

dessert & coffee



GOEGLIN'S *catering*

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

MENU SNAPSHOT

- This menu highlights our 3 pre-designed Dessert Bars, Chocolate Fountain, Ala Carte Desserts, and Coffee Stations
- The selections presented on this menu are intended as enhancements to one of our other menus.
- The prices on this menu are valid when purchased in conjunction with a meal catered by Goeglein's Catering. For pricing for desserts only, please contact our sales staff.

DESSERT BARS

gourmet gathering

Mini Sweets

Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles, Caramel Apple Squares, and petit fors.

— and —

Choice of Three

Refer to Back of Menu for Descriptions

Texas Sheet Cake

Carrot Cake

Italian Crème Cake

Lemon Cake

Grandma's Pecan Pie

Homemade Fruit Crisp

\$4.00 per person

captivating conclusion

Mini Sweets

Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles, Caramel Apple Squares, and petit fors.

— and —

Choice of Three

Refer to Back of Menu for Descriptions

Dark Chocolate Mousse Cake

Strawberry Swirl Cheesecake

Grandma's Pecan Pie

Cream Cheese Filled Crepes

New York Style Cheesecake

\$5.00 per person

signature

Mini Sweets

Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles, Caramel Apple Squares, and petit fors.

— and —

Choice of One

Refer to Back of Menu for Descriptions

Flaming Crepes

Bananas Foster

— and —

Choice of Three

Refer to Back of Menu for Descriptions

Vanilla Bean Cheesecake

European Sponge Cake

Crème Brulee Cheesecake

Hand-Dipped Fresh Strawberries

\$6.50 per person
and \$50 Staff Charge

CHOCOLATE FOUNTAIN

Four tiers of flowing decadent chocolate waiting to blanket your choice of tantalizing dippers. Everyone will enjoy this unique presentation of a time-honored favorite.

Chocolate Fountain Dippers

(Choice of 6)

Some suggested dippers:

bananas, pineapples, strawberries, marshmallows, lady fingers, raspberry cookies, wafer cookies, pretzel rods, angel food cake, rice krispie treats, caramel cubes.

The possibilities are endless.

\$3.50 per person

If your guest count is less than 100 a \$250 chocolate fountain rental charge will be added.

COFFEE STATION

classic

Regular and Decaffeinated Coffee

100% Colombian Coffee.

Accompaniments

Whipped cream, sugar, lemon wedges, mini chocolates, Splenda® sweetener, assorted flavored creamers, and cinnamon sticks.

\$1.50 per person

ALA CARTE DESSERTS

cakes

European Sponge Cake

A classical French gâteau filled with a spiked whipped cream. \$3.50 per person

Dark Chocolate Mousse Cake

Smooth and Creamy Chocolate Mousse on a Dark Chocolate Cookie Crust Layered with Whipped Cream and Garnished with Shaved Chocolate and Chocolate Drizzle. \$3.50 per person

Texas Sheet Cake

Our signature homemade, chocolate lovers delight. \$2.50 per person

Carrot Cake

A homemade carrot cake with cream cheese icing and topped with chopped nuts. \$2.50 per person

Italian Crème Cake

A homemade rich white cake blended with coconut and pecans and topped off with cream cheese icing and more pecans. \$2.50 per person

Lemon Cake

A homemade lemon cake with butter cream icing. \$2.50 per person

Assorted Homemade Cakes

An assortment of our homemade Italian Crème, Lemon, Carrot and Texas Sheet cake. \$2.50 per person

pies

Homemade Fruit Pie

Our signature homemade pies just like Grandma Goeglein made. Choice of apple, peach, and cherry. \$2.50 per person

Grandma's Apple Cream Pie

Made fresh from scratch using Grandma Goeglein's original recipe. \$3.00 per person

Grandma's Pecan Pie

Made fresh from scratch using Grandma Goeglein's original recipe. \$3.00 per person

Fresh Strawberry Pie

Fresh whole strawberries with a strawberry glaze and whipped topping. Available in season only. \$3.50 per person

cheesecakes

Crème Brulee Cheesecake

Classic flavor of Crème brulee with the richness of cheesecake topped with hand-fired caramel. \$4.00 per person

Vanilla Bean Cheesecake

A buttery graham crust filled with delicious creamy cheesecake enriched with vanilla beans and baked to perfection. Topped with a fluffy whipped cream and pure vanilla beans \$4.00 per person

Assorted Cheesecakes

New York style cheese cake with assorted toppings of Blueberry, Cherry, Caramel, and Chocolate. \$3.50 per person

Strawberry Swirl Cheesecake

Sweet strawberries blended with smooth, creamy cheesecake. \$4.00 per person

signature

Apple, Apple, Apple

French Apple Tart, topped with Apple Pie Ice Cream, drizzled over top is a flambéed Apple Brandy Caramel, Chocolate Sauce and a dried Apple garnish on a cloud of Whipped Cream. \$6.00 per person

Flamed Fresh Crepes

Crepe filled with flavored cream cheese and served with assorted fruit toppings. \$4.00 per person and \$50 Staff Charge

Bananas Foster

Banana slices tossed in fresh caramel and buttered rum sauce. Served over ice cream. \$4.50 per person and \$50 Staff Charge

White Chocolate Mousse in Tulip Cup

White chocolate mousse with fruit puree served in a handmade almond tulip cup. \$6.00 per person

Hand-Dipped Fresh Strawberries

Fresh strawberries hand-dipped in your choice of white, dark, or milk chocolate (in season). \$3.00 per person

other sweets

Homemade Fruit Crisp

Your choice of our homemade apple, peach or cherry. \$2.50 per person

Cream Cheese Filled Crepes

assorted fruit toppings \$3.50 per person