

RICH'S

**CATERING &
SPECIAL EVENTS**

The Rapids Theatre

2018 Catering Menu

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

www.richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Welcome

Thank you for your interest in
Rich's Catering & Special Events at The Rapids Theatre!

The History of The Rapids Theatre

This former movie theatre was built in 1921 and has been restored to all its original beauty. With its columned walls, the grand balcony and sculpted ceiling, The Rapids Theatre has unmatched beauty in an awesome display of craftsmanship and elegance.

The attractiveness of the entrance and the marble and tile vestibule and lobby gives promise of the wonderful beauty of the foyer and auditorium, which is nothing short of captivating. The broad foyer is done in cypress and richly carpeted. The indirect lighting system throughout is of particularly enhancing design and in its soft glow, one glimpses appealing beauty on every side. There is nothing left to desire in that which the art builder and decorator devises.

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

Our service is impeccable.

Our event planning will be flawless
from cuisine to décor.

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

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

**We look forward to the opportunity to impress
you and your guests with a fantastic event!**

Rapids Theatre Pre Fixe Cocktail Party Packages

Additional staff hours billed at \$100.00 per hour

The Happy Hour

\$14.00 per person

2 hour maximum

Cheese Display

cheddar, pepperjack, swiss,
grapes, crackers, jams & preserves



Assorted Olives



Artisan Bread Display

five assorted breads, assorted dips, & flavored whipped butters in mason jars



Crudité Display

assorted vegetable spears

assorted dips: romesco, hummus, olivade

The Mingle

\$19.25 per person

2 hour maximum

Cheese Display

cheddar, pepperjack, swiss,
grapes, crackers, jams & preserves



Assorted Olives



Artisan Bread Display

five assorted breads, assorted dips, & flavored whipped butters in mason jars



Crudité Display

assorted vegetable spears

assorted dips: romesco, hummus, olivade



Hors D'oeuvres

{Choose 3}

Caprese

fresh mozzarella, cherry tomato,
fresh basil, balsamic



Sausage Stuffed Peppadew

basil crème



Bite Size Beef on Weck Slider

shaved roast beef, horseradish aioli,
slider roll



Bite Size Pulled Pork Slider

pulled pork, bbq sauce



Chicken Swedish Meatballs

classic sauce, chives



The Mixer

\$32.00 per person

3 hour maximum

Cheese Display

cheddar, pepperjack, swiss,
grapes, crackers, jams & preserves



Assorted Olives



Artisan Bread Display

five assorted breads, assorted dips, & flavored whipped butters in mason jars



Baked Brie

{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Plain, Raspberry Coulis



Garden Salad Station

Romaine Lettuce



Cucumbers



Sliced Mushrooms



Baby Peas



Crumbled Blue Cheese



Ranch



Mesclun Greens



Carrots



Black Olives



Fresh Corn



Croutons



Citrus Vinaigrette



Grape Tomatoes



Bell Peppers



Garbanzo Beans



Parmesan Cheese



Balsamic Italian Vinaigrette



Rolls & Breadsticks



Cocktail Sandwich Station

Top Round of Beef Au Jus

rolls & condiments



Breast of Turkey & Gravy

rolls & condiments



Pasta Bar

italian bread, butter, freshly grated parmesan

Orecchiette Marinara



Gemelli Alfredo



Additions:

Baked Italian Meatballs

add \$2.50 per person



Sausage & Peppers

add \$3.50 per person

A la Carte Menu

Hors D'oeuvres

Minimum 50 pieces of each kind

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



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



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



Chicken Swedish Meatballs
classic sauce, chives
\$1.50



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



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



Crab Cakes
remoulade, fried capers
\$2.50

Cajun Shrimp
butterflied shrimp, andouille, bell pepper,
celery, onion, pimento cheese
\$1.50



