

theme 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: \$19.50/person
discounts: \$2/person if applicable

entrées: 2
selections: see below
desserts: included
coffee: station
ice water: on table

ITALIAN

minimum of 30 guests

entrées

Chicken Cacciatore

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

Garden Style 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.



\$22.50 per person
(\$2 per person discount if applicable)

sides

Antipasto Salad

Assorted Lettuce tossed with mushrooms, black olives, salami and tomatoes in a creamy Italian dressing

Pasta Alfredo

Bow Tie Pasta topped with creamy alfredo sauce.

Italian Blend

Vegetables
Broccoli, Cauliflower, Coin Carrots, Italian Beans and Lima Beans steamed tender crisp.

Antipasto Tray

A stunning array of Pepperocini, Hard Salami, Ripe Olives, Stuffed Olives, Marinated Mushrooms and cubes of Havarti Cheese.

Hot Garlic Bread

Italian Cream Cake

WESTERN

minimum of 30 guests

entrées

choice of 2

BBQ Pork Ribs

Slow roasted and served with a our own tangy Homestead Barbecue Sauce.

Western Roast Beef

Seasoned, tender beef, slow roasted then shredded and served with our own tangy Homestead Barbecue sauce.

Hand Carved Smoked

Brisket

Braised brisket of carved tableside served in a rich beef broth or our own tangy Homestead Barbecue Sauce.



\$23.50 per person
(\$2 per person discount if applicable)

sides

Gazpacho Salad

Cucumbers, fresh mushrooms, red onions, tomatoes and peppers served in a red vinaigrette dressing.

Oven Brownd Potatoes

Seasoned sliced red potatoes, green peppers and onions baked to a golden brown

Fresh Cut Vegetables

Carrots, Celery, Cherry Tomatoes, Radish
Roses and Green Onions.

Chuckwagon Beans

Pinto beans, kidney beans and diced tomato baked in a southwestern seasoning

Fresh Bread or Bread Sticks

Texas Sheet Cake

A homemade chocolate delight

HAWAIIAN

minimum of 75 guests

entrées

Teriyaki Chicken Breast

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

Whole Roasted Hog

Slow roasted whole hog with traditional stuffing and carved tableside.



sides

Parsley Red Potatoes

Baby reds steamed with butter and parsley.

Sweet Potato Casserole

Sweet potatoes with crushed pineapple, brown sugar and nutmeg.

Choice of Steamed Vegetable

Fresh Fruit Bowl

An array of seasonal fresh fruit.

Tropical Fruit Mousse

White Chocolate

Macadamia Nut

Cookies

Fresh Baked Bread

\$23.00 per person
(\$2 per person discount if applicable)

COUNTRY

minimum of 75 guests

entrées

Homestead Chicken

Our famous rotisserie grilled chicken.

Whole Roasted Hog

Slow roasted whole hog with sauerkraut and carved tableside.



sides

Whipped Potatoes

Served with pan gravy.

Fresh Cut Vegetables

Carrots, Celery, Cherry Tomatoes, Radish Roses and Green Onions.

Choice of Steamed Vegetable

Corn Bread and Fresh Baked Bread

Apple Crisp

\$22.00 per person
(\$2 per person discount if applicable)

GERMAN

minimum of 30 guests

entrées

choice of 2

German Bratwurst

Grilled then served with onions in a beer broth.

Chicken & Dumplings

Chicken & Homemade Dumplings in a rich poultry gravy.

Beef Rouladen

Braised Cube Steak, Dijon mustard, spears of pickle, onion and carrot and served with a rich demi glace.



\$22.00 per person
(\$2 per person discount if applicable)

sides

German Potato Salad

Thick sliced potatoes baked in a classic warm bacon dressing.

Choice of Soup

Cream of Potato Soup or Old Fashioned Cabbage Soup.

Sauerkraut

Sweet Sour Cabbage

Pickled Eggs & Beets or Tray of Relishes

Black Forest Cake or Apple Dumplings

MEXICAN

minimum of 30 guests

entrées

Fajita & Taco Bar

Ground beef and grilled chicken served with flour tortillas and hard shells.

Toppings

Shredded lettuce, cheddar cheese, diced tomatoes, ripe olives, diced green peppers, red onions, jalapenos, salsa, and sour cream.



\$19.50 per person
(\$2 per person discount if applicable)

sides

South of the Border

A savory blend of chili con carne and cheese served warm and bubbly with tortilla chips.

Spanish Rice

A special blend of rice, salsa, peppers and onions.

Refried Beans

Served with cheese.

Fruit Salsa

A refreshing yet spicy blend of fruits and peppers. Served with our homemade Cinnamon Chips.

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.

Please see minimum guest count for each menu.

Effective 03-2018