



THE
POWERHOUSE

BY RICH ENTERTAINMENT GROUP | EST. 1917



RICH ENTERTAINMENT
GROUP

Powerhouse Conference Services 2026 Menu



Welcome

The Rich Entertainment Group 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.

BEVERAGES

Beverages

Assorted Sodas \$2.00 ea

Assorted Juices \$3.00 ea

Orange Juice, Apple Juice or Cran-Grape Juice

Assorted Monster Energy Drinks \$4.00 ea

Assorted Bottled Teas \$3.00 ea

Assorted Vitamin Waters \$2.00 ea

Dasani Bottled Water \$2.00 ea

Liquid Death Canned Water \$3.00 ea

Water Pitcher Service \$.75 per person

Fruit Infused Water Service \$1.00 per person

Agua Fresca \$3.50 ea

Hibiscus Ginger Lime, Strawberry Lime, Mango Pineapple or Cucumber Mint

Regular Coffee Service \$4.75 ea

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

Premium Coffee Service \$5.50 ea

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

Cold Brew \$4.75 ea

Iced Coffee \$3.00 ea

All Day Beverage Service For Conferences \$18.50 per person

Regular Coffee Service, Liquid Death Canned Water, Assorted Juices (AM), Assorted Sodas (PM), Assorted Monster Energy Drinks (PM)



BREAKFAST

PRICES ARE PER PERSON

The Continental \$15.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Fresh Baked Assorted Bagels, Pastries, Muffins, Whipped Butter, Assorted Jelly, Whipped Cream Cheese
- Freshly Brewed Coffee, Decaf, Tea

Add: Whipped Cinnamon Butter \$.75

Raspberry Cream Cheese \$3.50

The Executive \$17.50

- Assorted Breakfast Pastries
- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Frittata prepared with your choice of the following: (select four) Sausage, Bacon, Ham, Peppers, Onions, Mushrooms, Zucchini, Spinach, Tomatoes, Cheddar Cheese, American Cheese, Mozzarella Cheese, Swiss Cheese, Pepper Jack (G.F.)
- Home Fries (G.F. & Vegan)
- Freshly Brewed Coffee, Decaf, Tea

Assorted Breakfast Sandwiches \$21.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

CHOICE OF 2 Sandwiches:

- Bacon, Egg , Cheddar American Cheese
- Sausage, Egg and Cheddar American Cheese
- Egg and American Cheese
- Canadian Bacon, Egg, Cheddar American Cheese
- Smoked Ham, Egg, Cheddar American Cheese
- Egg White, Wilted Greens, Cheddar American Cheese

CHOICE OF 2 Breads:

- Bagel, Brioche Roll , Flatbread, Croissant, English Muffin
- Freshly Brewed Coffee, Decaf, Tea

Breakfast of Champions \$27.50

- Fresh Baked Assorted Bagels, Pastries, Muffins, Cinnamon Honey Butter, Whipped Butter, Assorted Jelly, Raspberry Cream Cheese, Whipped Cream Cheese
- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Home Fries (G.F. & Vegan)
- Scrambled Eggs (G.F.)
- Sausage and Bacon (G.F.)
- Freshly Brewed Coffee, Decaf, Tea

Healthy Start \$19.50

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Peeled Hard Boiled Eggs (G.F.)
- Greek Yogurt and Granola
- Packets of Oatmeal, Dried Cranberries, Raisins, Roasted Pecans, Roasted Walnuts
- Freshly Brewed Coffee, Decaf, Tea



BREAKFAST

PRICES ARE PER PERSON

Egg Bites \$13.75

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Home Fries (G.F. & Vegan)

CHOICE OF 2 TOPPINGS & 1 CHEESE (G.F.)

- Sausage, Bacon, Ham, Peppers, Onions, Mushrooms, Zucchini, Spinach, Tomatoes, Cheddar Cheese, American Cheese, Mozzarella Cheese, Swiss Cheese, Pepper Jack
- Freshly Brewed Coffee, Decaf, Tea

Breakfast Pizzas \$22.95

(Cut into squares, 2 pieces per person)

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

CHOICE OF 2 Pizzas:

- Traditional Dough, Sausage Gravy, Scrambled Eggs, Bacon, Cheese
- Traditional Dough, Scrambled Eggs, Red Pepper, Onion, Mushroom, Cheese
- Cauliflower Crust, Egg, Tomato, Chives, Boursin (G.F.)
- Apple Crisp - Traditional Dough, Cinnamon Roll Filling, Vanilla Glazes, Apples, Oatmeal Crisp Topping
- Freshly Brewed Coffee, Decaf, Tea

Breakfast Burritos \$22.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

CHOICE OF 2 Burritos:

