 per person}*



Sliced Fresh Fruit

*Yogurt Dipping Sauce*



Hamburger & Cheeseburger Sliders



Chicken Nuggets



Mac & Cheese



Tater Tots



Popcorn Shrimp



Ketchup Cruncher Chips

## Small Plates

Minimum of 4 Stations

\$200 Attendant Fee per Station

*Based on availability. Contact Sales Manager for more information*

### 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*  
\$9.00 per person



### Chicken

*Pressed Dill Brined Chicken Thigh, Quinoa, Sundried Tomatoes, Herbed Crème Fraiche, Extra Virgin Olive Oil*  
\$8.50 per person



### Steak Frites

*NY Strip Loin of Beef, Garlic Herb French Fries, Cabernet Demi Sauce*  
\$16.00 per person



### Short Rib

*Caraway Potato Puree, Horseradish Braised Mustard Greens, Demi Sauce, Maldon Sea Salt*  
\$16.00 per person



### Smoked Pork Belly Bao Buns

*Bibb Lettuce, Quick Pickled Cucumbers, Sriracha Kewpie Mayonnaise*  
\$10.00 per person



### Prawns

*Marinated Roasted Prawns, Anson Mills Piccolo Farrotto, Shaved Fennel, Calabrian Chili*  
\$9.50 per person



### Scallop

*Truffled Potato Puree, Bacon Braised Greens, Brown Butter Lemon Beurre Blanc, Chives*  
\$13.00 per person



### Crab Cake

*Old Bay Coleslaw, Charred Scallion Remoulade, Herb Salad*  
\$18.00 per person



### Roasted Vegetables

*Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo,  
Zaatar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese*  
\$6.50 per person



### Ratatouille Goat Cheese Crostata

*Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico*  
\$6.50 per person

## Dessert Stations

### Dessert Assortment & Coffee Bar

\$9.50 per person

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



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



Brownies



Assorted Specialty Mini Dessert Bars  
*Housemade Lemon Bar, Raspberry Almond Streusel,  
Chocolate Pecan, Cherry Berry Streusel, Seasonal Cheesecake*



### Layered Dessert Cups & Coffee Bar

\$8.00 per person

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

{Choose 3}

Cannoli



Chocolate Overload



Brown Butter Apple Pie



Lemon Drop



Almond White Chocolate Raspberry



Strawberry Shortcake

*Buttermilk Biscuit, Vanilla Bean Cream*



Seasonal Flavor



### Mini Desserts & Coffee Bar

\$11.50 per person

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



Assorted Mini Cannolis



Mini Crème Brûlée Tarts



Mini Churros

*Mexican Dipping Sauce*

## Dessert Stations

### Ultimate Dessert Assortment & Coffee Bar

\$15.00 per person

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



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



Seasonal Cheesecake



Seasonal Fruit Tart



Peanut Butter Mousse



Lemon Meringue Tart



Flourless Chocolate Torte



Assorted Specialty Mini Dessert Bars

*Housemade Lemon Bar, Raspberry Almond Streusel,  
Chocolate Pecan, Cherry Berry Streusel, Seasonal Cheesecake*



### Create Your Own S'Mores Bar

\$9.00 per person

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



### Additional Dessert Offerings

Cake Truffles

*Assorted Seasonal Flavors*

\$3.00 each



Housemade Cream Puffs

*Whipped Cream*

\$4.00 each



Housemade Eclairs

*Pastry Cream*

\$5.00 each



Pasticciotti

*Sweet Pastry Dough, Housemade Almond Pastry Cream or Chocolate Chip Ricotta*

\$6.50 each



Mini Cannoli

\$35/dozen



Custom Cutout Cookies

Simple Design: \$38/dozen | Semi-Intricate Design: \$44/dozen | Intricate Design: \$50/dozen

Custom desserts available upon request!

## Sit Down Dinner

Includes Freshly Baked Rolls & Coffee Service

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

Upgrade to Specialty Breads

\$2.00 per person

### Soup

Butternut Squash Bisque

*Chive Oil*

\$4.00



Chicken Consommé

*Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta*

\$4.50



Italian Wedding

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

\$4.50



Minestrone

*Croutons, Basil Oil*

\$4.50



Potato Leek

*Croutons, Chives*

\$4.00



Roasted Tomato

*Grilled Cheese Croutons*

\$4.50



Wild Mushroom

*Croutons, Chives*

\$4.50

### 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*

\$5.75



Little Gem Salad

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

\$9.00



Baby Lettuce Salad

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

\$9.50



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*

\$5.50



Modern Waldorf Salad

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

\$7.50



Vegetable Burrata Caesar

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

\$8.00



Arugula and Beet

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

*Whole Grain Mustard Vinaigrette*

\$9.00

Entree

*Chicken*

Pan Roasted Breast of Chicken

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

\$19.50



Frenched Chicken

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

\$19.50



Coq Au Vin Chicken Breast

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

\$20.50



Paillard of Chicken

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

\$19.50



Chicken and Utica Greens

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

\$20.50



Honey Lemon Lavender Chicken

*Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie*

\$20.50



Chicken Scarpariello

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

\$20.50



Chicken Portofino

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

\$21.50

Pan Seared Chicken Breast

*Herbed Quinoa, Boursin Cheese, Asparagus, Spring Onion, Wild Mushrooms, Gremolata, Chicken Jus*  
\$20.50



