

RICH'S

CATERING &
SPECIAL EVENTS

The Legacy

2026 Wedding Menu

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

www.richscatering.com



VOTED WNY'S BEST CATERER BY BUFFALO SPREE MAGAZINE

Memories in the Making

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

Akron Acres

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 celebration. The food should be exquisite, the venue breathtaking, and the staff attentive.

Rich's Catering & Special Events is a premier on & off premise catering and event planning service in Buffalo, NY. We cater weddings, rehearsal dinners, showers, brunch, corporate cocktail parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or any special occasion you want to make memorable for you and your guests.

Our expansive menu and culinary flair are unrivaled in Buffalo, NY.

We also specialize in customizing menus.

Our expert team pays attention to the latest trends in cuisine, technology, design and décor to offer you one-of-a-kind choices.

From housemade, hand-passed hors d'oeuvres and innovative entrees, to fashionable linens, spectacular lighting, and all your rental needs, Rich's Catering & Special Events will create the perfect touches to set your event apart.

Life's most special moments are meant to be experienced and savored, unrestricted by stress and worry. Leave the details to us. Go enjoy the moment.

Come experience our award-winning service for yourself!
(716) 878-8422

Sapphire Wedding Package

\$76.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of your personal items - place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors, along with pack up service at the end of the wedding. Minimum spending requirements are outlined on page 23 under "General Information".

4 Hour Open House Bar

No shots!

"Nothing good comes from doing shots!"

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

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

Assorted High Noon Upgrade for \$4.00 per person

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner or Upgrade Your Bar Wines! See page 18 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.50 per person (GF)

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

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

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

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

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini

Salad Course

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

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.00 per person

House Salad

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

Entrée Course

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

Chicken

Frenched Chicken

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



Pan Roasted Breast of Chicken

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

Beef

Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Frites

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

Fish

Crab Cakes

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

Vegetarian

Southwest Quinoa

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

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)

Salad, Chicken Fingers, French Fries, Dessert

Unlimited Soda Bar

Dessert Course

Serve or Station Client's Wedding Cake

Coffee Service

Coffee & Dessert Station

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

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Cream, Sugar, Sugar Substitute

Emerald Wedding Package

\$98.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Frost Artisan Bakery cut and served, champagne toast for all guests, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for the entire event, placement only of your personal items- place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors, along with pack up service at the end of the wedding. **Minimum spending requirements are outlined on page 23 under “General Information”.**

4 Hour Open Premium Bar Champagne Toast for All Guests

No shots!

“Nothing good comes from doing shots!”

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

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

Assorted High Noon Upgrade for \$4.00 per person

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner or Upgrade Your Bar Wines! See page 18 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.50 per person (GF)

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

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

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

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

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

Apricot and Almond

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



Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank’s Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Caramelized Onion & Bacon

Roasted Garlic Boursin Sauce, Crackers and Crostini



Stuffed Banana Pepper

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

Passed Hors D'Oeuvres

{Choose 3}

Avocado Toast

Crushed Avocado, Maldon Salt, Crispy Shallot



Bacon, Egg, and Cheese

Grilled Cheese, Egg Yolk Cream, Bacon Jam



Bacon Tomato Avocado Toast

Crushed Avocado, Crisp Bacon, Grape Tomato, Micro Basil



Beef Wellington

Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry

Add \$1.00 per person



Buffalo Chicken Croquette

Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves



Cacio e Pepe Arancini

Carnaroli Rice, Pecorino Romano, Parmesan, Black Pepper,

Roasted Garlic Panna



Cajun Shrimp

Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,

Onions, Pimento Cheese



Cheddar Arancini

Bacon Jam



Crab and Shrimp Poppers

Remoulade



Goat Cheese Fritter

Tomato Jam, Basil



Mini Beef on Weck

Slow Roasted Beef, Horseradish Aioli, Chives,

Caraway Sea Salt Roll



Mini Cocktail Franks en Croute

Everything Seasoning,

Duo of Sauces: Truffle Ketchup & Spicy Mustard

Pastrami Reuben Arancini

*Carnaroli Rice, Pastrami, Swiss Cheese, Caramelized
Sauerkraut, Caraway, Rye Bread Panko, Thousand Island,*

Micro Radish



Pulled Pork "Mini" Taco (GF)

Charred Corn Slaw, Avocado, Cilantro



Roasted Vegetable Taco (GF)

Farm Stand Vegetables, Serrano Cream



Sausage Stuffed Peppadews (GF)