- Scrambled Eggs, Bacon, Caramelized Onion, Cheddar American Cheese, Tortilla Wrap
- Scrambled Eggs, Sausage, Roasted Red Peppers, Monterey Jack Cheese, Tortilla Wrap
- Western - Ham, Scrambled Eggs, Roasted Peppers, Onions, Scallion, Cheddar Cheese, Herb Wrap
- Veggie - Broccoli, Onions, Mushrooms, Scrambled Eggs, Cheddar Cheese, Spinach Wrap
- Freshly Brewed Coffee, Decaf, Tea

B3- Breakfast Biscuit Bites \$22.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

CHOICE OF 2 Biscuit Bites:

- Bacon, Scrambled Eggs, Cheddar American, Flaky Biscuit
- Sausage, Scrambled Eggs, Cheddar American, Flaky Biscuit
- Mexican Chorizo, Scrambled Eggs, Pepperjack Cheese, Flaky Biscuit
- Scrambled Egg, Cheddar American, Flaky Biscuit

CHOICE OF 2 Sauces:

- Sausage Gravy, Chipotle Queso, Beurre Blanc
- Freshly Brewed Coffee, Decaf, Tea

BREAKFAST

PRICES ARE PER PERSON

Breakfast Upgrades

Morning Meat and Cheese Board

\$13.75

- Artisanal Charcuterie (G.F.) - Soppressata, Spanish Chorizo, Prosciutto
- Assorted Domestic Cheeses (G.F.) - Cheddar, Pepperjack, Smoked Cheddar, Gouda, Swiss
- Served with Whole Grain Dijon Mustard, Cornichons, Red Onion Jam, Fig Chutney, Pretzel Sticks, Crostini, Crackers

Overnight Oats

Black Forest \$13.25

- Organic Rolled Oats, Almond Milk, Almond Butter, Cherry Preserves, Greek Yogurt, Dark Cherries, Chocolate Shavings

PB&J \$8.75

- Organic Rolled Oats, Almond Milk, Peanut Butter, Chia Seed, Strawberry Preserves, Greek Yogurt, Fresh Strawberry

Chocolate Banana \$13.25

- Organic Rolled Oats, Almond Milk, Almond Butter, Cocoa Powder, Banana, Chia, Maple Syrup, Chocolate Shavings

Peach Cobbler \$10.95

- Organic Rolled Oats, Almond Milk, Almond Butter, Cinnamon, Diced Peaches, Maple Syrup, Greek Yogurt

French Toast / Waffles

- Traditional French Toast or Cinnamon Roll French Toast with Warm Maple Syrup, Mixed Berry Compote and Whipped Topping **\$9.50**
- French Toast Sticks with Warm Maple Syrup, Mixed Berry Compote and On Top **\$8.00**
- Belgian Liege Waffles with Warm Maple Syrup, Mixed Berry Compote and Whipped Topping **\$13.95**

Assorted Bagels with Cream Cheese, Whipped Butter \$3.25

Raspberry Cream Cheese \$3.50

Cinnamon Honey Butter \$.75

Assorted Muffins with Cinnamon Honey Butter \$4.50

Assorted Breakfast Pastries \$2.50

Fresh Baked Croissants with Whipped Butter \$4.50

Fresh Seasonal Fruit Salad (G.F. & Vegan) \$3.50

- Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

Fresh Whole Fruit \$1.75

Peeled Hard Boiled Eggs \$1.75

Layered Greek Yogurt Parfait, Granola, Blueberry Compote, Toasted Coconut \$7.00

Layered Greek Yogurt Parfait, Granola, Assorted Berries, Toasted Almonds \$11.50

Layered Greek Yogurt Parfait, Granola, Mango Chutney, Toasted Walnuts \$8.00

Scrambled Eggs (G.F.)(3 large per order) \$4.50

Home Fries (G.F. & Vegan) \$1.75

(4) Bacon (G.F.) \$4.50

(2) Sausage (G.F.) \$2.50

(1) Canadian Bacon (G.F.) \$5.50

LUNCH

PRICES ARE PER PERSON

Salads \$14.95

Choose between our Build-Your-Own Salad Bar with assorted toppings and dressings, or a Chef-Prepared Salad served in a Large Bowl for easy, ready-to-serve convenience. - Served with Rolls & Butter and Assorted Cookies

Add Sliced Grilled Chicken Choice of Hot or Cold \$5.95 Upcharge (served on the side)

Add Chilled, Grilled Shrimp \$11.50 Upcharge (served on the side)

House Salad (G.F.)

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

Arugula and Fennel (G.F.)

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

Baby Lettuce Salad (G.F.)

