



CATERING & SPECIAL EVENTS

2017 Shea's Performing Arts Center 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



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Welcome

Thank you for your interest
in Rich's Catering & Special Events
at Shea's Performing Arts Center!

When it comes to good taste,
our professional culinary team will prepare
your selections from our extensive menu,
which can be customized to suit any event.

Our service is impeccable.

Our event planning will be flawless
from cuisine to décor.

**An event by Rich's Catering & Special Events
is an event to be remembered!**

Please call (716) 878-8422
to book your occasion,
or to acquire additional information.

**We look forward to the opportunity to impress
you and your guests with the event of the year!**

Hors D'oeuvres

Minimum 50 pieces of each kind

Scallop B.L.T.
tomato bacon jam, cucumber,
potato crisp
\$4.00



Edamame Falafel
ground edamame fritter, tzatziki,
parsley
\$1.25



Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil
\$1.75



Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro
\$1.75



Chicken Swedish Meatballs
classic sauce, chives
\$1.25



Deconstructed Spanakopita
spinach "mousse", feta,
phyllo cup
\$1.75



Bite Size Buffalo Chicken Slider
crispy chicken, frank's red hot,
blue cheese, slider roll
\$1.50



Bite Size Beef on Weck Slider
shaved roast beef, horseradish aioli,
slider roll
\$1.75



Smoked Beef Brisket
banana bread, mango chutney, cream cheese
\$1.75



NY Strip
horseradish, shiitake marmalade,
garlic crostini
\$2.25



Crab Cakes
remoulade, fried capers
\$2.25



Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic
\$2.00



Hors D'oeuvres

Minimum 50 pieces of each kind

Ricotta Gnocchi

basil aioli

\$1.25



Shrimp Quesadilla

monterey jack, citrus cream, cilantro

\$1.25



Sausage Stuffed Peppadew

basil crème

\$1.50



Shrimp Roll

cocktail shrimp "salad", top split bun

\$2.00



White Pizza

grilled dough, garlic oil, roma tomato,
fresh mozzarella, fried basil

\$1.50



Beer Cheese Pretzel

pretzel crisp, beer braised onions,
smoked cheddar, pickled mustard seeds

\$1.50



White Truffle Arancini

fried shitake, béchamel

\$1.75



Fried Bologna Slider

sautéed onion, whole grain mustard aioli

\$1.50



Buffalo Chicken "Dip"

phyllo cup, celery and carrots,
blue cheese vinaigrette

\$1.75



Baba Ghanoush

toasted flatbread, pickled carrot salad,
tomato, mint

\$1.50



Lox & Chips

potato chip, crème fraiche, capers,
fennel cured salmon

\$2.00



Beet & Berry Crostini

pickled strawberry, grape, golden beet,
walnut crème

\$1.50



Please inquire about custom designed or themed hors d'oeuvres.

Stationary Hors d'oeuvres

Cheese and Fruit Display

cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar,
grapes, dried fruits, nuts, jams, crackers & preserves
\$6.50 per person

Crudité Display

assorted vegetable spears in shooter cups
assorted dips: romesco, hummus, olivade
\$3.75 per person

Baked Brie

One Kilo Wheel
\$2.50 per person
50 person minimum per style
{Choose brie style}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

Creative Additions

Add on to an existing station, or choose a minimum of three to create your own station

Fresh Sliced Seasonal Fruit Display

\$3.00 per person



Romesco

\$1.00 per person



Assorted Olives

\$1.00 per person



Dried Sausages

\$5.50 per person



Marinated Tomato Salad

\$1.00 per person



Marinated Grilled Vegetables

\$1.00 per person



Artisan Bread Display

five assorted breads, assorted dips, & flavored whipped butters in mason jars
\$2.00 per person

Iced Jumbo Shrimp Display

\$2.50 per shrimp
cocktail sauce

Salmon One, Two, or Three Ways

\$10.00 per person
50 person minimum
cucumbers, tomato, capers, red onions,
hard cooked egg, cream cheese, crackers

