

served luncheon



GOEGLIN'S catering

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

MENU SNAPSHOT

table service: China, Flatware, Glass Stemware
linens: Tablecloths, Napkins, Skirting

starting price: \$9.50/person

entrées: 1 or 2†
salads: varies
vegetables: varies
potatoes: varies
desserts: 1
coffee: on table
ice water: on table

† May pre-select up to 2

Select a Hot Luncheon, Plated Salad, or Sandwich Luncheon, then select the appropriate sides and desserts from the back of the menu.

HOT LUNCHEON

Includes choice of salad, potato, vegetable & dessert
(see back for choices)

Baked Lasagna

A traditional tomato sauce with ground beef layered between Mozzarella cheese and lasagna noodles. \$11.50

Spaghetti

A heaping portion of steaming spaghetti noodles, topped with our own special tomato and beef sauce. \$11.50

Rosemary Chicken

A tender chicken breast marinated then grilled. Topped with our signature rosemary cream sauce. \$11.50

Swiss Steak Jardinière

Tender beef braised in a rich demi glace garnished with julienne carrots, onions, celery. \$11.99

Pasta Primavera

Bow tie pasta with broccoli, carrots, red peppers, celery, fresh mushrooms, onions, zucchini and ripe olives prepared in an herbed olive oil. Also available with an alfredo or marinara sauce. \$10.99

Country Style of Chicken

Country browned chicken breast with a rich poultry gravy \$11.50

Pork Cutlet

Tender cutlet of pork, slow roasted and served with a creamy caper sauce. \$11.50

Grilled Ham Steak

Served with gravy. \$11.50

Prime Rib Open Face Sandwich

Slow roasted in au jus and served over French Bread \$13.25

Petite Filet of Beef, Mushrooms

Tender filet of beef, wrapped in bacon, lightly seasoned and char-broiled to perfection. Served with sautéed mushrooms. \$15.25

SANDWICH LUNCHEON

Includes choice of side & dessert (see back for choices)

Santa Fe Chicken Wrap

A unique blend of chicken, cheddar cheese, sour cream and our own black bean salsa. \$9.50

Cobb Salad Wrap

A traditional Cobb salad of greens, chicken, crumbled bacon, tomato, red onion, hardboiled egg, and almonds. \$9.50

Club Wrap

A generous portion of Ham, Beef or Turkey with bacon, lettuce, tomato, and cheese rolled in a tortilla. \$9.50

Buffalo Chicken Wrap

Soft tortilla filled with spicy buffalo chicken breast, lettuce, celery and bleu cheese dressing. \$9.50

Indiana Chicken Croissant

Grilled chicken breast marinated in Dijon mustard served on a fresh croissant with lettuce and tomato. \$9.50

Old-Fashioned Wrap

Homemade chicken salad or tuna salad with lettuce in a soft tortilla. \$9.50

Classic Club

A classic combination of Ham, Turkey or Beef with lettuce, tomato, cheese and bacon. \$9.50

Deli Croissant

Shaved Roast Beef, Turkey or Ham served on a butter croissant with lettuce, tomato and American cheese. \$9.50

Deluxe Hero

A Kaiser bun filled with inside round of beef, breast of turkey, ham, lettuce, tomato, Swiss and American cheese. \$9.50

Beef Baron

Shaved inside round of beef with Swiss cheese, lettuce and tomato. \$9.50

Vegetarian Greek Stuffed Wrap

A hearty combination of feta cheese, fresh vegetables and a splash of Greek dressing wrapped in a spinach tortilla. \$9.50

PLATED SALAD

Includes choice of dessert (see back for choices)

Grilled Chicken Caesar Salad

Grilled chicken breast served on a classic Caesar salad with an array of garnishes. \$10.50

Cobb Salad

A traditional Cobb salad with a blend of greens, chicken, crumbled bacon, tomato, red onion, hard boiled egg, and almonds. \$10.50

Chef Salad

Fresh Lettuce with turkey, ham, black olives, egg, shredded cheese and croutons. \$10.50

Taco Salad

Shredded lettuce topped with seasoned beef, cheese, tomato, scallions, ripe olives and served in a tortilla shell with sour cream and salsa. \$10.50

SALADS

choice of 1 with Hot Luncheon

Homestead Salad

Iceberg and red leaf lettuce topped with eggs and Grandma Goeglein's secret recipe for Hot Bacon Dressing

Mixed Green Salad

Iceberg, Romaine, and Red Leaf Lettuce topped with a tomato wedge, cucumbers, red onion, croutons, and cheese. Served with host's choice of two dressings (Buttermilk Ranch, Homemade Vinegar & Oil, and Golden West French).

Spinach Mandarin Salad

Mandarin Oranges, Craisins, Walnuts, Feta Cheese atop Fresh Spinach Greens and drizzled with our signature Pickled Pear Vinaigrette Dressing.

Caesar Salad

Romaine lettuce, red onions, seasoned croutons and shredded parmesan cheese tossed in a Caesar dressing.

VEGETABLES

choice of 1 with Hot Luncheon

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.

Carrots and Peas

Glazed Sugar Snap Peas and Whole Baby Carrots.

Caribbean Blend

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

Whole Baby Carrots

Served with a light brown sugar glaze.

Whole Kernel Corn

Whole Green Beans

POTATO

choice of 1 with Hot Luncheon

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

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

SIDES

choice of 1 with Sandwich Luncheon

Soup Du Jour

Our homemade soup of the day.

American Potato Salad

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

Pasta Salad

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

Broccoli Crunch

Fresh broccoli, cauliflower and cherry tomatoes in a sour cream dressing.

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

Cottage Cheese

Potato Chips

DESSERTS

choice of 1 with All Luncheons

Homemade Cakes

An assortment of our homemade Carrot, Lemon, Italian Crème and Texas Sheet Cakes

Homemade Fruit Pies

An assortment of our homemade Apple, Peach, and Cherry

Frozen Desserts

Crème de Menthe served over Premium Vanilla Ice Cream, Peppermint Stick Ice Cream, or Raspberry Sherbet. Only available for luncheons at the Goeglein Homestead.

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