



## GOEGLIN'S *catering*

Fort Wayne: (260) 749-5192  
Kendallville: (260) 347-6910  
www.goegleins.com

### MENU SNAPSHOT

- Select items from this menu as appetizers prior to a served meal or buffet.
- Use this menu to substitute or add items to one of our standard Cocktail Buffets.
- Build your own Cocktail Buffet from the selections on this menu by selecting at least 7 items. Add listed prices to determine final cost with disposable service.

## HOT SELECTIONS

### *classic*

#### **Herb Stuffed Red Potatoes**

New baby reds filled with a blend of herbed potatoes and parmesan cheese. \$1.85 per person

#### **Sausage Primavera**

Grilled Italian sausage links topped with onion and green peppers. \$1.85 per person

#### **Meatballs**

Italian style meatballs with either BBQ, Sweet and Sour or Bordelaise Sauce. \$1.85 per person

#### **Grilled Chicken Strips**

Tender Chicken breasts marinated then grilled and cut into strips. Choice of Sweet and Sour, Oriental, BBQ, or Italian finger size portions of marinated chicken breast. \$2.00 per person

#### **South of the Border**

A savory blend of chili con carne and cheese served warm and bubbly with tortilla chips. \$1.50 per person

#### **Buffalo Hot Wings**

Tender chicken wings done the traditional way. Served with bleu cheese dip and ranch dip. \$2.50 per person

#### **Teriyaki Chicken Wings**

Tender chicken wings, grilled and glazed with a our own teriyaki sauce. \$2.50 per person

#### **Chicken Wings**

Chicken wings (2nd joint) battered and deep fried to a golden brown. \$2.50 per person

#### **Mini Quiche**

A savory selection of assorted quiches—spinach, vegetable, and Lorraine. Baked in small flaky crusts. \$1.85 per person

### *classic*

#### **Sausage Stuffed Mushrooms**

Baked mushroom caps filled with a blend of sausage and cream cheese. \$1.85 per person

#### **Seafood Stuffed Mushroom**

Baked mushroom caps filled with a blend of seafood and Swiss cheese. \$1.85 per person

#### **Cajun Honey Lemon Bowl**

A zesty mix of meatballs, sausage, green peppers, mushrooms, pineapple, and Cajun BBQ sauce. \$2.50 per person

### *carved*

#### **Tenderloin of Beef**

Carved tableside served on cocktail buns with Horseradish Sauce, Cranberry Mayo and Gourmet Mustard. \$5.50 per person

#### **Country Ham**

Carved tableside served on cocktail buns with Horseradish Sauce, Cranberry Mayo and Gourmet Mustard. \$3.50 per person

#### **Breast of Turkey**

Bourbon Peppercorn Turkey Breast carved tableside served on cocktail buns with Cranberry Mayo and Gourmet Mustard \$3.50 per person

### *signature*

#### **Rack of Lamb**

Carved tableside and served with mint jelly. \$3.50 per person

#### **New Orleans Style Fried Shrimp**

Chipotle Remoulade and Lemon Drizzle \$4.50 per person

#### **Italian Sausage Pigs in a Blanket**

with Fire-Roasted Tomato Basil Sauce \$2.00 per person

#### **Roasted Vegetable and**

#### **Goat Cheese Pizza**

Fresh Herbs, Garlic and Olive Oil \$2.35 per person

#### **Portobello Mushrooms**

Poached in a roasted garlic jus \$2.50 per person

#### **Barbecue Ribettes**

Cocktail size ribs in our own tangy Homestead barbecue sauce. \$2.65 per person

#### **Oriental Egg Rolls**

Deep fried golden brown with shrimp and vegetables. Served with hot mustard dip. \$2.50 per person

#### **Brie en Croute**

Creamy Brie cheese topped with orange marmalade, wrapped in puff pastry and baked until golden brown. Served with assorted crackers. \$2.25 per person

#### **Bacon Wrapped BBQ Shrimp**

We wrap jumbo shrimp in bacon then grill and serve in our own tangy Homestead Barbecue Sauce. \$4.75 per person

## CHILLED SELECTIONS

### *classic*

#### **Garden Gifts**

Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a our own tangy dipping sauce. \$1.30 per person

#### **Say “Cheese”**

A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers. \$1.30 per person

#### **Gourmet Cheese Tray**

An assortment of Colby, Swiss, Sharp Cheddar, Boursin, Brie and Hot Pepper Jack Cheese. Served with assorted crackers. \$1.50 per person