Chilled Poached Salmon



Smoked Salmon



House Cured Salmon



**Seafood Display “On the Half Shell”
A La Carte**

Raw Clam

\$1.75 per piece



Steamed Clam

\$2.00 per piece



Clams Casino

\$2.00 per piece



Raw Blue Pointe Oyster

\$3.00 per piece



Garlic Oyster

\$2.75 per piece



Oyster Rockefeller

\$3.00 per piece

Entrée Stations

Minimum of 3 stations
not including dessert

Chowder Station

\$8.00 per person

Create your own chowder:

potato leek chowder, manhattan tomato broth, little neck clams, shrimp, salmon, corn, bell pepper, jalapeno, bacon, potato, cauliflower, fennel, onions, leeks, carrots, celery, parsley, cilantro, cheddar cheese, sour cream, butter

Garden Salad Station

\$6.75 per person

Romaine Lettuce	Mesclun Greens
☞	☞
Grape Tomatoes	Cucumbers
☞	☞
Carrots	Bell Peppers
☞	☞
Sliced Mushrooms	Black Olives
☞	☞
Garbanzo Beans	Baby Peas
☞	☞
Fresh Corn	Parmesan Cheese
☞	☞
Crumbled Blue Cheese	Croutons
☞	☞
Balsamic Italian Vinaigrette	Ranch Dressing
☞	☞
Citrus Vinaigrette	Rolls & Breadsticks
☞	☞

Composed Salad Station

\$8.00 per person

{Choose 3}

Tri Colored Caesar Salad

romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon

☞

Chef Salad

iceberg and romaine lettuce, grape tomatoes, cucumbers, black olives, julienne carrot, house made croutons, lemon balsamic dressing

☞

Baby Greens Salad

dried cranberries, dried apricots, shaved ricotta salata, savory granola, red wine vinaigrette

☞

Assorted Fresh Fruit Salad

seasonal melons, berries, lemon zest



Mediterranean Pasta Salad

cheese tortellini, sundried tomato, feta cheese, kalamata olives, spinach,
roasted red pepper, oregano vinaigrette



Spinach Salad

spinach, bacon, caramelized onions, red wine vinaigrette



Quinoa Salad

quinoa, dried fruits, fresh citrus



Tuscan Antipasto Chopped Salad

capicola, soppressata, salami, banana peppers, provolone, olives, sundried tomatoes, fennel,
cured olive white balsamic vinaigrette



Vegetable Salad

seasonal grilled vegetables, balsamic vinaigrette



Beet Salad

roasted beets, goat cheese, candied pumpkin seeds



Pasta Bar

\$10.00 per person

italian loaf bread & freshly grated parmesan

{Choose 2 pastas}

Cheese Tortellini



Orecchiette



Gemelli



Mezze Rigatoni



{Choose 3 sauces}

Marinara



Alfredo



Romesco



Pesto Cream Sauce



Sundried Tomato Pesto



Bolognese



White Wine Clam Sauce



Puttanesca



Vodka Sauce



Carbonara



Oil & Garlic



Roasted Red Pepper Tomato Sauce



Additions:

Baked Italian Meatballs

add \$2.50 per person



Sausage & Peppers

add \$3.50 per person



Carving Station

Chef Attended

Top Round of Beef
rolls, au jus, condiments
\$5.00 per person



NY Striploin of Beef
rolls, au jus, condiments
\$7.50 per person



Breast of Turkey
rolls, gravy, condiments
\$5.00 per person



Fresh Ham
rolls, whole grain mustard cream,
condiments
\$5.00 per person



Tenderloin of Pork
rolls, bourbon cherry demi, condiments
\$6.50 per person



Italian Sausage
rolls, condiments
\$6.50 per person



Chicken Sausage
rolls, condiments
\$6.50 per person



Prime Rib of Beef
rolls, au jus, condiments
\$8.50 per person



Tenderloin of Beef
rolls, au jus, condiments
\$15.00 per person



Loin of Pork
rolls, gravy, condiments
\$4.50 per person



Smoked Ham
rolls, whole grain mustard cream,
condiments
\$5.00 per person



Whole Salmon
citrus beurre blanc
\$6.00 per person



Chorizo Sausage
rolls, condiments
\$6.50 per person



Polish Sausage
rolls, condiments
\$6.50 per person



Koulibiac of Salmon
\$12.00 per person

BBQ Station

\$12.00 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

Gourmet Mashed Potato Station

\$10.00 per person

Served in a mason jar

Red Skinned Smashed Potatoes



Mashed Sweet Potatoes



Traditional Whipped Potatoes



Toppings include:

Roasted Breast of Turkey



Corn



Sour Cream



Red Bell Peppers



Cheddar Cheese Sauce



Whipped Butter



Broccoli



Bacon



Chives



Cranberry Sauce



Pepperjack Cheese



Turkey Gravy



Cinnamon Honey Butter

Gourmet Mac & Cheese Station

\$10.00 per person

buttered bread crumbs, bbq sauce, sriracha,
frank's red hot sauce & shredded cheddar cheese

{Choose 3}

Traditional



B.L.T.