Frenched Breast of Chicken

*Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus*  
\$20.50



Moroccan Chicken (No GF Available)

*Farro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus*  
\$20.50



Burrata Chicken Parmesan (No GF Available)

*Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil*  
\$19.50

*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,  
Cremeni Mushroom, Bacon Lardon, Yukon Gold Potato Puree*  
\$32.00



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*  
\$37.00



Grilled Filet of Sirloin

*Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce*  
\$29.00



Flat Iron Steak

*Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream*  
\$33.00



Steak Au Poivre

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

*Fish / Seafood*

Faroe Island Salmon

*Chorizo Crushed Potatoes, Haricot Verts, Sauce "Americaine"*  
\$33.00



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

\$36.00



Crab Cakes

*Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps*  
\$38.00



Pan Seared Faroe Island Salmon

*Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata*  
\$31.00



Scallop

*Vanilla Potato Puree, Celery, Braised Radish, Green Apple, Potato Crisps, Brown Butter Beurre Blanc*  
\$45.00



Scallops and Prawn

*Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion*  
\$44.00



Blue Crab Encrusted Seabass

*Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc*  
\$23.50

*Duo*

Pan Seared Filet of Sirloin and Jumbo Prawn

*Truffled Darphin Potato, Roasted Asparagus, Madeira Demi Sauce, Fines Herbs*  
\$35.00



Filet and Crab Cake

*Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce*  
\$37.00



Faroe Island Salmon and Filet of Sirloin

*Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs*  
\$35.00



Pan Seared Halibut and French Chicken

*Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks*  
\$36.00



Pan Seared Faroe Island Salmon and French Chicken

*Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs*  
\$31.00



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

\$21.00



Ratatouille Goat Cheese Crostata (No GF Available)

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

\$20.00



Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo,

Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese

\$21.00



Roasted Beets and Lentils

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

*Coffee & Tea Service Included*

Cheesecake

*Black Cherry Compote, Cherry Granola Crumble, Chocolate Sauce, Whipped Topping*  
\$5.75



Tiramisu

*Chocolate Espresso Sauce, Shaved Chocolate, Whipped Topping*  
\$5.50



Chocolate Torté

*Crème Anglaise, Whipped Topping*  
\$4.50



Chocolate Caramel Brownie Verrine

*Caramel Custard, Fudge Brownie, Chocolate Mousse, Caramel, Whipped Topping*  
\$4.25



Lemon Blueberry Verrine

*Vanilla Lemon Custard, Blueberry Compote, Lemon Curd, Blueberry Sugar Crumble, Whipped Topping*  
\$5.25



Chocolate Peanut Butter Verrine

*Peanut Butter Custard, Chocolate Mousse, Salt Roasted Peanuts, Shaved Chocolate*  
\$6.00



Chocolate Raspberry Verrine

*Chocolate Custard, Raspberry Coulis, Raspberry, White Chocolate Shavings, Whipped Topping*  
\$6.00

## 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



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



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



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

Add GF Crackers \$0.50 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*



# 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
- ☞ Gold or Silver Sequin Backdrop—starting at \$250
- ☞ 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—\$3.00 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
- ☞ Bistro Tables—price varies
- ☞ 6' Round Tables—price varies
- ☞ 8' Banquet Tables—price varies
- ☞ Skirting for Banquet Tables—\$18.95 each
- ☞ Full Length Linen for Banquet Tables—price varies
- ☞ Mahogany Chiavari Chairs—\$7.50 each

## Food & Beverage

- ☞ Signature Welcome Cocktail—priced per event basis
- ☞ Custom Labeled Wine Bottles—\$20 per bottle
- ☞ Custom Edible Favor—starting at \$3.50 each

# Event Enhancements

## Centerpieces & Centerpiece Enhancements

- ☞ Silver or Gold 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
- ☞ Silver or Gold 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

## 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
- ☞ Ivory or Gold 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 (includes rehearsal, set-up & coordinator)—\$1,000

## Special Effects

- ☞ Indoor/Outdoor Fireworks—\$2,500
- ☞ LOVE Sign—\$500
- ☞ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$10.00
- ☞ Red Carpet (35' long)—\$200

## Additional Required Items (Dependent on Venue)

- ☞ China, Glassware, Silverware—\$6.50 each
- ☞ White Glove Service—\$1.00 per person
- ☞ Refrigerated Truck—starting at \$500
- ☞ Generator —price varies
- ☞ Delivery Charge —price varies, based on location

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



CATERING &  
SPECIAL EVENTS

## 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!

### **Rich's catering and our event manager, Maureen Latone, surpassed our expectations!, MaryPat**

We threw a wedding welcome party at the Frank Lloyd Wright Darwin Martin house. This September. The food was delicious and beautifully displayed, the event space was well organized the staff was impeccable. Our event planner, Maureen Latone, was such a pleasure to work with. She was flexible, creative and so responsive! Would highly recommend!

### **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 2<sup>nd</sup> non-refundable deposit of 25% of the *estimated* balance is due 6 months prior to the event date. These deposits will be applied towards your final bill at full value. In the event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits and rental fees. The exact prices for our menus will be released in January of the year the event takes place.

### 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. Minimums are dependent on location, date & level of difficulty, and will be determined after a site visit.**

### 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.

### Billing:

Credit card payment will only be accepted for the 1<sup>st</sup> deposit. The 2<sup>nd</sup> 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.

### Miscellaneous:

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

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## Notes