

RICH'S

**CATERING &
SPECIAL EVENTS**

The Bank

2024 Catering Menu

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

www.richscatering.com

**VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE**



Memories in the Making

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

Akron Acres
Darwin Martin House
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	\$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	
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	
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 Brisée*

\$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, Pimentón Oil, Scallion, Caramelized Onion,
Avocado Cream, Corn Shell*

\$2.50



Clams Casino Tart

Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée

\$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 Grape, 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	

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



Crudité Display (GF)
Assorted Vegetables, Roasted Red Pepper Hummus, Caramelized Onion Dip, Basil Pesto
\$3.00 per person



Charcuterie (GF)
*Soppresata, 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, 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

Entrée Stations

Minimum of 3 Stations, not including Dessert

Garden Salad

\$8.00 per person

Fresh Baked Rolls, Breadsticks & Butter

Base

Romaine Lettuce, Mesclun Greens

Toppings

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

Dressings

Citrus Vinaigrette, Ranch Dressing



Composed Salads

\$11.00 per person

{Choose 3}

Assorted Fresh Fruit Salad

Seasonal Melons, Berries, Lemon Zest



Baby Greens Salad

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



Beet Salad

Roasted Beets, Goat Cheese, Candied Pumpkin Seeds



Chef Salad

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



Mediterranean Pasta Salad

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



Quinoa Salad

Quinoa, Dried Fruits, Fresh Citrus



Spinach Salad

Spinach, Bacon, Caramelized Onions, Red Wine Vinaigrette



Tri Colored Caesar Salad

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



Tuscan Antipasto Chopped Salad

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



Vegetable Salad

Seasonal Grilled Vegetables, Balsamic Vinaigrette

Entrée Stations

Minimum of 3 Stations, not including Dessert

Pasta Bar

\$11.00 per person

{Choose 2 Pastas}

Cheese Tortellini | Orecchiette | Gemelli | Mezza Rigatoni

{Choose 3 Sauces}

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

Additions

Baked Italian Meatballs \$2.50 per person



Sausage & Peppers \$3.50 per person



Gourmet Mac and Cheese Station

\$14.00 per person

BBQ Sauce, Sriracha, Frank's Red Hot Sauce

{Choose 3}

Traditional | Beer Cheese | 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



BBQ Station

\$13.75 per person

*Assorted BBQ Sauces, Cornbread, Coleslaw, Smoked Potato Salad,
Tomato Roasted Corn and Grilled Onion Salad, Candied Jalapenos*

{Choose 1}

BBQ Pork | BBQ Chicken | Beef Brisket

Entrée Stations

Minimum of 3 Stations, not including Dessert

Carving Station

Add GF Rolls \$0.50

Chef Attended

Top Round of Beef

Rolls, Au Jus, Condiments

1 meat: \$12.00 per person

2 meats: \$10.00 per person



NY Striploin of Beef

Rolls, Au Jus, Condiments

1 meat: \$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

Arancini Bar

\$9 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



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

Entrée Stations

Minimum of 3 Stations, not including Dessert

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



Fried Mac and Cheese Bar

\$8.00 per person

*Traditional Fried Mac and Cheese Squares {2 ½ 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

*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
Attendant Fee May Apply

Entrée Stations

Minimum of 3 Stations, not including Dessert

Kids Station

\$18.00 per person

Carrots, Celery Sticks, Ranch Dip

{Choose 5 Items}

Cocktail Franks in Puff Pastry

{3 per person}



Sliced Fresh Fruit

Yogurt Dipping Sauce



Hamburger & Cheeseburger Sliders



Chicken Nuggets



Mac & Cheese



Tater Tots



Popcorn Shrimp



Ketchup Cruncher Chips

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, Peanut Butter and Sea Salt, Brown Butter Chip Less & 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

\$2.00 per person

Soup

Butternut Squash Bisque

Chive Oil

\$4.00



Chicken Consommé

Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta

\$4.50



Italian Wedding

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

\$4.50



Minestrone

Croutons, Basil Oil

\$4.00



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

Entree

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, Oregano 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, Boursin, Sautéed 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*
\$6.50 per person

Event Enhancements

Lighting, Draping & Backdrops

- ☞ Wire-Free LED Up-lighting—\$25 per light (minimum of 2 lights)
- ☞ Living Wall Backdrop—\$500
- ☞ Gold, Silver or Black Shimmer Wall Backdrop—\$350 (for an 8'x8')
- ☞ Fabric Backdrops—starting at \$500 (for an 8'x8')
 - ☞ Firefly Lighting Effect—\$200 for 100 lights, \$400 for 200 lights
- ☞ White Flower Wall Backdrop—\$500
- ☞ Ceremony Arch (Wood Heptagon, Gold, Silver or Black Heptagon, Gold Silver or Black Circle & Wood Triangle) —\$60
- ☞ Neon Signs (options available)—starting at \$25