Basil Boursin



Smoked Salmon Avocado Toast

Crushed Avocado, Smoked Salmon, Everything Bagel Seasoning



Spicy Thai Beef

Hoisin Beef, Chili, Pickled Shallot, Wonton Cup



Stuffed Banana Pepper Arancini

Tomato Sauce, Fried Banana Pepper



The Cuban

Double Rubbed Pulled Pork, Shaved Ham,

Swiss, Dijonnaise, Fried Pickle



Truffled Chicken Croquette

Panko, Tarragon Mustard Seed Aioli



White Truffle Arancini

Fried Shiitake, Truffle Béchamel

Salad Course

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

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

{Choose 1}

House Salad

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



Arugula and Fennel

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



Classic Caesar

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



Classic Iceberg

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



Baby Lettuce Salad

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette

Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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



Frenched Chicken

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



Chicken & Utica Greens

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



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

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



Burrata Chicken Parmesan (No GF Available)

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

Beef

Steak Frites

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



Filet of Sirloin

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



Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Au Poivre

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

Fish / Seafood

Pan Seared Faroe Island Salmon

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



Blue Crab Encrusted Seabass

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



Crab Cakes

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

Duo

Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives

Add \$6.00



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Buerre Blanc

Vegetarian

Roasted Vegetables

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



Butternut Squash Mushroom Rollatini

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



Buffalo Cauliflower Rollatini

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



Southwest Quinoa

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



Sundried Tomato and Leek Rollatini

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

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert,
Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Frost Artisan Bakery
Please call them at 716-878-8821

Coffee Service

Coffee & Dessert Station

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

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

Custom Dessert Tables Available! Contact Frost Artisan Bakery 716-878-8821

Diamond Wedding Package

\$115.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Frost Artisan Bakery cut and served, champagne toast for all guests, white glove service, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of your personal items-place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors, along with pack up service at the end of the wedding. **Minimum spending requirements are outlined on page 23 under “General Information”.**

4 Hour Ultra-Premium Bar Champagne Toast for All Guests

No shots!

“Nothing good comes from doing shots!”

Grey Goose Vodka	Captain Morgan Spiced Rum	Southern Comfort	
Grey Goose Citron	Captain Morgan White Rum	Disaronno Amaretto	Chardonnay & Riesling
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 \$2.50 per person

Assorted High Noon Upgrade for \$4.00 per person

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner or Upgrade Your Bar Wines! See page 18 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.50 per person (GF)

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

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

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

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

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

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, Crackers and Crostini



Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Caramelized Onion & Bacon

Roasted Garlic Boursin Sauce, Crackers and Crostini



Stuffed Banana Pepper

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

Passed Hors D 'Oeuvres

{Choose 3}

Ahi Tuna Nacho

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



American Cheeseburger Tart

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



Asparagus and Truffle

*Poached Asparagus, Egg Yolk Confit,
Black Truffle Vinaigrette, Phyllo Cup*



Avocado Toast

Crushed Avocado, Maldon Salt, Crispy Shallot



Bacon, Egg, and Cheese

Grilled Cheese, Egg Yolk Cream, Bacon Jam



Bacon Tomato Avocado Toast

*Crushed Avocado, Crisp Bacon, Grape Tomato,
Micro Basil*



Beef Birria Croquette

Short Rib, Consommé Gelee, Cotija



Beef Wellington

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



Buffalo Chicken Croquette

Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves



Cacio e Pepe Arancini

*Carnaroli Rice, Pecorino Romano, Parmesan,
Black Pepper, Roasted Garlic Panna*



Cajun Shrimp

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

Cumin Pork Belly Skewer (GF)

Salsa Verde, Cotija Cheese



Carne Asada Steak Taco (GF)

*Smoked Cheddar, Pimentón Oil, Scallion,
Caramelized Onion, Avocado Cream, Corn Shell*



Cheddar Arancini

Bacon Jam



Crab and Shrimp Poppers

Remoulade



Cumin Pork Belly Skewer (GF)

Salsa Verde, Cotija Cheese



Goat Cheese Fritter

Tomato Jam, Basil



Grilled Jumbo Prawns (GF)

Wrapped in Applewood Smoked Bacon



Mini Beef on Weck

*Slow Roasted Beef, Horseradish Aioli, Chives,
Caraway Sea Salt Roll*



Mini Cocktail Franks en Croute

Everything Seasoning,

Duo of Sauces: Truffle Ketchup & Spicy Mustard



Pastrami Reuben Arancini

*Carnaroli Rice, Pastrami, Swiss Cheese,
Caramelized Sauerkraut, Caraway, Rye Bread Panko,
Thousand Island, Micro Radish*



Pulled Pork "Mini" Taco (GF)

Charred Corn Slaw, Avocado, Cilantro



Roasted Vegetable Taco (GF)