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette

Classic Iceberg

Bacon, Tomato Concasse, Pickled Red Onion, Chives, Garlic Olive Oil Croutons, Buttermilk Blue Cheese Dressing

Classic Caesar

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

Asian Mixed Salad (G.F.)

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

Cobb Salad (G.F.)

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

Spanish Chopped Salad (G.F.) *\$3.50 Upcharge

Iceberg Lettuce, Tomatoes, Peppadew Peppers, Pickled Red Onion, Castelvetrano Olives, Chorizo Crumb, Shaved Manchego, Orange Sherry Vinaigrette

Tomato Basil Burrata *\$2.50 Upcharge (Build-Your-Own Only)

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

Taco Salad (G.F.)

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

Spinach Salad (G.F.)

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

Beet and Goat Cheese Salad (G.F.)

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

Greek Salad (G.F.)

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

Add A Soup \$5.95 Upcharge

Add On: Plain or Cheddar Bread Bowl \$5.95

Soups

Broth Based Consommé

- Chicken Noodle
- Pasta e Fagioli
- Seasonal Vegetable (G.F. & Vegan)
- Beef Vegetable (G.F.)
- Minestrone (Vegan)
- Chicken Tortilla Soup (G.F.)

Chilis, Chowders, & Bisques

- Chicken Chili Verde (G.F.)
- Traditional Beef Chili (G.F.)
- Sweet Potato Black Bean Chili (G.F. & Vegan)
- Clam Chowder
- Manhattan Clam Chowder (G.F.)
- Corn Chowder
- Shrimp, Chorizo, and Corn Chowder
- Lobster Bisque
- Butternut Squash Bisque (G.F.)
- Tomato Bisque (G.F.)

Hearty Soups

- Broccoli Cheddar (G.F.)
- Potato Leek- Choose Hot or Vichyssoise (G.F.)
- Carrot Ginger (G.F.)
- Red Pepper Fennel (G.F. & Vegan)
- Caramelized Onion Bisque (G.F.)
- Lemon Chicken Orzo

LUNCH

PRICES ARE PER PERSON

Specialty Cold Sandwiches \$20.95

Includes Your Choice of Mixed Green Salad with 2 Assorted Dressing or Gourmet Pasta Salad and Assorted Cookies

Choice of 3

Tarragon Chicken Salad

Poached Chicken Breast, Tarragon, Celery, Grapes, Scallion, Dijon Mustard, Mayonnaise, Sliced Almonds, Brioche Bun

Grilled Chicken Club

Grilled Chicken, Bacon, Romaine, Tomato, Mayonnaise, Italian Panini or Whole Grain Panini (crust off of course...!)

Grilled Chicken

Grilled Chicken, Romaine Lettuce, Tomato, Sliced Cucumber, Mayonnaise, Brioche Roll

BBQ Roast Turkey

Smoked Roast Turkey, Smoked Cheddar, BBQ Aioli, Crispy Fried Onions, Brioche Roll

Roast Turkey Club

Sliced Roast Turkey, Bacon, Romaine, Tomato, Mayonnaise, Italian Panini or Whole Grain Panini (crust off of course...!)

Classic Turkey

Sliced Roast Turkey, Romaine Lettuce, Tomato, Sliced Cucumber, Mayonnaise, Brioche Roll

Smoked Turkey

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

Beef on Weck

Sliced Roast Beef, Horseradish Aioli, Kummelweck Roll

Roast Beef and Arugula

Sliced Roast Beef, Arugula, Pickled Shaved Red Onion, Sundried Tomato Aioli, Brioche Roll

Rosemary Ham and Goat Cheese

Sliced Rosemary Ham, Pepper Jelly Goat Cheese, Arugula, French Baguette Roll

Vegetable Hummus

Roasted Red Pepper Hummus, Crushed Avocado, Mesclun Greens, Bell Pepper, Cucumber, Shredded Carrot, Sprouts, Whole Grain Bread

Mediterranean Grilled Vegetable

Greek Marinade, Zucchini, Yellow Squash, Red Bell Pepper, Red Onion, Arugula, Roasted Garlic Feta Aioli, Whole Grain Bread

Caprese

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

The Italian

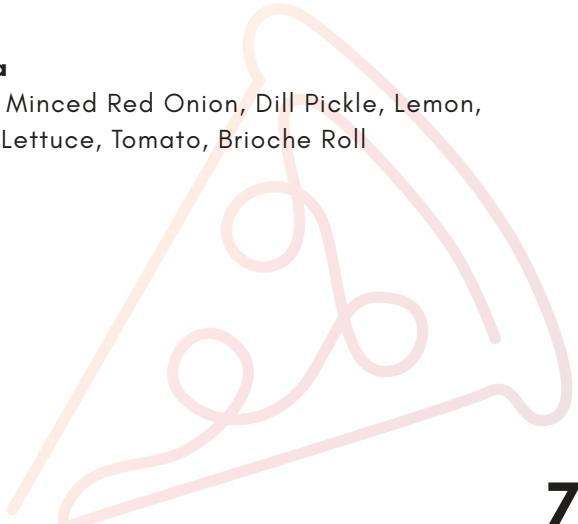
Salami, Capicola, Sopressata, Pickled Vegetables, Basil Mayo, Kaiser Roll

