

VEGETABLES

Carrots in Butter Sauce
Carrots w/ Mint Butter
Roasted Asparagus w/
Shaved Parmesan
Peas and Pearl Onions
Roasted Harvest Vegetables
Yellow & Green Squash
Medley

Sautéed Spinach
Greens & Beans
Green Bean Almondine
Green Beans w/ Oil & Garlic
Green Beans w/
Brown Butter & Basil

ENTRÉE SIDES

Baby Red Potato w/
Butter & Parsley
Baby Red Potato w/
Rosemary
Baked Potatoes
Smashed Potatoes
Garlic Smashed Potatoes
Potato Au Gratin

Couscous
Rice & Beans
Maple Sweet Potato Smash
Mexican Rice
Herbed Wedge Potatoes
Herb & Wild Rice
Quinoa

PASTA

Baked Ziti
Bolognese
Bow Tie Caprese
Oil & Garlic
Pesto

Primavera
Vodka Sauce
Lasagna
House Pasta w/ Vegetables

CHICKEN

Balsamic Chicken
BBQ Chicken
Chicken Cacciatore
Chicken Cordon Bleu
Chicken Florentine
Chicken Francese
Chicken Marsala
Chicken Oscar
Chicken Parmesan
Chicken Provencal
Chicken Romano
Chicken Saltimbocca

Chicken Sorrento
Chicken Stuffed w/ Wild Rice &
Mushroom
Chicken Veronique
Grilled Chicken w/ Salsa
Grilled Chicken Monterey
Spinach Stuffed Chicken
Sesame Chicken
Chicken Cutlet
Grilled Chicken
Chicken Kabobs

PORK

Pork Tenderloin w/ Brand Cream
Pork Tenderloin Dijon
Pork Tenderloin w/ Mango Sauce
Roast Pork wrapped in Prosciutto w/ Sage

BEEF

Tenderloin w/ Mushroom
Demi Glaze or Horseradish
Cream
Sliced Strip Steak w/
Mushroom Demi Glaze
Grilled Flank Steak
Sliced Sirloin w/ Garlic &
Toast Points

Steak Tips w/ Garlic & Mushrooms
Stuffed Flank Steak w/ Spinach
Beef Kebabs
Meatballs
Braciolo

SEAFOOD

Roasted Salmon w/
Fruit Salsa
Balsamic Salmon
Citrus Salmon
Orange Crusted Salmon
Fennel Crusted Salmon
Grilled Salmon
Stuffed Shrimp
Baked Sole w/ Lemon Bread
Crumbs
Horseradish Encrusted Sole

Baked Stuffed Sole
Blackened Shrimp
Blackened Cod
Baked Haddock
Jambalaya
Spicy Shrimp & Sausage
Seared Scallops
Fish of the Week • Chef's Choice

VEGETARIAN

Frittata
Quinoa Stuffed Peppers
Pasta Selections
Grilled Vegetable
Brussels Sprouts &
Crispy Cauliflower Rice

Greens and Beans
Eggplant Parmesan
Stuffed Portobello
Mushrooms

DESSERTS

Carrot Cake
Lemon Berry
Mascarpone Cake
Chocolate Cake
NY Style Cheesecake

Fruit Pies
Cookie & Brownie Platters
Cannoli's



The Stuffed Rooster Café

thestuffedrooster.com

Call order in
518-218-4522

Fax
518-218-4601

BREAKFAST

CONTINENTAL

Assorted Bagels, Muffins, Danish, Croissants, Coffee, Juice. 9⁵⁰ p/p*



TRADITIONAL

Scrambled Eggs, Sausage, Bacon, Home Fries, Coffee, Juice. 10⁵⁰ p/p*

BREAKFAST SANDWICHES

Egg & Cheese, w/ Bacon, Ham or Sausage on Hard Roll 5⁰⁰ p/p*

HOUSE FRITTATAS All made with home fries 8-10 p 16-20 p

Spinach & Feta Cheese 38⁰⁰ 76⁰⁰
Broccoli & Cheddar 38⁰⁰ 76⁰⁰
Ham, Peppers, Onion & Cheddar 48⁰⁰ 86⁰⁰

FRENCH TOAST BAKE 8-10 p 12-16 p
38⁰⁰ 76⁰⁰

Call for other options available!
We are happy to customize a menu to suit your needs

LUNCH

Deli Sandwich & Wrap Combo Platter 9⁹⁹ p/p
Chips, choice of 2 Deli Salads (Mac, Coleslaw, Red Potato) or House tossed salad.
Classic Deli Cold Cut Platter 9⁹⁹ p/p



Turkey, Ham, Roast Beef, American, Provolone & Swiss Cheese.
Lettuce, Tomato, Pickles, Chips, choice of two Deli Salads (Mac, Coleslaw, Red Potato) one roll p/p, Mayo & Mustard.