Farm Stand Vegetables, Serrano Cream
Sausage Stuffed Peppadews (GF)
Basil Boursin

Shrimp Brioche
Brioche Crostini, Dill, Lemon, Crème Fraiche
Add Tobiko Caviar \$1.00

Shrimp Taco (GF)
Poached Shrimp, Slaw, Cilantro Lime Aioli, Corn Tortilla

Smoked Salmon Avocado Toast
Crushed Avocado, Smoked Salmon,
Everything Bagel Seasoning

Spicy Thai Beef
Hoisin Beef, Chili, Pickled Shallot, Wonton Cup

Spinach and Artichoke
Gruyere, Phyllo Cup

Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

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

Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli

White Truffle Arancini
Carnaroli Rice, Parmesan, Fried Shiitake,
Truffle Béchamel

Salad Course

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

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

{Choose 1}

House Salad

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



Arugula and Fennel

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



Baby Lettuce Salad

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette



Classic Iceberg

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



Classic Caesar

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



Tomato Basil Burrata

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

Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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



Frenched Chicken

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



Chicken & Utica Greens

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



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

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



Burrata Chicken Parmesan (No GF Available)

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

Beef

Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Frites

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



Steak Au Poivre

Grilled Filet of Sirloin, Potato Puree, Roasted Asparagus, Green Peppercorn Brandy Sauce



Beef Bourguignon

Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion,

Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree



Filet of Sirloin

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

Fish / Seafood

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



Crab Cakes

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



Pan Seared Faroe Island Salmon

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



Blue Crab Encrusted Seabass

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

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn

Roasted Garlic Potato Puree, Green Beans, Smoked Almond Romanesco, Scallion



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Beurre Blanc



Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives

Vegetarian

King Oyster Mushroom

Seared King Oyster Mushrooms, Potato Puree, Caramelized Onion, Wilted Greens, Crispy Oyster Mushrooms, Mushroom

Demi Sauce



Roasted Vegetables

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



Butternut Squash Mushroom Rollatini

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



Rollatini Milanese

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



Buffalo Cauliflower Rollatini

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



Southwest Quinoa

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



Sundried Tomato and Leek Rollatini

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

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert,
Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Frost Artisan Bakery
Please call them at 716-878-8821

Coffee Service

Dessert Assortment & Coffee Bar

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

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

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

Custom Dessert Tables Available! Contact Frost Artisan Bakery 716-878-8821

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)

\$12.00 per person



Chip Bar

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

Buffalo Chicken Dip

\$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

\$11.00 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



Donuts

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

\$7.00 per person

Add Decorative Donut Wall \$75.00



Ice Cream Sundae Bar

*2 Ice Cream Flavors, Chocolate Sauce, Warm Strawberry Sauce,
Caramel Sauce, Whipped Topping, Your Choice of 5 Assorted Toppings*

\$10.00 per person

\$100 attendant fee



Mini Chicken Finger Subs

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

\$6.00 per person

Late Night Stations

Nacho/Taco Bar

Choose 1 - Ground Beef or Grilled Chicken Strips

Tortilla Chips, Flour Tortillas,

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

\$11.00 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

\$5.00 per person



Sliders & Chips

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

\$9.00 per person



S'mores Bar

Graham Crackers, Marshmallows, Milk Chocolate Bars, Dark Chocolate Bars,

Fluff, Peanut Butter Cups, Fudge Strip Cookies, Bananas, Nutella

\$8.00 per person



Snow Cones

5 Assorted Flavored Syrups

\$4.50 per person

\$100 attendant fee

Boozy Snow Cone Upgrade \$4.00 per person



Walk Around Tacos

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

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$8.00 per person

Upgraded Wine List

Whites	<i>Upgraded Wines (per person)</i>	<i>Dinner Service (per bottle)</i>
<i>œ Vista Point Chardonnay</i>	Included	\$18.00
<i>œ William Hill Chardonnay</i>	\$4.50	\$24.00
<i>œ St Francis Chardonnay</i>	\$6.50	\$36.00
<i>œ Ruffino Pinot Grigio</i>	\$4.50	\$24.00
<i>œ Santa Margherita Pinot Grigio</i>	\$7.00	\$40.00
<i>œ Chateau Les Reuilles Sauvignon Blanc</i>	\$4.00	\$21.00
<i>œ Kim Crawford Sauvignon Blanc</i>	\$5.50	\$28.00
Reds		
<i>œ Vista Point Cabernet Sauvignon</i>	Included	\$18.00
<i>œ Josh Cabernet Sauvignon</i>	\$4.50	\$24.00
<i>œ Justin Cabernet Sauvignon</i>	\$8.00	\$40.00
<i>œ Mirassou Pinot Noir</i>	\$4.00	\$22.00
<i>œ Le Crema Pinot Noir</i>	\$5.50	\$30.00
<i>œ Meiomi Pinot Noir</i>	\$7.00	\$38.00
<i>œ Cecchi Sangiovese</i>	\$4.50	\$24.00
<i>œ Rocca Delle Macie Chianti Classico</i>	\$6.50	\$36.00