Oyster Mushroom, Spinach,
Manchego



Truffle



Shrimp, Corn, Poblano



Caramelized Onion, Thyme, &
Parmesan



Lobster
add \$2.50 per person

Buffalo, N.Y. Station

\$12.50 per person

carrots, celery, blue cheese dipping sauce

Chicken Wings

{3 per person, choose 1 sauce}

mild, medium, hot, bbq, garlic parmesan



Tomato Mac & Cheese



Chicken Fingers

{2 per person, choose 1 sauce}

mild, medium, hot, bbq, garlic parmesan



Pizza Logs with Marinara Sauce

{1 per person}



Your choice of:

Beef on Weck Sliders OR Buffalo Chicken Sliders

{1 per person}



Asian Station

\$11.50 per person

Choose 5 items. Feel free to mix and match from any country

Additional items may be added for an extra charge

China

beef & broccoli in garlic sauce, sweet & sour chicken,
vegetable potstickers, pork potstickers, scallion pancakes



Japan

sticky rice cups, sushi rolls {3 per person},
nigiri {3 per person; add \$5.00 per person}



Vietnam

chili shrimp,
grilled shrimp cakes on sugar cane skewers {add \$1.00 per person}



Thailand

thai curry udon noodle, pad thai, green papaya salad



Korea

bo ssam {lettuce wraps to include: bibb lettuce, pickled cucumbers,
carrots, cilantro, scallion salad, peanuts, hoisin & sriracha},
kim chi braised chicken, bulgogi {korean grilled beef}



Mediterranean European Station

\$14.00 per person

Choose 5 items. Feel free to mix and match from any country
Additional items may be added for an extra charge

Spain

tortilla española, tomato toast with serrano ham,
gazpacho shooters, romesco with flat breads,
paella {add \$3.00 per person}, shrimp gazpacho salad {add \$2.00 per person}



Italy

pizzettas trio, house made focaccia, marinated peppers, white bean salad,
grana padano & pecorino cheeses, stuffed banana peppers,
arancini with tomato sauce {add \$2.00 per person}, italian meats {add \$1.00 per person}



Greece

falafel, hummus, grilled chicken kebobs, tzatziki sauce,
roasted eggplant puree with walnuts & yogurt, pita bread, flatbreads,
cucumber feta salad, marinated feta with orange, mint & olives



France

pork rillettes with baguettes, coq au vin vol au vent, tarte flambées,
shaved vegetable salad with fine herb vinaigrette,
carved steak frites {add \$2.00 per person}, ahi tuna salad nicoise {add \$3.00 per person}

Latin American Station

\$14.00 per person

Choose 5 items. Feel free to mix and match from any country
Additional items may be added for an extra cost

Mexico

baja style fish taco, carnitas tacos, pork tamales, tortilla chips with black bean & corn salsa,
pico de gallo, corn on the cob with ancho, lime queso blanco



Central America

arepas con queso, empanadas {add \$1.00 per person},
flank steak with chimichurri {add \$2.00 per person}



South America

ceviche with coconut milk, lime & cilantro



Caribbean

bean & rice salad, jamaican beef patties, house made mango chutney, coconut shrimp,
jerk chicken {add \$2.00 per person}

Small Plates Station

Minimum of 4 stations

Salad

charred corn, tomato, arugula, roasted poblano, cilantro lime vinaigrette

\$5.00 per person



Salad

mesclun greens, hazelnuts, pickled shallots, basil, tarragon, champagne dijon vinaigrette

\$5.00 per person



Beef

sous vide NY striploin, horseradish caraway potato puree, shallot confit, julienne greens, demi sauce

\$8.00 per person



Scallop

pan seared scallop, potato puree, truffled oyster mushroom, asparagus, frizzled leek, hazelnut vinaigrette