California Tuna

Olive Oil Tuna, Chives, Parsley, Lemon, Tomato, Cucumber, Sprouts, Romaine, Wheat Bread

Classic Tuna

Tuna, Celery, Minced Red Onion, Dill Pickle, Lemon, Mayonnaise, Lettuce, Tomato, Brioche Roll



LUNCH

PACKAGE PRICES ARE PER PERSON

Specialty Cold Wraps \$19.50

Includes Your Choice of Mixed Green Salad with 2 Assorted Dressing or Gourmet Pasta Salad and Assorted Cookies

Choice of 3

Greek Lemon Chicken

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

Turkey Club

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

Roast Beef and Provolone *\$2.50 Upcharge

Roast Beef, Provolone, Mixed Greens, Peppadew Pepper Mayo, Tomato Wrap

Philly Cheese Steak *\$2.50 Upcharge

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

Grilled Veggie

Grilled Veggies, Crumbled Goat Cheese, Arugula, Preserved Lemon, Spinach Wrap

Mediterranean Veggie (Vegan)

Hummus, Julienne Vegetable Slaw, Red Peppers, Spinach Wrap

California Tuna *\$2.50 Upcharge

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

Tuna Salad

Tuna, Dill, Baby Kale, Lemon, Shaved Red Onion, Herb Wrap

Build Your Own Boxed Lunch \$22.50

Choose 1 Cold Sandwich or Wrap

Choose 2 Sides:

- Whole Fruit, Bag of Chips, Gourmet Pasta Salad, Side Salad, Low Fat Yogurt

Includes:

- Cookie, Condiments

Specialty Hot Sandwiches \$18.95

Includes Mixed Green Salad with 2 Assorted Dressings, Condiments, Assorted Potato Chips and Assorted Cookies

Choice of 2
1 of Each Sandwich Per Person

Grilled Lemon Pepper Chicken Breast

Chicken Breast, Lettuce, Tomato, Cheddar Cheese, Kaiser Roll

Roast Beef *\$3.00 Upcharge

Roast Beef, Kummelweck Roll, Hot Au Jus

Roast Turkey

Roast Turkey, Kaiser Roll, Hot Turkey Gravy

Grilled Veggies

Assorted Grilled Vegetables, Kaiser Roll

BUFFETS

PRICES ARE PER PERSON

Mediterranean \$25.50

Mediterranean Chopped Salad (G.F.)

Tomato, Cucumber, Bell Pepper, Chickpea, Kalamata Olives, Red Onion, Feta, Parsley, Lemon Oregano Vinaigrette

Roasted Vegetables (G.F.)

Zucchini, Eggplant, Chickpeas, Red Bell Pepper, Yellow Bell Pepper, Red Onion, Sun Dried Tomatoes, Red Wine Shallots, Olive Oil, Feta, Cumin

Crispy Smashed Za'atar Potatoes (G.F. & Vegan)

Yukon Gold Potato, Roasted Garlic Oil, Za'atar

Grilled Tomato Basil Chicken Breast (G.F.)

Chicken Breast, Tomato, Basil, Red Wine Vinegar, Olive Oil

Limoncello Ricotta Cheesecake

Macerated Seasonal Berries (on the side), Whipped Topping

Indian \$33.50

Kachumber Salad (G.F. & Vegan)

Cucumber, Tomato, Shallot, Green Chili, Cilantro, Dill, Mint, Kashmiri Chili Powder, Cumin

Steamed Basmati Rice (G.F. & Vegan)

Plain and Garlic Naan Bread

Chana Masala (G.F. & Vegan)

Chickpeas, Garlic, Ginger, Chili, Tomato, Indian Spices, Cilantro

Chicken Tikka Masala (G.F.)

