

classic buffet



GOEGLIN'S
catering

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

MENU SNAPSHOT

table service: China, Flatware, Glass Stemware
linens: Tablecloths, Napkins, Skirting
starting price: \$22.50/person

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

ENTREES

choice of 2

beef

Beef Pot Roast (DF)

Tender chunks of slow roasted chuck roast in a light broth

Swiss Steak Jardinière (DF)

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

Beef Roulade (DF)

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 (GF w/o gravy & DF)

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

Beef & Noodles

Tender beef and egg noodles simmered in a rich broth

pork

Baked Ham (GF & DF)

Pre-sliced smoked ham.

Fresh Loin of Pork (GF w/o gravy & DF)

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

Grilled Bratwurst (DF)

Served with sautéed onions and green peppers.

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 (GF & DF)

Our famous rotisserie grilled quarter chicken.

Chicken Stir Fry (DF)

Marinated chicken and stir fry vegetables served with rice

Turkey Tetrazzini

Chunks of turkey with mushrooms, onions and diced pimentos baked into a casserole with spaghetti noodles

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 Lasagna (V)

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

SIDES & SALADS

choice of 4

Mixed Green Salad (on the buffet) (V)

Iceberg, Romaine and Red leaf lettuce served with tomatoes, cucumbers, red onion and croutons. Served with host's choice of two dressings (Buttermilk Ranch, Homemade Vinegar & Oil and Golden West French).

Cucumber & Tomato Salad (V, GF & DF)

Tomatoes, Cucumbers and Onions, sliced and served in a vinaigrette dressing.

Pasta Salad (V & DF)

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

Macaroni Salad (V)

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

Marinated Vegetables (V, GF & DF)

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

Baked Potato (V & GF)

Served with sour cream and butter.

Whipped Potatoes

Served with pan gravy.

Parsley Red Potatoes (V, GF & DF)

Baby reds steamed with butter and parsley.

Potatoes au Gratin (V)

Sliced potatoes served with a homemade cheddar sauce.

Whole Green Beans (V, GF & DF)

Steamed tender crisp..

Whole Kernel Sweet Corn (V, GF & DF)

Steamed tender crisp.

California Blend (V, GF & DF)

Cauliflower, Broccoli and Crinkle Cut Carrots steamed to perfection.

Whole Baby Carrots (V, GF & DF)

Served with a light brown sugar glaze.

Garden Blend (V, GF & DF)

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

Two Entrees: \$22.50 per person

Additional Details

Prices are subject to change and are not guaranteed until 14 days prior to your event.

Prices are subject to an 18% service charge and all applicable sales taxes.

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

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

Effective 09-2021