Shrimp Tostado
monterey jack, citrus cream, cilantro
\$1.75



Spinach and Artichoke Tartlet
spinach, artichoke, gruyere
\$2.25



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



Bacon and Eggs Tartlet
chive egg yolk mousse, crisp prosciutto
\$2.00



Beet and Berry Bruschetta
pickled strawberry, grape, golden beet,
whipped goat cheese, crostini
\$1.25



Bistro Steak
ny strip, caramelized onion puree,
blue cheese, crisp shallot
\$2.50

Hors D'oeuvres

Minimum 50 pieces of each kind

Ricotta Gnocchi

basil aioli

\$1.25



Shrimp Roll

cocktail shrimp "salad", top split bun

\$2.00



Sausage Stuffed Peppadew

basil crème

\$1.75



Fried Bologna Slider

sautéed onion, whole grain mustard aioli

\$1.50



White Pizza

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

\$1.50



Lox & Chips

potato chip, crème fraiche, capers, fennel
cured salmon

\$2.00



White Truffle Arancini

fried shitake, béchamel

\$1.75

Smoked Beef Brisket Croquette

sour cream caramelized onion jam

\$2.00

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

Stationary Hors d'oeuvres

Cheese and Fruit Display

cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar,
grapes, dried fruits, nuts, jams, crackers & preserves
\$6.75 per person

Crudité Display

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

Warm Baked Dips

\$7.50 per person
Choose 3

Buffalo Chicken

pulled chicken, cheddar, frank's hot sauce,
blue cheese, flatbreads, crostini



Stuffed Banana Pepper

italian sausage, caramelized banana peppers,
four cheese, basil, flatbreads, crostini



Spinach and Artichoke

artichokes, baby spinach, gruyere, parmesan,
buttered breadcrumb, flatbreads, crostini



Corn and Crab

blue crab, corn, bell pepper, onion, old
bay, cheddar, truffled potato chip crust,
flatbreads, crostini



Chorizo Queso Fundido

mexican chorizo, tomato, green chile,
monterey jack, cheddar, cream cheese,
scallion, corn tortilla chips

Baked Brie

One Kilo Wheel

\$2.75 per person

50 person minimum per style

{Choose brie style}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



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

Creative Additions

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

Fresh Sliced Seasonal Fruit Display

\$3.00 per person



Romesco

\$1.25 per person



Assorted Olives

\$1.25 per person



Dried Sausages

\$5.50 per person



Marinated Tomato Salad

\$1.25 per person



Marinated Grilled Vegetables

\$1.25 per person



Artisan Bread Display

five assorted breads, assorted dips, & flavored whipped butters in mason jars

\$2.50 per person

Iced Jumbo Shrimp Display

\$2.50 per shrimp
cocktail sauce

Salmon One, Two, or Three Ways

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

Chilled Poached Salmon



Smoked Salmon



House Cured Salmon



Seafood Display “On the Half Shell”

A La Carte

Raw Clam

\$1.75 per piece



Steamed Clam

\$2.00 per piece



Clams Casino

\$2.00 per piece



Raw Blue Pointe Oyster

\$3.00 per piece



Garlic Oyster

\$2.75 per piece



Oyster Rockefeller

\$3.00 per piece

Entrée Stations

Minimum of 3 stations
not including dessert

Chowder Station

\$8.50 per person

Create your own chowder:

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

Garden Salad Station

\$6.75 per person

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

Composed Salad Station

\$8.00 per person
{Choose 3}

Tri Colored Caesar Salad

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

☞

Chef Salad

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

☞

Baby Greens Salad

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

☞

Assorted Fresh Fruit Salad

seasonal melons, berries, lemon zest



Mediterranean Pasta Salad

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



Spinach Salad

spinach, bacon, caramelized onions, red wine vinaigrette



Quinoa Salad

quinoa, dried fruits, fresh citrus



Tuscan Antipasto Chopped Salad

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



Vegetable Salad

seasonal grilled vegetables, balsamic vinaigrette



Beet Salad

roasted beets, goat cheese, candied pumpkin seeds



Pasta Bar

\$10.00 per person

italian loaf bread & freshly grated parmesan

{Choose 2 pastas}

Cheese Tortellini



Orecchiette



Gemelli



Mezze Rigatoni



{Choose 3 sauces}

Marinara



Alfredo



Romesco



Pesto Cream Sauce



Sundried Tomato Pesto



Bolognese



White Wine Clam Sauce



Puttanesca



Vodka Sauce



Carbonara



Oil & Garlic



Roasted Red Pepper Tomato Sauce



Additions:

