

RICH'S

**CATERING &
SPECIAL EVENTS**

Shea's Performing Arts Center

2023 Catering Menu

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

www.richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Memories in the Making

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

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, 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

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
- ☞ Skirting for Banquet Tables—\$18.95 each
- ☞ Full Length Linen for Venue's Banquet Tables—price varies
- ☞ Mahogany Chiavari Chairs—\$7.50 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

- ☞ Custom Edible Favor—starting at \$3.50 each
- ☞ 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
- ☞ Ceremony Fee (includes rehearsal, set-up & coordinator)—\$500
 - ☞ Shea's charges a **separate** ceremony fee
- ☞ Upgrade Glassware at Bar—\$3.00 each

Special Effects

- ☞ LOVE Sign—\$500
- ☞ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$10.00

Additional Required Items

- ☞ China, Silverware, Water Glasses & Coffee Cups—\$4.00 each
- ☞ White Glove Service—\$1.00 each

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

☞ Lobby Events: Monday – Thursday \$4,500

Fridays & Sundays \$7,000

Saturday \$8,000

☞ Stage Events: Monday – Thursday per event basis

Fridays & Sundays \$10,000

Saturdays \$12,000

☞ 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.

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.**

Miscellaneous:

An 8.75% sales tax and 20% administrative fee are added to all charges. Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. 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