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, Rose Gold or Ivory Sequin Accent Linens—\$50 each
- ☞ Gold, Rose Gold or Silver Sequin Table Runners—\$5.00 each
- ☞ Table Bunting—\$100 for head table
- ☞ Gold, Silver, Purple, Rose Gold or Black Round Chargers—\$1.50 each
- ☞ Light Wood, Dark Wood or Grey Wood Chargers—\$2.00 each
- ☞ Ornate Chargers (Gold, Silver)—\$2.50 each
- ☞ Gold Wire Placemats—\$2.00 each
- ☞ Gold Starburst or Silver Glitter Charger—\$3.00 each
- ☞ Clear Beaded Charger—\$3.00 each
- ☞ Gold Trim Clear Charger—\$2.50 each
- ☞ Upgraded Table Numbers—\$5.00 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.50 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Skirting for Banquet Tables—\$18.95 each
- ☞ Full Length Linen for Venue's Banquet Tables—price varies

Food & Beverage

- ☞ Custom Labeled Wine Bottles—\$20 per bottle
- ☞ Custom Edible Favor—starting at \$3.50 each

Event Enhancements

Centerpieces & Centerpiece Enhancements

- ☞ Silver or Gold Candelabras with LED Taper Candles—\$30 each
 - ☞ Add Crystal or Pearl Garland—\$10 each
- ☞ Gold or Silver Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3 (limited supply)
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ☞ Gold Candle Holder Trio (includes candles)—\$30 each
- ☞ Gold Terrarium Trio—\$25 each
 - ☞ Add Firefly Lights—\$5 each
- ☞ Silver or Gold Mercury Glass Votives—\$0.50 each
- ☞ Tall Gold or Silver Mercury Glass Vase—\$10 each
 - ☞ Add Firefly Lights—\$5 each
- ☞ Gold or Silver 8 Arm Candelabras with LED Taper Candles —\$45 each
- ☞ Black Centerpiece Stand—\$10 each

Additional Services

- ☞ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
 - ☞ Additional charge for coat racks & hangers if not provided by the venue
- ☞ Gold Crystal, Silver Crystal, 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—price varies
- ☞ Ceremony Fee (includes rehearsal, set-up & coordinator)—\$500

Special Effects

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

Additional Required Items

- ☞ China, Glassware, Silverware—\$6.50 each
- ☞ White Glove Service—\$1.00 each per person
- ☞ Refrigerated Truck—\$500
- ☞ Delivery Charge —\$250

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



CATERING &
SPECIAL EVENTS

Customer Testimonials

Judith, Headway of WNY Spring Gala

Planning a nonprofit event is not a simple task. In spite of several necessary adjustments, Steve Guagliardi, his staff and The Atrium @ Rich's made the entire affair manageable, beautiful, delicious and memorable. Thanks so much!

Bridal Shower, Kaitlyn

Richs went above and beyond in every aspect of my shower ! They were so absolutely amazing!

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

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

Fifteen Cocktail Party, Tara

Fantastic service and quality of food! An amazing value! Can't say enough about the friendliness and professionalism of Rich's staff. Highly recommended.

Corporate Event, Suzanne

The services that Rich's Catering provided were outstanding and the food was great. I would definitely recommend and use them again for future events.

SPCA Grand Opening, Phil

Your entire staff from day one was understanding, pleasant, accommodating, respectful and ready to help in any way possible. From working within my budget, to helping select foods that would best fit my guests, to adding and subtracting rental items, to the quick responses---this team knows their stuff! The catering staff the night of my event were all super friendly and willing to assist with anything my team needed to help make the night special for my guests. I would recommend them over and over again!

Corporate Event

As always, Rich's was phenomenal to work with. Steve and his team are exceptional. They exhibit a superb attention to detail, the ability to immediately problem-solve, all while remaining fun, helpful, upbeat, and positive. They are simply a joy to work with!

Fallon Health Cocktail Party

Rich's Catering was extremely professional. I live in Massachusetts and was holding an event in Buffalo, NY. Rich's catering handled every aspect of my event from ordering tables, pipe and drape, and linen. The food was amazing, every guests enjoyed everything the catering company had to offer. They decorated the room beautifully. I will be using Rich's catering again and highly recommend them.

General Information

Deposits:

Rich's Catering & Special Events requires a **non-refundable \$1,000 deposit** to secure a date, and a 2nd non-refundable deposit of 25% of the *estimated* balance is due 6 months prior to the event date. These deposits will be applied towards your final bill at full value. In the event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits and rental fees. The exact prices for our menus will be released in January of the year the event takes place.

Guarantees:

A guaranteed number of guests to be served is required by Rich's Catering & Special Events at least 10 days prior to your function. In the event no guarantee is received, the expected number of guests as listed on the original contract will be applied.

Minimum spending requirements on food and beverage will apply before an 8.75% sales tax and 20% administrative fee are added.

- ☞ 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 or loss of any items left in any facility, prior to, during or following your wedding, meeting or banquet. Rich's Catering & Special Events is not responsible for any accident or incident occurring in a restricted area.

Billing:

Credit card payment will only be accepted for the 1st deposit. The 2nd deposit and all other deposits must be paid by certified check, money order, personal check or cash. Personal checks must be received and dated 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **No exceptions will be given regarding billing.** Fifth hour bar extensions will be \$5.00 per person based on the original number of guests in attendance.

Miscellaneous:

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

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Notes