



GOEGLIN'S *catering*

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

MENU SNAPSHOT

- Select items from this menu as appetizers prior to a served meal or buffet.
- Use this menu to substitute or add items to one of our standard Cocktail Buffets.
- Select 2-4 items as appetizers prior to your dinner. You may "build your own" Cocktail Buffet menu from these selections by choosing at least 7 items. Add listed prices to determine final cost with disposable service.

HOT SELECTIONS

classic

Herb Stuffed Red Potatoes

New baby reds filled with a blend of herbed potatoes and parmesan cheese. \$2.50 per person

Sausage Primavera

Grilled Italian sausage links topped with onion and green peppers. \$2.75 per person

Meatballs

Italian style meatballs with either BBQ, Sweet and Sour or Bordelaise Sauce. \$2.50 per person

Grilled Chicken Strips

Tender Chicken breasts marinated then grilled and cut into strips. Choice of Sweet and Sour, Oriental, BBQ, or Italian finger size portions of marinated chicken breast. \$2.75 per person

South of the Border

A savory blend of chili con carne and cheese served warm and bubbly with tortilla chips. \$2.25 per person

Buffalo Hot Wings

Tender chicken wings done the traditional way. Served with bleu cheese dip and ranch dip. \$3.75 per person

Teriyaki Chicken Wings

Tender chicken wings, grilled and glazed with a our own teriyaki sauce. \$3.75 per person

Chicken Wings

Chicken wings (2nd joint) battered and deep fried to a golden brown. \$3.75 per person

Mini Quiche

A savory selection of assorted quiches—spinach, vegetable, and Lorraine. Baked in small flaky crusts. \$2.75 per person

classic

Sausage Stuffed Mushrooms

Baked mushroom caps filled with a blend of sausage and cream cheese. \$2.50 per person

Seafood Stuffed Mushroom

Baked mushroom caps filled with a blend of seafood and Swiss cheese. \$2.50 per person

Cajun Honey Lemon Bowl

A zesty mix of meatballs, sausage, green peppers, mushrooms, pineapple, and Cajun BBQ sauce. \$3.75 per person

carved

Tenderloin of Beef

Carved tableside served on cocktail buns with Horseradish Sauce, Cranberry Mayo and Gourmet Mustard. \$8.50 per person

Country Ham

Carved tableside served on cocktail buns with Horseradish Sauce, Cranberry Mayo and Gourmet Mustard. \$5.50 per person

Breast of Turkey

Bourbon Peppercorn Turkey Breast carved tableside served on cocktail buns with Cranberry Mayo and Gourmet Mustard \$5.50 per person

signature

Rack of Lamb

Carved tableside and served with mint jelly. \$5.25 per person

New Orleans Style Fried Shrimp

Chipotle Remoulade and Lemon Drizzle \$7.00 per person

Italian Sausage Pigs in a Blanket

with Fire-Roasted Tomato Basil Sauce \$3.00 per person

Roasted Vegetable and

Goat Cheese Pizza

Fresh Herbs, Garlic and Olive Oil \$3.50 per person

Portobello Mushrooms

Poached in a roasted garlic jus \$3.50 per person

Barbecue Ribettes

Cocktail size ribs in our own tangy Homestead barbecue sauce. \$3.75 per person

Oriental Egg Rolls

Deep fried golden brown with pork and vegetables. Served with hot mustard dip. \$3.75 per person

Brie en Croute

Creamy Brie cheese topped with orange marmalade, wrapped in puff pastry and baked until golden brown. Served with assorted crackers. \$3.25 per person

Bacon Wrapped BBQ Shrimp

We wrap jumbo shrimp in bacon then grill and serve in our own tangy Homestead Barbecue Sauce. \$7.00 per person

CHILLED SELECTIONS

classic

Garden Gifts

Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a our own tangy dipping sauce. \$2.00 per person

Say “Cheese”

A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers. \$2.50 per person

Gourmet Cheese Tray

An assortment of Colby, Swiss, Sharp Cheddar, Boursin, Brie and Hot Pepper Jack Cheese. Served with assorted crackers. \$2.75 per person

