



THE
RICHARDSON
BUFFALO **HOTEL** NEW YORK

THE OCCASION

WEDDING MENUS

WEDDINGS AT THE RICHARDSON

THE REES

\$130

THE FOREST

\$145

THE ROCKWELL

\$185

THE REES

BAR

4-hour Signature bar package
Call brand liquors, House selection of domestic
& imported beers, selection of 3 wines

COCKTAIL HOUR

Selection of 4 passed Hors d'oeuvres

DINNER

Choice of a Salad option
Choice of 2 Entrée options
Vegan & vegetarian included
Chef's selection of seasonal starch & vegetable

DESSERT

Choice of coffee service or station
Cake cutting & service

\$130 per guest

THE REES

HORS D'OEUVRES (CHOOSE 4)

Shrimp Pot Sticker

Sweet chili sauce, scallion, sesame

Strawberry Mascarpone

Balsamic drizzle, torn basil

Smoked Salmon Potato Latkes

Crème fraîche, chive

Shrimp Ceviche Tostada

Avocado crema, cilantro

Seared Beef Tenderloin

Caraway crostini, horseradish

Chive Wild Mushroom Tartlet

Herbed brie cheese, truffle

Sesame Crusted Ahi Tuna

Cucumber, wonton, sriracha lime aioli

Bruschetta

Grape tomato, burrata, evoo, basil, aged balsamic

Vegetable Summer Roll

Hoisin barbeque sauce

Caprese Skewers

Fresh mozzarella, grape tomatoes, basil

Traditional Deviled Egg

Dijon mustard, smoked paprika, crispy shallot

Falafel

Napa cabbage slaw, tzatziki

Beef Carpaccio Roll

Arugula, parmigiano reggiano, truffle

Riesling Poached Pear

Gorgonzola, thyme infused honey, crostini

SALADS (CHOOSE 1)

Caesar Salad

Traditional Caesar, romaine hearts, parmigiano reggiano, croutons, Caesar dressing

Field Greens

Seasonal field greens, vine ripe tomato, English cucumber, carrots, lemon thyme vinaigrette

Kale Salad

Tuscan Kale salad with fennel, radish & ricotta salata, garlic bread crumbs

ENTREÉS (CHOOSE 2)

Oven Roasted Chicken Breast

Choice of sauce: Chicken jus, foraged mushroom sauce, rosemary garlic jus, tomato shallot relish, whole grain mustard sauce

Braised Chianti Beef Short Ribs

Red wine reduction, fresh horseradish gremolata

Oven Roasted Salmon

Tomato, caper, lemon, fresh herbs

Roasted Butternut Squash

Fregola, cauliflower, dried cranberries, almonds, and seared brussels sprouts

Eggplant Manicotti

Herb ricotta, quinoa, San Marzano tomato sauce, basil

Fire Roasted Cauliflower

Shishito pepper yogurt, pickled red onions, golden raisins, dukkah

THE FOREST

BAR

4-hour Signature bar package
Call brand liquors, house selection of domestic
& imported beers, selection of 4 wines
Complimentary champagne toast

COCKTAIL HOUR

Selection of 4 passed Hors d'oeuvres
Selection of a Stationary Display

DINNER

Choice of a Salad option
Choice of 2 Entrée options
Vegan & vegetarian included
Chef's selection of seasonal starch & vegetable

DESSERT

Choice of coffee service or station
Cake cutting & service

\$145 per guest

THE FOREST

HORS D'OEUVRES (CHOOSE 4)

Shrimp pot stickers

Sweet chili sauce, scallion, sesame

Strawberry Mascarpone

Balsamic drizzle, torn basil

Smoked Salmon Potato Latkes

Crème fraîche, chive

Shrimp Ceviche Tostada

Avocado crema, cilantro

Seared Beef Tenderloin

Caraway crostini, horseradish,

Chive Wild Mushroom Tartlet

Herbed brie cheese, truffle

Sesame Crusted Ahi Tuna

Cucumber, wonton, sriracha lime aioli

Bruschetta

Grape tomato, burrata, evoo, basil, aged balsamic

Vegetable Summer Roll

Hoisin barbeque sauce

Caprese Skewers

Fresh mozzarella, grape tomatoes, basil

Traditional Deviled Egg

Dijon mustard, smoked paprika, crispy shallot

Lamb Lollipops

Balsamic fig reduction

Bacon Wrapped Scallops

Chimichurri

Chicken Satay

Peanut sauce

Beef Satay

Hoisin bbq

Fried Vegetable Spring Rolls

Sweet chili sauce

Pan Fried Pork Pot Sticker

Ginger soy dipper

Falafel

Napa cabbage slaw, tzatziki

Beef Carpaccio Roll

Arugula, parmigiano reggiano, truffle

Compressed Watermelon

Goat cheese, black lava salt, mint

Shrimp Cocktail Shooter

Spicy gazpacho

Nashville Hot Chicken

House made B&B pickle, honey

Riesling Poached Pear

Gorgonzola, thyme infused honey, crostini

STATIONARY DISPLAYS

Fresh Crudité

Tzatziki, green goddess dressing

Charcuterie

Artisanal dried salami + cured meats, house-made pickled vegetable, whole grain mustard, country olives, grilled farmers bread