Baked Italian Meatballs

add \$2.50 per person



Sausage & Peppers

add \$3.50 per person



Carving Station

Chef Attended

Top Round of Beef
rolls, au jus, condiments
\$6.00 per person



NY Striploin of Beef
rolls, au jus, condiments
\$8.00 per person



Breast of Turkey
rolls, gravy, condiments
\$6.00 per person



Fresh Ham
rolls, whole grain mustard cream,
condiments
\$6.00 per person



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



Italian Sausage
rolls, condiments
\$6.50 per person



Chicken Sausage
rolls, condiments
\$6.50 per person



Prime Rib of Beef
rolls, au jus, condiments
\$9.00 per person



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



Loin of Pork
rolls, gravy, condiments
\$5.50 per person



Smoked Ham
rolls, whole grain mustard cream,
condiments

\$6.00 per person



Whole Salmon
citrus beurre blanc
\$7.00 per person



Chorizo Sausage
rolls, condiments
\$6.50 per person



Polish Sausage
rolls, condiments
\$6.50 per person



Koulibiac of Salmon
\$12.00 per person



BBQ Station

\$12.00 per person

assorted bbq sauces, cornbread, coleslaw, smoked potato salad,
tomato roasted corn and grilled onion salad, candied jalapenos

{Choose 1}

BBQ Pork



BBQ Chicken



Beef Brisket



Gourmet Mashed Potato Station

\$10.00 per person

Red Skinned Smashed Potatoes



Mashed Sweet Potatoes



Traditional Whipped Potatoes



Toppings include:

Roasted Breast of Turkey



Corn



Sour Cream



Red Bell Peppers



Cheddar Cheese Sauce



Whipped Butter



Broccoli



Bacon



Chives



Cranberry Sauce



Pepperjack Cheese



Turkey Gravy



Cinnamon Honey Butter



Gourmet Mac & Cheese Station

\$10.00 per person

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

{Choose 3}

Traditional



B.L.T.



Oyster Mushroom, Spinach,
Manchego



Truffle



Shrimp, Corn, Poblano



Caramelized Onion, Thyme, &
Parmesan



Lobster
add \$2.50 per person



Buffalo, N.Y. Station

\$12.50 per person

carrots, celery, blue cheese dipping sauce

Chicken Wings

{3 per person, choose 1 sauce}

mild, medium, hot, bbq, garlic parmesan



Tomato Mac & Cheese



Chicken Fingers

{2 per person, choose 1 sauce}

mild, medium, hot, bbq, garlic parmesan



Pizza Logs with Marinara Sauce

{1 per person}



Your choice of:

Beef on Weck Sliders OR Buffalo Chicken Sliders

{1 per person}



Asian Station

\$11.50 per person

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

Additional items may be added for an extra charge

China

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



Japan

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



Vietnam

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



Thailand

thai curry udon noodle, pad thai, green papaya salad



Korea

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



Mediterranean European Station

\$14.00 per person

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

Additional items may be added for an extra charge

Spain

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



Italy

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



Greece

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



France

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



Latin American Station

\$14.00 per person

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

Additional items may be added for an extra cost

Mexico

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



Central America

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



South America

ceviche with coconut milk, lime & cilantro



Caribbean

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



Small Plates Station

Minimum of 4 stations

Salad

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

\$5.00 per person



Salad

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

\$5.00 per person



Beef

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

\$8.00 per person



Scallop

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

\$9.00 per person



Pork Belly

smokey potato puree, calabrian chili, kale

\$7.00 per person



Shrimp

jumbo shrimp scampi, chorizo, cheddar grits, scallions

\$6.50 per person



Crab Cake

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

\$7.00 per person



Chicken

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

\$6.50 per person



Short Rib

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

\$8.00 per person



Ratatouille

goat cheese tart, roasted ratatouille, herb salad

\$5.50 per person



Cauliflower

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

\$5.50 per person



Rollatini

zucchini, mushroom risotto, butternut sage sauce, toasted pecan

\$5.50 per person



Kids Station

\$13.50 per child

carrots & celery sticks with ranch dip

{Choose 5}

Cocktail Franks in Puff Pastry



Sliced Fresh Fruit
with yogurt dipping sauce



Ketchup Cruncher Chips



Tator Tots

Popcorn Shrimp



Hamburger &
Cheeseburger Sliders



Mac & Cheese



Chicken Nuggets

Dessert Stations

Dessert Assortment & Coffee Bar

\$6.00 per person

Assorted Handmade
Bite Size Desserts



Assorted Cookies
chocolate chip, sugar & macadamia nuts



Brownies



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

Layered Dessert Cups & Coffee Bar

\$6.00 per person

{Choose 3}

Tiramisu



Raspberry Chocolate



Chocolate Overload



Brown Butter Caramel Apple Pie



Roasted Pear Spice Cake



Lemon Drops



Strawberry Shortcake
with buttermilk biscuit & vanilla bean cream



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

Cookies & Coffee Bar

\$7.00 per person

Coconut Macaroons
with chocolate drizzle



Biscotti



Stuffed French
Macaroons



Chef's Choice Brittle



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

Mini Desserts & Coffee Bar

\$7.50 per person

Assorted Mini Push Pop Desserts



Mini Crème Brûlée Spoons



Mini Churros
with mexican dipping ganache



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

Ultimate Dessert Assortment & Coffee Bar

\$8.00 per person

Chocolate Oblivion Mousse Cake



Carrot Cake



Seasonal Cheesecake



Lemon Sour Cream Cake



Assorted Handmade Bite Size Desserts



Brownies



Assorted Cookies
chocolate chip, sugar & macadamia nuts



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

Create You Own S'mores Bar

\$7.00 per person

graham crackers, milk and dark chocolate bars, marshmallows,
peanut butter, nutella, peanut butter cups,
fudge striped cookies, fluff, bananas

Additional Offerings

Chocolate Covered Strawberries {seasonal}

\$1.75 each



Assorted Hand Made Truffles

\$1.75 each



Mini Cannolis

\$1.75 each



Italian Cookies

\$15.00 per pound

{Choose 2 per pound}

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

Custom desserts available upon request

Sit Down Dinner

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

Soup

Chicken Consommé
braised carrots, celery, fennel, onion, farfalline pasta
\$3.75



Corn & Lobster Bisque
corn, bell pepper, chives
\$4.75



Minestrone
basil oil, crostini
\$3.75



Italian Wedding
meatballs, spinach, carrots, celery,
onion, acini de pepe
\$3.75



Oven Roasted Tomato Fennel
quinoa crispies, parsley oil
\$3.75



Chicken Tortilla
pulled chicken, corn, poblano, cilantro,
avocado lime crema
\$3.75

Salad

Tri Colored Caesar

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

\$5.75



Garden Salad

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

\$4.50



Baby Greens

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

\$4.75



Classic Wedge Salad

baby iceberg, bacon, tomato, pickled red onion,
buttermilk blue cheese dressing, chives

\$5.75



Entrée

Chicken Chardonnay

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

\$18.50



Pan Roasted Chicken Breast "Flavors of Cassoulet"

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

\$18.50



Buffalo Chicken

bacon potato "salad", roasted asparagus, carrot celery slaw, frank's beurre blanc,
crumbled blue cheese & celery slaw

\$17.50



Chicken "B.L.T."

