

signature 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: \$26.00/person

entrées: 2 or 3
salads: 2
vegetables: 2
potatoes: 1
coffee: station
ice water: on table
bread: French or rolls

ENTREES

choice of 2 or 3

carved

Inside Round of Roast Beef (GF & DF)

USDA Choice beef, slow roasted and carved tableside. Served with horseradish sauce and au jus.

Whole Turkey Breast (GF & DF)

Slow roasted and carved tableside.

Country Style Ham (GF & DF)

Smoked Ossian ham simmered in its own juices and carved tableside.

Prime Rib of Beef (GF & DF)

Served with a flavorful au jus and carved tableside.
Additional \$9.00 per person

New York Strip Loin (GF & DF)

USDA choice beef carved tableside.
Additional \$7.00 per person

Tenderloin of Beef (GF & DF)

Carved tableside.
Additional \$11.00 per person

Crown Roast of Pork

Slow roasted and carved tableside.
Additional \$6.00 per person

beef

Beef Brisket (GF w/o gravy & DF)

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

Swiss Steak Jardinière (DF)

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

Beef Pot Roast (DF)

Homestyle Pot Roast.

seafood

Filet of Cod

Baked and served with a hollandaise sauce.

Crab Stuffed Filet of Sole

Blue crab stuffed filet of sole and béarnaise sauce.
Additional \$4.00 per person

poultry

Asian Orange Grilled Duck Breast (GF & DF)

Indiana's own Maple Leaf Farms duck breast marinated in an Asian orange sauce and grilled.
Additional \$5.00 per person

Rosemary Chicken

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

Chicken Coq Au Vin (DF)

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

Chicken Chelsea (GF)

Marinated breast of chicken with dill havarti cheese and ripe olives on a bed of julienne zucchini.

Teriyaki Chicken Breast (DF)

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

Pecan Chicken (DF)

Tender breast of chicken, encrusted with pecans.

Chicken Cacciatore (GF)

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

Homestead Chicken (GF & DF)

Our famous rotisserie grilled quarter chicken.

pork

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

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

Pork Wild Wings

A tantalizing, tender piece of pork served in our own tangy Homestead Barbecue Sauce or a Golden Barbecue Sauce.

BBQ Pork Chop (GF & DF)

A grilled, boneless pork chop served in our own tangy Homestead Barbecue Sauce.

BBQ Ribs (GF & DF)

St. Louis style ribs, served in our own tangy Homestead barbecue sauce.

Grilled Bratwurst (GF & DF)

Served with sautéed onions and green peppers.

vegetarian

Pasta Primavera (V & DF w/olive oil)

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.

Spinach Lasagna Roll-ups (V)

Lasagna noodles filled with a blend of spinach, cheese and mushrooms, hand rolled topped with marinara, and baked until bubbly.

Garden 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.

Two Entrees: \$26.00 per person

Three Entrees: \$29.00 per person

Please also refer to our Classic Buffet menu with prices as low as \$22.50 per person

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For More

PLATED SALADS choice of 1*classic***Mixed Green Salad(V)**

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 (V)

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

Homestead Salad (DF)

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

Spinach Mandarin Salad (V & GF)

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 (V & GF)**

A bed of baby field greens with roasted pears and pecans, gorgonzola cheese and craisins topped with our own signature Pickled Pear Vinaigrette.

Additional \$2.50 per person

Baby Field Greens (V & GF)

Baby field greens topped with marinated tomato, mozzarella cheese and basil. Sprinkled with Aged Balsamic and Extra Virgin olive oil.

Additional \$2.50 per person

VEGETABLES choice of 2*classic*

All vegetables V, GF & DF

Garden Blend

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

California Blend

Cauliflower, Broccoli and Crinkle Cut Carrots steamed to perfection.

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*

All vegetables V, GF & DF

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

BUFFET SALADS choice of 1**Pasta Salad**

Rotini pasta, carrots, broccoli and yellow squash in creamy Italian dressing.

Broccoli Crunch Salad

Broccoli and cauliflower florets with cherry tomatoes, sliced red onions in a white marinade dressing.

Marinated Vegetables

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

Cucumber Tomato Salad

Sliced cucumbers and tomatoes with onions in a light vinaigrette.

Fresh Fruit Salad

Pineapple, honey dew, cantaloupe and grapes.

POTATO & PASTA choice of 1*classic***Yukon Gold Potatoes (V, GF & DF)**

Roasted in olive oil with fresh rosemary.

Roasted Red Potatoes (V & GF)

A blend of red potatoes oven roasted with peppers and onions and topped with parmesan cheese.

Parsley Red Potatoes (V, GF & DF)

Baby reds steamed with butter and parsley.

Baked Potato (V, GF)

Served with sour cream and butter.

Whipped Potatoes

Served with pan gravy.

Potatoes au Gratin (V)

Sliced potatoes served with a homemade cheddar sauce.

Long Grain Wild Rice (V, GF & DF)

Tender long grain wild rice with pimentos and diced green onions.

Spinach Fettuccini (V & DF)

Perfect served as a bed for select entrees.

*signature***Twice Baked Potatoes (V & GF)**

Traditional twice baked potatoes topped with shredded cheddar cheese.

Additional \$1.50 per person

Homestead Garlic Smashed Potatoes(V & GF)

Mashed potatoes with chunks of skin on red potatoes.

Additional \$1.00 per person

Baked Sweet Potato (V, GF & DF)

Served with butter and brown sugar.

Additional \$1.50 per person

DESSERTS

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