Marinated and Grilled Boneless Chicken Thigh, Yogurt, Tomato, Onion, Indian Spices, Cilantro

Dubai Chocolate Cheesecake Parfait

Pistachio Cream, Kataifi, Whipped Cheesecake, Chocolate Shavings, Whipped Topping

Middle Eastern \$31.95

Tabbouleh (Vegan)

Plum Tomato, Parsley, Cucumber, Bulgur Wheat, Mint, Lemon, Cinnamon, Coriander

Hummus Bi Tahini (G.F. & Vegan)

Chickpeas, Tahini, Lemon, Smoked Paprika, Cumin

Flat Breads

Falafel (G.F. & Vegan)

Chickpeas, Cilantro, Parsley, Mint, Scallion, Cumin, Coriander

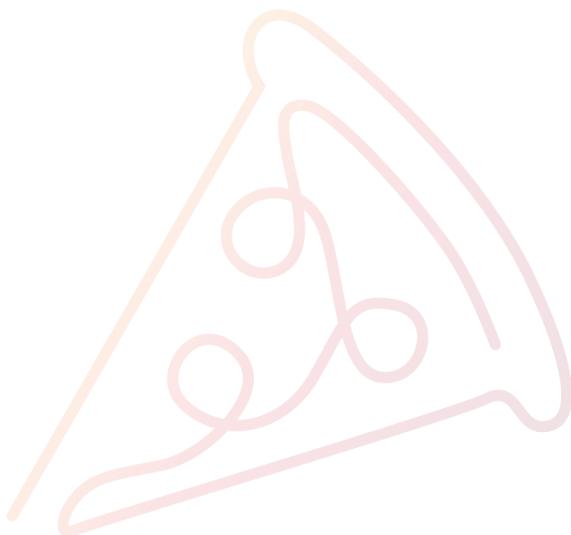
Kofta Kebabs-

Choose One: Chicken (G.F.), Beef (G.F.), or Vegetable (G.F. & Vegan)

Shredded Lettuce, Tomato, Cucumber, Iced Red Onion, Tahini Dressing, Herb Salad of Parsley, Cilantro, and Mint

Baklava Cheesecake Parfait

Baklava, Whipped Cheesecake, Whipped Topping, Pistachios



BUFFETS

PRICES ARE PER PERSON

Mexican Buffet \$25.50

Mexican House Salad (G.F. & Vegan)

Mixed Green, Tomato, Cucumber, Chickpea, Shaved Iced Red Onion, Toasted Pumpkin Seeds, Cumin Lime Vinaigrette

Baked Street Corn (G.F.)

Corn, Crema, Chili Powder, Queso Fresco, Lime

Mexican Rice (G.F. & Vegan)

Long Grain Rice, Tomatoes, Garlic, Jalapenos, Cumin

Choice of Two:

Grilled Chicken Fajitas

Flour Tortilla, Bell Peppers and Onions, Cilantro

Tacos al Pastor

Flour Tortilla, Pulled Pork, Sweet Spicy Marinade

Ground Beef Street Tacos

Flour Tortilla, Mexican Spiced Ground Beef, Tomato

Grilled Chicken Tacos

Flour Tortilla, Sliced Chicken Breast

Taco Condiments

Cotija Cheese, Shredded Cheddar Cheese, Shredded Cabbage, Pico de Gallo, Pickled Red Onion, Jalapeno, Cilantro, Diced Onion, Sour Cream, Avocado Mash, Diced Tomatoes, Salsa Roja, Salsa Verde

Churro Donuts

Chocolate Dipping Sauce

Mexican Buffet Upgrades:

Meatless Taco Dip (G.F.) \$5.50 per person

Taco Seasoned Cream Cheese and Salsa Base, Lettuce, Cheddar, Tomatoes, Black Olives, Sour Cream, Tri-Color Corn Tortilla Chips

Mexican Chop Salad (G.F. & Vegan) \$11.50 per person

Romaine, Tomatoes, Cucumbers, Cumin, Quinoa, Black Beans, Bell Peppers, Avocado, Cilantro Orange Vinaigrette

Tortilla Soup (G.F.) \$5.50 per person

Chicken, Peppers, Onions, Cilantro, Tomato Cumin Broth, Corn Tortilla Strips

Crispy Corn Shells (G.F.) \$2.25

American South \$31.95

Southern Salad (G.F.)

Chopped Romaine, Pimento Peppers, Pickled Shallots, Parmesan, Corn Bread Croutons Chipotle Ranch Dressing

Classic Macaroni and Cheese

Creamy Coleslaw (G.F.)

Choose One:

Shrimp Po'Boys

Cajun Seasoned Butterfly Shrimp, Lettuce, Tomato, Cajun Remoulade, Franks Red Hot Sauce, French Roll

BBQ Pulled Pork

BBQ Sauce, American Cheese, Dill Pickle, Kaiser Roll

Sliced Beef Brisket

BBQ Sauce, American Cheese, Dill Pickle, Kaiser Roll

Banana Pudding Cups

Bananas, Vanilla Wafers, Vanilla Pudding, Whipped Topping

BUFFETS

PRICES ARE PER PERSON

Modern Italian \$25.50

Arugula Salad (G.F.)