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

\$17.50



Basque Frenched Chicken

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

\$18.50



Frenched Chicken Piccata

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

\$17.50



Frenched Chicken Marsala

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

\$17.50



Frenched Chicken Caprese

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

\$18.50



“Beef on Weck”

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

\$28.00



Beef Two Ways

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

\$33.00



Filet of Sirloin

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

\$28.00



Beef & Potatoes

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

\$31.00



Pork Saltimbocca

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

\$20.00



Blue Crab Encrusted Sole

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

\$20.00



Salmon

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

\$30.00



Roasted Salmon

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

\$30.00



Peppercorn Crusted Salmon

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

\$27.00



Pan Seared Scallops

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

\$35.00



Roasted Scallops

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

\$35.00



Roasted Jumbo Prawns

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

\$37.00



Pan Seared Halibut

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

Seasonally Priced



Pan Seared Halibut

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

Seasonally Priced



Duo Entrée Option

Filet of Sirloin & Jumbo Prawn

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

\$29.00



Filet of Sirloin & Frenched Chicken Breast

garlic confit potato puree, roasted vegetable tart, bordelaise sauce

\$27.00



Filet of Sirloin & Lump Crab Cake

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

\$29.00



Pan Roasted Chicken Breast & Faroe Island Salmon

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

\$27.00

Vegetarian

Roasted Vegetable "Osso Buco"

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

\$19.00



Fall / Winter Rollatini

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

\$19.00



Spring Rollatini

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

\$19.00



Summer Rollatini

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

\$19.00



Cauliflower

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

\$19.00

Dessert

Panna Cotta

vanilla bean panna cotta, pomegranate coulis

\$5.50



Lemon Curd Tartlet

lemon curd, meringue, candied lemon

\$4.50



Seasonal Cheesecake

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

\$3.75



Chocolate Hazelnut Torte

hazelnut sponge, chocolate ganache, caramel

\$4.00



Chocolate Gateau

flourless chocolate torte, vanilla bourbon ganache, chocolate bark

\$5.50



Salted Caramel Tower

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

\$5.50

Specialty or themed menus priced upon request

Late Night Station

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

Warm Baked Dip Stations

\$7.50 per person

Choose 3

Buffalo Chicken

pulled chicken, cheddar, frank's hot sauce,
blue cheese, flatbreads, crostini

Stuffed Banana Pepper

italian sausage, caramelized banana peppers,
four cheese, basil, flatbreads, crostini

Spinach and Artichoke

artichokes, baby spinach, gruyere, parmesan,
buttered breadcrumb, flatbreads, crostini

Corn and Crab

blue crab, corn, bell pepper, onion, old bay, cheddar,
truffled potato chip crust, flatbreads, crostini

Chorizo Queso Fundido

mexican chorizo, tomato, green chile, monterey jack,
cheddar, cream cheese, scallion, corn tortilla chips



Pretzels & Cheese

fresh baked soft pretzels with a beer cheese sauce & mustard

\$3.75 per person



Mini Chicken Finger Subs

\$3.75 per person



Mini Beef on Weck

\$4.25 per person



Hot Dog Bar

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

\$6.00 per person



Pizza & Wings

\$6.75 per person



Poutine

fries, gravy, cheese curds

\$6.50 per person



Sliders & Chips

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

\$8.00 per person



Nacho/Taco Bar

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

\$9.00 per person



Walk Around Tacos

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

\$7.00 per person



Chips & Dip

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

\$3.75 per person



Cotton Candy

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

\$3.50 per person

\$100 attendant fee



Snow Cones

with 5 assorted flavored syrups

\$4.50 per person

\$100 attendant fee

ask us about our boozy snow cone upgrade!!



