



BUFFALO AKG ART MUSEUM

Buffalo AKG Art Museum

2026 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

Shea's Performing Arts Center

The Bank

The Legacy on 18 Mile Creek

Buffalo AKG Art Museum

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	
Smirnoff Citrus	Bacardi Gold Rum	Famous Grouse Scotch	Cabernet Sauvignon
Smirnoff Orange Twist	Bacardi Silver Rum	Riesling & Chardonnay	Assorted Mixers
Smirnoff Raspberry Twist	Old Grand Dad Bourbon	Champagne	Soda & Juices

1 Hour Open House Bar	\$19.00 per person
2 Hour Open House Bar	\$22.00 per person
3 Hour Open House Bar	\$25.50 per person
4 Hour Open House Bar	\$27.50 per person

No shots!

"Nothing good comes from doing shots!"

Premium Bar Upgrade add \$5.50 per person

Absolut Vodka	Captain Morgan Spiced Rum	Southern Comfort	
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	Kahlua	Mixers, Soda & Juices

Ultra-Premium Bars Upgrade add \$8.00 per person

Grey Goose Vodka	Captain Morgan Spiced Rum	Southern Comfort	
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	Kahlua	Mixers, Soda & Juices

Assorted Truly or White Claw Upgrade for \$2.75 per person

Assorted High Noon Upgrade for \$4.50 per person

Add Champagne Toast for \$4.00 per person

House Bottled Beer Upgrade for \$2.25 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.50 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Beer, Wine & Soda Bar

1 hour \$13.50 per person, Each Additional Hour \$4.50 per person

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

Additional Offerings

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>ς Vista Point Chardonnay</i>	Included	\$20.00
<i>ς William Hill Chardonnay</i>	\$5.00	\$26.50
<i>ς St Francis Chardonnay</i>	\$7.00	\$40.00
<i>ς Ruffino Pinot Grigio</i>	\$5.00	\$26.50
<i>ς Santa Margherita Pinot Grigio</i>	\$8.00	\$44.00
<i>ς Chateau Les Reuilles Sauvignon Blanc</i>	\$4.50	\$23.00
<i>ς Kim Crawford Sauvignon Blanc</i>	\$6.50	\$31.00
Reds		
<i>ς Vista Point Cabernet Sauvignon</i>	Included	\$20.00
<i>ς Josh Cabernet Sauvignon</i>	\$5.00	\$26.50
<i>ς Justin Cabernet Sauvignon</i>	\$9.00	\$44.00
<i>ς Mirassou Pinot Noir</i>	\$4.50	\$24.00
<i>ς Le Crema Pinot Noir</i>	\$6.00	\$33.00
<i>ς Meiomi Pinot Noir</i>	\$8.00	\$42.00
<i>ς Cecchi Sangiovese</i>	\$5.00	\$26.50
<i>ς Rocca Delle Macie Chianti Classico</i>	\$8.00	\$40.00

