



GOEGLIN'S catering

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

FREQUENTLY ASKED QUESTIONS

What type of service is available?

- *China Service:* Our experienced, trained and friendly staff will serve you and your guests on fine china with stainless flatware and stemmed glassware. Linen table cloths and napkins are included as well as a decorated buffet table to complement the colors and decorations of your event.

What food selections are available?

- You may select a **Hot Buffet** which includes your choice of 2 salads, 2 entrees, a vegetable, a potato, fresh bread and a dessert.
- You may also select the **Express Buffet** includes the selections listed to the right.

Are there other charges or limits?

- Luncheons are served from 10 am to 2 pm
- 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.

Are other options available?

- A wide variety of options are available that do not appear on this menu. Please see our other menus or ask our sales staff for other options.

SELECTIONS

hot buffets

Includes choice of 2 salads, 2 entrees from below, 1 vegetable, 1 potato, fresh bread, and 1 dessert.

Rosemary Chicken

Chicken breast marinated, grilled and topped with our signature rosemary sauce.

Homestead Chicken

Our famous rotisserie grilled chicken

Country Style Breast of Chicken

Country browned with a rich poultry gravy

Chicken Breast Teriyaki

Tender chicken breast marinated in teriyaki sauce, slow cooked and dressed with a light pineapple glaze.

Chicken Stir Fry

Stir fry vegetables and marinated chicken breast served with rice.

Chicken Cacciatore

Our version of an Italian classic. Marinated chicken breast garnished with marinara sauce, onions, green peppers, and parmesan cheese.

Turkey and Dressing

Made from scratch bread dressing wrapped with a thick slice of turkey breast topped with pan gravy.

Turkey Tetrazzini

Pieces of all white turkey and spaghetti noodles with mushrooms, onions and diced pimentos.

Pork Cutlet

Tender cutlet of pork, slow roasted and served with a caper sauce.

Fresh Loin of Pork

Oven-roasted served with a pan gravy or BBQ Sauce

Beef and Dressing

Made from scratch bread dressing wrapped with a thick slice of slow roasted sirloin of beef topped with a rich demi glaze

Beef Stroganoff

Served with buttered noodles

Swiss Steak Jardinière

Tender beef braised in a rich demi glaze garnished with julienne carrots, onions, celery.

Hot Buffet: \$13.25 per person

express buffet

Includes the items below.

Deluxe Meat and Cheese Board

Breast of Turkey, Roast Beef, Ham and Salami. Swiss and Colby Cheeses. Wheat, White, and Rye breads. Served with condiments.

Cold Relish Platter

includes green & ripe olives and an assortment of pickles

American Potato Salad

Cubed potatoes, diced egg, celery, onion and red pepper with a homestyle dressing.

Baked Beans

Our traditional recipe.

Fresh Fruit Crisp

Apple, Peach, or Cherry served on the buffet

Coffee and Tea

Express Buffet: \$10.50 per person

luncheon buffet



SIDES AND SALADS

Choice of 2 with Hot Buffet

Soup Du Jour

Our homemade soup of the day.

Bay Shrimp Salad

Traditional Pasta Salad tossed with Bay Shrimp

Marinated Vegetables

Cabbage, Onions, Celery, Carrots, Green Pepper and Tomatoes in our homemade Vinaigrette.

Pasta Salad

Rotini pasta, Broccoli, Peapods and other vegetables served in a creamy Italian dressing.

Broccoli Salad

Broccoli florets, mushrooms, red onions, tomatoes and cauliflower in a red vinaigrette..

Macaroni Salad

Elbow macaroni, fresh egg, diced onion and carrot bits served with a special dressing.

Cole Slaw

Chopped cabbage and carrots in a creamy dressing.

Fresh Fruit Bowl

Bite size pieces of seasonal fresh fruit

Broccoli Crunch Salad

Broccoli and Cauliflower florets with cherry tomatoes, sliced red onions in a sour cream dressing

American Potato Salad

Cubed potatoes, diced egg, celery, onion and red pepper with a homestyle dressing.

Garden Gifts

Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a tangy dipping sauce.

Cucumber Salad

VEGETABLES

Choice of 1 with Hot Buffet

classic

These vegetables are steamed tender crisp

Garden Blend

Whole green beans, yellow wax beans, and whole baby carrots.

California Blend

Cauliflower, Broccoli and Crinkle Cut Carrots steamed to perfection.

Key West Blend

A colorful blend of green beans, sliced carrots, yellow carrots, and red peppers.

Caribbean Blend

Whole broccoli florets, yellow carrots, whole green beans, and red pepper strips.

Carrots and Pea

Glazed Sugar Snap Peas and Whole Baby Carrots.

Whole Baby Carrots

Served with a light brown sugar glaze.

Whole Kernel Sweet Corn

Whole Green Beans

signature

Available for an additional charge

Fresh Green Beans

With Lemon Dill Butter
Additional \$1.00 per person

Fresh Asparagus (in season)

Steamed to perfection
Additional \$1.00 per person

Stuffed Tomato

A whole tomato stuffed with large florets of cauliflower and broccoli topped with shredded parmesan cheese.
Additional \$1.00 per person

POTATO, RICE AND PASTA

Choice of 1 with Hot Buffet

classic

Yukon Gold Potatoes

Roasted in olive oil with fresh rosemary

Roasted Red Potatoes

A blend of red potatoes oven roasted with peppers and onions and topped with parmesan cheese.

Parsley Red Potatoes

Baby reds steamed with butter and parsley.

Baked Potato

Served with sour cream and butter.

Whipped Potatoes

Served with pan gravy.

Potatoes au Gratin

Sliced potatoes served with a homemade cheddar sauce.

Long Grain Wild Rice

Tender long grain wild rice with pimentos and diced green onions.

Spinach Fettuccini

Perfect served as a bed for select entrees

Pasta Primavera

A side portion of our vegetarian entrée selection.

signature

Available for an additional charge

Twice Baked Potatoes

Traditional twice baked potatoes topped with shredded cheddar cheese.
Additional \$1.00 per person

Roasted Garlic Duchess Potatoes

Seasoned whipped potato rosettes baked to a golden brown.
Additional \$1.00 per person

Homestead Garlic Smashed Potatoes

Mashed potatoes with chunks of skin on red potatoes.
Additional \$1.00 per person

DESSERTS

Choice of 1 with Hot Buffet

Fresh Fruit Crisp

Apple, Peach, or Cherry served on the buffet

Assorted Cakes

Carrot Cake, Lemon Cake, Italian Crème Cake and Texas Sheet Cake

Assorted Homemade Fruit Pies

Apple, Peach, and Cherry

Please refer to our **Dessert & Coffee Menu** for a wide variety of individual desserts as well as dessert and coffee bars.