

**RICH'S**

CATERING &  
SPECIAL EVENTS

# *The Legacy*

# 2025 Wedding 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*

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

Akron Acres

Shea's Performing Arts Center

The Bank

The Legacy on 18 Mile Creek

Buffalo AKG Art Museum

**We would be happy to consider any venue you have in mind!**

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

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

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

We also specialize in customizing menus.

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

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

Life's most special moments are meant to be experienced and savored, unrestricted by stress and worry.

Leave the details to us. Go enjoy the moment.

**Come experience our award-winning service for yourself!**

**(716) 878-8422**

# Sapphire Wedding Package

\$74.00 per person

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

## 4 Hour Open House Bar

No shots!

"Nothing good comes from doing shots!"

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

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

Assorted High Noon Upgrade for \$4.00 per person

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

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

## Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



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

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

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

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

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

Add GF Crackers \$0.50 per person

## Baked Brie

{Choose 1}

Buffalo Chicken

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



Caprese

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

### Salad Course

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

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

#### House Salad

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

### Entrée Course

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

#### Chicken

##### Frenched Chicken

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



##### Pan Roasted Breast of Chicken

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

#### Beef

##### Grilled Filet of Sirloin

*Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce*



##### Steak Frites

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

#### Fish

##### Crab Cakes

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

#### Duo

##### Filet of Sirloin and French Chicken

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

#### Vegetarian

##### Butternut Squash Mushroom Rollatini

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



##### Southwest Quinoa

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

Kid's Meal Package

10 & under

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

Dessert Course

Serve or Station Client's Wedding Cake

Coffee Service

Coffee & Dessert Station

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

Regular Coffee, Decaf Coffee, Tea

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

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

# Emerald Wedding Package

\$94.00 per person

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

## 4 Hour Open Premium Bar Champagne Toast for All Guests

No shots!

"Nothing good comes from doing shots!"

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

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

Assorted High Noon Upgrade for \$4.00 per person

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

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

### Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



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

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

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

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

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

Add GF Crackers \$0.50 per person

### Baked Brie

{Choose 1}

Apricot and Almond

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



Buffalo Chicken

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



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



Caramelized Onion & Bacon  
Roasted Garlic Boursin Sauce, Crackers and Crostini



Stuffed Banana Pepper  
Italian Sausage, Four Cheeses, Pomodoro Sauce, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

Avocado Toast  
Crushed Avocado, Maldon Salt, Crispy Shallot



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



Beef Wellington  
Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry  
Add \$1.00 per person



Buffalo Chicken Croquette  
Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves



Cacio e Pepe Arancini  
Carnaroli Rice, Pecorino Romano, Parmesan, Black Pepper,  
Roasted Garlic Panna



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



Cheddar Arancini  
Bacon Jam



Crab and Shrimp Poppers  
Remoulade



Goat Cheese Fritter  
Tomato Jam, Basil



Mini Beef on Weck  
Slow Roasted Beef, Horseradish Aioli, Chives,  
Caraway Sea Salt Roll



Mini Cocktail Franks en Croute  
Everything Seasoning,  
Duo of Sauces: Truffle Ketchup & Spicy Mustard

Pastrami Reuben Arancini

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



Pulled Pork "Mini" Taco (GF)  
Charred Corn Slaw, Avocado, Cilantro



Roasted Vegetable Taco (GF)  
Farm Stand Vegetables, Serrano Cream



Sausage Stuffed Peppadews (GF)  
Basil Boursin



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



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



Stuffed Banana Pepper Arancini  
Tomato Sauce, Fried Banana Pepper



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



Truffled Chicken Croquette  
Panko, Tarragon Mustard Seed Aioli



White Truffle Arancini  
Fried Shiitake, Truffle Béchamel

### Salad Course

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

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

{Choose 1}

House Salad

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

❧

Arugula and Fennel

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

❧

Classic Caesar

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

❧

Classic Iceberg

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

❧

Baby Lettuce Salad

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

### Entrée Course

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

Chicken

Pan Roasted Breast of Chicken

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

❧

Frenched Chicken

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

❧

Chicken & Utica Greens

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

❧

Honey Lemon Lavender Chicken

*Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie*

❧

Chicken Scarpariello

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

❧

Burrata Chicken Parmesan (No GF Available)