\$9.00 per person



Pork Belly

smokey potato puree, calabrian chili, kale

\$7.00 per person



Shrimp

jumbo shrimp scampi, chorizo, cheddar grits, scallions

\$6.50 per person



Crab Cake

old bay remoulade, sweet corn tomato basil salad, sriracha frites

\$7.00 per person



Chicken

pressed chicken thigh, sour cream potato puree, asparagus, crisp bacon, chicken jus

\$6.50 per person



Short Rib

braised short rib, green peppercorn sauce, mushroom ragu, lemon confit, chives

\$8.00 per person



Ratatouille

goat cheese tart, roasted ratatouille, herb salad

\$5.50 per person



Cauliflower

whole roasted, fontina parmesan panna, charred onion, preserved lemon, parsley

\$5.50 per person



Rollatini

zucchini, mushroom risotto, butternut sage sauce, toasted pecan

\$5.50 per person



Kids Station

\$13.50 per child

carrots & celery sticks with ranch dip

{Choose 5}

Cocktail Franks in Puff Pastry



Sliced Fresh Fruit
with yogurt dipping sauce



Ketchup Cruncher Chips



Tator Tots

Popcorn Shrimp



Hamburger &
Cheeseburger Sliders



Mac & Cheese



Chicken Nuggets

Dessert Stations

Dessert Assortment & Coffee Bar

\$4.50 per person

Assorted Handmade
Bite Size Desserts



Assorted Cookies
chocolate chip, sugar & macadamia nuts



Brownies



Regular Coffee, Decaf Coffee, Tea,
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Layered Dessert Cups & Coffee Bar

\$4.50 per person

{Choose 3}

Tiramisu



Raspberry Chocolate



Chocolate Overload



Brown Butter Caramel Apple Pie



Roasted Pear Spice Cake



Lemon Drops



Strawberry Shortcake
with buttermilk biscuit & vanilla bean cream



Regular Coffee, Decaf Coffee, Tea
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Cookies & Coffee Bar

\$6.00 per person

Coconut Macaroons
with chocolate drizzle



Biscotti



Stuffed French
Macaroons



Chef's Choice Brittle



Regular Coffee, Decaf Coffee, Tea
flavored syrups, whipped topping, creamer, sugar & sugar substitute

Mini Desserts & Coffee Bar

\$6.50 per person

Assorted Mini Push Pop Desserts



Mini Crème Brûlée Spoons



Mini Churros

with mexican dipping ganache



Regular Coffee, Decaf Coffee, Tea

flavored syrups, whipped topping, creamer, sugar & sugar substitute

Ultimate Dessert Assortment & Coffee Bar

\$7.50 per person

Chocolate Oblivion Mousse Cake



Carrot Cake



Seasonal Cheesecake



Lemon Sour Cream Cake



Assorted Handmade Bite Size Desserts



Brownies



Assorted Cookies

chocolate chip, sugar & macadamia nuts



Regular Coffee, Decaf Coffee, Tea

flavored syrups, whipped topping, creamer, sugar & sugar substitute

Create You Own S'mores Bar

\$6.00 per person

graham crackers, hershey chocolate bars, marshmallows,
peanut butter, nutella

Additional Offerings

Chocolate Covered Strawberries {seasonal}

\$1.75 each



Assorted Hand Made Truffles

\$1.75 each



Mini Cannolis

\$2.25 each



Italian Cookies

\$15.00 per pound

{Choose 2 per pound}

lemon drops, sesame cookie, cucidati, italian biscotti,
ricotta drop, chocolate spice balls

Custom desserts available upon request

Sit Down Dinner

All dinners are served with Rich's freshly baked rolls and coffee service.
Specialty breads are available for bread baskets upon request for \$0.50 per person.

Soup

Chicken Consommé
braised carrots, celery, fennel, onion, farfalline pasta
\$3.50



Corn & Lobster Bisque
corn, bell pepper, chives
\$4.50



Minestrone
basil oil, crostini
\$3.50



Italian Wedding
meatballs, spinach, carrots, celery,
onion, acini de pepe
\$3.50



Oven Roasted Tomato Fennel
quinoa crispies, parsley oil
\$3.50



Chicken Tortilla
pulled chicken, corn, poblano, cilantro,
avocado lime crema
\$3.50

Appetizer

Modern Shrimp Cocktail
jumbo shrimp, spicy tomato syrup, horseradish "mayo",
soy drops, micro wasabi
\$9.00



