



**Centerpieces and
Decorating
Services Available**
(See Reverse for Details)

original design by genia



GOEGLIN'S
catering

centerpieces and decoration services

Goeglein's Catering is proud to offer a full array of decoration services including:

- Fresh Flowers
- Permanent Botanicals
- Custom Centerpiece Designs
- Table and Buffet Decorations
- Centerpiece Rentals
- Cake Table Enhancements
- Complete Event Decoration Services

Goeglein's Decorating Coordinator, Genia Dickerson, has designed with both fresh flowers and permanent botanicals for more than twenty years. She also has vast experience in interior decorating including special event, residential and commercial.

Genia is skillful in creating and communicating the theme and mood of your special event. She will take the time to understand your vision and desires for your special event.

Genia has designed several centerpieces that are available for rental. She is also available to meet with you to create custom centerpieces, floral arrangements, and special decorations.

**Please contact Genia at (260) 749-5192
for more information**





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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

bar service



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MENU SNAPSHOT

- As the host of a party, you select what beverages are available to your guests.
- You may select to pay for the entire bar, have a full cash bar, or a combination of both.
- For items on a host sponsored bar, our bartender will keep track of quantities served to you and your guests. The total will be charged to your account.
- For items on a cash bar, our bartender will directly charge you and your guests per drink.
- The prices listed include all mixers, soda, ice, garnishes and disposable barware.

HOST SPONSORED BAR

liquor

Premium Brand Liquor

Chivas Regal Scotch, Jack Daniels, Makers Mark, Tanqueray Gin, Jose Cuervo, Crown Royal, and Absolut Vodka
\$65.00 per bottle (prorated to 1/4 bottle)

Cordials

Kahlua, Baileys Irish Crème, and Drambuie
\$70.00 per bottle (prorated to 1/4 bottle)

House Brand Liquor

Inverhouse Scotch, Jim Beam, Captain Morgan, Calvert Gin, Seagram's Seven, Bacardi Silver, Crown Russe Vodka, Peach Schnapps, and DeKuyper Amaretto.
\$50.00 per bottle (prorated to 1/4 bottle)

beer

Domestic Bottled Beer

Bud, Bud Light, Coors Light, Miller Genuine Draft, and Miller Lite \$2.75 per bottle

Import Bottled Beer

Heineken and Amstel Light \$3.75 per bottle

Keg Beer

Bud, Bud Light, Coors Light, Miller Genuine Draft, and Miller Lite \$180.00 per 16 gal. keg

wine

La Terre

White Zinfandel, Chardonnay, Pinot Grigio, Cabernet
\$20.00 per 1.5 liter bottle (prorated to 1/4 bottle)

soft drinks

Coke, Diet Coke, and Sprite

unlimited with other bar service \$1.00 per person
unlimited with soft drinks only \$1.50 per person

champagne

J. Roget

Champagne or Spumanti \$12.00 per 750 ml bottle

Martini & Rossi

Spumanti \$20.00 per 750 ml bottle

other beverages

Punch, Lemonade, and other beverages are available. Please contact our catering office for pricing.

CASH BAR

liquor

Premium Brand Liquor

Chivas Regal Scotch, Jack Daniels, Makers Mark, Tanqueray Gin, Jose Cuervo, Crown Royal, and Absolut Vodka

Cordials

Kahlua, Baileys Irish Crème, and Drambuie

beer

Domestic Bottled Beer

Bud, Bud Light, Coors Light, Miller Genuine Draft, and Miller Lite

Import Bottled Beer

Heineken and Amstel Light

wine

La Terre

White Zinfandel, Chardonnay, Pinot Grigio, Cabernet

pricing

Mixed Drinks	\$4.50
Shots.....	\$4.00
Cocktails	\$7.50
Bottled Beer (domestic).....	\$2.75
Bottled Beer (imports).....	\$3.75
Draft Beer.....	\$1.50
House Wine.....	\$3.50
Soft Drinks (fountain).....	\$1.00

OTHER OPTIONS & CHARGES

Bartender Charges

- \$15 per hour per bartender
- Two hours are figured for set up and break down of the bar
- minimum charge of four hours per bartender

Other Charges

- A Bar Setup Fee of \$50 will be charged for all events that are not held at the Goeglein Homestead.
- Security may be required by the venue of your event. You will be billed for security charges.

Glass Bar Service

- Glass bar service is available for an additional \$1.99 per person.

State Laws & Exclusivity

- By state laws and/or exclusive agreements, only Goeglein's may sell and serve alcoholic beverages at the Goeglein Homestead, Kendallville Event Center and Baker Street Station. Therefore, you are not allowed to provide alcoholic beverages onto these premises
- For other venues, you and your guests must abide by all laws and venue contracts.

dessert & coffee



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MENU SNAPSHOT

- This menu highlights our 3 pre-designed Dessert Bars, Chocolate Fountain, Ala Carte Desserts, and Coffee Stations
- The selections presented on this menu are intended as enhancements to one of our other menus.
- The prices on this menu are valid when purchased in conjunction with a meal catered by Goeglein's Catering. For pricing for desserts only, please contact our sales staff.

DESSERT BARS

gourmet gathering

Mini Sweets

Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles, Caramel Apple Squares, and petit fors.

— and —

Choice of Three

Refer to Back of Menu for Descriptions

Texas Sheet Cake

Carrot Cake

Italian Crème Cake

Lemon Cake

Grandma's Pecan Pie

Homemade Fruit Crisp

\$3.75 per person

captivating conclusion

Mini Sweets

Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles, Caramel Apple Squares, and petit fors.