Upgraded Champagnes

Mionetto Prosecco
\$5.25 per person

Mumm Napa Brut Prestige
\$7.00 per person

Veuve Clicquot Brut
\$15.50 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		Cheddar Arancini	
Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion, Wonton Chip, Unagi Sauce, Wasabi Peas	\$2.25	Bacon Jam	\$1.75
\diamond		\diamond	
American Cheeseburger Tart		Crab and Shrimp Poppers	
American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayonnaise, Pate Brisée	\$3.25	Remoulade	\$2.25
\diamond		\diamond	
Asparagus and Truffle		Cumin Pork Belly Skewer (GF)	
Poached Asparagus, Egg Yolk Confit, Black Truffle Vinaigrette, Phyllo Cup	\$2.00	Salsa Verde, Cotija Cheese	\$3.25
\diamond		\diamond	
Avocado Toast		Goat Cheese Fritter	
Crushed Avocado, Maldon Salt, Crispy Shallot	\$1.75	Tomato Jam, Basil	\$2.25
\diamond		\diamond	
Bacon Egg and Cheese		Grilled Jumbo Prawns (GF)	
Grilled Cheese, Egg Yolk Cream, Bacon Jam	\$1.75	Wrapped in Applewood Smoked Bacon	\$3.25
\diamond		\diamond	
Bacon Tomato Avocado Toast		Mini Beef on Weck	
Crushed Avocado, Crisp Bacon, Grape Tomato, Micro Basil	\$2.00	Slow Roasted Beef, Horseradish Aioli, Chives, Caraway Sea Salt Roll	\$1.75
\diamond		\diamond	
Beef Birria Croquette		Mini Cocktail Franks en Croute	
Short Rib, Consommé Gelée, Cotija	\$2.50	Everything Seasoning	
\diamond		Duo of Sauces: Truffle Ketchup & Spicy Mustard	\$2.25
Beef Wellington		\diamond	
Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry	\$3.25	Pastrami Reuben Arancini	
\diamond		Carnaroli Rice, Pastrami, Swiss Cheese, Caramelized Sauerkraut, Caraway, Rye Bread Panko, Thousand Island, Micro Radish	\$2.00
Buffalo Chicken Croquette		\diamond	
Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves	\$1.75	Pulled Pork "Mini" Taco (GF)	
\diamond		Charred Corn Slaw, Avocado, Cilantro	\$2.75
Cacio e Pepe Arancini		\diamond	
Carnaroli Rice, Pecorino Romano, Parmesan, Black Pepper, Roasted Garlic Panna	\$1.75	Roasted Vegetable Taco (GF)	
\diamond		Farm Stand Vegetables, Serrano Cream	\$2.25
Cajun Shrimp		\diamond	
Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery, Onions, Pimento Cheese	\$2.00	Sausage Stuffed Peppadews (GF)	
\diamond		Basil Boursin	\$2.25
Carne Asada Steak Taco (GF)		\diamond	
Smoked Cheddar, Pimentón Oil, Scallion, Caramelized Onion, Avocado Crema, Corn Shell	\$3.00	Shrimp Brioche	
		Brioche, Dill, Lemon, Crème Fraîche	\$2.75
		Add Tobiko Caviar \$1.00	

Passed Hors D 'Oeuvres

Minimum 50 pieces of each hors d 'oeuvre

Shrimp Taco (GF)	Stuffed Banana Pepper Arancini
<i>Poached Shrimp, Slaw, Cilantro Lime Aioli, Corn Tortilla</i>	<i>Tomato Sauce, Fried Banana Pepper</i>
\$2.50	\$2.00
ς	ς
Smoked Salmon Avocado Toast	The Cuban
<i>Crushed Avocado, Smoked Salmon, Everything Bagel Seasoning</i>	<i>Double Rubbed Pulled Pork, Shaved Ham,</i>
\$2.00	<i>Swiss, Dijonnaise, Fried Pickle</i>
ς	\$1.75
Spicy Thai Beef	Truffled Chicken Croquette
<i>Hoisin Beef, Chili, Pickled Shallot, Wonton Cup</i>	<i>Panko, Tarragon Mustard Seed Aioli</i>
\$1.75	\$1.75
ς	ς
Spinach and Artichoke	White Truffle Arancini
<i>Gruyere, Phyllo Cup</i>	<i>Carnaroli Rice, Parmesan, Fried Shiitake, Truffle Bechamel</i>
\$2.25	\$2.50

Stationary Hors D 'Oeuvres

Cheese Display (GF)

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

Crackers and Preserves

\$7.50 per person

Add GF Crackers \$0.50 per person

☞

Artisan Cheese Display (GF)

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

\$10.50 per person

Add GF Crackers \$0.50 per person

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Crudité Display (GF)

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

\$3.25 per person

☞

Charcuterie (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,

Crackers and Grissini

\$7.75 per person

Add GF Crackers \$0.50 per person

☞

Artisanal Bread Display

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

\$3.00 per person

☞

Iced Jumbo Shrimp Display (GF, 3 per person)