Shaved Fennel, Red Bell Pepper, Crispy Oregano Chickpeas, Shaved Parmesan, Lemon Vinaigrette

Focaccia Bread

Choose One

Roasted Asparagus or Green Beans (G.F.)

Roasted Garlic Oil, Crushed Red Pepper, Parmesan Cheese

Choose One:

Chicken or Pork Milanese

Panko Crusted Cutlet, Lemon, Parsley, Parmesan

Chicken Scarpariello (G.F.)

Chicken Thighs, Italian Chicken Sausage, Bell Peppers, Onions, Peppadew Peppers, Fingerling Potatoes

Frost Artisan Bakery Mini Cannoli's

Sweet Ricotta with Chocolate Chips and Sicilian Candied Orange and Almond with Sweet Ricotta

Asian Buffet \$25.50

Steamed Rice (G.F. & Vegan)

Kimchi Fried Rice

Stir Fried Assorted Vegetables (Vegan)

Ginger Garlic Sauce

General Tso's Cauliflower

Crispy Fried Cauliflower, General Tso's Sauce, Sesame Seeds

Grilled Soy Chicken

Soy Marinated Chicken Breast

Korean Pulled Pork Bulgogi (G.F.)

Salt and Pepper Pulled Pork, Bulgogi Sauce

Chocolate Pudding with Miso Caramel (G.F.)

Premium Custard Base, Dark Chocolate, Miso Caramel, Whipped Topping



BUFFETS

PRICES ARE PER PERSON

Pizza Party \$14.95

Includes Mixed Green Chef Salad with 2 Dressings, Crushed Red Pepper, Parmesan Cheese, & Assorted Cookies

Choice Of: Cheese Pizza or Cheese Pepperoni Pizza

Cut into Slices, 2 Slices Per Person

Choose 1: • Traditional, Roman Style or Artisan Dough
(72 Hour notice for Roman Dough)

Additional Toppings \$1.50 each

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

Specialty Pizza Upgrade:

Buffalo Chicken Finger Pizza

Blue Cheese Base, Medium Chicken Fingers, Mozzarella Cheese, Frank's Hot Sauce

Add \$5.50 Per Person

White Caprese Pizza

Olive Oil & Garlic Base, Fresh Basil, Mozzarella Cheese, Sliced Roma Tomatoes

Add \$3.50 Per Person

Meat Lover's Pizza

House Made Red Sauce Base, Italian Sausage, Pepperoni, Meatballs, Mozzarella Cheese Finished with Fresh Herbs

Add \$8.75 Per Person

Pizza Party Upgrades:

Pizza Logs \$3.50 each

Includes Marinara Sauce

Chicken Fingers (3 per order) \$14.95

Chicken Wings (G.F.) (3 per order) \$6.50

Choice of Sauce - Mild, Medium, Hot, BBQ, or Parmesan Garlic

Includes Celery & Blue Cheese



BUFFETS

PRICES ARE PER PERSON

Traditional Buffet

\$36.95 Lunch
\$48.95 Dinner

Choose One:

Caesar Salad
with Caesar Dressing

Mixed Green Salad
with 2 Assorted Dressings

Choose Two:

Penne Pasta
Marinara or Alfredo Sauce

Mac 'N Cheese
Buttered Bread Crumbs

Garlic Whipped Baby Red Potatoes (G.F.)

Wild Rice Pilaf (G.F.)
Boursin Cheese, Fresh Herbs

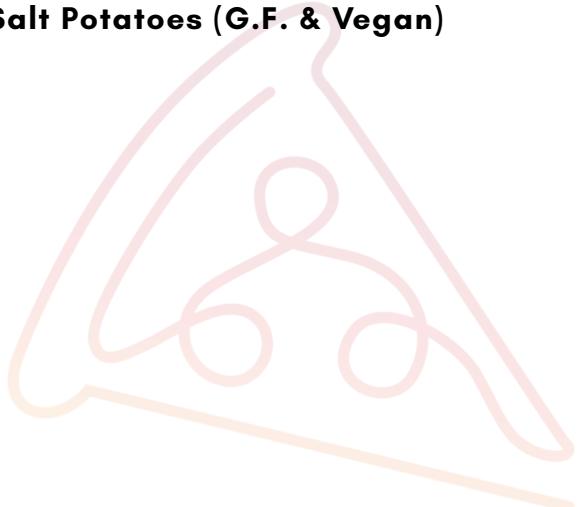
Mediterranean Tortellini Pasta Salad

Oven Roasted Potatoes (G.F. & Vegan)
Rosemary, Sea Salt

Mixed Seasonal Vegetables (G.F. & Vegan)

Gourmet Potato Salad (G.F.)
Whole Grain Mustard and Chives

Salt Potatoes (G.F. & Vegan)



