



## 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:** \$18.00/person  
**discounts:** \$1.00/person if applicable  
**viola's service:** Upgrade \$3.99/person

**entrées:** 1 or 2†  
**salads:** 1  
**vegetables:** 1  
**potatoes:** 1  
**coffee:** on table  
**ice water:** on table  
**bread:** French or rolls

†May pre-select up to 2 or select a duet plate

## ENTREES

choice of 1 or 2†

### *beef*

#### **Boursin Filet of Beef**

A 7 oz grilled USDA choice filet filled with a creamy boursin cheese. \$27.00

#### **Prime Rib of Beef**

A full 10-ounce portion of slow roasted prime rib of beef with a flavorful au jus. \$25.50

#### **New York Strip**

A grilled USDA choice strip steak. \$25.50

#### **London Broil**

Marinated flank steak, slow roasted and sliced thin. \$21.50

### *seafood*

#### **Tuscan Tilapia Filet**

Encrusted with parmesan cheese and Tuscan herbs. \$20.00

#### **Norwegian Salmon**

Norwegian salmon filet with honey orange glaze. \$21.50

#### **Black & Bleu Salmon**

Blackened Norwegian salmon filet topped with Bleu Cheese crumbles. \$21.50

### *pork*

#### **16 oz BBQ Pork Chop**

A full pound grilled BBQ pork chop. \$22.00

#### **Crown Roast of Pork**

Slow roasted with a light caper sauce. \$23.00

#### **Pork Loin with Corn Bread Stuffing**

A tender piece of pork loin filled with corn bread stuffing served with a light pan sauce. \$19.50

### *poultry*

#### **Apple Glazed Cornish Game Hen**

With pine nut stuffing. \$22.50

#### **Grilled Bruschetta Chicken**

A tender chicken breast marinated then grilled. Topped with an Italian blend of tomatoes, basil, and mozzarella cheese. \$19.00

#### **Romano Almond Chicken**

Chicken breast sautéed with Romano almond breading and a mushroom velouté. \$19.75

#### **Chicken Chelsea**

Chicken breast with dill havarti cheese and ripe olives on a bed of julienne zucchini. \$19.50

#### **Chicken Coq Au Vin**

Chicken breast sautéed with shallots, bacon and mushrooms in a red wine sauce. \$19.50

#### **Rosemary Chicken**

A tender chicken breast marinated then grilled. Topped with our signature rosemary cream. \$19.00

#### **Pecan Chicken**

Tender breast of chicken, encrusted with pecans. \$19.50

#### **Homestead Chicken**

Our famous rotisserie grilled half chicken. \$18.00

### *duet plates*

#### **Beef Tenderloin & Filet of Sole**

Slow roasted slices of beef tenderloin in a shallot, mushroom, and red wine sauce served with blue crab stuffed filet of sole and béarnaise sauce. \$32.50

#### **Beef Tenderloin & Shrimp Scampi**

Slow roasted slices of beef tenderloin in a shallot, mushroom, and red wine sauce. Butterflied Shrimp scampi in the shell on a bed of spinach fettuccini. \$33.00

#### **Boursin Filet & Chicken Coq Au Vin**

A grilled 5 oz USDA choice filet filled with a creamy boursin cheese in duet with our Chicken Coq Au Vin. \$30.00

#### **Grilled Kabobs**

Skewers of grilled red onions, green and red peppers, and zucchini. One beef kebob and one chicken kebob. \$26.00

#### **London Broil and Shrimp Skewers**

Marinated flank steak, slow roasted thinly sliced, served with a sweet and sour shrimp skewer. \$27.00

### *vegetarian*

#### **Spinach Lasagna Roll-ups**

Hand rolled and filled with spinach and cheese topped with marinara sauce. \$18.50

#### **Pasta Primavera**

Bow tie pasta with broccoli, carrots, red peppers, celery, fresh mushrooms, onions, zucchini and ripe olives prepared in an herbed olive oil. \$18.50

**PLATED SALADS** choice of 1

*classic*

**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).

**Caesar Salad**

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

**Homestead Salad**

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

**Spinach Mandarin Salad**

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

*signature*

**Roasted Pear & Pecans on Baby Field Greens**

A bed of baby field greens with roasted pears and pecans, gorgonzola cheese and craisins topped with our own signature Pickled Pear Vinaigrette  
*Additional \$2.00 per person*

**Baby Field Greens**

Baby field greens topped with marinated tomato, mozzarella cheese and basil. Sprinkled with Aged Balsamic and Extra Virgin olive oil.  
*Additional \$2.00 per person*

**POTATO & PASTA** choice of 1

*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 pimientos 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*

**VEGETABLES** choice of 1

*classic*

**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 Peas**

Glazed Sugar Snap Peas and Whole Baby Carrots.

**Whole Baby Carrots**

Served with a light brown sugar glaze.

**Whole Kernel Corn**

**Whole Green Beans**

*signature*

**Fresh Green Beans**

With Lemon Dill Butter  
*Additional \$1.00 per person*

**Fresh Asparagus**

Steamed to perfection. Available in season only.  
*Additional \$1.00 per person*

**DESSERTS**

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