

**RICH'S**

**CATERING &  
SPECIAL EVENTS**

*The Atrium  
at Rich's*

2024 Catering Menu

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

[www.richscatering.com](http://www.richscatering.com)



VOTED WNY'S BEST CATERER BY BUFFALO SPREE MAGAZINE

## *Memories in the Making*

Choosing the right caterer is one of the biggest decisions you'll make for your event. The food should be exquisite, the venue breathtaking, and the staff attentive.

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

Our expansive menu and culinary flair are unrivaled in Buffalo, NY. We also specialize in customizing menus.

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

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

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

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

# Beverages

## House Brands Bar

Smirnoff Vodka	Beefeater Gin	Seagram's 7	Riesling & Chardonnay
Smirnoff Citrus	Bacardi Gold Rum	Famous Grouse Scotch	Cabernet Sauvignon
Smirnoff Orange Twist	Bacardi Silver Rum	Labatt Blue Draft Beer	Assorted Mixers
Smirnoff Raspberry Twist	Old Grand Dad Bourbon	Champagne	Soda & Juices

1 Hour Open House Bar	\$17.00 per person
2 Hour Open House Bar	\$20.00 per person
3 Hour Open House Bar	\$23.00 per person
4 Hour Open House Bar	\$25.00 per person

No shots!

*"Nothing good comes from doing shots!"*

## Premium Bar Upgrade add \$5.00 per person

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

## Ultra-Premium Bars Upgrade add \$7.00 per person

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

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

Assorted High Noon Upgrade for \$4.00 per person

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

## Beer, Wine & Soda Bar

1 hour \$12.00 per person, Each Additional Hour \$4.00 per person

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

## Mimosa Bar

2 Hours \$16.00 per person, 3 Hours \$20.00 per person, 4 Hours \$24.00 per person

## Bloody Mary Bar

2 Hours \$18.00 per person, 3 Hours \$22.00 per person, 4 Hours \$26.00 per person

## Additional Offerings

Non-Alcoholic Fruit Punch for \$4.50 per person

Unlimited Soda Bar & Juices for \$8.00 per person

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

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

## Upgraded Wine List

Whites	<i>Upgraded Wines (per person)</i>	<i>Dinner Service (per bottle)</i>
<i>☞ Vista Point Chardonnay</i>	Included	\$18.00
<i>☞ William Hill Chardonnay</i>	\$4.50	\$24.00
<i>☞ Sonoma Cutrer Chardonnay</i>	\$6.50	\$36.00
<i>☞ Ruffino Pinot Grigio</i>	\$4.50	\$24.00
<i>☞ Santa Margherita Pinot Grigio</i>	\$7.00	\$40.00
<i>☞ Chateau Les Reuilles Sauvignon Blanc</i>	\$4.00	\$21.00
<i>☞ Kim Crawford Sauvignon Blanc</i>	\$4.75	\$26.00

## Reds

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

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

## Upgraded Champagnes

*Mionetto Prosecco*  
\$4.75 per person

*Mumm Napa Brut Prestige*  
\$6.00 per person

*Veuve Clicquot Brut*  
\$15.00 per person

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

## Passed Hors D 'Oeuvres

Minimum 50 pieces of each hors d 'oeuvre

### Ahi Tuna Nacho

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

\$2.00



### American Cheeseburger Tart

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

\$3.00



### Applewood Smoked Bacon Medjool Dates (GF)

*Parmesan Stuffed*

\$2.00



### Asparagus and Truffle

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

\$1.75



### Avocado Toast

*Crushed Avocado, Maldon Salt, Crispy Shallot*

\$1.50



### Bacon Tomato Avocado Toast

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

\$1.50



### Beef Empanada

*Cilantro, Sour Cream*

\$3.50



### Beef Wellington

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

\$3.00



### Beets and Goat Cheese

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

\$2.00



### Buffalo Chicken Croquette

*Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves*

\$1.50



### Cacio e Pepe Arancini

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

\$1.50

### Cajun Shrimp

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

\$1.75



### Carne Asada Steak Taco (GF)

*Smoked Cheddar, Pimenton Oil, Scallion, Caramelized Onion,  
Avocado Crema, Corn Shell*

\$2.50



### Clams Casino Tart

*Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee*

\$3.00



### Crab and Cucumber (GF)

*Jumbo Lump Crab, Pickled Baby Cucumber, Granny Smith  
Apple, Pink Grapefruit, Chives*