Rustic Goat Cheese Tarte
smoked caramelized onion, tomato fondue, mâche
\$6.00



Vegetable Frittata
roasted bell pepper, zucchini, portobello mushroom, potato, basil,
scallion cream cheese, kalamata olive
\$7.00

Salad

Tri Colored Caesar

romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon

\$5.50



Garden Salad

iceberg and romaine lettuce, tomatoes, cucumbers, radish,
carrots, house made croutons, lemon balsamic dressing

\$4.00



Baby Greens

shaved fennel, pickled dried cherries, crumbled goat cheese, seed granola,
orange zest, house vinaigrette

\$4.50



Roasted Heirloom Beets

compressed cucumber, candied walnuts, frisee, first light goat cheese coulis,
mâche, walnut vinaigrette

\$7.00



Modern Caprese

basil marinated tomato, burrata cheese, golden tomato gelee,
baby arugula, tomato cloud, bread crisp

\$8.00



Entrée

Chicken Chardonnay

fingerling smashed potatoes, boursin creamed spinach, chive butter, fine herb sauce

\$18.00



Pan Roasted Chicken Breast “Flavors of Cassoulet”

smoked potato puree, heirloom baby carrots, oven dried tomato “confit”, haricot verts,
bacon, chicken sausage, jus gras

\$18.00



Buffalo Chicken

bacon potato “salad”, roasted asparagus, carrot celery slaw, frank’s beurre blanc,
crumbled blue cheese & celery slaw

\$17.00



Chicken “B.L.T.”

b.l.t. risotto, bacon, arugula, tomatoes, “ranch” cream, bacon lardons, fried chives

\$17.00



Basque Frenched Chicken

saffron rice, asparagus, chicken chorizo, roasted red pepper, green onions,
cilantro, sofrito beurre blanc

\$18.00



Frenched Chicken Piccata

forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce

\$17.00



Frenched Chicken Marsala

toasted wild mushroom orzo, roasted vegetable timbale, marsala sauce,
fried shiitake mushrooms

\$17.00



Frenched Chicken Caprese

basil pesto, herb roasted tomato, provolone, basil boursin orzo, roasted red peppers,
spinach, balsamic red wine demi sauce

\$18.00



“Beef on Weck”

filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce,
cabernet demi sauce, fried pickled shallots

\$27.00



Beef Two Ways

24 hour beef short rib, croquette of truffle beef short rib, chive potato puree, haricots verts,
wild mushroom, banyuls demi sauce

\$31.95



Filet of Sirloin

creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce

\$27.00



Beef & Potatoes

filet of sirloin, crispy potatoes, creamed spinach puree, oyster mushrooms,
cabernet demi sauce, pickled mustard seeds

\$30.00



Pork Saltimbocca

prosciutto, fried sage, madeira demi, cavatelli, wild mushroom ragu,
rapini, pancetta crisp

\$19.00



Blue Crab Encrusted Sole

forbidden rice, roasted red pepper, fennel, corn, green beans, citrus beurre blanc,
crispy leeks

\$19.00



Salmon

dijon potato puree, roasted carrots, dill, pickled cucumber, compressed fennel,
braised fennel, orange beurre blanc

\$29.00



Roasted Salmon

spinach soubise, purple fingerling potatoes, sea bean, asparagus, lemon confit,
anise beurre blanc

\$29.00



Peppercorn Crusted Salmon

vermouth scented cream, dijonaise fingerling potatoes, braised fennel leeks,
citrus salad

\$26.00



Pan Seared Scallops

bacon whipped potatoes, asparagus, brown butter beurre blanc, truffle crispy shallots

\$34.00



Roasted Scallops

smoked potato puree, leeks, celery, asparagus, brown butter almond crumble,
lemon caper beurre blanc

\$34.00



Roasted Jumbo Prawns

togarashi cheddar polenta, andouille sausage, bell peppers, sauce sofrito,
cheddar corn fritter, salsa verde

\$36.00



Pan Seared Halibut

roasted garlic potato puree, bell pepper confit, chipotle beurre blanc

Seasonally Priced



Pan Seared Halibut

chorizo, white bean, leeks, celery, herb roasted tomato, sauce bouillabaisse,
saffron rouille