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



*Beef*

*Steak Frites*

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



*Filet of Sirloin*

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



*Grilled Filet of Sirloin*

*Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce*



*Steak Au Poivre*

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

*Fish / Seafood*

*Pan Seared Faroe Island Salmon*

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



*Blue Crab Encrusted Seabass*

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



*Crab Cakes*

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

*Duo*

*Filet of Sirloin and French Chicken*

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



*Filet and Crab Cake*

*Potato Puree, Roasted Asparagus, Old Bay Buerre Blanc*

*Vegetarian*

*Roasted Vegetables*

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



*Butternut Squash Mushroom Rollatini*

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



*Buffalo Cauliflower Rollatini*

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



*Southwest Quinoa*

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



*Sundried Tomato and Leek Rollatini*

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

**Kid's Meal Package**

10 & under

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

**Dessert Course**

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

Coffee Service

**Coffee & Dessert Station**

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

Regular Coffee, Decaf Coffee, Tea

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

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

# Diamond Wedding Package

\$111.00 per person

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

## 4 Hour Ultra-Premium Bar Champagne Toast for All Guests

No shots!

“Nothing good comes from doing shots!”

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

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

Assorted High Noon Upgrade for \$4.00 per person

House Bottled Beer Upgrade for \$2.00 per person

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

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

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

### Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



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

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

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

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

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

Add GF Crackers \$0.50 per person

### Baked Brie

{Choose 1}

Apricot and Almond

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



Beef on Weck

*Braised Pulled Beef Short Rib, Caraway Sea Salt Crust, Horseradish Soubise, Demi-Glace, Crackers and Crostini*



Buffalo Chicken

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



Caprese

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



Caramelized Onion & Bacon

*Roasted Garlic Boursin Sauce, Crackers and Crostini*



Stuffed Banana Pepper

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

Passed Hors D 'Oeuvres

{Choose 3}

Ahi Tuna Nacho

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



American Cheeseburger Tart

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



Asparagus and Truffle

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



Avocado Toast

*Crushed Avocado, Maldon Salt, Crispy Shallot*



Bacon Tomato Avocado Toast

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



Beef Birria Croquette

*Short Rib, Consommé Gelee, Cotija*



Beef Wellington

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



Buffalo Chicken Croquette

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



Cacio e Pepe Arancini

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



Cajun Shrimp

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



Cumin Pork Belly Skewer (GF)

*Salsa Verde, Cotija Cheese*



Carne Asada Steak Taco (GF)

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



Cheddar Arancini

*Bacon Jam*



Crab and Shrimp Poppers

*Remoulade*



Cumin Pork Belly Skewer (GF)

*Salsa Verde, Cotija Cheese*



Goat Cheese Fritter

*Tomato Jam, Basil*



Grilled Jumbo Prawns (GF)

*Wrapped in Applewood Smoked Bacon*



Mini Beef on Weck

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



Mini Cocktail Franks en Croute

*Everything Seasoning,*

*Duo of Sauces: Truffle Ketchup & Spicy Mustard*



Pastrami Reuben Arancini

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



Pulled Pork "Mini" Taco (GF)

*Charred Corn Slaw, Avocado, Cilantro*



Roasted Vegetable Taco (GF)

*Farm Stand Vegetables, Serrano Cream*



Sausage Stuffed Peppadews (GF)  
*Basil Boursin*  
 ❧  
 Shrimp Brioche  
*Brioche Crostini, Dill, Lemon, Crème Fraiche*  
*Add Tobiko Caviar \$1.00*  
 ❧  
 Shrimp Taco (GF)  
*Poached Shrimp, Slaw, Cilantro Lime Aioli, Corn Tortilla*  
 ❧  
 Smoked Salmon Avocado Toast  
*Crushed Avocado, Smoked Salmon,*  
*Everything Bagel Seasoning*  
 ❧  
 Spicy Thai Beef  
*Hoisin Beef, Chili, Pickled Shallot, Wonton Cup*