Poached Shrimp, Cocktail Sauce, Lemon Wedges

\$7.75 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

Stationary Hors D 'Oeuvres

Baked Brie

Minimum of 50 people

One Kilo Wheel

\$4.00 per person

Add GF Crackers \$0.50 per person

{Choose 1 Brie Style}

Apricot and Almond

Apricot Jam, Dried Apricots, Toasted Sliced Almonds, Rosemary, Honey, Crackers and Crostini



Beef on Weck

Braised Pulled Beef Short Rib, Caraway Sea Salt Crust, Horseradish Soubise, Demi-Glace



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



Chip Bar

\$6.75 per person

House Made Potato Chips, Fresh Fried Tortilla Chips, Caramelized Onion Dip, Chipotle Queso, Roasted Tomato Salsa,

Buffalo Chicken Dip

Entrée Stations

Minimum of 3 Stations, not including Dessert

Garden Salad

\$9.00 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

or

Composed Salads

\$12.75 per person

{Choose 3}

Assorted Fresh Fruit Salad (GF)

Seasonal Melons, Berries, Lemon Zest

or

Beet Salad (GF)

Roasted Beets, Goat Cheese, Arugula, Candied Pumpkin Seeds, Champagne Mustard Vinaigrette

or

Chef Salad

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

or

Crunchy Thai Salad (GF)

Cabbage, Carrots, Peppers, Green Onion, Snow Peas, Thai Basil, Peanut Dressing

or

Mediterranean Pasta Salad

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

or

Spinach Salad (GF)

Spinach, Bacon, Caramelized Onions, Red Wine Vinaigrette

or

Tri Colored Caesar Salad

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

or

Tuscan Antipasto Chopped Salad (GF)

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

or

Vegetable Salad (GF)

Seasonal Grilled Vegetables, Balsamic Vinaigrette

Entrée Stations

Minimum of 3 Stations, not including Dessert

Burrata Bar

\$11.00 per person

**Attendant Fee May Apply*

Individual Burrata, Seed Granola, Farmstand Tomato Salad, Olives, Peaches, Roasted Beets, Arugula, Toast Points, Crispy Prosciutto, Basil Pesto, Truffle Balsamic Dressing, Grated Tomato Vinaigrette



Pasta Bar

\$12.00 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 \$2.75 per person



Sausage & Peppers \$6.50 per person



Gourmet Mac and Cheese Station

\$15.50 per person

BBQ Sauce, Sriracha, Frank's Red Hot Sauce

{Choose 3}

Traditional | Beer Cheese | Truffled Mushroom | Bacon, Caramelized Onion & Thyme
Green Chili | Shrimp & Chorizo | Broccoli Cheddar | BBQ Pulled Pork | Lobster (Add \$2.50)



Gourmet Mashed Potato Station

\$13.75 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

Entrée Stations

Minimum of 3 Stations, not including Dessert

Carving Station

Add GF Rolls \$0.50

GF Gravy Available Upon Request
Chef Attended

Top Round of Beef
Rolls, Au Jus, Condiments
1 meat: \$18.00 per person
2 meats: \$12.00 per person

©

NY Striploin of Beef
Rolls, Au Jus, Condiments
1 meat: \$24.50 per person
2 meats: \$14.50 per person

©

Breast of Turkey
Rolls, Gravy, Condiments
1 meat: \$11.00 per person
2 meats: \$9.00 per person

©

Tenderloin of Pork
Rolls, Bourbon Cherry Demi, Condiments
1 meat: \$12.00 per person
2 meats: \$9.00 per person

©

Italian Sausage
Rolls, Condiments
1 meat: \$15.00 per person
2 meats: \$9.00 per person

©

Chicken Sausage
Rolls, Condiments
1 meat: \$12.00 per person
2 meats: \$10.00 per person

Prime Rib of Beef
Rolls, Au Jus, Condiments
1 meat: \$29.00 per person
2 meats: \$26.50 per person