\$2.75



### Crab and Shrimp Poppers

*Remoulade*

\$2.00



### Cumin Pork Belly Skewer (GF)

*Salsa Verde, Cotija Cheese*

\$2.75



### Deviled Eggs (GF)

*Crisp Prosciutto, Chives*

\$1.75



### Grilled Jumbo Prawns (GF)

*Wrapped in Applewood Smoked Bacon*

\$3.00



### Lobster Taco (GF)

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

\$4.50



### Mini Beef on Weck

*Slow Roasted Beef, Horseradish Aioli, Chives,*

*Caraway Sea Salt Roll*

\$1.50



### Pastrami Reuben Arancini

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

*Micro Radish*

\$1.75

## Passed Hors D 'Oeuvres

Minimum 50 pieces of each hors d 'oeuvre

Pulled Pork "Mini" Taco (GF) <i>Charred Corn Slaw, Avocado, Cilantro</i> \$2.00 ❧	Stuffed Banana Pepper Arancini <i>Tomato Sauce, Fried Banana Pepper</i> \$1.75 ❧
Roasted Vegetable Taco (GF) <i>Farm Stand Vegetables, Serrano Cream</i> \$2.00 ❧	The Cuban <i>Double Rubbed Pulled Pork, Shaved Ham, Swiss, Dijonnaise, Fried Pickle</i> \$1.50 ❧
Shrimp <i>Brioche, Dill, Lemon, Crème Fraiche</i> <i>Add Tobiko Caviar \$1.00</i> \$2.00 ❧	Truffled Chicken Croquette <i>Panko, Tarragon Mustard Seed Aioli</i> \$1.50 ❧
Shrimp and Grit Arancini (GF) <i>Carnaroli Rice, Cheddar, Cornmeal Crust, Pimento Cheese</i> \$1.50 ❧	Waldorf Salad <i>Chicken, Celery, Green Apple, Pickled Red Grapes, Walnut Crostini</i> \$1.50 ❧
Smoked Salmon Avocado Toast <i>Crushed Avocado, Smoked Salmon, Everything Bagel Seasoning</i> \$1.75 ❧	White Truffle Arancini <i>Carnaroli Rice, Parmesan, Fried Shiitake, Truffle Béchamel</i> \$2.25
Spring Pea and Parmesan <i>Pea Puree, Ricotta Salata, Sesame Wonton</i> \$1.50	

## 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*

\$8.00 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*

\$7.00 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*

\$2.50 per person



**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*

## Stationary Hors D 'Oeuvres

### Baked Brie

Minimum of 50 people

One Kilo Wheel

\$3.50 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

\$6.00 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

\$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

### Burrata Bar

\$10.00 per person

*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

\$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 | Truffled Mushroom | Bacon, Caramelized Onion & Thyme  
Green Chili | Shrimp & Chorizo | Broccoli Cheddar | BBQ Pulled Pork | 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

## 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: \$16.00 per person

2 meats: \$14.00 per person



Breast of Turkey

*Rolls, Gravy, Condiments*

1 meat: \$10.00 per person

2 meats: \$8.00 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: \$26.00 per person

2 meats: \$24.00 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



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

## Entrée Stations

Minimum of 3 Stations, not including Dessert

### 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



### Arancini Bar

\$9.00 per person

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

*Sauces - Bolognese, Pomodoro Sauce, Alfredo Sauce, Vodka Sauce, Pesto Cream Sauce, Parmesan, Crushed Red Pepper,  
Pizza Oil, Extra Virgin Olive Oil, Fresh Basil*



