

Powerhouse Conference Services



M/elcome

Rich's Catering & Special Events is a premier catering and event planning service in Buffalo, NY.

We cater weddings, rehearsal dinners, showers, brunch, corporate cocktail parties, galas, banquets, holiday events, graduations, or any special occasion you want to make memorable for you and your guests.

Originally, The Schoellkopf Powerhouse at Buffalo Color Park was constructed in 1917 as a world leading manufacturer of dyes & colorants for the textile industry, fueling a century of engineering & industrial advancement. Today, it has found a second life as an epicenter of entertainment & commercial activity with a flexible 22,000 square foot event space, four patios, small suites & incredible masonry detail. Endless creative opportunities await!

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.

This heart indicates a Healthy Options Program approved heart-healthy menu item. Lower in calories, fat, saturated fat, and sodium. For nutritional information on these items visit healthyoptionsbuffalo.com.

Come experience our award-winning service for yourself! CALL (716) 878-8211



Breakfast

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THE CONTINENTAL

- Fresh Baked Assorted Bagels, Pastries, Muffins, Cinnamon Honey Butter, Whipped Butter, Raspberry Cream Cheese, Whipped Cream Cheese
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee, Decaf, Tea

\$13.95

BREAKFAST OF CHAMPIONS

The Continental plus

- Scrambled Eggs
- Sausage and Bacon
- Home Fries

\$19.95

THE EXECUTIVE

- Quiche or Frittata prepared with your choice of the following: (select four) Mushrooms, Sausage, Bacon, Ham, Peppers, Onions, Cheddar Cheese, Mozzarella Cheese, Swiss Cheese, Fennel, Zucchini, Spinach, Tomatoes
- Fresh Seasonal Fruit Salad
- Home Fries
- Assorted Breakfast Pastries
- Freshly Brewed Coffee, Decaf, Tea

\$16.95



- Packats of Oatmoal Dried Crank

- Packets of Oatmeal, Dried Cranberries, Raisins, Roasted Pecans, Walnuts
- Greek Yogurt and Granola
- Hard Boiled Eggs
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee, Decaf, Tea

\$21.95

ASSORTED BREAKFAST SANDWICHES #1

- CHOICE OF 2:
- Bacon, Egg and Cheese
- Sausage, Egg and Cheese
- Egg and Cheese

\$16.95

- **CHOICE OF 2:** Bagel, Wheat Kaiser Roll or Flatbread
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee, Decaf, Tea

CATERING & SPECIAL EVENTS

Breakfast

ASSORTED BREAKFAST SANDWICHES #2

- CHOICE OF 2:

- Canadian Bacon, Scrambled Egg Patty, Cheddar American Cheese
- Bacon, Scrambled Egg Patty, Cheddar, American Cheese
- Smoked Ham, Scrambled Egg Patty, Cheddar, American Cheese
- House Made Sausage Patty, Scrambled Egg Patty, Cheddar American Cheese
- Egg White, Wilted Greens, Cheddar American Cheese
- CHOICE OF 2: English Muffin, Flatbread or Croissant
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee, Decaf, Tea

\$16.95 Each

BREAKFAST BURRITOS #1

- Scrambled Eggs, Sausage, Roasted Red Peppers, Monterey Jack Cheese on a Tortilla Wrap
- Scrambled Eggs, Onions, Mushrooms, Cheddar Cheese on a Veggie-Spinach Tortilla Wrap
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee, Decaf, Tea

\$12.95

BREAKFAST BURRITOS #2

- CHOICE OF 2:

- Green Chili Pork, Scrambled Eggs, Roasted Peppers, Onions, Potatoes, Pepper Jack Cheese, Salsa Crema on a Tomato Wrap
- Western Ham, Scrambled Eggs, Roasted Peppers, Onions, Scallion, Cheddar Cheese on a Herb Wrap
- Veggie Broccoli, Onions, Mushrooms, Scrambled Eggs, Cheddar Cheese on a Spinach Wrap
- Fresh Seasonal Fruit Salad
- Freshly Brewed Coffee, Decaf, Tea

\$16.95 Each

PROTEIN BENTO BOXES

- Hummus, Carrot, Celery, Cucumber, Green Beans, Grapes, Whole Wheat Crackers, Peanut Butter
- Hard Boiled Egg, Cheddar Cheese, Grapes, Whole Wheat Crackers, Peanut Butter
- Hard Boiled Egg, Cottage Cheese, Fresh Fruit, Almonds, Whole Wheat Crackers, Peanut Butter
- Freshly Brewed Coffee, Decaf, Tea