PARTY SUBS Must be ordered in advance 3 ft or larger

American mix, Italian mix, Ham & Cheese, Roast Beef, Turkey 16⁹⁹
Chicken w/ Bacon, Cheddar & Ranch 19⁹⁹
Buffalo Chicken Cutlet, Pepper Jack Cheese, Carrot & Bleu Cheese 19⁹⁹
Grilled Chicken w/ Balsamic glaze, Mozzarella, Tomato, Pesto 19⁹⁹
Cuban 20⁹⁹



SALADS All deli salads are available by the pound 10-15p 25-30p

Caesar Salad 30⁰⁰ 60⁰⁰
House Salad 20⁰⁰ 40⁰⁰
Caprese Salad 38⁰⁰ 70⁰⁰
Grilled Vegetables w/ Balsamic Glaze 45⁰⁰ 90⁰⁰

POULTRY ENTRÉES

Chicken Parmigiana 45⁰⁰ 90⁰⁰
Chicken Marsala 40⁰⁰ 80⁰⁰
Chicken Piccata 40⁰⁰ 80⁰⁰
Chicken Cordon Bleu 45⁰⁰ 90⁰⁰
Chicken Saltimbocca 45⁰⁰ 90⁰⁰
Chicken Scarpariello 45⁰⁰ 90⁰⁰
Chicken & Eggplant w/ Basil 45⁰⁰ 90⁰⁰
Rooster Roast Turkey Breast 45⁰⁰ 90⁰⁰

MEAT ENTRÉES

Meatballs in Marinara 40⁰⁰ 80⁰⁰
Sausage & Peppers 40⁰⁰ 80⁰⁰
Pulled Pork 48⁰⁰ 96⁰⁰
Grilled Flank Steak MARKET PRICE
Beef Tenderloin MARKET PRICE
Roast Pork in Prosciutto w/ Sage 55⁰⁰ 110⁰⁰
House Special Veal & Sausage w/ 48⁰⁰ 96⁰⁰

PASTA ENTRÉES

Penne w/ Marinara 30⁰⁰ 60⁰⁰
Penne w/ Vodka Sauce 35⁰⁰ 70⁰⁰
Tortellini alla Panna 40⁰⁰ 80⁰⁰
Baked Ziti 35⁰⁰ 70⁰⁰
Macaroni & Cheese 40⁰⁰ 80⁰⁰
Penne w/ Chicken, Sausage & Vegetables 45⁰⁰ 90⁰⁰
Linguini w/ Broccoli, Garlic & Oil 40⁰⁰ 80⁰⁰
Eggplant Parmigiana 40⁰⁰ 80⁰⁰
Lasagna 45⁰⁰ 90⁰⁰
Cheese 48⁰⁰ 96⁰⁰
Meat 48⁰⁰ 96⁰⁰
Vegetable 48⁰⁰ 96⁰⁰

EVENT OR PARTY CATERING

Please use this as a guide to customize your menu. Feel free to ask for further customization if you don't see what you want. The Stuffed Rooster is happy to create a special menu for any of your needs.
Please call for pricing and availability, some items may be seasonal.
This is designed for pick-ups or drop-offs, but can be customized to fit your service level needs.

APPETIZERS

SPREADS & SALSA

Artichoke Mozzarella & Tomato Spread
Black Bean Salsa Parmesan & Roasted Garlic Spread
Boursin House Country Pâté
Cheddar Spread Black Bean Hummus
Corn Salsa Salmon Spread
Guacamole Tabbouleh
Mango Salsa Hummus
Pineapple Salsa Mozzarella & Roasted Red Pepper
Salsa Tuscan White Bean & Sage Spread

HORS D'OEUVRES

Asparagus Wrapped in Phyllo Garlic Basil Shrimp
Bacon Wrapped Tater Tots Macaroni & Cheese Balls
Baked Ham on Biscuit Meatballs
BBQ Shrimp w/ Chili Sauce Pigs in a Blanket
Beef Skewers Prosciutto Shrimp
Bruschetta Prosciutto w/ Melon
Bruschetta w/ Prosciutto Pulled Pork
Chicken Skewers Sausage Puffs
Clams Casino Shrimp Cocktail
Honey Butter Pork Tenderloin Smoked Turkey on Orange Muffin
Coconut Shrimp Spanakopita
Crab Cakes Taco Cup
Crab Rangoon Tortellini Skewers
Cranberry Meatballs Caprese Skewers
Cranberry Pork Tenderloin
Fried Ravioli

SALADS

Antipasto Caprese Salad
Baby Greens w/ Sliced Pear, Toasted Walnut & Feta Caesar Salad
Baby Greens w/ Goat Cheese & Roasted Vegetables Chinese Noodle Salad
Baby Greens w/ Dried Cranberry & Bleu Cheese Field Salad w/ Goat Cheese & Glazed Pecan
Baby Spinach w/ Beets & Bacon Greek Salad
Lettuce Wedge Salad