Seasonally Priced



Duo Entrée Option

Filet of Sirloin & Jumbo Prawn

potato mousseline, julienne vegetables, fines herb butter, green peppercorn horseradish demi

\$28.00



Filet of Sirloin & Frenched Chicken Breast

garlic confit potato puree, roasted vegetable tart, bordelaise sauce

\$26.00



Filet of Sirloin & Lump Crab Cake

béarnaise potato puree, asparagus zucchini spinach tart, jus gras, chives

\$28.00



Pan Roasted Chicken Breast & Faroe Island Salmon

toasted ancient grains (sorghum, lemon confit, parsley), farmstand vegetable bagna cauda,
pink peppercorns, lemon beurre blanc

\$26.00

Vegetarian

Roasted Vegetable “Osso Buco”

carrot, king oyster mushroom, red pearl onion, chives, celery root potato puree,
cabernet vegetable demi sauce

\$18.00



Fall / Winter Rollatini

zucchini, wild mushroom risotto, pecans, butternut squash, sage, brown butter crumble

\$18.00



Spring Rollatini

zucchini, asparagus risotto, braised fennel, celeriac puree, pea shoots, fennel chip

\$18.00



Summer Rollatini

zucchini, tomato basil risotto, confit of tomato garlic and shallot, cacio e pepe sauce,
parmesan crumble, fried basil

\$18.00



Cauliflower

roasted cauliflower, fontina parmesan panna, charred onion, preserved lemon,
cauliflower parmesan black pepper crumble, parsley

\$18.00

Dessert

Panna Cotta

vanilla bean panna cotta, pomegranate coulis

\$4.50



Lemon Curd Tartlet

lemon curd, meringue, candied lemon

\$4.50



Seasonal Cheesecake

maple mascarpone, pumpkin spice, or ny style with fresh berry compote

\$3.50



Opera Torte

almond sponge cake, coffee buttercream, chocolate ganache

\$4.50



Chocolate Gateau

flourless chocolate torte, vanilla bourbon ganache, chocolate bark

\$5.00



Salted Caramel Tower

chocolate cake, salted caramel, whipped topping, chocolate tear drop

\$6.00

Specialty or themed menus priced upon request

Late Night Station

Add a late night station to any of our wedding packages!

Pretzels & Cheese

fresh baked soft pretzels with a beer cheese sauce & mustard

\$3.50 per person



Mini Chicken Finger Subs

\$3.50 per person



Mini Beef on Weck

\$4.00 per person



Hot Dog Bar

hot dogs, buns, ketchup, mustard, relish, pickles, sauerkraut, chili, cheese sauce, chopped onions

\$5.50 per person



Pizza & Wings

\$6.50 per person



Poutine

fries, gravy, cheese curds

\$6.50 per person



Sliders & Chips

bacon cheeseburger sliders, buffalo chicken sliders, & crab cake sliders with house made potato chips

\$8.00 per person



Nacho/Taco Bar

tortilla chips, flour tortillas, ground beef, grilled chicken strips, lettuce, tomato, shredded cheese, onions, salsa, cheese sauce, olives, jalapenos, guacamole, sour cream

\$9.00 per person



Walk Around Tacos

individual bags of Doritos & Fritos with toppings of ground beef, shredded cheese, shredded lettuce, salsa, sour cream

\$7.00 per person



Chips & Dip

house made chips, caramelized onion dip, dill dip & ranch dip

\$3.50 per person



Popcorn Bar

fresh popped buttered popcorn with 3 assorted flavored shakes to flavor popcorn

\$4.50 per person



Cotton Candy

2 flavors of cotton candy spun right in front of your guests

\$3.50 per person

\$100 attendant fee



Snow Cones

with 5 assorted flavored syrups

\$4.50 per person

\$100 attendant fee

ask us about our boozy snow cone upgrade!!