### Asian Bar

\$16.50 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*



### 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

## Entrée Stations

Minimum of 3 Stations, not including Dessert

### Fried Mac and Cheese Bar

\$8.00 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

\$10.00 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

\$16.00 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

\$18.00 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

\$10.00 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

\$8.00 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

\$10.00 per person

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



Mini Tartlets (1.5 per person)  
Fresh Fruit

*Pastry Cream Assorted Fresh Fruit*



Peanut Butter Mousse

*Layer of Chocolate Ganache Peanut Butter Mousse, Ganache Drizzle*



Lemon Meringue

*Lemon Curd, Toasted Meringue Topping*



Seasonal



### 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



Cannoli Cake

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



Chocolate Peanut Butter Cake

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



White Chocolate Raspberry Cake

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



Coconut Cream Cake

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



### 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*

## Dessert Stations

### Additional Dessert Offerings

Cake Truffles

*Assorted Seasonal Flavors*

\$3.00 each



Housemade Cream Puffs

*Whipped Cream*

\$5.50 each



Housemade Eclairs

*Pastry Cream*

\$5.50 each



Pasticciotti

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

\$6.50 each



Crème Brulée

\$4.50 each



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

\$22.00 per dozen



Custom Cutout Cookies

Custom 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

\$1.50 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*

\$4.00



Potato Leek

*Croutons, Chives*

\$4.00



Roasted Tomato

*Grilled Cheese Croutons*

\$4.00



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



Arugula and Fennel

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

\$4.75



Baby Lettuce Salad

*Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette*

\$4.75



Classic Iceberg

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

\$6.00



Classic Caesar

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

\$5.50

Tomato Basil Burrata  
*Baby Arugula, Burrata Mozzarella, Balsamic Marinated Tomatoes, Baguette Crostini, Basil Green Goddess Dressing*  
\$8.00



Spanish Chopped Salad  
*Iceberg Lettuce, Tomatoes, Peppadew Peppers, Pickled Red Onion, Castelvetrano Olives, Chorizo Crumb, Shaved Manchego, Orange Sherry Vinaigrette*  
\$8.50

### Entrée

#### *Chicken*

Pan Roasted Breast of Chicken  
*Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus*  
\$21.00



Frenched Chicken  
*Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc*  
\$21.00



Chicken and Utica Greens  
*Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble, Beurre Blanc*  
\$21.00



Honey Lemon Lavender Chicken  
*Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie*  
\$21.00



Chicken Scarpariello  
*Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie*  
\$21.00



Frenched Breast of Chicken  
*Quinoa Pilaf, Sauteed Haricot Verts, Fines Herb Chicken Jus*  
\$21.00



Burrata Chicken Parmesan (No GF Available)  
*Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil*  
\$21.00



French Bistro Chicken  
*Potato Puree, Wild Mushrooms, Bacon, Shallots, Haricot Verts, Tarragon Chicken Glace de Poulet*  
\$22.00

#### *Beef*

Grilled Filet of Sirloin  
*Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce*  
\$29.00



Steak Frites  
*Grilled Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce*  
\$29.00

Steak Au Poivre

Potato Puree, Roasted Asparagus, Green Peppercorn Brandy Sauce  
\$34.00



Beef Bourguignon

Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion,  
Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree  
\$39.00



Filet of Sirloin

Fingerling Potatoes, Roasted Asparagus and Baby Carrots, Sauce Diable (Tarragon Mustard Sauce)  
\$30.00



“Beef on Weck”

Braised Boneless Short Rib of Beef, Toasted Caraway Sea Salt Potato Puree, Haricot Verts, Horseradish Bordelaise,  
Chives  
\$39.00

*Fish / Seafood*

Faroe Island Salmon Puttanesca

Sundried Tomato Quinoa, Haricot Verts, Puttanesca Sauce (Tomato, Kalamata Olives, Capers, Parsley, Calabrian Chili)  
Basil Pesto  
\$37.00



Grilled Bacon Wrapped Jumbo Prawns  
Lemon Risotto Zucchini Rollatini, Sauce Vierge  
\$37.00



Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc  
\$24.00



Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata  
\$37.00



Scallop

Bacon Potato Puree, Asparagus, Black Truffle Beurre Blanc, Fried Leeks  
\$50.00



Scallops and Prawn

Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion  
\$52.00



Blue Crab Encrusted Seabass

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc  
\$36.00

## *Duo*

Pan Seared Filet of Sirloin and Jumbo Prawn  
Roasted Garlic Potato Puree, Green Beans, Smoked Almond Romanesco, Scallion  
\$35.00



Filet and Crab Cake  
Potato Puree, Roasted Asparagus, Old Bay Beurre Blanc  
\$30.00



Faroe Island Salmon and Filet of Sirloin  
Sweet Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs  
\$46.00



Pan Seared Faroe Island Salmon and French Chicken  
Sundried Tomato Quinoa, Roasted Asparagus, Saffron Beurre Blanc, Chives  
\$39.00



Filet of Sirloin and French Chicken  
Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives  
\$29.00