\$13.95



Breakfast

BAGEL SHOP

- Assortment of Bagels Plain, Wheat, Everything
- Assorted Meats Ham, Bacon, Smoked Turkey, Salmon Lox
- Schmears Red Wine Onion Jam, Veggie Cream Cheese, Citrus Cream Cheese, Plain Cream Cheese
- Toppings Roma Tomatoes, Capers, Pickled Red Onions, Cucumbers, Jam, Honey, Peanut Butter
- Freshly Brewed Coffee, Decaf, Tea

\$29.95

BREAKFAST EXTRAS

 Cinnamon Bun French Toast and Classic French Toast, Berry Compote, Mango Chutney, Butter, Honey Butter, Cinnamon Butter, Whipped Topping, Syrup, (Maple Syrup - \$3 upcharge)

\$8.95

 Morning Charcuterie – Prosciutto, Rosemary Ham, Smoked Turkey, Brie, Boursin Cheese, Cheddar, Whole Grain Mustard, Cornichons, Red Wine Onion Jam, Fig Chutney, Whole Wheat Crackers, Pretzel Sticks

\$22.95

- Assorted Bagels, Cream Cheese, Whipped Butter

\$4.95

- Raspberry Cream Cheese or Cinnamon Honey Butter

\$1.25 per person

- Assorted Muffins with Cinnamon Honey Butter \$3.25
- Fresh Seasonal Fruit Salad
 \$2.50
- Fresh Whole Fruit

\$2.00

- Hard Boiled Eggs

\$1.50

- Greek Yogurt Parfait, House Made GF Granola, Blueberry Compote, Toasted Coconut

\$7.95

- Greek Yogurt Parfait, House Made GF Granola, Assorted Berries, Toasted Almonds

\$7.95

- Greek Yogurt Parfait, House Made GF Granola, Mango Chutney, Toasted Walnuts

\$7.95

- Scrambled Eggs (3 large per order)
 \$2.95
- Home Style Potatoes
 \$2.50
- (2) Bacon
 - \$3.50
- (2) Sausage

\$3.50

- (1) Canadian Ham

\$3.50

- Orange Juice, Apple Juice, or Cran-Grape Juice
 \$2.50 each
- Bottled Water
- \$2.00 each
- Iced Tea

\$2.95 each



Junch

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Specialty Salads

\$15.95

YOUR CHOICE OF INDIVIDUAL BOWLS OR BUILD-YOUR-OWN

- Add Chicken \$5.75 Upcharge (served on the side)
- Add Shrimp \$11.50 Upcharge (served on the side)
- Add Our Soup of the Day \$6.95 Upcharge

MESCLUN SALAD

- Mixed Greens, Savory Granola, Pickled Dried Cherries, Crumbled Goat Cheese, Shaved Fennel, House Vinaigrette

CLASSIC CAESAR

- Chopped Romaine, Shredded Parmesan, Parmesan Crisps, Flatbread Croutons, Caesar Dressing

COBB SALAD

- Mixed Greens, Tomatoes, Bacon, Gorgonzola, Hard Boiled Eggs, Herb Vinaigrette

TACO SALAD

- Chopped Romaine, Black Bean and Corn Salsa, Shredded Cheddar Cheese, Pico De Gallo, Chipotle Ranch, Crushed Tortilla Chips

ASIAN MIXED SALAD

- Romaine, Shredded Carrot, Roasted Cashews, Edamame, Scallion, Red Bell Pepper, Ginger Soy Vinaigrette

SPINACH SALAD

- Baby Spinach, Strawberries, Pickled Red Onion, Goat Cheese, Pecans, Red Wine Vinaigrette

SHAVED FARMSTAND VEGETABLE SALAD

- Carrots, Zucchini, Cucumber, Radish, Golden Beet, Pickled Red Onion, Baby Kale, Savory Granola, Citrus Vinaigrette

HOT SMOKED SALMON SALAD (ADD \$2.50)

- Hot Smoked Salmon, Tomatoes, Baby Cucumber, Pickled Radish, Arugula, Fried Capers, Lemon Dill Vinaigrette

