

dinner delivery



GOEGLIN'S *catering*

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

MENU SNAPSHOT

table service:	disposable silverware, napkins, plates and serving utensils	entrées:	1 or 2
starting price:	\$16.00/person	salads:	2
delivery:	\$25 in Fort Wayne, other areas vary	vegetables:	1
chafers:	upgrade \$8.00 each	potatoes:	1
staffing:	upgrade \$50 per staff	bread:	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 +\$1.00

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: \$16.00 per person
Two Entrées: \$17.00 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