

cocktail buffet



GOEGLIN'S *catering*

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

MENU SNAPSHOT

table service:	Disposable	selections:	see below
linens:	Tablecloths, Skirting	coffee:	station
starting price:	\$13.00/person	Refer to Appetizers Menu for additional options	
clear plastic:	Upgrade \$1.00/person		
china service:	Upgrade \$2.00/person		

Select any of the four prepared cocktail buffets on this menu or enhance them by substituting items from the wide selection on our Appetizers menu. You may also use the Appetizers menu to design your own cocktail buffet.

THE SIGNATURE

hot

Sweet & Sour Chicken Strips

Tender chicken breasts, marinated then grilled and cut into strips. Accented with a sweet sour sauce.

Portabella Mushrooms

Poached in a roasted garlic jus com pollo

Breast of Turkey, Carved

Bourbon Peppercorn Turkey Breast carved tableside served on cocktail buns with Cranberry Mayo and Gourmet Mustard

Brie en Croute

Danish brie glazed with orange marmalade and wrapped in flakey pastry.

chilled

Jumbo Shrimp Cocktail

Served with traditional cocktail sauce.

Roast Beef Crostini

Crostini topped with Caper Mayonnaise, Tomato and Roast Beef.

Fruit Brochettes

Fresh fruit on a skewer displayed in a melon.

Garden Gifts

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

\$20.00 per person

THE ORIGINAL

hot

Grilled Chicken Strips

Tender chicken breasts marinated then grilled and cut into strips. Choice of Sweet and Sour, Oriental, BBQ, or Italian.

Meatballs

Italian style meatballs with either BBQ, Sweet Sour or Bordelaise Sauce.

Herb Stuffed Red Potatoes

New baby reds filled with a blend of herbed potatoes and cheese.

chilled

Mini Buns

Miniature buns filled with shaved breast of turkey, choice top round of beef and baked ham.

Say "Cheese"

A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers.

Garden Gifts

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

Fresh Fruit Tray

An array of seasonal fresh fruit.

\$13.00 per person

THE CLASSIC

hot

Chicken Wings

Choose either buffalo, teriyaki or battered chicken wings.

Cajun Honey Lemon Bowl

A zesty mix of meatballs, sausage, green peppers, mushrooms, pineapple, and Cajun BBQ sauce.

Herbed Stuffed Red Potatoes

New baby reds filled with a blend of herbed potatoes and cheese.

chilled

Mini Croissants

Miniature croissants served with homemade ham salad and chicken salad.

Salad Pizza

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

Say "Cheese"

A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers.

Garden Gifts

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

Fresh Fruit Tray

An array of seasonal fresh fruit.

\$14.50 per person

THE TRADITIONAL

hot

Grilled Chicken Strips

Tender chicken breasts marinated then grilled and cut into strips. Choice of Sweet and Sour, Oriental, BBQ, or Italian.

Sausage Stuffed Mushrooms

Baked mushroom caps filled with a blend of sausage and cream cheese.

Jalapeno Popper Dip

A savory cream cheese blend with a touch of jalapeno. Served warm with tortilla chips.

chilled

Mini Buns

Miniature buns filled with shaved breast of turkey, choice top round of beef and baked ham.

Tortilla Pinwheels

Flour tortilla pinwheels filled with ham, cheddar cheese and a tangy cream cheese spread. Also available with chopped fresh vegetables.

Say "Cheese"

A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers.

Fresh Fruit Tray

An array of seasonal fresh fruit.

Garden Gifts

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

\$14.00 per person