Spinach and Artichoke  
*Gruyere, Phyllo Cup*  
 ❧  
 Stuffed Banana Pepper Arancini  
*Tomato Sauce, Fried Banana Pepper*  
 ❧  
 The Cuban  
*Double Rubbed Pulled Pork, Shaved Ham,*  
*Swiss Dijonnaise, Fried Pickle*  
 ❧  
 Truffled Chicken Croquette  
*Panko, Tarragon Mustard Seed Aioli*  
 ❧  
 White Truffle Arancini  
*Carnaroli Rice, Parmesan, Fried Shiitake,*  
*Truffle Béchamel*

### Salad Course

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

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

{Choose 1}

House Salad

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

❧

Arugula and Fennel

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

❧

Baby Lettuce Salad

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

❧

Classic Iceberg

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

❧

Classic Caesar

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

❧

Tomato Basil Burrata

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

### Entrée Course

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

#### *Chicken*

##### *Pan Roasted Breast of Chicken*

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



##### *Frenched Chicken*

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



##### *Chicken & Utica Greens*

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



##### *Honey Lemon Lavender Chicken*

*Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie*



##### *Chicken Scarpariello*

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



##### *Burrata Chicken Parmesan (No GF Available)*

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

#### *Beef*

##### *Grilled Filet of Sirloin*

*Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce*



##### *Steak Frites*

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



##### *Steak Au Poivre*

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



##### *Beef Bourguignon*

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



##### *Filet of Sirloin*

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



##### *“Beef on Weck”*

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

*Fish / Seafood*

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



Crab Cakes

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



Pan Seared Faroe Island Salmon

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



Blue Crab Encrusted Seabass

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

*Duo*

Pan Seared Filet of Sirloin and Jumbo Prawn

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



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Beurre Blanc



Filet of Sirloin and French Chicken

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

*Vegetarian*

King Oyster Mushroom

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



Roasted Vegetables

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



Butternut Squash Mushroom Rollatini

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



Rollatini Milanese

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



Buffalo Cauliflower Rollatini

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



Southwest Quinoa

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



Sundried Tomato and Leek Rollatini

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

Kid's Meal Package

10 & under

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

Dessert Course

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

Coffee Service

Dessert Assortment & Coffee Bar

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

Assorted Specialty Mini Dessert Bars

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

Regular Coffee, Decaf Coffee, Tea

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

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



## Late Night Stations

### Artisan Pizza and Wings

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

*1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}*

*Medium Buffalo Wings (3 per person)*

\$12.00 per person



### Chip Bar

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

*Buffalo Chicken Dip*

\$6.00 per person



### Cotton Candy

*2 Flavors of Cotton Candy spun in front of guests!*

\$3.50 per person

\$100 attendant fee



### Create Your Own French Fry Bar

\$11.00 per person

Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

Tator Tots

{Choose 1}

Pulled Pork

Smoked Brisket

Bacon

Toppings {Choose 5}

*Cheese Curds, Cheddar Cheese, Ketchup, Ranch, Sriracha Ketchup, Blue Cheese Dressing, Pickled Jalapenos,*

*Black Olives, Scallion, Sautéed Peppers and Onions, BBQ Sauce, Franks Hot Sauce, Malt Vinegar Aioli,*