Ice Cream Sundae Bar

2 ice cream flavors, chocolate sauce, warm strawberry sauce, caramel sauce, whipped topping, plus your choice of 5 assorted toppings

\$6.50 per person

\$100 attendant fee



Cookies & Milk Bar

assorted fresh baked cookies, regular milk, chocolate milk, adult milk (contains alcohol)

\$6.50 per person



S'mores Bar

graham crackers, marshmallows, milk chocolate bars, dark chocolate bars, fluff, peanut butter cups, fudge strip cookies, bananas, Nutella

\$7.00 per person



Chocolate Fountain

melted chocolate, pound cake, strawberries, marshmallows, graham crackers, pretzel logs, pineapple, sugar cookies, oreos

\$8.00 per person

Event Enhancement Options

- ☞ VIP Wine Glass Upgrade—\$2.00 per person for dinner, \$4.00 per person for bar & dinner
- ☞ VIP Silverware Upgrade—\$3.00 per person
- ☞ Wire-Free LED Up-lighting—\$50.00 per light {minimum of 2 lights}
- ☞ Chair Sash—\$2.00 each
- ☞ Mahogany Chiavari Chair with White or Ivory Cushion—\$6.50 each
- ☞ Ice Sculpture Luge—starting at \$400 (1 block sculpture)
- ☞ Custom Event Scent—\$100
- ☞ Fabric Backdrops—starting at \$400
- ☞ Firefly Lighting Effect—\$200 for 50 lights, \$400 for 100 lights, \$800 for 200 lights
- ☞ Bling Cake Stands—round 12” \$25.00, round 15” \$50.00,
round 20” \$75.00, square 15” \$25.00
- ☞ Gold or Silver Round Chargers—\$1.00 each
- ☞ Gold or Silver Rhinestone Chargers—\$6.50 each
- ☞ Gold or Silver Crocodile Pattern Chargers—\$3.00 each
- ☞ Gold or Silver Vintage Paisley Print Chargers—\$3.00 each
- ☞ Wavy Edge Chargers {in 7 different colors!}—\$2.50 each
- ☞ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table,
\$50 for cake table, \$20 per guest table
- ☞ Rhinestone Napkin Buckle—\$1.00 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$0.50 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Table Under Lighting—\$50.00 per table
- ☞ Table Bunting—\$100 for head table, \$100 for registration table,
\$50 for cake table, \$10 per guest table
- ☞ Restroom Amenity Baskets—\$50.00 each
- ☞ Silver Candelabras with LED Taper Candles—\$30.00 each
- ☞ Ceremony Fee—\$500 {includes rehearsal, set up & coordinator}
- ☞ Rhinestone Gift Box—\$50.00
- ☞ Rhinestone Candle Holders—\$20.00 for set of 2, \$25.00 for set of 3
- ☞ An assortment of linen colors & patterns—pricing upon request

Our trained event designers can fulfill any request just ask!

Rich's Catering & Special Events

Customer Testimonials

Camp Good Days Holiday Party: 12/04/2016

Thoroughly impressed with everything from initial planning stages to preparation to day-of service. Utmost professional in every way in addition to being extremely flexible and friendly to our guests. Kudos to the Rich's team for an event that went beyond my expectations.

Fallon Health Cocktail Party: 10/06/2015

Rich's Catering was extremely professional. I live in Massachusetts and was holding a 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.

Wedding Anniversary: 09/05/2015

Steven Guagliardi did it again. This is the third time we have used Rich's to cater our event. The first time was a ladies luncheon/ tea party. The next was a Black & White Ball. We went to Steve with our dream and he helped to make it come true. We entered the Atrium to the sound of a stringed quartet and a strolling violinist. The guest we invited are still talking about the food, it was truly a dream come true. Just when we thought it couldn't be topped, Steve did it once again. Steve is a true professional, we felt like honored guest at our own 40th Anniversary. Steve and his staff really do make dreams come true

Albright-Knox Summer Celebration: 06/19/2015

The Albright-Knox Art Gallery recommends highly the complete services of Rich products Corporation specifically their Catering and Events Department. Their understanding of the requirements of our event, the creative food choices and attention to detail is superior. William Kreiner; Executive Chef and General Manager's culinary talents are second to none. Catering Event Planner Steve Guagliardi made sure our event was continuously on schedule and ready for our guests.

Baby Shower: 08/31/2015

Over the top--more then I could have imagined. Service was exceptional. I could not have been happier. Your company is truly blessed to have someone (Steve) with his talents, communication skills and professionalism. His attention to detail is phenomenal. Staff who worked with Steve was also wonderful. The quality of food and presentation was outstanding. Our friends are still talking about the shower. I would certainly recommend Rich's to anyone having a special event.