Upgraded Champagnes

Mionetto Prosecco
\$4.75 per person

Mumm Napa Brut Prestige
\$6.50 per person

Veuve Clicquot Brut
\$14.00 per person

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

Event Enhancements

Lighting, Draping & Backdrops

- ✂ 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
- ✂ 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
- ✂ Skirting for Banquet Tables—\$18.95 each
- ✂ Full Length Linen for Banquet Tables—price varies

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

- ☞ 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
- ☞ Black Centerpiece Stand—\$10 each
- ☞ White Pillar 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

Additional Services

- ☞ Clear Acrylic or Black Acrylic Card Box—\$25
- ☞ Restroom Amenity Tray—\$50 each
- ☞ Ceremony Fee (includes rehearsal, set-up & coordinator)—\$500
- ☞ Gold or Black Personalized Welcome Stand Mirror—\$60
- ☞ Black or Gold Rod Iron Display Shelves—\$50 each

Special Effects

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

Additional Required Items

- ☞ China, Glassware, Silverware—\$6.50 each
- ☞ Delivery Charge —\$250
- ☞ 8' Banquet Tables for BOH —\$14.95 each

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



Customer Testimonials

Scott & Dan

The food was phenomenal!

Working with Jennifer at Rich's catering was a dream. Our consultation meeting was meticulous and organized. We were easily able to pick out everything we needed, and had no trouble making changes through the process. The food was phenomenal! From the cocktail hour hors d'oeuvres, to the entrees, to the late night snack station (gourmet breakfast sandwiches and parmesan truffle tater tots!?!?!). The breakfast sandwich option wasn't even on their 2022 catering menu anymore, but since we saw it and wanted it, she made it happen. She was a true asset, not only helping us plan our big day, but also being their the day of to make sure everything went as planned.

Jacqueline & Corey

Impeccable service!

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

Mattia L.

Best wedding food!

Rich's Catering is by far the best caterer in Buffalo, New York. They catered our wedding at The Bank and it was the best wedding food we have ever had. From the hors d'oeuvres at cocktail hour to the dinner and the desserts everything was delicious. All of guests were complimenting how the food was superb restaurant quality and the best wedding cake they have ever had! Jennifer, her team, and the rest of the staff were beyond professional, friendly, and attentive. Booking Rich's Catering for our wedding was the best decision and I will be recommending them to everyone. I cannot get over how spectacular the food was and impeccable the service was. They exceeded our expectations.

Meghan

Made the entire experience easy and beautiful!

We got married at Shea's Performing Arts Theater. It was absolutely magical. Jennifer as in charge of our event through Rich's and she was wonderful. She communicated with the venue seamlessly and made the entire experience easy and beautiful. It felt like everyone really cared about how my husband and I were feeling. It meant so much to us. We highly recommend Rich's Catering for any events. especially Shea's! Oh! And people STILL talk to me about how good the food was and how every dish came out hot and at the same time. Excellent!

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

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable \$1,000 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:

- **Mondays-Thursdays \$4,500**
- **Fridays, Saturdays & Sundays \$10,000**
- **Holidays & Holiday Weekends minimum spending requirement determined on a per event basis**

Security:

Rich's Catering & Special Events cannot assume liability for damage to the premises caused by you or your guests will be your responsibility and will be due upon Rich's Catering's proper assessment of damages. Rich's Catering is not responsible for lost, damaged, or stolen property, prior to, during or following your wedding, meeting or banquet. Rich's Catering & Special Events is not responsible for any accident or incident occurring in a restricted area.

Miscellaneous:

All offsite events require a liquor permit. Rich's Catering & Special Events will handle the application and will obtain the permit. Rich's Catering & Special Events requires a letter of permission from the landlord of the venue to obtain the liquor permit, along with a signed contract & deposit at least 25 business days prior to the event date. **An 8.75% sales tax & 20% administrative fee will be added to all charges.** Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the event venue without the permission of Rich's Catering & Special Events management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted. No exceptions. Rich's Catering & Special Events reserves the right to refuse service to anyone. We cannot remove the cost of the liquor amount for underage guests. It is your privilege to invite whomever you choose but the package price

will remain intact. 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 approved by Manager.

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Notes