

Wedding Catering Menu 2026 The Cluckin' Cafe and The Rollin' Rooster

Food truck Experience: \$26 per person

(to cook on site we require a \$1500 minimum)

We bring the food truck to you and cook on site.

Your guest can each select an item from our Food Truck Menu which is can be found on our website **or** you may choose to offer just Fried Chicken (2 boneless thighs) served with 2 Sides (waffle fries & slaw)

Vegetarian option: Fried Veggies with waffle fries & slaw

Add food truck appetizers \$15 per person (pick 3 appetizers to offer your guest)

Example of our Country Wedding Buffet: \$50 per person

Fried Chicken & a buffet of sides

(Butternut Mac & Cheese, regular mac & cheese, Cilantro Lime Slaw, Kale Slaw with Cranberries & Apples, roasted sweet potato & pecan salad, grilled vegetables, watermelon & feta salad, corn bread)

Heavy Appetizer Options:

\$28 per Person

Spinach artichoke dip OR buffalo chicken dip with tortillas

Wings with Bleu cheese & ranch

Chicken tenders with sauces

Italian Meat & cheese tray

Veggie Tray with dip

Hummus & Pita

Choice of 2 other appetizers

Mexican Theme: \$30 per person plus tax & gratuity

Chimichanga with cilantro rice or Tacos

Chips & 3 types of Salsa

Poppers with Strawberry Habanero Sauce (this can be customized)

Wedding/Rehearsal Dinner Menu:

\$70 per person plus tax and gratuity (a customized menu can be created after a tasting at The Cluckin' Cafe in Pittsford, Vermont)

Sample Menu:

Appetizers:

Crudite Boards with local vegetable with dips, cheese, fruit, crackers

Choice of 2 Hot Appetizers served buffet style:

Spinach & Artichoke Dip with pita chips
Buffalo Cauliflower
Buffalo Chicken Dip

Sample Entrees: (pick 3 entrees)

(Other options are available)

- Maple Glazed Salmon served with mashed sweet potatoes and grilled asparagus
- Grilled Steak Tips served with choice of 2 sides
- Chicken & Waffles served with cilantro lime slaw
- Bruschetta Ravioli served with a salad of baby greens
- Maple Cream Glazed Pork Flat Iron served over roasted root vegetables

Bread Baskets and Maple butter

We do not provide place settings. Clients must rent all linens, plates, glassware and silverware. Fee for additional servers to assist with set up & clean up is \$250 if serving over 100 people. 20% gratuity and 9% tax is added to the final bill. Travel fees are assessed based on the distance of travel.

Ask us about Custom Dessert Bars. \$10-\$15 per person

We are able to customize a menu to fit your taste & style from gourmet to brunch, we can do anything!

Food Truck After Party:

We come to you and feed your guest late night! 10pm-12am \$2000 Minimum

\$18-\$25 per person depending on the menu.

BAR SERVICES

WE ARE HAPPY TO ASSIST YOU IN CUSTOMIZING THE PERFECT SELECTION FOR YOUR EVENT AND BUDGET WITH ONE OF OUR SERVICE OPTIONS.

Bar Service options:

- A hosted service/open bar where you treat your guests to all of their drinks. This is a consumption based package; drinks vary \$5-\$14 per drink based on selection. Bar setup fee \$500 with a \$1200.00 bar minimum. \$35 per hour per bartender.
- Combination cash/hosted bar allows you to provide a selection of drinks or a set budget amount that you cover for your guests and the rest are available for

purchase by them. Bar setup fee \$500 with a \$1200.00 bar minimum. \$35 per hour per bartender.

- Cash bar where your guests purchase their own drinks and the bar setup fees are covered by the host. Bar setup fee \$500.00 plus \$50 per hour per bartender.

PRICING:

- Domestic Beer: \$5.00 per bottle
- Premium Beer: \$7.00 per bottle
- Craft Beer: \$8.00 per can
- House Wine: \$6.00 per glass
- Premium Wine: \$8-12 per glass (Depending on selection)
- House Liquor: \$7.00 per drink
- Top Shelf Liquor: \$10.00 per drink
- Premium Liquor: \$14.00 per drink
- Red Bull as Mixer: \$2
- Water: \$2 - Soda: \$2

Additional options:

Coffee bar \$2.50 per guest

Water Station \$2.50 per guest