*Honey, Hot Honey, Cinnamon Sugar, Cream Cheese Glaze*

Add Chili \$3.00 per person



### Donuts

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

\$7.00 per person

Add Decorative Donut Wall \$75.00



### Ice Cream Sundae Bar

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

\$10.00 per person

\$100 attendant fee



### Mini Chicken Finger Subs

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

\$6.00 per person

## Late Night Stations

Nacho/Taco Bar

*Choose 1 - Ground Beef or Grilled Chicken Strips*

*Tortilla Chips, Flour Tortillas,*

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

\$11.00 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

*Marinara Sauce, Ranch*

\$6.50 per person



Pretzels and Cheese

*Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce*

\$5.00 per person



Sliders & Chips

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

\$9.00 per person



S'mores Bar

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

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

\$8.00 per person



Snow Cones

*5 Assorted Flavored Syrups*

\$4.50 per person

\$100 attendant fee

Boozy Snow Cone Upgrade \$4.00 per person



Walk Around Tacos

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

*Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream*

\$8.00 per person

## Upgraded Wine List

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

## Upgraded Champagnes

*Mionetto Prosecco*  
\$4.75 per person

*Mumm Napa Brut Prestige*  
\$6.50 per person

*Veuve Clicquot Brut*  
\$14.00 per person

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

## Event Enhancements

### Lighting, Draping & Backdrops

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

### Linen & Place Settings

- ☞ Choose from a vast assortment of linen colors & patterns that will add a noticeable elegance to your table—priced upon request
- ☞ Gold, Silver, Ivory, or Rose Gold Sequin Accent Linens—\$50 each
- ☞ Gold, Silver, or Rose Gold Sequin Table Runners—\$5.00 each
- ☞ Gold, Silver, Black, Purple, or Rose Gold Round Chargers—\$1.50 each
- ☞ Gold Beaded Charger—\$3.00 each
- ☞ Light Wood, Dark Wood, or Grey Wood Chargers—\$2.00 each
- ☞ Silver or Gold Ornate Chargers—\$2.50 each
- ☞ Clear Charger with Gold Trim—\$2.50 each
- ☞ Gold Wire Placemats—\$2.00 each
- ☞ Gold Starburst Charger—\$3.00 each
- ☞ Clear Beaded Charger—\$3.00 each
- ☞ Upgraded Table Numbers—\$5.00 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$2.00 each
- ☞ Acrylic Cards & Gifts Signage—\$10 each
- ☞ Skirting for Banquet Tables—\$18.95 each
- ☞ Full Length Linen for Banquet Tables—price varies

### Food & Beverage

- ☞ Signature Welcome Cocktail—priced per event basis
- ☞ Custom Edible Favor—starting at \$3.50 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Dessert & Late Night Treat Bag—\$1.00

### Centerpieces & Centerpiece Enhancements

- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ☞ Gold Candle Holder Trio (includes candles)—\$30 each
- ☞ Gold Terrarium Trio—\$25 each
  - ☞ Add Firefly Lights—\$5 each
- ☞ Gold or Silver Mercury Glass Votives—\$0.50 each
- ☞ Tall Gold or Silver Mercury Glass Vase—\$10 each
  - ☞ Add Firefly Lights—\$5 each
- ☞ Black Centerpiece Stand—\$10 each
- ☞ White Pillar Candle Trio in Glass—\$25 each
- ☞ Elevated Mirror Box—\$10 each
- ☞ Black Lantern with LED Pillar Candle or Firefly Lights—\$15 each
- ☞ Black Taper Candle Holder Trio with LED Taper Candles—\$15 each

### Additional Services

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

### Special Effects

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

### Additional Required Items

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

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



## Customer Testimonials

### **Scott & Dan**

#### **The food was phenomenal!**

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

### **Jacqueline & Corey**

#### **Impeccable service!**

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

### **Mattia L.**

#### **Best wedding food!**

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

### **Meghan**

#### **Made the entire experience easy and beautiful!**

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

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

## General Information

### Deposits:

Rich's Catering & Special Events requires a non-refundable \$1,000 Initial deposit to secure a date, a 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 \$4,500**
- **Fridays, Saturdays & Sundays \$10,000**
- **Holidays & Holiday Weekends minimum spending requirement determined on a per event basis**

### Security:

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

### Miscellaneous:

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

will remain intact. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. All place cards must be marked with an entrée choice approved by Manager.

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### **Additional Notice**

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### **Notes**