BEET AND GOAT CHEESE

- Mesclun Greens, Pickled Strawberries, Grapes, Walnuts, Roasted Red and Golden Beets, Goat Cheese, Walnut Balsamic Vinaigrette

🕨 GREEK SALAD

 Romaine, Tomato, Cucumber, Shaved Red Onion, Feta, Pepperoncini, Kalamata Olives, Greek Oregano Feta Vinaigrette

SPECIALTY SALAD LUNCHES INCLUDE:

- Rolls and Butter
- Assorted Cookies



Tunch

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Specialty Sandwiches

\$14.95

CHOICE OF 3:

THE ITALIAN

- Salami, Capicola, Sopressata, Pickled Vegetables, Basil Mayo on a Kaiser Roll

ROASTED TURKEY

- Sliced Turkey, Cheddar, Lettuce, Tomato, Mayo on a Kaiser Roll

ROAST BEEF (ADD \$3.50)

- Shaved Roast Beef, Arugula, Pickled Red Onion, Horseradish Aioli on a Kaiser Roll

TUNA SALAD

- Albacore Tuna, Fresh Herbs, Cucumber, Tomato, Sprouts on Wheat

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- Shaved Vegetables, Spinach, Lemon Aioli on Wheat

CAPRESE

 Fresh Mozzarella, Roma Tomato, Basil Pesto, Balsamic Mayonnaise, Arugula on a Kaiser Roll

SMOKED TURKEY

- Smoked Turkey, Lettuce, Tomato, Roasted Red Pepper, Cheddar, Garlic Aioli on a Kaiser Roll

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CALIFORNIA TUNA

- Olive Oil Tuna, Fresh Herbs, Lemon, Cucumber, Tomato Sprouts, Green Leaf Lettuce on Wheat

ROSEMARY HAM AND SWISS

- Rosemary Ham, Swiss Cheese, Caramelized Onion, Lettuce, Fig Balsamic Mustard on a Pretzel Roll

SPECIALTY SANDWICH LUNCHES INCLUDE:

- Your choice of Mixed Green Salad with 2 Assorted Dressings or Fresh Caprese Salad
- Assorted Cookies



Cold Food Stays Cold

Tunch

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Hot Sandwiches

\$22.95

CHOICE OF 2:

1 of Each Sandwich Per Person

GRILLED LEMON PEPPER CHICKEN BREAST

- Chicken Breast, Lettuce, Tomato, Cheddar Cheese on a Kaiser Roll

ROAST BEEF (ADD \$3.50)

- Roast Beef on Kummelweck served with Hot Au Jus

ROAST TURKEY

- Roast Turkey on a Kaiser Roll served with Hot Turkey Gravy

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GRILLED VEGGIES

- Assorted Grilled Vegetables on a Kaiser Roll

HOT SANDWICH UPGRADES

\$3.50 Upcharge Per Person

CUBAN

- Pulled Pork, Ham, Dijon, Swiss Cheese, Pickles on a Baguette

PASTRAMI MELT

- Pastrami, House Mustard, Pickled Red Onion, Swiss Cheese, Everything Aioli on Rye Panini

PASTRAMI REUBEN MELT

- Pastrami, Swiss Cheese, Thousand Island Dressing, Sauerkraut on Rye Bread

FRENCH DIP (ADD \$3.50)

- Shaved Roast Beef, Provolone, Caramelized Onion on a Baguette, Au Jus

CRAB CAKE REMOULADE

- Jumbo Lump Crab Cake, Coleslaw, Remoulade on a Kaiser Roll

HOT SANDWICH LUNCHES INCLUDE:

- Mixed Green Salad with 2 Assorted Dressings
- Assorted Baked Potato Chips
- Assorted Cookies



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Specialty Wraps

\$14.95

CHOICE OF 3:

GREEK CHICKEN

- Marinated Grilled Chicken, Pickled Banana Peppers, Roasted Red Peppers, Cucumber, Feta, Tzatziki on a Herb Wrap

TURKEY CLUB

 Roasted Turkey, Bacon, Lettuce, Tomato, Blue Cheese Crumbles, Boursin Cheese on a Wheat Wrap

MEDITERRANEAN VEGGIE

- Hummus, Julienne Vegetable Slaw, Red Peppers on a Spinach Wrap

ROAST BEEF AND PROVOLONE (ADD \$3.50)

