

classic buffet



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: \$18.50/person
discounts: \$1.00/person if applicable

entrées: 2
sides/salads: 4
coffee: station
ice water: on table
bread: French

ENTREES

choice of 2

beef

Swiss Steak Jardinière

Braised beef garnished with julienne carrots, onions, celery and demi glace

Beef Roulade

Made from scratch bread dressing wrapped with a thick slice of slow roasted inside round of beef topped with a rich demi glace

Beef Brisket (+\$1.00)

Braised brisket of beef thinly sliced in a rich beef broth or our own tangy Homestead Barbecue sauce.

pasta

Baked Lasagna

A traditional tomato sauce with ground beef layered between Mozzarella cheese and lasagna noodle.

Vegetarian 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.

Vegetarian Garden Lasagna

Chopped spinach, Ricotta Cheese and Shredded Carrots folded into rich cream sauce and layered into Lasagna noodles. Topped with bread crumbs and parmesan cheese.

poultry

Rosemary Chicken

A tender chicken breast marinated then grilled. Topped with our signature rosemary cream.

Country Style Chicken

Country browned chicken breast with a rich poultry gravy

Homestead Chicken

Our famous rotisserie grilled quarter chicken.

Chicken Stir Fry

Marinated chicken and stir fry vegetables served with rice

pork

Baked Ham

Pre-sliced smoked ham.

Fresh Loin of Pork

Oven-roasted served with a pan gravy or our own tangy Homestead Barbecue Sauce

Grilled Bratwurst

Served with sautéed onions and green peppers.

SIDES & SALADS

choice of 4

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 served in a creamy Italian dressing.

Macaroni Salad

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

Marinated Vegetables

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

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 Sweet 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 18% service charge and all applicable sales taxes.

For groups with fewer than 50 guests an additional labor charge will be added.

This menu is available for groups of 30 or more guests.

Effective 03-2018