#### **Southwestern Cheesecake**

All the tastes of the Southwest - Colby & cream cheese, salsa, green onions and diced chicken baked into a New York Style Cheesecake. Served with crackers. \$1.30 per person

#### **Ham & Cheese Tortilla Pinwheels**

Flour tortilla pinwheels filled with ham, cheddar cheese and a tangy cream cheese spread. \$1.30 per person

#### **Vegetable Tortilla Pinwheels**

Soft tortilla shells filled with seasoned cream cheese and fresh vegetables. \$1.30 per person

#### **Southwestern Tortilla Pinwheels**

Soft tortilla filled with diced chicken, cream cheese, ripe olives, onions, roasted red peppers, green peppers and spices. \$1.30 per person

#### **Cranberry and Feta Cheese Pinwheels**

Bite size flour tortilla pinwheels filled with a mixture of tangy cranberries, feta cheese, cream cheese and green onions. \$1.30 per person

#### **Fresh Fruit Tray**

An array of seasonal fresh fruit. \$1.30 per person

#### **Fruit Brochette Display**

A colorful display of seasonal fruit brochettes served in a fresh melon. \$1.75 per person

#### **Salad Pizza**

Pizza crust covered with our special dill dip, broccoli, diced turkey breast, fresh tomato, green onion, ripe olives and shredded cheese. \$1.30 per person

#### **Crab Salad Puffs**

Miniature pastry puffs filled with a delicate crab salad. \$1.50 per person

#### **Shrimp Cocktail Spread**

A new twist on an old favorite - Popcorn shrimp, layers of cocktail sauce and cream cheese served with assorted crackers. \$1.30 per person

#### **Crab Cocktail Spread**

A new twist on an old favorite - Shredded Crab, cocktail sauce and cream cheese layered on a platter and served with assorted crackers. \$1.30 per person

#### **Mini Buns**

Miniature buns filled with shaved breast of turkey, choice top round of beef and baked ham. Comes complete with condiments. \$2.75 per person

#### **Finger Sandwiches**

Soft cheese on rye, ham salad on white and chicken salad on whole wheat. \$2.65 per person

### *signature*

#### **Turkey Wrapped Asparagus**

Tender fresh asparagus spears wrapped with turkey breast and dijonaise \$1.60 per person

#### **Herb Cheese Zucchini Boats**

Tiny Zucchini boats, hollowed out and filled with a tangy herb cheese. \$1.50 per person

#### **Antipasto on a Stick**

Olives, mushrooms, green pepper, havarti cheese, cherry tomatoes and salami kebobs marinated in a tangy Italian vinaigrette. \$1.60 per stick

#### **Blackened Chicken Tostada**

with Guacamole, Sour Cream, Lettuce, Mexican Cheese and Mango Salsa \$2.10 per person

#### **Roast Beef Crostini**

Crostini topped with Caper Mayonnaise, Tomato and Roast Beef. \$2.00 per person

#### **Shrimp Cocktail**

Jumbo shrimp served with a tangy cocktail sauce. Pricing includes 4 shrimp per person. \$5.25 per person

#### **Viola’s Deviled Eggs**

We take our traditional filling and jazz it up with smoky chipotle and horseradish then top it off with a shrimp. \$2.10 per deviled egg

#### **Gravlax**

Smoked salmon with cream cheese on rye. \$2.75 per person

#### **Poached Norwegian Salmon**

Beautifully presented on a mirror with capers, chopped egg, dilled sour cream and cocktail rye. \$3.15 per person (minimum 75 guests)

#### **Hand-Dipped Strawberries**

Fresh strawberries hand-dipped in your choice of white, dark, or milk chocolate. Available in season only. \$2.00 per person

#### **Nutty Cheese and Grape Clusters**

Encrusted with cream cheese and nuts \$1.60 per person

#### **Fruit Salsa**

Assorted fruits, jalapenos, green onion and red pepper diced and mixed into our signature tantalizing salsa. Served with cinnamon tortilla chips. \$2.10 per person

#### **Mini Sweets**

Bite size delicacies—Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles, Caramel Apple Squares, and petit fors. \$2.25 per person

#### **Additional Details**

All food and beverage items on this menu are subject to a 16% service charge and all applicable sales taxes.  
For groups with fewer than 50 guests an additional labor charge will be added.

Effective 02-2011