- Roast Beef, Provolone, Mixed Greens, Peppadew Pepper Mayo on a Tomato Wrap

γ TUNA SALAD

- Tuna, Dill, Baby Kale, Lemon, Shaved Red Onion on a Herb Wrap

M GRILLED VEGGIE

- Grilled Veggies, Crumbled Goat Cheese, Arugula, Preserved Lemon on a Spinach Wrap

PHILLY CHEESE STEAK

 Shaved Steak, Provolone, Peppers & Onions, Cheddar, Lettuce, Tomato, Mayo on a Wheat Wrap

MEXICAN

 Cumin Black Beans, Cilantro Lime Quinoa, Bell Peppers, Zucchini, Tomatoes, Pickled Jalapenos, Avocado, Cotija Cheese on a Tomato Wrap

γ greek lemon chicken

- Grilled Lemon Chicken, Bell Peppers, Cucumbers, Kalamata Olives, Dill, Feta, Tzatziki Spread on a Herb Wrap

CALIFORNIA TUNA

- Olive Oil Tuna, Fresh Herbs, Lemon, Cucumber, Tomato, Sprouts, Green Leaf Lettuce on a Tomato Wrap

SPECIALITY WRAP LUNCHES INCLUDE:

- Mixed Green Salad with 2 Assorted Dressings or Gourmet Pasta Salad
- Assorted Cookies



Buffets



\$21.95

SOUVLAKI

- Marinated Chicken, Lettuce, Tomato, Feta, Tzatziki, Hummus, Flatbreads

QUINOA TABBOULEH

- Sun Dried Tomatoes, Baby Kale, Cucumber, Mint, Herb Vinaigrette

GREEK SALAD

 Romaine, Bell Peppers, Red Onion, Tomatoes, Feta, Kalamata Olives, Greek Style Dressing

BAKLAVA

American South Buffet

\$16.95

CHOICE OF 1:

RICH'S BBQ PULLED PORK or PULLED BEEF BRISKET

- BBQ Sauce, American Cheese, Pickles, Sweet & Yeasty Rolls

MAC 'N CHEESE

- Elbow Noodles with Cheddar Cheese Sauce and Buttered Bread Crumbs

CLASSIC CREAMY COLESLAW

SOUTHERN COBB SALAD

- Iceberg Mix, Cheddar Cheese, Roasted Peppers, Crispy Shallots, Pecans, Buttermilk Ranch Dressing

ASSORTED COOKIES



Buffets



2 SLICES PER PERSON

\$14.95

- Whole Wheat or Artisan Dough
- Cheese Pizza or Pepperoni Pizza

SPECIALTY PIZZA UPGRADE:

WHITE CAPRESE PIZZA

- Olive Oil & Garlic Base, Fresh Basil, Mozzarella Cheese, Sliced Roma Tomatoes
- Add \$2.25 Per Person

BUFFALO CHICKEN FINGER PIZZA

- Blue Cheese Base, Medium Chicken Fingers, Mozzarella Cheese, Frank's Hot Sauce
- Add \$2.25 Per Person

MEAT LOVER'S PIZZA

- House Made Red Sauce Base, Italian Sausage, Pepperoni, Meatballs, Mozzarella Cheese finished with Fresh Herbs
- Add \$2.25 Per Person

CAPUTO ARTISAN PIZZA

- Caputo Flour Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese
- Add \$3.50 Per Person

ADDITIONAL TOPPINGS

- Anchovies, Black Olives, Broccoli, Capicola, Cherry Peppers, Onions, Green Olives, Ham, Hot Peppers, Italian Sausage, Jalapeno Peppers, Mushrooms, Pineapple, Salami, Spinach, Sweet Peppers
- \$1.50 Each

CHICKEN FINGERS (3 PER ORDER)

- Choice of Sauce Mild, Medium, Hot, BBQ, or Parmesan Garlic
- Includes Celery & Blue Cheese
- \$9.50 Per Person

MEDIUM CHICKEN WINGS (3 PER ORDER)

- Choice of Sauce Mild, Medium, Hot, BBQ, or Parmesan Garlic
- Includes Celery & Blue Cheese
- \$9.50 Per Person

PIZZA LOGS

- Includes Marinara Sauce
- \$2.25 Each



Buffets

Mexican Buffet

\$21.95

CHOICE OF 1:

SEASONED GROUND BEEF or GROUND CHICKEN or CHORIZO PULLED PORK

- Flour Tortillas, Shredded Cheddar Cheese, Sour Cream, Salsa

TACO SALAD

- Chopped Romaine, Black Bean and Corn Salsa, Shredded Cheddar Cheese, Pico de Gallo, Chipotle Ranch, Crushed Tortilla Chips

CHIPS & SALSA BAR

- Salsa Verde, Black Bean, Corn, and Poblano Salsa, Tri-Colored Tortilla Chips

MEXICAN RICE

- Seasoned Rice, Peppers, Onions, Tomatoes, Fresh Herbs

ASSORTED COOKIES

ADD ON:

MEATLESS TACO DIP

- Taco Seasoned Cream Cheese and Salsa Base, Lettuce, Cheddar, Tomatoes, Black Olives, Sour Cream
- \$5.95 Upcharge Per Person

TORTILLA SOUP

- Chicken, Peppers, Onions, Cilantro, Tomato Cumin Broth, Tortilla Strips
- \$6.95 Upcharge Per Person

MEXICAN CHOP SALAD

- Romaine, Tomatoes, Cucumbers, Cumin, Quinoa, Black Beans, Bell Peppers, Avocado, Cilantro Orange Vinaigrette
- \$5.95 Upcharge Per Person

GRILLED CHICKEN TACOS

- Flour Tortilla, Sliced Chicken Breast, Shredded Cabbage, Pico de Gallo, Pickled Red Onion, Avocado Crema, Jalapeno
- \$7.95 Upcharge Per Person



Buffets

Asian Buffet

\$19.95

CHOICE OF 1:

GENERAL TSO'S CHICKEN or ORANGE CHICKEN or SESAME CHICKEN

CHOICE OF 1:

WHITE RICE or VEGETABLE LO MEIN

 Baby Bok Choy, Red Pepper, Shiitake Mushrooms

ASIAN MIXED SALAD

- Romaine, Shredded Carrot, Roasted Cashews, Edamame, Scallion, Red Bell Pepper, Ginger Soy Vinaigrette

ASSORTED COOKIES

Healthy Asian Buffet

\$24.95

MISO SOUP

- Tofu, Nori, Scallion

JAP CHAE SALAD

- Romaine, Glass Noodles, Bell Peppers, Onions, Shiitake Mushrooms, Carrots, Spinach, Sesame Vinaigrette

KOREAN CHICKEN LETTUCE WRAPS AND BAO BUNS

- Gochujang Grilled Chicken, Bibb Lettuce, Pickled Cucumbers, Scallion, Hoisin Sauce

THAI MANGO PUDDING

- Custard, Mango Puree, Toasted Coconut



Buffets



\$26.95

TUSCAN KALE AND BEAN SOUP

- Baby Kale, White Beans, Onions, Tomato Broth

CAPRESE SALAD

- Fresh Mozzarella, Marinated Roma Tomatoes, Fresh Basil, Basil Pesto

ITALIAN CHOP SALAD

- Romaine, Tomatoes, Cucumbers, Garbanzo Beans, Parsley, Parmesan Crisp, Italian Vinaigrette

ROMAN CHICKEN

- Pan Seared Chicken Breast, Braised Peppers, Onions, Capers, White Wine Tomato Sauce

BALSAMIC STRAWBERRY PARFAIT

- Angel Food Cake, Whipped Topping, Strawberries, Balsamic Honey Reduction



Traditional Buffet

\$21.95 Lunch Per Person | \$32.95 Dinner Per Person

CHOICE OF 1:

CAESAR SALAD or MIXED GREEN SALAD WITH 2 ASSORTED DRESSINGS

CHOICE OF 2:

PENNE PASTA - Marinara or Alfredo Sauce

MAC 'N CHEESE - Buttered Bread Crumbs

GARLIC WHIPPED BABY RED POTATOES

WILD RICE PILAF - Boursin Cheese and Fresh Herbs

MEDITERRANEAN TORTELLINI PASTA SALAD

OVEN ROASTED POTATOES

- Rosemary and Sea Salt

MIXED SEASONAL FRESH VEGETABLES

GOURMET POTATO SALAD

- Whole Grain Mustard and Chives

SALT POTATOES

CHOICE OF 2:

CHICKEN PARMESAN

- Marinara and Melted Mozzarella

CHICKEN MARSALA

- Sautéed Mushrooms and Demi

CHICKEN CHARDONNAY

- Fine Herbs and a Light Cream Sauce

STUFFED SHELLS

- Marinara and Melted Mozzarella

BAKED ITALIAN MEATBALLS

- Served in Marinara

MANICOTTI

- Marinara and Melted Mozzarella

GRILLED ITALIAN SAUSAGE

- Peppers and Onions

BREADED PORK CHOPS

\$3.50 Upcharge per person

ROAST BEEF IN AU JUS

\$3.50 Upcharge per person

ROLLS

\$6.95 Per Dozen (Choice of Kummelweck, Kaiser, Sweet & Yeasty, or Hoagie)

CHOICE OF 1:

CREAM PUFFS ASSORTED COOKIES BROWNIES



We Make It Easy

Boxed Junches

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Boxed Junches

\$15.95 Per Person

THE AMERICAN

- Deli Sandwich (Turkey, Ham, Roast Beef, Tuna, or Grilled Vegetables on a Kaiser Roll)
- Whole Fruit
- Bag of Baked Potato Chips
- Cookie
- Condiments

THE NIAGARA

- 6' Submarine Sandwich (Turkey, Ham, Roast Beef, Tuna, or Grilled Vegetables)
- Whole Fruit
- Gourmet Pasta Salad
- Cookie
- Condiments

Specialty Boxed Lunches

\$18.95 Per Person

 $\roldsymbol{
m Y}$ spanish turkey wrap

- Oven Roasted Turkey Breast, Romesco Sauce, Romaine, Manchego Cheese on a Wheat Wrap
- Quinoa Salad (Tomato, Cucumber, Parsley, Lemon Vinaigrette)
- Low Fat Yogurt
- Whole Apple

2 GRILLED VEGETABLE AND HUMMUS WRAP

- Assorted Grilled Vegetables, Hummus, Cucumber, Sprouts, Sun Dried Tomato Pesto on a Tomato Wrap
- Quinoa Salad (Tomato, Cucumber, Parsley, Lemon Vinaigrette)
- Low Fat Yogurt
- Whole Apple

GRILLED CHICKEN AND VEGETABLE WRAP

- Arugula, Sun Dried Tomato Pesto on a Spinach Wrap
- Quinoa Salad (Tomato, Cucumber, Parsley, Lemon Vinaigrette)
- Low Fat Yogurt
- Whole Apple



Fxtras



ICE CREAM SOCIAL

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

\$7.00 Per Person

ASSORTED BITE SIZE DESSERTS

\$14.50 Per Dozen

CHOCOLATE OR VANILLA CUPCAKES

\$1.75 Each

STUFFED OR SPECIALTY CUPCAKES

\$3.50 Each

CHOCOLATE COVERED STRAWBERRIES (SEASONAL)

\$2.25 Each

CHOCOLATE TRUFFLES

\$2.25 Each

CANNOLI

\$2.25 Each

BROWNIES

\$1.00 Each

RICH'S JUMBO COOKIES

\$1.50 Each



WHOLE FRUIT

\$1.00 Each

GRANOLA BARS

\$1.25 Each

KIND NUT BARS

\$2.50 Each

Salty & Savory Extras

CHEESE & FRUIT DISPLAY

 Cheddar, Pepper Jack, Swiss, Smoked Cheddar, Gouda, Grapes, Dried & Seasonal Fruit, Nuts, Jams, & Crackers

\$7.75 Per Person

POPCORN BOX

\$1.25 Each

BAG OF PRETZELS

\$1.00 Each

ASSORTED BAGS OF POTATO CHIPS

\$1.00 Each

HOUSE MADE CRUNCHER CHIPS WITH CARAMELIZED ONION DIP

\$3.50 Per Person

SOFT BAKED PRETZELS WITH WARM BEER CHEESE SAUCE & MUSTARD

\$4.50 Per Person



Beverages —

ASSORTED SODAS

\$2.00 Each

ASSORTED JUICES

\$2.50 Each

ASSORTED BOTTLED ICED TEAS

\$2.75 Each

BOTTLED WATER

\$2.00 Each

ASSORTED VITAMIN WATERS

\$2.50 Each

WATER PITCHER SERVICE

\$0.75 Per Person

FRUITED WATER PITCHER SERVICE

\$1.00 Per Person

REGULAR COFFEE SERVICE

 Freshly Brewed Regular & Decaf Coffee, Hot Water, Regular & Decaf Lipton Tea Bags, Sugar, Sugar Substitute, Half & Half, Honey, & Sliced Lemon

\$3.50 Per Person

PREMIUM COFFEE SERVICE

- Freshly Brewed Starbucks Regular & Decaf Coffee, Hot Water, Assorted Tazo Tea Bags, Sugar, Sugar Substitute, Half & Half, Honey, & Sliced Lemon

\$4.50 Per Person



Beverages

An additional \$250 charge per bartender is required for events with 50 guests or less. All bar packages can be customized. Just ask!