Birthday Party: 06/21/2014

Where should I begin?!? It started with a phone call! Steve came out to my home, which was the venue, and I explained my vision. After the initial meeting on April 15th, I barely had any contact with Steve because I had complete confidence that he was taking care of everything. He certainly was! I never could have imagined the party being as amazing as it was. Our guests RAVED about the food and the service! No detail was overlooked. I will certainly be using Rich's for our big events. Steve and his team were BEYOND AMAZING!

Buffalo Zoo: 06/12/2015

We love working with Rich's. They have done many events for us. There is NO catering kitchen here at the Zoo and they are able to work around all of the crazy restrictions we present to them.

Wedding: 09/03/2016: Anne & John

Other than deciding to marry my husband, I would say that choosing Rich's catering was the best decision I made for my wedding. The entire staff of Rich's catering is attentive, friendly, organized, and extremely responsive. The food was outstanding and the level of service was exceptional. We had our reception at the Connecticut Street Armory. The location was amazing and Rich's made it easy to have the wedding off site. Rich's offered the level of quality I wanted for my wedding and they provided numerous options in style, decor, and service to meet my financial budget. It was truly outstanding. I highly recommend contacting Rich's Catering!

Wedding: August 2016

Amazing experience! I've never experienced so many compliments about a venue and I'm an event planner! My guests were thrilled with the service, the space & the food. Such a fanatic open layout - people loved the renovated Atrium. The staff was great to work with throughout the planning process. They provided wonderful touches like a fully stocked bar/snacks for the bridal party before the reception. The atrium room is beyond spacious and the lighting is fantastic. The cocktail area is secluded yet inviting. The fireplace was a hit with guests looking for a unique photo spot. The restrooms were also spacious and clean. The guests raved about the FOOD all night. Such a wonderful venue. Highly recommend!

Wedding: 07/16/2016: Andrea & Chris

Stop what you are doing and call Steve at Rich's catering to make your wedding unforgettable. His attention to detail and experience made our wedding planning easy and sometimes fun! Guests couldn't say enough about how great the food was. We had our wedding at the armory - a location that doesn't have a kitchen so we were worried about the food staying fresh and hot. We had so many great compliments about how great the food was. Everything was perfect and you can't hire a better person to help you than Steve and his great team. Thanks for making our day so special!

Wedding: 07/23/2016: Lindsay & Brent

We were so thrilled with everything Steve and his crew did to make our reception the excellent party that it was! Whether it was accommodating our little niche needs or just the rapid-fire response time to any question we had, by phone or email, they helped us settle into the planning and made sure we were comfortable with every choice. We did a lot of little things on our own and even if our instructions weren't meticulous, they seemed to read our minds and make sure the final set up was grand. (Shout out to Taylor!) The atrium truly transformed into a beautiful reception hall and dance floor and we couldn't have been happier.

Wedding: 09/10/2016: Allison & Jon

Wow, no words can explain what a wonderful job Riches Catering did for my Daughter's wedding. Not one complaint and here it is almost two weeks later and everyone is still talking about it. We could not have asked for anything more, between Steve and Taylor not one detail was missed. Anything and everything we asked for was taken care of with a smile and upmost professionalism. My Daughter wanted a fairy tale wedding and to be the princess of the day, Rich's, Taylor and Steve gave her exactly that, thanks for everything!

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable **\$1,000 deposit** to secure a date and a non-refundable **\$1,500 deposit six months prior to event**. These deposits will be applied towards your final bill at full value. In the event that the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits and rental fees.

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 that no guarantee is received, the expected number of guests as listed on the original contract will be applied.

Minimum spending requirements will apply on food, before an 8.75% sales tax and 20% in surcharges are added {surcharge includes 14% gratuity & 6% non-gratuity administrative fee}.

Minimum spending requirements on food before 8.75% sales tax and 20% surcharges are added:

- ☞ Friday: \$6,000
- ☞ Saturday: \$6,500
- ☞ Sunday: \$3,000
- ☞ Monday—Thursday: \$2,500
- ☞ 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.

Billing:

All functions must be paid for by cash or certified check {**credit cards are not accepted for final payment**}.

Miscellaneous:

8.75% sales tax & 20% in surcharges {surcharge includes 14% gratuity & 6% non-gratuity 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 property 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. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew for all service. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. If you have young children 10 and under and special children's meals are ordered for that purpose, they will be charged a lower package rate. All place cards must be marked with an entrée choice.

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Notes