©

Tenderloin of Beef
Rolls, Au Jus, Condiments
1 meat: \$35.00 per person
2 meats: \$29.00 per person

©

Loin of Pork
Rolls, Gravy, Condiments
1 meat: \$10.00 per person
2 meats: \$7.00 per person

©

Whole Salmon
Citrus Beurre Blanc
1 meat: \$20.00 per person
2 meats: \$18.00 per person

©

Chorizo Sausage
Rolls, Condiments
1 meat: \$14.00 per person
2 meats: \$9.00 per person

©

Polish Sausage
Rolls, Condiments
1 meat: \$13.00 per person
2 meats: \$9.00 per person

Entrée Stations

Minimum of 3 Stations, not including Dessert

BBQ Station

\$22.00 per person

Assorted BBQ Sauces, Cornbread, Coleslaw, Smoked Potato Salad, Tomato Roasted Corn and Grilled Onion Salad, Candied Jalapenos, Sweet & Yeasty Rolls

{Choose 1}

BBQ Pork | BBQ Chicken | Beef Brisket

or

Arancini Bar

\$10.00 per person

{Choose 4 Sauces}

Bolognese | Pomodoro Sauce | Alfredo Sauce | Pesto Cream Sauce | Vodka Sauce

Arancini - Carnaroli Rice, Onion, Parmesan, Mozzarella, Breadcrumbs {2 per person}

Toppings - Parmesan, Crushed Red Pepper, Pizza Oil, Extra Virgin Olive Oil, Fresh Basil

or

Asian Bar

\$19.00 per person

{Choose 3}

Chicken Satay

Marinated Chicken Breast, Thai Peanut Sauce

§

Crispy Vegetable Spring Rolls

Sweet and Sour Sauce

§

Jap Chae Noodle

Glass Noodles, Bell Pepper, Carrots, Spinach, Onion, Shiitake Mushroom, Scallion, Toasted Sesame Seeds

§

General Tso's Chicken

Crispy Chicken Thigh, Steamed White Rice, Sesame Seeds

§

Ginger String Bean

Pan Seared Green Beans, Ginger, Garlic, Sesame Oil

or

Buffalo, NY Station

Carrots, Celery, Blue Cheese

\$21.00 per person

Beef on Weck Sliders with Au Jus & Condiments {1 per person}

or

Pizza Logs {1 per person}

or

Traditional Mac and Cheese

or

Chicken Wings {3 per person}

{Choose 1 Wing Sauce}

Mild | Medium | Hot | BBQ | Garlic Parmesan

Entrée Stations

Minimum of 3 Stations, not including Dessert

Fried Mac and Cheese Bar

\$9.00 per person

Traditional Fried Mac and Cheese Squares {2.5 per person}

Toppings – Pulled Pork, Crispy Bacon, Caramelized Onions, Pickled Jalapenos, Braised Greens, Mushroom Ragu

¤

Focaccia Sandwich Bar

\$11.00 per person

Beef on Weck

Shaved Roast Beef, Horseradish Aioli

¤

Chicken Salad

Breast of Chicken, Celery, Grapes, Tarragon, Chives

¤

Vegetable

Walnut Romesco, Zucchini Carpaccio, Arugula, Parmesan Cheese

¤

Poke Bowl Bar

\$18.00 per person

**Attendant Fee May Apply*

Base – White Rice & Red Quinoa

Proteins {Choose 2} – Spicy Tuna, Hot Smoked Salmon, Poached Shrimp, Tofu

Mix Ins – Carrots, Cucumber, Grilled Pineapple, Wakame Salad, Kimchi, Scallion, Edamame, Furikake, Togarashi Spice

Sauces – Sriracha Kewpie Aioli, Soy Sauce, Poke Sauce, Ponzu Sauce

Toppings – Wontons, Crispy Shallots, Fried Garlic, Toasted Sesame Seeds, Flaky Salt, Cracked Black Pepper