Meatballs (choose 2)

Pork beef meatballs,
San Marzano tomato sauce

Turkey meatballs, thyme gravy,
orange cranberry jam

Lamb grappa meatballs,
cumin dill yogurt sauce

Veal arborio meatballs, tzatziki, lemon,
chicken jus

Salad on the Run (choose 2)

Kale Caesar, shaved parmigiano reggiano,
focaccia crouton, creamy Caesar

Micro greens, grapes, dried cherries,
gorgonzola, walnuts,
white balsamic vinaigrette

Arugula, spinach, radicchio, toasted pecans,
strawberries, goat cheese,
champagne vinaigrette

Quinoa, spinach, roasted beets, feta,
pistachios, sherry vinaigrette

THE FOREST

SALADS (CHOOSE 1)

Caesar Salad

Traditional Caesar, romaine hearts, parmigiano reggiano, croutons, Caesar dressing

Kale Salad

Tuscan Kale salad with fennel, radish & ricotta salata, garlic bread crumbs

Arugula Farro Salad

Arugula, farro, kalamata olives, marinated tomato, toasted pine nuts, golden raisins, sherry vinaigrette

Beet Salad

Roasted beets, shaved fennel, goat cheese, pistachios, frisée, champagne vinaigrette

ENTREÉS (CHOOSE 2)

Oven Roasted Chicken Breast

Choice of sauce: Chicken jus, foraged mushroom sauce, rosemary garlic jus, tomato shallot relish, whole grain mustard sauce

Braised Chianti Beef Short Ribs

Red wine reduction, fresh horseradish gremolata

Oven Roasted Salmon

Tomato, caper, lemon, fresh herbs

Eggplant Manicotti

Herb ricotta, quinoa, San Marzano tomato sauce, basil

Garlic Seared Filet Mignon

Foraged mushroom demi-glace

Bourbon Brined Pork Chop

Molasses mustard glaze

Roasted Butternut Squash

Fregola, cauliflower, dried cranberries, almonds, and seared brussels sprouts

Fire Roasted Cauliflower

Shishito pepper yogurt, pickled red onions, golden raisins, dukkah

THE ROCKWELL

BAR

5-hour Premium bar package
Call brand liquors, house selection of domestic
& imported beers, selection of 4 wines
Complimentary champagne toast

COCKTAIL HOUR

Selection of 5 passed Hors d'oeuvres
Selection of 2 Stationary Displays

DINNER

Choice of a Salad option
Choice of 2 Entrée options
Vegan & vegetarian included
Chef's selection of seasonal starch & vegetable

DESSERT

Choice of a Dessert display option
Choice of coffee service or station
Cake cutting & service

\$185 per guest

THE ROCKWELL

HORS D'OEUVRES (CHOOSE 5)

Fried Vegetable Spring Rolls

Sweet chili sauce

Spanakopita

Spinach, feta, phyllo

Pan Fried Pork Pot Sticker

Ginger soy dipper

Maryland Style Crab Cakes

Cajun remoulade

Beef Carpaccio Roll

Arugula, parmigiano reggiano, truffle

Riesling Poached Pear

Gorgonzola, thyme infused honey, crostini

Lobster Salad in Phyllo Tarts

Caprese Skewers

Fresh mozzarella, grape tomatoes, basil

Shrimp Summer Roll

Sweet chili sauce

Strawberry Mascarpone

Balsamic drizzle, torn basil

Smoked Salmon Potato Latkes

Crème fraîche, chive

Shrimp Ceviche Tostada

Avocado crema, cilantro

Seared Beef Tenderloin

Rye crostini, gorgonzola,
red onion marmalade

Wild Mushroom Tartlet

Herbed brie cheese, truffle

Sesame Crusted Ahi Tuna

Cucumber, wonton, sriracha lime aioli

Bruschetta

Vine ripe tomato, burrata, evoo, basil,
aged balsamic

Vegetable Summer Roll

Hoisin barbeque sauce

Shrimp Pot Stickers

Sweet chili sauce, scallion, sesame

Traditional Deviled Egg

Dijon mustard, smoked paprika, crispy shallot

Lamb Lollipops

Balsamic fig reduction

Bacon Wrapped Scallop

Chimichurri

Chicken Satay

Peanut sauce

Beef Satay

Hoisin bbq

Pulled Pork Slider

Creole slaw, sweet baby rays barbeque

Falafel

Napa cabbage slaw, tzatziki

Compressed Watermelon

Goat cheese, black lava salt, mint

Shrimp Cocktail Shooter

Spicy gazpacho

Nashville Hot Chicken

House made B&B pickle, honey

Lobster Bisque Shooter with Tarragon oil

THE ROCKWELL

STATIONARY DISPLAYS (CHOOSE 2)

