

home cooking



GOEGLIN'S catering

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

MENU SNAPSHOT

table service:	Served Family Style with China, Flatware, Glass Stemware	entrées:	1 or 2
linens:	Tablecloths, Napkins, Skirting	salad:	3
starting price:	\$18.00/person	vegetables:	1
discounts:	\$1.00/person if applicable	potatoes:	1
		coffee:	station
		ice water:	on table
		bread:	sour dough, French & veggie

SALADS choice of 3

Homestead Salad

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

Pasta Salad

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

Cucumber & Tomato Salad

Sliced cucumbers and tomatoes with onions in a light vinaigrette.

Marinated Vegetables

Cabbage, onions, celery, carrots, green pepper and tomatoes in a homemade vinaigrette.

Fresh Fruit Salad

Pineapple, honey dew, cantaloupe and grapes.

Cranberry Relish

Available Seasonally.

Cabbage Slaw

Cole Slaw

Cottage Cheese

ENTREES choice of 1 or 2

Swiss Steak Jardinière

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

Beef & Noodles

Hardy egg noodles with tender chunks of beef.

Beef Stroganoff

Served with buttered noodles.

Meat Loaf

Thick slice of traditional meat loaf.

Beef Chuck Roast

Slow cooked pot roast.

Homestead Chicken

Our famous rotisserie grilled quarter chicken.

Sliced Turkey

Slow Roasted.

Chicken & Noodles

Hardy egg noodles with tender chunks of chicken.

Country Ham

Smoked Ossian ham simmered in its own juices.

Pulled Pork

Fresh pork shoulder.

Ham Loaf

Thick slice of traditional ham loaf.

Ham & Beans

Southern style.

VEGGIES choice of 1

Whole Baby Carrots

Served with a light brown sugar glaze.

Whole Kernel Sweet Corn

Whole Green Beans

Peas and Onions

Carrots and Peas

Glazed Sugar Snap Peas and Whole Baby Carrots.

Garden Blend

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

California Blend

Cauliflower, Broccoli and Crinkle Cut Carrots steamed to perfection.

POTATOES choice of 1

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.

Bread Dressing

Made from Scratch.

Seasoned Brown Rice

Corn Bread

Served with Ham and Beans Entrée.

One Entrée: \$18.00 per person (\$1 discount per person if applicable)
Two Entrées: \$19.00 per person (\$1 discount per person if applicable)

Additional Details

Effective 01-2016

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.

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