¤

Kids Station

\$26.50 per person

Carrots, Celery Sticks, Ranch Dip

{Choose 5 Items}

Cocktail Franks in Puff Pastry

{3 per person}

¤

Hamburger & Cheeseburger Sliders

¤

Chicken Nuggets

¤

Mac & Cheese

Sliced Fresh Fruit

Yogurt Dipping Sauce

¤

Tater Tots

¤

Popcorn Shrimp

¤

Ketchup Cruncher Chips

Dessert Stations

Dessert Assortment & Coffee Bar \$11.00 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

Brownies

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

Layered Dessert Cups & Coffee Bar \$9.00 per person

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

{Choose 3}

Cannoli

White Cake, Cannoli Filling, Vanilla Cream, Cannoli Pieces

Chocolate Overload

Chocolate Cake, Fudge, Chocolate Cream, Chocolate Curls

Brown Butter Apple Pie

Yellow Cake, Apple Compote, Pie Pieces, Cinnamon Cream

Lemon Drop

Yellow Cake, Lemon Curd, Lemon Cream, White Chocolate Curls

Almond White Chocolate Raspberry

Almond Cake, Raspberry Preserves, White Chocolate Cream, Almond Slices

Strawberry Shortcake

Vanilla Cake, Strawberry Filling, Vanilla Bean Whipped Cream, Pink Chocolate Curls

Seasonal Flavor

Dessert Stations

Mini Tartlets & Coffee Bar

\$11.00 per person

Regular Coffee, Decaf Coffee, Tea

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

or

Mini Tartlets (1.5 per person)

Fresh Fruit

Pastry Cream Assorted Fresh Fruit

or

Peanut Butter Mousse

Layer of Chocolate Ganache Peanut Butter Mousse, Ganache Drizzle

or

Lemon Meringue

Lemon Curd, Toasted Meringue Topping

or

Seasonal

or

Ultimate Dessert Assortment & Coffee Bar

\$16.50 per person

Regular Coffee, Decaf Coffee, Tea

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

or

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

or

Whole Cakes Scored & Displayed

Seasonal Cheesecake

or

Cannoli Cake

White Cake, Cannoli Filling, Whipped Cream Frosting, Ganache Drip, Cannoli Shells on Top

or

Chocolate Peanut Butter Cake

Chocolate Cake, Layer of Ganache & Peanut Butter Mousse, Peanut Butter Swiss Meringue Frosting, Ganache & Peanut Butter Drip, Chocolate Curls

or

White Chocolate Raspberry Cake

Almond Cake, Raspberry Filling, White Chocolate Whipped Cream, White Chocolate Curls & Almond Slices on Top

or

Coconut Cream Cake

Coconut Cake, Toasted Coconut Pastry Cream Filling, Whipped Cream Icing, Toasted Coconut on Top

or

Create Your Own S'Mores Bar

\$10.00 per person

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

Dessert Stations

Additional Dessert Offerings

Cake Truffles

Assorted Seasonal Flavors

\$3.50 each

or

Housemade Cream Puffs

Whipped Cream

\$6.50 each

or

Housemade Eclairs

Pastry Cream

\$6.50 each

or

Pasticciotti

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

\$7.50 each

or

Mini Cookies (Brown Butter Chocolate Chip, Brown Butter Chip Less, Peanut Butter and Sea Salt, & Seasonal Flavor)

\$24.00 per dozen

or

Custom Cutout Cookies

Starting at \$4 per cookie

or

Mini Cannoli

\$3.25 each | \$32.00/dozen

or

Large Cannoli

\$4.50 each | \$45.00/dozen

or

Assorted Specialty Mini Dessert Bars

Housemade Lemon Bar, Raspberry Almond Streusel,

Chocolate Pecan, Cherry Berry Streusel, Seasonal Cheesecake

\$16.50/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
\$1.50 per person

Soup

Butternut Squash Bisque

Chive Oil
\$4.50

or

Chicken Consommé

Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta
\$4.75

or

Italian Wedding

Meatballs, Spinach, Carrot, Celery, Onion, Acini de Pepe
\$4.75

or

Minestrone

Croutons, Basil Oil
\$4.25

or

Potato Leek

Croutons, Chives
\$4.25

or

Roasted Tomato

Grilled Cheese Croutons
\$4.25

Salad

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette
\$5.25

or

Arugula and Fennel

Baby Arugula, Shaved Fennel, Fried Shallots, Cured Egg Yolk, Lemon Vinaigrette
\$5.25