## *Vegetarian*

King Oyster Mushroom  
Seared King Oyster Mushrooms, Potato Puree, Caramelized Onion, Wilted Greens, Crispy Oyster Mushrooms, Mushroom  
Demi Sauce  
\$25.00



Roasted Vegetables  
Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo,  
Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese  
\$20.00



Burrata King Oyster Parmesan  
Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil  
\$28.00



Butternut Squash Mushroom Rollatini  
Zucchini, Butternut Squash and Shiitake Mushroom Risotto, Roasted Oyster Mushrooms, Sage Pistou  
\$20.00



Caprese Rollatini  
Zucchini, Basil Pesto Risotto, Fresh Mozzarella Tomato Basil Ragu, Parmesan Crumble  
\$20.00



Beet on Weck Rollatini  
Zucchini, Beet Caraway Risotto, Cashew Horseradish Cream, Balsamic Caramelized Onion Puree, Pickled Mustard  
Seeds, Chives  
\$20.00



Rollatini Milanese  
Zucchini, Risotto alla Milanese, Roasted Baby Carrots, Tomato Braised King Oyster Mushrooms, Swiss Chard, Crispy  
Shallots  
\$21.00

## 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*

\$6.00



### 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*

\$6.00



### Chocolate Peanut Butter Verrine

*Peanut Butter Custard, Chocolate Mousse, Salt Roasted Peanuts, Shaved Chocolate*

\$5.50



### Chocolate Raspberry Verrine

*Chocolate Custard, Raspberry Coulis, Raspberry, White Chocolate Shavings, Whipped Topping*

\$6.00



### Coconut Pineapple Verrine

*Coconut Custard, Pineapple Curd, Toasted Coconut, White Chocolate Curls*

\$6.00

## 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

Add Stromboli \$2.50 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

{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 \$2.50 per person



### Create Your Own Ramen Bar

\$12.00 per person

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

Add Pulled Pork \$2.00 per person



### Donuts

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

\$7.00 per person

Add Decorative Donut Wall \$75.00



## Late Night Stations

### Hot Dog Bar

*Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles,  
Sauerkraut, Chili, Cheese Sauce, Chopped Onions*  
\$9.00 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*  
\$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*  
\$5.50 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*  
\$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*  
\$9.00 per person



### 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*  
\$8.00 per person

## Event Enhancements

### Lighting Upgrades

- ☞ LED Up-lighting—\$25 per light (minimum of 2 lights)
- ☞ Uplights in 5 large Atrium Trees—\$500
- ☞ Firefly Lighting Effect in Atrium Trees—\$400
- ☞ String Lights Hung from Ceiling—\$500
- ☞ Letter Projection over the Fireplace—starting at \$200
- ☞ Neon Signs (options available)—starting at \$25

### Draping & Backdrops

- ☞ Sheer Ceremony Draping—\$1,000
- ☞ Custom Draped Entrance Way—\$1,000
- ☞ Ceiling Draping—\$1,000
- ☞ Living Wall Backdrop—\$500
- ☞ White Flower Wall Backdrop—\$500
- ☞ Gold, Silver or Black Shimmer Wall Backdrop—\$300 (for an 8'x8')
- ☞ Fabric Backdrops—starting at \$500 (for an 8'x8')
- ☞ Ceremony Arch —\$50
  - Gold, Silver, or Black Circle Arch
  - Gold, Silver, or Black Heptagon Arch
  - Wood Heptagon Arch
  - Wood Triangle

### 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
- ☞ Silver Rhinestone Chargers—\$5.00 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
- ☞ Silver Glitter Charger—\$3.00 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.50 each
- ☞ Upgraded Table Numbers—\$5.00 each
- ☞ Chair Cushion Covers—\$2.00 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 Holders 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
- ☞ Black Centerpiece Stand—\$10 each
- ☞ White Pillar Candle Trio in Glass—\$25 each

## Food & Beverage

- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Boxwood Champagne Walls (52 glasses each, 4 available)— \$200 per wall
  - plus \$3.50 per person for Champagne
- ☞ Black Champagne Walls (92 glasses each, 2 available)—\$200 per wall
  - plus \$3.50 per person for Champagne
- ☞ Custom Labeled Wine Bottles—\$20 per bottle
- ☞ Custom Edible Favor—starting at \$3.50 each