Choose Two:

Chicken Parmesan
Marinara, Melted Mozzarella

Chicken Marsala
Sautéed Mushrooms, Demi

Chicken Chardonnay (G.F.)
Fine Herbs, Cream Sauce

Stuffed Shells
Marinara, Melted Mozzarella

Baked Italian Meatballs
Served in Marinara

Manicotti
Marinara, Melted Mozzarella

Grilled Italian Sausage (G.F.)
Peppers, Onions

Crab Cakes (G.F.)
Breaded Pork Chops

Shrimp Scampi (G.F.)
\$6.50 Upcharge Per Person

Roast Beef in Au Jus (G.F.)
\$5.75 Upcharge Per Person

Choose One:

Assorted Cookies
Brownies

Add Rolls \$1.00 Upcharge Per Roll:

Kummelweck
Kaiser
Sweet & Yeasty
Hoagie

EXTRAS

Sweet Upgrades

Ice Cream Social (G.F.) \$11.50 Per Person

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

Assorted Dessert Bars \$17.95 per doz

Chocolate or Vanilla Cupcakes \$2.95 ea

Stuffed or Specialty Cupcakes \$4.75 ea

Chocolate Covered Strawberries (G.F.) (Seasonal) \$2.95 ea

Mini Cannoli \$3.25 ea

Brownies \$1.00 ea

Rich's Jumbo Cookies \$2.00 ea

Assorted Ice Cream Novelties \$6.50 ea

Macarons \$3.50 ea

Healthy Upgrades

Whole Fruit (G.F.) \$1.75 ea

Granola Bars \$2.50 ea

Kind Nut Bars (G.F.) \$3.50 ea

Sweet & Savory Upgrades

Cheese & Fruit Display \$7.75 Per Person

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

Popcorn Box (G.F.) \$2.50 ea

Bag of Pretzels \$1.00 ea

Assorted Bags of Potato Chips (G.F.) \$1.00 ea

House Made Cruncher Chips with Caramelized Onion Dip (G.F.) \$4.00 Per Person

Soft Baked Pretzels with Warm Beer Cheese Sauce & Mustard \$6.00 Per Person

Build Your Own Trail Mix Bar \$9.75 Per Person

M&M's, White Chocolate Chips, Cheese & Pretzels Goldfish Crackers, Dried Cranberries, Banana Chips, Dried Apricots, Dried Cherries, Yogurt Covered Raisins, Assorted Sugared Nuts, & Mixed Nuts.

EVENT ENHANCEMENTS

Lighting Upgrades

- LED Up-lighting—\$25 per light (minimum of 2 lights)
- Festival Lights Strung Zig Zag in Center of The Room (East or West Room)—\$1,000
- Festival Lights Cascade From Center of Room to Sides (East)—\$1,000
- Neon Signs (options available)—starting at \$25

Draping & Backdrops

- Sheer Ceremony Draping (1/2 Way in West)— \$500
- Sheer Custom Draped Entrance Way of West—\$2,000
- Crystal Chandelier with Draping—\$3,000
- 8x8 Living Wall Backdrop—\$500
- 8x8 White Flower Wall Backdrop—\$500
- 8x8 Gold, Silver, or Black Shimmer Wall Backdrop— \$500
- Fabric Backdrops—starting at \$500 (for an 8'x8')
- Ceremony Arch —\$75
 - Gold, Silver, or Black Circle Arch
 - Gold, Silver, or Black Heptagon Arch
 - Wood Heptagon Arch
 - Wood Triangle
- Add White Silk Floral Arrangements to Ceremony Arch —\$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—\$60 each
- Gold, Silver, or Rose Gold Sequin Table Runners—\$6 each
- Gold, Silver, Black, Purple, or Rose Gold Round Chargers—\$2 each
- Light Wood, Dark Wood, or Grey Wood Chargers—\$2.50 each
- Silver or Gold Ornate Chargers—\$3 each
- Clear Charger with Gold Trim—\$3 each
- Gold Wire Placemats—\$2.50 each
- Gold Starburst Charger—\$3.50 each
- Clear Beaded Charger or Clear Gold Beaded Charger —\$3.50 each
- Silver Rhinestone Charger—\$5.50 each
- Upgraded Table Numbers—\$6 each
- Cards, Gifts & Other Signage—\$10 each
- Black, White, or Ivory Chair Cushion Covers—\$3 each