— and —

Choice of Three

Refer to Back of Menu for Descriptions

Dark Chocolate Mousse Cake

Strawberry Swirl Cheesecake

Grandma's Pecan Pie

Cream Cheese Filled Crepes

New York Style Cheesecake

\$4.75 per person

signature

Mini Sweets

Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles, Caramel Apple Squares, and petit fors.

— and —

Choice of One

Refer to Back of Menu for Descriptions

Flaming Crepes

Bananas Foster

— and —

Choice of Three

Refer to Back of Menu for Descriptions

Amaretto Biscotti Torte

European Sponge Cake

Crème Brulee Cheesecake

Hand-Dipped Fresh Strawberries

\$6.25 per person
and \$50 Staff Charge

CHOCOLATE FOUNTAIN

Four tiers of flowing decadent chocolate waiting to blanket your choice of tantalizing dippers. Everyone will enjoy this unique presentation of a time-honored favorite.

Chocolate Fountain Dippers

(Choice of 6)

Some suggested dippers:

bananas, pineapples, strawberries, marshmallows, lady fingers, raspberry cookies, wafer cookies, pretzel rods, angel food cake, rice krispies, caramel cubes. The possibilities are endless.

*Without Dessert Bar:
\$3 per person + \$150 rental*

*With Dessert Bar:
\$2 per person + \$150 rental*

Special Pricing may apply for events under 100 guests.

COFFEE STATIONS

classic

Regular and Decaffeinated Coffee

100% Colombian Coffee.

Accompaniments

Whipped cream, sugar, lemon wedges, mini chocolates, Splenda® sweetener, assorted flavored creamers, and cinnamon sticks.

\$1.00 per person

signature

Regular and Decaffeinated Coffee

100% Colombian Coffee.

Accompaniments

Whipped cream, sugar, lemon wedges, mini chocolates, Splenda® sweetener, assorted flavored creamers, cinnamon sticks, assorted teas, honey, chocolate mint sticks, and assort coffee syrups.

\$2.25 per person



ALA CARTE DESSERTS

cakes

Amaretto Biscotti Torte

Crunchy biscotti crust topped with a layer of rich, creamy amaretto mousse, a layer of sponge cake soaked in amaretto sauce, topped with another layer of amaretto mousse, and garnished with biscotti crunch and slice almonds \$3.50 per person

European Sponge Cake

A classical French gateau filled with a spiked whipped cream. \$3.50 per person

Dark Chocolate Mousse Cake

Smooth and Creamy Chocolate Mousse on a Dark Chocolate Cookie Crust Layered with Whipped Cream and Garnished with Shaved Chocolate and Chocolate Drizzle. \$2.99 per person

Texas Sheet Cake

Our signature homemade, chocolate lovers delight. \$1.99 per person

Carrot Cake

A homemade carrot cake with cream cheese icing and topped with chopped nuts. \$1.99 per person

Italian Crème Cake

A homemade rich white cake blended with coconut and pecans and topped off with cream cheese icing and more pecans. \$1.99 per person

Lemon Cake

A homemade lemon cake with butter cream icing. \$1.99 per person

Homemade Cakes

An assortment of our homemade Italian Crème, Lemon, Carrot and Texas Sheet cake. \$1.99 per person

pies

Homemade Fruit Pie

Our signature homemade pies just like Grandma Goeglein made. Choice of apple, peach, and cherry. \$1.99 per person

Grandma's Apple Cream Pie

Made fresh from scratch using Grandma Goeglein's original recipe. \$2.50 per person

Grandma's Pecan Pie

Made fresh from scratch using Grandma Goeglein's original recipe. \$2.50 per person

Fresh Strawberry Pie

Fresh whole strawberries with a strawberry glaze and whipped topping. Available in season only. \$2.99 per person

cheesecakes

Crème Brulee Cheesecake

Classic flavor of Crème brulee with the richness of cheesecake topped with hand-fired caramel. \$3.99 per person

Vanilla Bean Cheesecake

A buttery graham crust filled with delicious creamy cheesecake enriched with vanilla beans and baked to perfection. Topped with a fluffy whipped cream and pure vanilla beans \$3.99 per person

Assorted Cheesecakes

New York style cheese cake with assorted toppings of Blueberry, Cherry, Caramel, and Chocolate. \$2.99 per person

Strawberry Swirl Cheesecake

Sweet strawberries blended with smooth, creamy cheesecake. \$3.50 per person

signature

Apple, Apple, Apple

French Apple Tart, topped with Apple Pie Ice Cream, drizzled over top is a flambéed Apple Brandy Caramel, Chocolate Sauce, fresh Berries and Whipped Cream. \$4.99 per person

Flamed Fresh Crepes

Crepe filled with flavored cream cheese and served with assorted fruit toppings. \$3.99 per person and \$50 Staff Charge

Bananas Foster

Banana slices tossed in fresh caramel and buttered rum sauce. Served over ice cream. \$3.99 per person and \$50 Staff Charge

White Chocolate Mousse in Tulip Cup

White chocolate mousse with fruit puree served in a handmade almond tulip cup. \$4.99 per person

Hand-Dipped Fresh Strawberries

Fresh strawberries hand-dipped in your choice of white, dark, or milk chocolate. \$2.50 per person

other sweets

Homemade Fruit Crisp

Your choice of our homemade apple, peach or cherry. \$1.99 per person

Cream Cheese Filled Crepes

assorted fruit toppings \$2.99 per person