Ice Cream Sundae Bar

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

\$7.00 per person

\$100 attendant fee



Cookies & Milk Bar

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

\$6.50 per person



S'mores Bar

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

\$7.00 per person



Chocolate Fondue

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

\$8.00 per person

Event Enhancement Options

- ☞ VIP Wine Glass Upgrade—\$2.00 per person for dinner
- ☞ Wire-Free LED Up-lighting—\$25 per light (minimum of 2 lights)
- ☞ Mahogany Chiavari Chair with White or Ivory Cushion—\$7.50 each
- ☞ Ice Sculpture Luge—starting at \$500 (1 block). Rapids also charges a \$150 bartender fee.
- ☞ Fabric Backdrops— 2 Panel \$200, 3 Panel \$300, 4 Panel \$400, 10 Panel \$800
All backdrops must come from Rich's Catering & Special Events.
- ☞ Firefly Lighting Effect—\$200 for 100 lights, \$400 for 200 lights
- ☞ Crystal Cake Stands—round 12" \$25, round 15" \$50,
round 20" \$75, square 15" \$25
- ☞ Gold or Silver Round Chargers—\$1.00 each
- ☞ Gold or Silver Rhinestone Chargers—\$5.00 each
- ☞ Gold or Silver Vintage Paisley Print Chargers—\$3.00 each
- ☞ Ornate Edge Chargers {in 7 different colors!}—\$2.50 each
- ☞ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table,
\$50 for cake table, \$20 per guest table
- ☞ Rhinestone Napkin Buckle—\$1.50 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Table Under Lighting—\$25 per light
- ☞ Table Bunting—\$100 for head table, \$100 for registration table, \$50 for cake table
- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Silver or Gold Candelabras with LED Taper Candles—\$30 each
- ☞ Ceremony Fee—\$500 (includes rehearsal, set up & coordinator)
Rapids also charges a **separate** ceremony fee.
- ☞ Crystal Gift Box—\$50
- ☞ Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3
- ☞ Backdrop to Cover Merchandise Cabinet—\$400
- ☞ An assortment of linen colors & patterns—pricing upon request
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ☞ Mercury Glass Votives— \$0.50 each
- ☞ Gold, Silver or Ivory Sequin Accent Linen— \$75 each
- ☞ Drape to Cover Band Set Up—\$200
- ☞ Red Carpet—\$200 each

Our trained event designers can fulfill any request just ask!

Rich's Catering & Special Events

Customer Testimonials

Halloween Party: 10/13/2017: Andrea

My event was a Halloween Spooktacular on Friday the 13th. The party was an item on my personal bucket list. We had 110 guests. The event was held at the Haunted Rapids Theater in Niagara Falls, NY. Steven Guagliardi, the Catering Sales & Event Planning Manager, was a true professional in every sense of the word. He thought of every detail and helped to make all of my ideas come to life with the assistance of his amazing staff. The food was delicious and displayed in unique ways that were just so creative. The guests said that it was the best party that they had ever attended!

Corporate Event: 9/13/2017: Tara

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

Corporate Event: 2017

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

Camp Good Days Holiday Party: 12/04/2016

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

Fallon Health Cocktail Party: 10/06/2015

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

Bridal Shower: 10/21/2017: Kaitlyn

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

Wedding: 11/04/2017: Julie & Matthew

Rich's Catering, specifically Maureen Boyd, was recently the catering vendor for my new wife's and my wedding. I cannot say enough good things in regards to Maureen and her team. She was always able to be reached via email and her responses came quick. Where this team really shines, however, is the day of. First of all, the service and food were both phenomenal. We have received nothing but compliments on how good the food was and I couldn't agree more. The service was fast and clean, and you could tell they have done it before. Second, but maybe just as important, was Maureen and her teams ability to have everyone where they needed to be and when they needed to be there. From when people walk down the aisle to when dances were scheduled to start, Maureen was on top of our timeline and made sure that the entire wedding didn't skip a beat. It completely alleviated my stress about the day and made it easy to enjoy my own wedding. I cannot say enough good things about Maureen and the Rich's Catering team. I sincerely believe that they made the wedding a success and I am so happy that they were able to be a part of our day.