or

Baby Lettuce Salad

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette
\$6.50

or

Classic Iceberg

Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives
\$6.50

or

Classic Caesar

Romaine, Garlic Olive Oil Croutons, Shaved Parmesan Romano Asiago Cheese, Caesar Dressing
\$6.50

or

Tomato Basil Burrata

Baby Arugula, Burrata Mozzarella, Balsamic Marinated Tomatoes, Baguette Crostini, Basil Green Goddess Dressing
\$9.00

Entrée

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus
\$27.50

or

Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc
\$23.00

or

Chicken and Utica Greens

Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oregano Parmesan Crumble, Beurre Blanc
\$23.00

or

Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie
\$27.50

or

Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie
\$25.00

or

Burrata Chicken Parmesan (No GF Available)

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil
\$23.00

Beef

Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce
\$37.50

or

Steak Frites

Grilled Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce
\$37.50

or

Steak Au Poivre

Filet of Sirloin, Potato Puree, Roasted Asparagus, Green Peppercorn Brandy Sauce
\$38.50

or

Beef Bourguignon

Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree
\$47.00

or

Filet of Sirloin

Fingerling Potatoes, Roasted Asparagus and Baby Carrots, Sauce Diable (Tarragon Mustard Sauce)
\$42.00

or

“Beef on Weck”

Braised Boneless Short Rib of Beef, Toasted Caraway Sea Salt Potato Puree, Haricot Verts, Horseradish Bordelaise, Chives
\$46.00

Fish / Seafood

Grilled Bacon Wrapped Jumbo Prawns
Lemon Risotto Zucchini Rollatini, Sauce Vierge
\$45.00

❖
Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc
\$25.00

❖

Crab Stuffed Shrimp

Jumbo Prawn, Crab Cake, Jambalaya Rice, Old Bay Beurre Blanc
\$50.00

❖

Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata
\$41.00

❖

Scallop

Bacon Potato Puree, Asparagus, Black Truffle Beurre Blanc, Fried Leeks
Market Price

❖

Blue Crab Encrusted Seabass

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc
\$39.00

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn
Roasted Garlic Potato Puree, Green Beans, Smoked Almond Romanesco, Scallion
\$42.00

❖

Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Beurre Blanc
\$40.00

❖

Faroe Island Salmon and Filet of Sirloin

Sweet Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs
\$57.00

❖

Pan Seared Faroe Island Salmon and French Chicken

Sundried Tomato Quinoa, Roasted Asparagus, Saffron Beurre Blanc, Chives
\$49.50

❖

Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives
\$46.00

Vegetarian

King Oyster Mushroom

Seared King Oyster Mushrooms, Potato Puree, Caramelized Onion, Wilted Greens, Crispy Oyster Mushrooms, Mushroom Demi Sauce
\$27.50



Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese
\$22.00



Buffalo Cauliflower Rollatini

Zucchini, Cheddar Cheese Rollatini, Roasted Cauliflower, Buffalo Sauce, Fresh Celery and Herb Salad
\$22.00



Butternut Squash Mushroom Rollatini

Zucchini, Butternut Squash and Shiitake Mushroom Risotto, Roasted Oyster Mushrooms, Sage Pistou
\$22.00



Rollatini Milanese

Zucchini, Risotto alla Milanese, Roasted Baby Carrots, Tomato Braised King Oyster Mushrooms, Swiss Chard, Crispy Shallots
\$22.00



Sundried Tomato and Leek Rollatini

Zucchini, Sundried Tomato and Leek Risotto, Roasted Cauliflower, Lemon, Caper, Parsley, Tomato Coulis
\$22.00



