

# home cooking



**GOEGLIN'S**  
*catering*

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

## MENU SNAPSHOT

**table service:** Served Family Style with  
China, Flatware, Glass Stemware  
**linens:** Tablecloths, Napkins, Skirting  
**starting price:** \$23.50/person

**entrées:** 1 or 2  
**salad:** 3  
**vegetables:** 1  
**potatoes:** 1  
**coffee:** station  
**ice water:** on table  
**bread:** sour dough,  
French & veggie

## SALADS choice of 3

### Homestead Salad (DF)

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

### Pasta Salad (V & DF)

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

### Cucumber & Tomato Salad (V, GF & DF)

Sliced cucumbers and tomatoes with onions in a light vinaigrette.

### Marinated Vegetables (V, GF & DF)

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

### Fresh Fruit Salad (V, GF & DF)

Pineapple, honey dew, cantaloupe and grapes.

### Cranberry Relish (V, GF & DF)

Available Seasonally.

### Cabbage Slaw (V, GF & DF)

### Cole Slaw (V, GF & DF)

### Cottage Cheese (V & GF)

## ENTREES choice of 1 or 2

### Swiss Steak Jardinière (DF)

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

### Beef & Noodles (DF)

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 (DF)

Slow cooked pot roast.

### Homestead Chicken (GF & DF)

Our famous rotisserie grilled quarter chicken.

### Sliced Turkey (DF)

Slow Roasted.

### Chicken & Noodles

Hardy egg noodles with tender chunks of chicken.

### Country Ham (GF & DF)

Smoked Ossian ham simmered in its own juices.

### Pulled Pork (GF & DF)

Fresh pork shoulder.

### Ham Loaf

Thick slice of traditional ham loaf.

### Ham & Beans (GF & DF)

Southern style.

## VEGGIES choice of 1

All vegetables are V, GF & DF

### 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 (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.

### Bread Dressing (DF)

Made from Scratch.

### Seasoned Brown Rice (DF)

### Corn Bread (V)

Served with Ham and Beans Entrée.

One Entrée: \$23.50 per person  
Two Entrées: \$26.00 per person

## Additional Details

Effective 09-2021

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.