

luncheon 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: \$11.00/person

selections: see below

coffee: station

ice water: on table

Select a Hot Buffet with the appropriate sides and desserts from the back of the menu or the Express Buffet as printed.

HOT BUFFET

Includes choice of 2 salads, 2 entrées, from below, 1 vegetable, 1 potato, fresh bread & 1 dessert (see back for choices)

Rosemary Chicken

Chicken breast marinated, grilled and topped with our signature rosemary sauce.

Homestead Chicken

Our famous rotisserie grilled chicken.

Country Style Chicken

Country browned chicken breast with a rich poultry gravy.

Chicken Breast Teriyaki

Tender chicken breast marinated in teriyaki sauce, slow cooked and dressed with a light pineapple glaze.

Chicken Stir Fry

Stir fry vegetables and marinated chicken breast served with rice.

Chicken Cacciatore

Our version of an Italian classic. Marinated chicken breast garnished with marinara sauce, onions, green peppers, and parmesan cheese.

Turkey and Dressing

Made from scratch bread dressing wrapped with a thick slice of turkey breast topped with pan gravy.

Turkey Tetrazzini

Pieces of all white turkey and spaghetti noodles with mushrooms, onions and diced pimentos.

Pork Cutlet

Tender cutlet of pork, slow roasted and served with a caper sauce.

Fresh Loin of Pork

Oven-roasted served with a pan gravy or BBQ Sauce.

Beef Roulade

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

Beef Stroganoff

Served with buttered noodles.

Swiss Steak Jardinière

Tender beef braised in a rich demi glaze garnished with julienne carrots, onions, celery.

Hot Buffet: \$14.50

EXPRESS BUFFET

Includes the items below

Deluxe Meat and Cheese Board

Breast of Turkey, Roast Beef, Ham and Salami. Swiss and Colby Cheeses. Wheat, White, and Rye breads. Served with condiments.

Cold Relish Platter

includes green & ripe olives and an assortment of pickles.

American Potato Salad

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

Baked Beans

Our traditional recipe.

Fresh Fruit Crisp

Apple, Peach, or Cherry served on the buffet.

Express Buffet: \$11.00 per person

SALADS

choice of 2 with Hot Buffet

Soup Du Jour

Our homemade soup of the day.

Bay Shrimp Salad

Traditional Pasta Salad tossed with Bay Shrimp

Marinated Vegetables

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

Pasta Salad

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

Broccoli Salad

Broccoli florets, mushrooms, red onions, tomatoes and cauliflower in a red vinaigrette.

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

Broccoli Crunch Salad

Broccoli and Cauliflower florets with cherry tomatoes, sliced red onions in a sour cream dressing

American Potato Salad

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

Garden Gifts

Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a tangy dipping sauce.

Cucumber Tomato Salad

Sliced cucumbers and tomatoes with onions in a light vinaigrette.

POTATO

choice of 1 with Hot Buffet

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

VEGETABLES

choice of 1 with Hot Buffet

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

DESSERTS

choice of 1 with Hot Buffet

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.

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.

Luncheons are served from 10 am to 2 pm.