## Additional Services

- ☞ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- ☞ Gold Crystal, Silver Crystal, Clear Acrylic or Black Acrylic Card Box—\$25
- ☞ Personalized Silver Mirror, Gold or Clear Acrylic Welcome Sign—\$50 (includes easel)
- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Valet—priced per event basis
- ☞ Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,000
- ☞ White Glove Service—\$1.00 per person

## Special Effects

- ☞ Confetti Cannons—starting at \$500
- ☞ Indoor Fireworks—starting at \$500
- ☞ Outdoor Fireworks—starting at \$2,500
- ☞ Red Carpet (35' long)—\$200
- ☞ Custom Light Up Letters—priced per event basis

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



CATERING &  
SPECIAL EVENTS

## Customer Testimonials

### **Erica**

#### **Made the day so amazing and easy!**

Maureen and her team made the night so magical for us! She had did everything we requested and even added a surprise for us during the cake presentation! Our night was so perfect and we couldn't have asked for it to go any better! The venue was stunning! All the food was amazing and the drinks were great! The attention to detail made the night so much more special! Maureen and her team made sure we had everything we asked for and kept checking in on us throughout the night! We had such an amazing night I would recommend Rich's to anybody planning a wedding or special event!

### **Stephanie**

#### **The very best!**

There are a lot of decisions that go into a wedding, but selecting Rich's as our venue was hands down one of the easiest! From the initial viewing of the venue, to picking up our items after the wedding, and everything in between, the communication was fantastic. Maureen and her team were absolutely wonderful to work with and did all they could to make our day everything we wished for and more! All of our guests raved about the beautiful space, the amazing food, and delicious seasonal cocktails. If we had to do it all over again, Rich's would be our number one choice again!

### **Joseph**

#### **Incredible venue with amazing food**

Rich's was the perfect venue for our wedding day and made the planning process so easy. There were so many options for customization that we were able to have exactly what we wanted with the ease of everything being streamlined through one vendor. The space is incredible and the food was absolutely delicious. They were also very accommodating of the multiple dietary restrictions our guests had. I cannot say enough about how fantastic Maureen and her team were to work with. Would absolutely recommend Rich's to anyone planning a wedding!

### **Christina**

#### **Best in class!**

We could not be happier that we chose Rich's Atrium as our venue for our wedding reception! They transform the Atrium into gorgeous, elegant venue space. Maureen and her entire staff did an AMAZING job. The staff takes care of everything, from set up to tear down. There was not a detail that was missed and the service was impeccable. Maureen was wonderful to work with, was very attentive, and helped with every step along the way. The night of the wedding, both Maureen and Katie were there to make sure the night went perfectly. We had multiple guests comment on how delicious the food was, as well as ask us where the cake was from (we got our cake through Rich's bakery - Frost Artisan Bakery). We had indoor fireworks during our first dance which really added a "wow" factor! We cannot recommend Rich's enough - they truly are the best in class!

**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 2<sup>nd</sup> non-refundable deposit of 15% of the *estimated* balance is due 12 months prior to the event date, and a 3<sup>rd</sup> 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 \$5,000 {all menus must be approved by management}
- ☞ Fridays & Sundays \$13,000
- ☞ Saturdays \$15,000
- ☞ Holidays & Holiday Weekends minimum spending requirement determined on a per event basis

### Atrium Room Rental Fee:

- ☞ Mondays—Thursdays \$500 {not including weddings and galas}
- ☞ Fridays & Sundays \$1,500
- ☞ Saturdays \$2,000
- ☞ Gala Room Rental \$2,000
- ☞ Holidays & Holiday Weekends rental fee 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.

**Venue Rules & Restrictions:**

- All food, beverage, linens, up lighting, backdrops, and rentals must be exclusively provided by Rich's Catering & Special Events.
- The ONLY 2 Exclusive DJ Companies to provide their services to any event held in The Atrium @ Rich's are Toy Bros. Entertainment & Whirlin Disc Sound. You are REQUIRED to hire a DJ from one of the 2 companies.
- All live bands must be pre-approved by Rich's Catering & Special Events management.
- Helium balloons are not permitted.

**No exceptions will be made in regard to the above restrictions.**

**Miscellaneous:**

**An 8.75% sales tax & 20% administrative fee will be added to all charges.** Menu offering 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. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted. No exceptions. 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. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew. 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