Wedding: 9/16/2017: Nichole & Steve

My husband and I just got married this past September, and we can't say enough good things about Rich's Catering and Special Events! Maureen was very responsive to all of our ideas, questions and changes leading up to our wedding. On the big day, Maureen, Taylor and the rest of the team from Rich's were amazing. Our ideas for how the room at the Rapids Theatre should look were executed perfectly, and they made sure the whole night ran smoothly. We had so many people tell us the food was the best they've had at a wedding, and we also had a lot of positive feedback on the attentiveness and friendliness of the staff. Everyone thought the venue was beautiful. Overall, the staff at Rich's (big shout out to Maureen) was a pleasure to work with, the venue looked amazing and the food was delicious. We couldn't be happier about the job done to make sure our ceremony and reception turned out perfectly!

Wedding: 7/22/2017: Kaitlyn & Samuel

So this review is for the food and staff mostly as I had my wedding reception at their partner location: The Rapids Theatre. I worked mainly with Maureen in planning everything, and she is awesome!! Very accommodating and she got everything the way I wanted it!! They do the set up at the theatre, and it looked amazing!! Better than I could have ever dreamed! I sometimes also talked with Steve when Maureen was out of office, and they are always quick to reply and so helpful!! So let's talk food. I won't list all the hors d'oeuvres I got but many were Buffalo themed and they were all delicious!! The entrees were soooooooooooooooooo delicious!!! My guests had the chicken chardonnay, filet of sirloin, roasted salmon, and summer rollatini (and kids meal). EVERYONE I talked to about the food said it was hands down the best wedding food they had ever had!! When we were walking around to do our rounds, people's plates were wiped clean. SOO GOOD! The cake was also delicious and well presented! ;D I highly recommend Rich's to those looking for a catering service!!

Wedding: 7/07/2017: Allison & David

My husband and I got married on 7-7-17 at Rapids Theatre in Niagara Falls. Rich's Catering provided the food. It was FANTASTIC! Many of our guests commented on how juicy the chicken was and how everything was hot when it was delivered to their table. Some guests even thought it was the best food they have ever eaten at a wedding! We also felt comfortable because Rich's was very attentive to any food allergies of our guests. We worked closely with Maureen and I wish we could give her more than 5 stars! She was extremely responsive to e-mails, made us feel like royalty, and went above and beyond to make our dreams a reality! She took care of everything! We truly appreciate Maureen and Rich's for making our wedding day the happiest day of our lives!

General Information

Regulations:

- ☞ All food, backdrops, linens, additional up lighting, & on-site coordination are **exclusively** provided by Rich's Catering & Special Events.
- ☞ If you are having your ceremony on site and also want a live band, they must be set up and fully sound checked one hour prior to start time. If you wish to cover up their set during the ceremony Rich's can provide temporary draping for an additional fee.
- ☞ All DJs & bands must contact the venue manager upon booking the client for venue rules and regulations.
- ☞ Any slideshow or videos to be played on screens must be received by venue manager **2 weeks prior** to event day.

Deposits:

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

Guarantees:

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

Minimums:

Minimum spending requirements will apply on food, before an 8% sales tax and 20% in surcharges are added {surcharge includes 14% gratuity & 6% non-gratuity administrative fee}.

- ☞ Friday: \$7,500
- ☞ Saturday: \$8,000
- ☞ Sunday: \$5,000
- ☞ Monday—Thursday: \$3,500
- ☞ Holidays & Holiday Weekends: minimums will be determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in any facility, prior to, during or following your wedding, meeting or banquet.

Billing:

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

Miscellaneous:

8% sales tax & 20% in surcharges {surcharge includes 14% gratuity & 6% non-gratuity administrative fee} will be added to all charges. Menu offerings and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of Rich's Catering & Special Events management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Rich's reserves the right to refuse service to anyone. Rich's Catering & Special Events has a 1:00am curfew for all service. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. If you have young children 10 and under and special children's meals are ordered for that purpose, they will be charged a lower package rate. All place cards must be marked with an entrée choice.

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Notes