The Cheese Shop

Artisanal cheese, dried fruit, toasted almonds, honeycomb, lavash, crackers, baguette

House-Made Hummus Display

Traditional, heirloom carrot, white bean, crudité, grilled pita bread

German Pretzel & Brat Bar

Soft pretzels and assorted German brats served with beer cheese, mustards, and pickles

Slider Station (choose 2)

Classic burger, cheddar, tomato, thousand island

Portobello mushroom, caramelized onion, gruyere, roasted pepper, basil pesto

Pulled pork, creole slaw, espresso bbq sauce

Short rib, crispy onion, mashed potato, horseradish gremolata

Sesame seared ahi tuna, sweet chili slaw, wasabi aioli

Turkey meatball, San Marazano tomato sauce, mozzarella

Grilled Cheese & Soup (choose 2)

Forever braised chianti short ribs, horseradish cream, sourdough bread

Six cheese, country wheat bread

Mac & cheese, French bread

Tomato basil soup

Street Taco Station (choose 2)

Chipotle marinated skirt steak, carnitas, spicy braised chicken, grilled Baja fish, plancha achote vegetables

Pico de gallo, spicy cilantro cream, onion, lime, cabbage, cilantro, cotija cheese

Assorted hot sauces, corn tortilla

House-made guacamole (\$3 pp)

Mac & Cheese Station (choose 2)

Chipotle + sauteed shrimp, chives

Classic sharp cheddar + Tasso ham

Old fashioned, aged cheddar, Provencal breadcrumbs

Parmigiano-Reggiano + pancetta

White truffle + Parmigiano-Reggiano

SALADS (CHOOSE 1)

Caesar Salad

Traditional Caesar, romaine hearts, parmigiano reggiano, croutons, Caesar dressing

Kale Salad

Tuscan Kale salad with fennel, radish & ricotta salata, garlic bread crumbs

Beet Salad

Roasted beets, shaved fennel, goat cheese, pistachios, frisée, champagne vinaigrette

Arugula Farro Salad

Arugula, farro, kalamata olives, marinated tomato, toasted pine nuts, golden raisins, sherry vinaigrette

Poached Pear Salad

Riesling poached pear, baby field greens, spiced pecans, gorgonzola, honey ginger vinaigrette

THE ROCKWELL

ENTRÉES (CHOOSE 2)

Oven Roasted Chicken Breast

Choice of sauce: Chicken jus, foraged mushroom sauce, rosemary garlic jus, tomato shallot relish, whole grain mustard sauce

Braised Chianti Beef Short Ribs

Red wine reduction, fresh horseradish gremolata

Oven Roasted Salmon

Tomato, caper, lemon, fresh herbs

Eggplant Manicotti

Herb ricotta, quinoa, San Marzano tomato sauce, basil

Garlic Seared Filet Mignon

Foraged mushroom demi-glace

Bourbon Brined Pork Chop

Molasses mustard glaze

Halibut or Seabass

Macadamia and herb crust, orange butter sauce

Roasted Butternut Squash

Fregola, cauliflower, dried cranberries, almonds, and seared brussels sprouts

Fire Roasted Cauliflower

Shishito pepper yogurt, pickled red onions, golden raisins, dukkah

DESSERT

Signature Sweet Station

Assorted mini cupcakes, assorted mini-French pastries, fresh seasonal berries, Chantilly cream, Frangelico mascarpone

Candy Bar

Gummy bears, reese's pieces, m&m's, red vines, assorted candy bars, malt balls

Fruit Fields

Strawberry shortcake, Chantilly cream, chocolate covered strawberries, mascarpone filled strawberries, aged balsamic strawberry lemonade, lemon tarts, lemon drops, lemon bars, mint lemonade

ENHANCEMENTS

ADDITIONAL PRICING WILL BE APPLIED

Signature Drink Offering

Champagne Toast

Dinner Wine Service

Beer & Wine Bar

Raw Bar

Cheese Display

Charcuterie Display

Coffee / Tea Station

Cake Cutting

Custom Dessert Station

Late Night Snack Station