HOUSE BRAND BAR

Smirnoff Vodka, Smirnoff Citrus, Smirnoff Raspberry Twist, Smirnoff Orange Twist, Beefeater Gin, Bacardi Silver Rum, Bacardi Gold Rum, Famous Grouse Scotch, Old Grand Dad Bourbon, Seagram's 7, Manhattans, Martinis, Whiskey Sours Riesling, Chardonnay, Cabernet Sauvignon, Draft Beer, Soda, Juices

Hour Open House Bar \$17.00 per person
 Hour Open House Bar \$20.00 per person
 Hour Open House Bar \$22.50 per person
 Hour Open House Bar \$24.50 per person

No shots! "Nothing good comesfrom doing shots!"

PREMIUM BAR UPGRADE (ADD \$5.00 PER PERSON)

Absolut Vodka, Bombay Sapphire Gin, Dewar's Scotch, Peachtree Schnapps, Absolut Citron, Southern Comfort, Bailey's Irish Cream, Riesling, Absolut Raspberry, Jim Beam Bourbon, Kahlua, Chardonnay, Absolut Mandarin, Canadian Club Whiskey, Disaronno, Amaretto, Cabernet Sauvignon, Manhattans, Martinis, Mount Gay Silver Rum, Mount Gay Gold Rum, Draft Beer, Soda, Juices

ULTRA-PREMIUM BARS UPGRADE (ADD \$7.00 PER PERSON)

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

TRULY OR WHITE CLAW UPGRADE

Choose 1 flavor of 1 brand \$2.50 Per Person

CHAMPAGNE TOAST

\$4.50 Per Person

HOUSE BOTTLED BEER UPGRADE

CHOICE OF 3:

Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

\$2.50 Per Person

PREMIUM BOTTLE BEER UPGRADE

CHOICE OF 3:

Samuel Adams, Heineken, Corona, Yuengling

\$4.50 Per Person

ADD WINE WITH DINNER (\$20 PER BOTTLE FOR HOUSE WINE)

\$24 per bottle for Personalized Label Wine

BEER, WINE & SODA BAR

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

1 hour \$11.50 per person Each Additional Hour \$4.50 per person

MIMOSA BAR

2 Hours \$14.00 per person 3 Hours \$16.00 per person 4 Hours \$18.00 per person

BLOODY MARY BAR

2 Hours \$15.00 per person 3 Hours \$17.00 per person 4 Hours \$19.00 per person

ADDITIONAL OFFERINGS

Non-Alcoholic Fruit Punch for \$4.50 per peson Unlimited Soda Bar & Juices for \$9.00 per person



The Rich Experience

General Information

We will customize the menu to your needs!

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. 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 event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits.

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 or personal check. 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 \$6.00 per person based on the original number of guests in attendance.

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 \$8,000
- Fridays & Sundays \$15,000
- Saturdays \$18,000
- Holidays & Holiday Weekends minimum spending requirement determined on a per event basis

Powerhouse Room Rental Fees:

East Side (Medaille) OR West Side (Trains)

- Mondays Thursdays \$2,000
- Fridays & Sundays \$3,000
- Saturdays \$5,000
- Holidays & Holiday Weekends rental fee determined on a per event basis

East Side (Medaille) AND West Side (Trains)

- Mondays Thursdays \$4,000
- Fridays & Sundays \$6,000
- Saturdays \$10,000
- Holidays & Holiday Weekends rental fee determined on a per event basis

Rooftop Patio (Limited Availability)

- Mondays Thursdays \$500
- Fridays & Sundays \$1,000
- Saturdays \$2,500
- Holidays & Holiday Weekends rental fee determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in our 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.

8.75% NYS Sales Tax & 20% Non-Gratuity Administrative Charge is automatically added to all invoices. 30% Non-Gratuity Administrative Charge for late orders if we are able to accommodate.

All prices are subject to change without notice.



The Rich Experience