

# dinner delivery



## GOEGLIN'S *catering*

Fort Wayne: (260) 749-5192  
Kendallville: (260) 347-6910  
www.goegleins.com

### MENU SNAPSHOT

<b>table service:</b>	disposable silverware, napkins, plates and serving utensils	<b>entrées:</b>	1 or 2
<b>starting price:</b>	\$15.50/person	<b>salads:</b>	2
<b>delivery:</b>	\$25 in Fort Wayne, other areas vary	<b>vegetables:</b>	1
<b>chafers:</b>	upgrade \$8.00 each	<b>potatoes:</b>	1
<b>staffing:</b>	upgrade \$50 per staff	<b>bread:</b>	French or rolls

## ENTREES

### *beef*

#### **Beef Brisket**

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

#### **Swiss Steak Jardinière**

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

#### **Beef Pot Roast**

Homestyle Pot Roast.

#### **Beef Stroganoff**

Served with buttered noodles.

### *pork*

#### **Fresh Loin of Pork**

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

#### **Country Style Ham**

Smoked Ossian ham simmered in its own juices.

#### **Ham Steak**

Grilled ham steak with a rich sauce.

#### **BBQ Pork Chop**

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

#### **BBQ Ribs**

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

#### **Grilled Bratwurst**

Served with sautéed onions and green peppers.

### *poultry*

#### **Grilled Bruschetta Chicken**

A tender chicken breast marinated then grilled. Topped with an Italian blend of tomatoes, basil, and mozzarella cheese.

#### **Rosemary Chicken**

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

#### **Chicken Coq Au Vin**

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

#### **Chicken Chelsea**

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

#### **Pecan Chicken**

Tender breast of chicken, encrusted with pecans.

#### **Chicken Cacciatore**

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

#### **Country Style Breast of Chicken**

Country browned with a rich poultry gravy.

#### **Homestead Chicken**

Our famous rotisserie grilled quarter chicken.

#### **Whole Turkey Breast**

Slow roasted.

#### **Chicken Stir Fry**

Marinated chicken and stir fry vegetables served with rice.

### *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 \$2.50 per person*

### *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.

#### **Spinach Lasagna Roll-ups**

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

#### **Garden 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.

One Entrée: \$15.50 per person  
Two Entrées: \$16.50 per person

**SALADS**

choice of 2

**Mixed Green Salad**

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).

**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.

**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

**Yukon Gold Potatoes**

Roasted in olive oil with fresh rosemary.

**Parsley Red Potatoes**

Baby red potatoes, steamed and served with butter and parsley.

**Roasted Red Potatoes**

Oven roasted and seasoned with parmesan cheese.

**Baked Potato**

Served with sour cream and butter.

**Whipped Potatoes**

Served with gravy.

**Oven Browns**

Oven roasted with onion & green peppers.

**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.

**Twice Baked Potatoes**

Traditional twice baked potatoes topped with shredded cheddar cheese.

Additional \$1.00 per person

**VEGETABLES**

choice of 1

**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.

**Caribbean Blend**

Whole broccoli florets, yellow carrots, whole green beans, and red pepper strips.

**Italian Blend**

Broccoli, cauliflower, coin carrots, Italian beans and Lima beans.

**Far East Blend**

Broccoli, pea pods, cob corn, julienne carrots, bamboo shoots, pearl onions and red peppers.

**Cauliflower Au Gratin**

Served in a cheese sauce and topped with bread crumbs.

**Carrots and Peas**

Glazed sugar snap peas and whole baby carrots.

**Whole Kernel Sweet Corn**

Steamed and served with butter.

**Whole Green Beans**

Steamed and served with butter.

**Peas and Onions**

Traditional peas served with pearl onions.

**Whole Baby Carrots**

Served with a light brown sugar glaze.

**DESSERTS**

optional addition

**Homemade Cakes**

An assortment of our homemade Carrot, Lemon, Italian Crème and Texas Sheet Cakes. Additional \$2.00 per person

**Homemade Fruit Pies**

An assortment of our homemade Apple, Peach and Cherry pies. Additional \$2.00 per person

**Old Fashioned Pecan Pie**

Homemade, just like Grandmas. Additional \$2.50 per person

**Assorted Cheesecakes**

Served with Caramel Nut, Chocolate Pecan, and Cherry toppings. Additional \$3.00 per person