Cauliflower Au Poivre

Garlic Pont Neuf Potatoes, Asparagus, Shiitake Mushroom, Green Peppercorn Gravy
\$22.00



Lions Mane Steak Frites

Grilled Marinated Lions Mane Mushroom, Pont Neuf Potatoes, Asparagus, Red Wine Mushroom Demi Sauce
\$42.00



Southwest Quinoa

Smoked Paprika Quinoa, Cumin Roasted Sweet Potato, Poblano, Bell Peppers, Grilled Scallion, Lime Cashew Crema, Crispy Shallots
\$20.00

Dessert
Coffee & Tea Service Included

Cheesecake

Black Cherry Compote, Cherry Granola Crumble, Chocolate Sauce, Whipped Topping
\$5.50

&
Tiramisu

Chocolate Espresso Sauce, Shaved Chocolate, Whipped Topping
\$6.50

&
Chocolate Torté
Crème Anglaise, Whipped Topping
\$6.50

&
Chocolate Peanut Butter Tart

Peanut Butter Mousse, Chocolate Cream, Crushed Peanuts, Chocolate Garnish in a Chocolate Tart Shell
\$9.75

&

Chocolate Raspberry Tart

Chocolate Mousse, Raspberry Compote, Vanilla Cream, Fresh Raspberries, White Chocolate Garnish in a Chocolate Tart Shell
\$9.75

&

Salted Caramel Tart

Layer of Ganache, Salted Caramel, Chocolate and Vanilla Mousse, Drizzled Caramel, Crushed Heath in a Chocolate Tart Shell
\$9.75

&

Cookies & Cream Tart

Cookies & Cream Mousse, Crushed Cookies, Vanilla Cream, Chocolate Garnish in a Chocolate Tart Shell
\$9.75

&

Lemon Blueberry Tart

Lemon Curd, Blueberry Compote, Vanilla Cream, Fresh Blueberries, Gold Dust in a Vanilla Tart Shell
\$9.75

&

Cherry Almond Tart

Cherry Compote, Almond Mousse, Almond Slices, Cherry & White Chocolate Garnish in a Vanilla Tart Shell
\$9.75

&

Toasted Hazelnut Mocha Tart

Chocolate Hazelnut Ganache, Mocha Mousse, Toasted Meringue, Crushed Hazelnuts in a Vanilla Tart Shell
\$9.75

&

White Chocolate Mousse Tart

Vanilla Bean Custard, Vanilla Mousse, White Chocolate Drizzle, White Chocolate Garnish in a Vanilla Shell
\$9.75

Late Night Stations

Artisan Pizza and Wings

Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese &

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings (3 per person)

\$13.00 per person

or

Chip Bar

House Made Potato Chips, Fresh Fried Tortilla Chips, Caramelized Onion Dip, Chipotle Queso, Roasted Tomato Salsa,

Buffalo Chicken Dip

\$6.50 per person

or

Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$4.50 per person

\$100 attendant fee

or

Create Your Own French Fry Bar

\$12.00 per person

Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

Tator Tots

{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 \$3.00 per person

or

Donuts

36 assorted whole ring donuts, donut holes (1.5 per person)