Southwestern Cheesecake

All the tastes of the Southwest - Colby & cream cheese, salsa, green onions and diced chicken baked into a New York Style Cheesecake. Served with crackers. \$2.50 per person

Ham & Cheese Tortilla Pinwheels

Flour tortilla pinwheels filled with ham, cheddar cheese and a tangy cream cheese spread. \$2.00 per person

Vegetable Tortilla Pinwheels

Soft tortilla shells filled with seasoned cream cheese and fresh vegetables. \$2.00 per person

Southwestern Tortilla Pinwheels

Soft tortilla filled with diced chicken, cream cheese, ripe olives, onions, roasted red peppers, green peppers and spices. \$2.00 per person

Cranberry and Feta Cheese Pinwheels

Bite size flour tortilla pinwheels filled with a mixture of tangy cranberries, feta cheese, cream cheese and green onions. \$2.00 per person

Fresh Fruit Tray

An array of seasonal fresh fruit. \$2.00 per person

Fruit Brochette Display

A colorful display of seasonal fruit brochettes served in a fresh melon. \$2.75 per person

Salad Pizza

Pizza crust covered with our special dill dip, broccoli, diced turkey breast, fresh tomato, green onion, ripe olives and shredded cheese. \$2.00 per person

Crab Salad Puffs

Miniature pastry puffs filled with a delicate crab salad. \$2.25 per person

Shrimp Cocktail Spread

A new twist on an old favorite - Popcorn shrimp, layers of cocktail sauce and cream cheese served with assorted crackers. \$2.25 per person

Crab Cocktail Spread

A new twist on an old favorite - Shredded Crab, cocktail sauce and cream cheese layered on a platter and served with assorted crackers. \$2.25 per person

Mini Buns

Miniature buns filled with shaved breast of turkey, choice top round of beef and baked ham. Comes complete with condiments. \$4.00 per person

Finger Sandwiches

Soft cheese on rye, ham salad on white and chicken salad on whole wheat. \$4.00 per person

signature

Turkey Wrapped Asparagus

Tender fresh asparagus spears wrapped with turkey breast and dijonaise \$2.25 per person

Herb Cheese Zucchini Boats

Tiny Zucchini boats, hollowed out and filled with a tangy herb cheese. \$2.00 per person

Antipasto on a Stick

Olives, mushrooms, green pepper, havarti cheese, cherry tomatoes and salami kebobs marinated in a tangy Italian vinaigrette. \$2.50 per stick

Roast Beef Crostini

Crostini topped with Caper Mayonnaise, Tomato and Roast Beef. \$3.00 per person

Shrimp Cocktail

Jumbo shrimp served with a tangy cocktail sauce. Pricing includes 4 shrimp per person. \$7.00 per person

Viola’s Deviled Eggs

We take our traditional filling and jazz it up with smoky chipotle and horseradish then top it off with a shrimp. \$3.25 per deviled egg

Gravlax

Smoked salmon with cream cheese on rye. \$3.75 per person

Poached Norwegian Salmon

Beautifully presented on a mirror with capers, chopped egg, dilled sour cream and cocktail rye. \$5.50 per person (minimum 75 guests)

Hand-Dipped Strawberries

Fresh strawberries hand-dipped in your choice of white, dark, or milk chocolate. Available in season only. \$3.50 per person

Nutty Cheese and Grape Clusters

Encrusted with cream cheese and nuts \$2.25 per person

Fruit Salsa

Assorted fruits, jalapenos, green onion and red pepper diced and mixed into our signature tantalizing salsa. Served with cinnamon tortilla chips. \$3.50 per person

Mini Sweets

Bite size delicacies—Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles, Caramel Apple Squares, and petit fors. \$3.25 per person

Additional Details

All food and beverage items on this menu are subject to a 18% service charge and all applicable sales taxes.
For groups with fewer than 50 guests an additional labor charge will be added.

Effective 03-2018