

disposable buffet



GOEGLIN'S catering

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

MENU SNAPSHOT

table service:	disposable ware	selections:	see below
linens:	Tablecloths, Skirting	sides:	4
starting price:	\$10.50/person	coffee:	station
discounts:	101-150 guests: \$0.50/person 151-200 guests: \$1.00/person 201+ guests: \$1.50/person		
china service:	Upgrade \$2.00/person		
plastic service:	Upgrade \$1.00/person		

DELT BUFFET

sandwiches

Sliced Meats

Breast of Turkey, Roast Beef, Ham and Salami .

Cheese and Breads

Served with Swiss and Colby Cheese and White, Wheat, and Rye Breads.

includes

Potato Chips & Pretzels

sides[†]

choice of 4. see below for options

Meatballs

American Potato Salad Fresh Vegetables & Dip Baked Beans

[†] These are suggested sides. For descriptions and substitutions please refer below.

\$10.50 per person

(Quantity discounts up to \$1.50 per person if applicable)

SANDWICH BUFFET

sandwiches

choice of 2

BBQ Pork Sandwich

Pulled southern pork with a tangy BBQ sauce.

Hot Chicken Sandwich

Shredded chicken in a light poultry gravy.

Hot Beef Sandwich

Tender sliced beef in a rich gravy.

Sloppy Joe

Traditional Recipe.

sides[†]

choice of 4. see below for options

Pasta Salad

Relish Tray

Fresh Vegetables & Dip South of the Border

[†] These are suggested sides. For descriptions and substitutions please refer below.

\$10.50 per person

(Quantity discounts up to \$1.50 per person if applicable)

SIDE AND SALADS

choice of 4

American Potato Salad

Cubed potatoes, diced egg, celery, onion and red pepper with an old fashioned dressing.

Cole Slaw

Chopped cabbage and carrots in a creamy dressing.

Cucumber & Tomato Salad

Tomatoes, Cucumbers and Onions, sliced and served in a vinaigrette dressing.

Pasta Salad

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

Macaroni Salad

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

Homestead Beans

A blending of kidney, pinto, lima, black and traditional baked beans with bacon and brown sugar.

Baked Beans

Our traditional recipe.

Fresh Vegetables and Dip

Baby carrots, celery, radish roses, broccoli florets, cucumber rounds and cauliflower served with a tangy dipping sauce.

Relish Tray

Dill spears, dill slices, pickled cauliflower, pepper rings, sweet gherkins, stuffed olives.

Potato Chips & Pretzels

South of the Border

A savory blend of chili con carne and cheese served with tortilla chips.

Meatballs

Italian style meatballs with either BBQ, Sweet Sour, or Bordelaise Sauce.

Baked Potato

Served with sour cream and butter.

Whipped Potatoes

Served with pan gravy.

Parsley Red Potatoes

Baby reds steamed with butter and parsley.

Potatoes au Gratin

Sliced potatoes served with a homemade cheddar sauce.

Whole Green Beans

Steamed tender crisp.

Whole Kernel Corn

Steamed tender crisp.

California Blend

Cauliflower, Broccoli and Crinkle Cut Carrots steamed to perfection.

Whole Baby Carrots

Served with a light brown sugar glaze.

Garden Blend

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

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