\$8.00 per person

Add Decorative Donut Wall \$75.00

or

Ice Cream Sundae Bar

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

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

\$11.00 per person

\$100 attendant fee

or

Mini Chicken Finger Subs

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

\$7.00 per person

or

Late Night Stations

Nacho/Taco Bar

Choose 1 - Ground Beef or Grilled Chicken Strips

Tortilla Chips, Flour Tortillas,

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

\$12.00 per person

or

Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

Marinara Sauce, Ranch

\$7.50 per person

or

Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$6.00 per person

or

Sliders & Chips

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

\$10.00 per person

or

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

or

Snow Cones

5 Assorted Flavored Syrups

\$5.50 per person

\$100 attendant fee

Boozy Snow Cone Upgrade **\$4.00 per person**

or

Walk Around Tacos

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

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$9.00 per person

Event Enhancements

Lighting, Draping & Backdrops

- LED Up-lighting—\$25 per light (minimum of 2 lights)
- Neon Signs (options available)—starting at \$25
- Living Wall Backdrop—\$500
- Gold, Silver or Black Shimmer Wall Backdrop—starting at \$300
- Fabric Backdrops—starting at \$500 (for an 8'x8')
- White Flower Wall Backdrop—\$500
- Ceremony Arch —\$50
 - Gold, Silver, or Black Circle Arch
 - Gold, Silver, or Black Heptagon Arch
 - Wood Heptagon Arch
 - Wood Triangle
 - White Silk Flower Arrangements —\$30 each

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, Ivory, or Rose Gold Sequin Accent Linens—\$50 each
- Gold, Silver, or Rose Gold Sequin Table Runners—\$5.00 each
- Table Bunting—\$100 for head table
- Gold, Silver, Black, Purple, or Rose Gold Round Chargers—\$1.50 each
- Gold Beaded Charger—\$3.00 each
- Light Wood, Dark Wood, or Grey Wood Chargers—\$2.00 each
- Silver or Gold Ornate Chargers—\$2.50 each
- Clear Charger with Gold Trim—\$2.50 each
- Gold Wire Placemats—\$2.00 each
- Gold Starburst Charger—\$3.00 each
- Clear Beaded Charger—\$3.00 each
- Upgraded Table Numbers—\$5.00 each
- Gold or Silver Rhinestone Wrap Napkin Ring—\$2.00 each
- Acrylic Cards & Gifts Signage—\$10 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 Edible Favor—starting at \$3.50 each
- ☒ Custom Menu Cards—starting at \$1.00 each
- ☒ Dessert & Late Night Treat Bag—\$1.00

Centerpieces & Centerpiece Enhancements

- ☒ Gold or Silver Candelabras with LED Taper Candles—\$30 each
 - ☒ Add Crystal or Pearl Garland—\$10 each
- ☒ 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
- ☒ Black Centerpiece Stand—\$10 each
- ☒ White Beaded Wax Candle Trio in Glass—\$25 each
- ☒ Elevated Mirror Box—\$10 each
- ☒ Black Lantern with LED Pillar Candle or Firefly Lights—\$15 each
- ☒ Black Taper Candle Holder Trio with LED Taper Candles—\$15 each
- ☒ Acrylic Stands—\$15

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
- ☒ Clear Acrylic or Black Acrylic Card Box—\$25
- ☒ Restroom Amenity Tray—\$50 each
- ☒ Valet—price varies
- ☒ Ceremony Fee (includes rehearsal, set-up & coordinator)—\$1,000
- ☒ Gold or Black Personalized Welcome Stand Mirror—\$60
- ☒ Black or Gold Rod Iron Display Shelves—\$50 each

Special Effects

- ☒ Confetti Cannons—starting at \$500
- ☒ Indoor Fireworks—starting at \$500
- ☒ LOVE Sign—\$500
- ☒ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$10.00
- ☒ Red Carpet (35' long)—\$200
- ☒ Custom Light Up Letters—priced per event basis

Additional Required Items

- ☒ China, Glassware, Silverware—\$6.50 each
- ☒ 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.

For more reviews of our venue and food, please visit our page on WeddingWire.com

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable \$1,000 Initial deposit to secure a date, a 2nd non-refundable deposit of 15% of the estimated balance is due 12 months prior to the event date, and a 3rd 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 unlikely event you must cancel or change your date, all deposits are specific to the date requested and non-refundable. No exceptions will be made.

Billing:

A credit card is acceptable for the initial deposit only. All other deposits must be paid by cash, a money order, a bank certified check, or personal check. Personal checks are only accepted until 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. **Credit cards or personal checks will not be accepted for final payment. No exceptions will be given regarding billing.** Fifth hour bar extensions will be \$5.00 per person based on the final count.

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.

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 1:00am 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 the entrée choice.

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Notes