EVENT ENHANCEMENTS

Centerpieces & Centerpiece Enhancements

- Silver or Gold Candelabras with LED Taper Candles—\$35 each
- Add Crystal or Pearl Garland—\$12 each
- Silver Lantern with LED Pillar Candles or Firefly Lights—\$35 each
- Gold Candle Holders Trio (includes candles)—\$35 each
- Gold Terrarium Trio—\$30 each
 - Add Firefly Lights—\$6 each trio
 - Add White Silk Rose—\$6 each trio
- Gold Mercury Glass Votives—\$0.50 each
- Tall Gold or Silver Mercury Glass Vase—\$12 each
 - Add Firefly Lights—\$6 each
- Gold or Silver 8 Arm Candelabras with LED Taper Candles —\$50 each
- Black Centerpiece Stand—\$10 each
- Black Lanterns w/ LED Pillar Candles or Firefly Lights—\$20 each
- Black Taper Candle Holder Trio w/ LED Taper Candles—\$15 each
- White Beaded Wax Candle Trio —\$30 each
- White Floating Candle Trio —\$30 each
- Elevated Mirror Box—\$10 each
- Acrylic Centerpiece Stand—\$15 each

Food & Beverage

- Custom Menu Cards—starting at \$1.25 each
- Boxwood Beverage Walls (4 available)— \$200 per wall plus cost of beverage item
- Champagne Cart—\$200
- Custom Edible Favor—starting at \$4.00 each
- Dessert or Late Night Treat Bag—\$1.00

Special Effects

- Confetti Cannons or Indoor Fireworks —starting at \$500
- Light Up LOVE Sign—\$575
- Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$15.00
- Red Carpet (35' long)—\$225
- Gold Stanchions w/ Red Ropes—\$15 each stanchion, \$5 each rope
- Custom Light Up Letters—priced per event basis

EVENT ENHANCEMENTS

Additional Services

- Coat Check Service—\$250 per attendant (1 attendant per 100 guests)
- Clear Acrylic or Black Acrylic Card Box—\$30
- Gold or Black Personalized Welcome Floor Stand Mirror—\$75 each
- Restroom Amenity Trays—\$60 each
- Valet or Parking Attendant—priced per event basis
- Black or Gold Rod Iron Display Shelves—\$50 each
- Wooden Sweetheart Table w/ 2 Chairs and 1 Bench—\$150
- Ceremony Fee (includes rehearsal, set up & coordinator)—\$2,000
- White Ceremony Platform—\$500
- Yard Games
 - Corn Hole, Kan Jam, and Ladder Golf—\$25.00 each
 - Basketball, Air Hockey Table, Foosball Table \$75.00
- Lounge Furniture
 - Sapphire Blue or Black Velvet Tufted Couch—\$200 each
 - Sapphire Blue or Black Velvet Tufted Love Seat—\$150 each
 - Black Velvet Tufted Lounge Chair—\$75 each
 - Silver & Glass Geometric Coffee Table—\$50 each
 - Silver & Glass Geometric End Table—\$30 each
 - Black Rod Iron & Glass Nesting Coffee Table—\$50 each
 - Black Rod Iron & Glass End Table—\$30 each
 - Battery Operated LED Black End Table Lamps—\$10 each
 - White Cozy Faux Fur Throw Blanket—\$10 each
 - Custom Square Accent Pillows—\$25 each (need 3 week lead time)

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

General Information

Deposits:

The Rich Entertainment Group requires a non-refundable \$1,000 Initial deposit to secure a date, a 2nd non-refundable deposit of 15% of the estimated balance is due 12 months prior to the event date, and a 3rd 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 \$7.00 per person based on the final count.

Guarantees:

A guaranteed number of guests to be served is required by The Rich Entertainment Group 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

Gala Room Rental \$2,000

Holidays & Holiday Weekends rental fee determined on a per event basis

Security:

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

Venue Rules & Restrictions:

- All food, beverage, linens, up lighting, backdrops, and rentals must be exclusively provided by The Rich Entertainment Group.
- The ONLY 2 Exclusive DJ Companies to provide their services to any event held in The Powerhouse by The Rich Entertainment Group are Toy Bros. Entertainment & Whirlin Disc Sound. You are REQUIRED to hire a DJ from one of these 2 companies.
- All live bands must be pre-approved by The Rich Entertainment Group management.
- Helium balloons are not permitted.
- Any real floral items left in the venue at the end of your event will be immediately discarded.

No exceptions will be made regarding the above restrictions.

Miscellaneous:

An 8.75% sales tax & 20% administrative fee will be added to all charges. Menu offering and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted. No exceptions. We cannot remove the cost of the liquor amount for underage guests. It is your privilege to invite whomever you choose but the package price will remain intact. The Rich Entertainment Group reserves the right to refuse service to anyone. The Rich Entertainment Group has a 1:00am curfew. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. All place cards must be marked with an entrée choice.

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THE
POWERHOUSE
BY RICH ENTERTAINMENT GROUP EST. 1917