

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



Catering Menu

TheStuffedRooster.com

Call Order In
518-218-4522
Fax
518-218-4601

Mon. – Thu. : 9am–6pm
Fri.: 9am–7pm
Sat. : 10am–3pm

1202 Troy Schenectady Road,
Latham, NY, 12110

BREAKFAST

CONTINENTAL

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

+ 10 person min

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

Spinach & Feta Cheese	38 ⁰⁰	76 ⁰⁰
Broccoli & Cheddar	38 ⁰⁰	76 ⁰⁰
Ham, Peppers, Onion & Cheddar	48 ⁰⁰	86 ⁰⁰

FRENCH TOAST BAKE

	8-10 p	16-20 p
	38 ⁰⁰	76 ⁰⁰

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.

min of 6

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

American mix, Italian mix, Ham & Cheese, Roast Beef, Turkey	16 ⁹⁹
Chicken w/ Bacon, Cheddar & Ranch	19 ⁹⁹
Buffalo Chicken Cutlet, Pepper Jack Cheese, Carrot & Bleu Cheese	19 ⁹⁹
Grilled Chicken w/ Balsamic glaze, Mozzarella, Tomato, Pesto	19 ⁹⁹
Cuban	20 ⁹⁹

priced per foot

SALADS

All deli salads are available by the pound

Caesar Salad	30 ⁰⁰	60 ⁰⁰
House Salad	20 ⁰⁰	40 ⁰⁰
Caprese Salad	38 ⁰⁰	70 ⁰⁰
Grilled Vegetables w/ Balsamic Glaze	45 ⁰⁰	90 ⁰⁰

POULTRY ENTRÉES

Chicken Parmigiana	10-15p	25-30p
Chicken Marsala	45 ⁰⁰	90 ⁰⁰
Chicken Piccata	40 ⁰⁰	80 ⁰⁰
Chicken Cordon Bleu	40 ⁰⁰	80 ⁰⁰
Chicken Saltimbocca	45 ⁰⁰	90 ⁰⁰
Chicken Scarpariello	45 ⁰⁰	90 ⁰⁰
Chicken & Eggplant w/ Basil	45 ⁰⁰	90 ⁰⁰
Rooster Roast Turkey Breast	45 ⁰⁰	90 ⁰⁰

MEAT ENTRÉES

Meatballs in Marinara	10-15p	25-30p
Sausage & Peppers	40 ⁰⁰	80 ⁰⁰
Pulled Pork	40 ⁰⁰	80 ⁰⁰
Grilled Flank Steak	48 ⁰⁰	96 ⁰⁰
Beef Tenderloin	MARKET PRICE	MARKET PRICE
Roast Pork in Prosciutto w/ Sage	55 ⁰⁰	110 ⁰⁰
House Special Veal & Sausage w/	48 ⁰⁰	96 ⁰⁰

PASTA ENTRÉES

Penne w/ Marinara	10-15p	25-30p
Penne w/ Vodka Sauce	30 ⁰⁰	60 ⁰⁰
Tortellini alla Panna	35 ⁰⁰	70 ⁰⁰
Baked Ziti	40 ⁰⁰	80 ⁰⁰
Macaroni & Cheese	35 ⁰⁰	70 ⁰⁰
Penne w/ Chicken, Sausage & Vegetables	40 ⁰⁰	80 ⁰⁰
Linguini w/ Broccoli, Garlic & Oil	40 ⁰⁰	80 ⁰⁰
Eggplant Parmigiana	40 ⁰⁰	80 ⁰⁰
Lasagna		
Cheese	45 ⁰⁰	90 ⁰⁰
Meat	48 ⁰⁰	96 ⁰⁰
Vegetable	48 ⁰⁰	96 ⁰⁰

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.

* Delivery Available. (Limited area and fees apply).
Paper Products Available .50 p/p.

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