



GOEGLIN'S *catering*

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

MENU SNAPSHOT

table service: China, Flatware, Glass Stemware
linens: Tablecloths, Napkins, Skirting
starting price: \$17.00/person
discounts: \$1.00/person if applicable
viola's service: Upgrade \$3.99/person

entrées: 1 or 2†
salads: 1
vegetables: 1
potatoes: 1
coffee: on table
ice water: on table
bread: French or rolls

†May pre-select up to 2 or select a duet plate

ENTREES

choice of 1 or 2†

beef

Boursin Filet of Beef

A 7 oz grilled USDA choice filet filled with a creamy boursin cheese. \$26.50

Prime Rib of Beef

A full 10-ounce portion of slow roasted prime rib of beef with a flavorful au jus. \$25.00

New York Strip

A grilled USDA choice strip steak. \$25.00

London Broil

Marinated flank steak, slow roasted and sliced thin. \$21.00

seafood

Tuscan Tilapia Filet

Encrusted with parmesan cheese and Tuscan herbs. \$19.50

Norwegian Salmon

Norwegian salmon filet with honey orange glaze. \$20.00

pork

16 oz BBQ Pork Chop

A full pound grilled BBQ pork chop. \$21.50

Crown Roast of Pork

Slow roasted with a light caper sauce. \$22.00

Pork Loin with Corn Bread Stuffing

A tender piece of pork loin filled with corn bread stuffing served with a light pan sauce. \$19.00

poultry

Apple Glazed Cornish Game Hen

With pine nut stuffing. \$22.00

Asian Orange Grilled Duck Breast

Indiana's own Maple Leaf Farms duck breast marinated in an Asian orange sauce then grilled. \$22.00

Grilled Bruschetta Chicken

A tender chicken breast marinated then grilled. Topped with an Italian blend of tomatoes, basil, and mozzarella cheese. \$18.50

Romano Almond Chicken

Chicken breast sautéed with Romano almond breading and a mushroom velouté. \$19.00

Chicken Chelsea

Chicken breast with dill havarti cheese and ripe olives on a bed of julienne zucchini. \$19.00

Chicken Coq Au Vin

Chicken breast sautéed with shallots, bacon and mushrooms in a red wine sauce. \$18.50

Rosemary Chicken

A tender chicken breast marinated then grilled. Topped with our signature rosemary cream. \$18.50

Pecan Chicken

Tender breast of chicken, encrusted with pecans. \$19.00

Homestead Chicken

Our famous rotisserie grilled half chicken. \$17.00

duet plates

Beef Tenderloin & Filet of Sole

Slow roasted slices of beef tenderloin in a shallot, mushroom, and red wine sauce served with blue crab stuffed filet of sole and béarnaise sauce. \$31.50

Beef Tenderloin & Shrimp Scampi

Slow roasted slices of beef tenderloin in a shallot, mushroom, and red wine sauce. Butterflied Shrimp scampi in the shell on a bed of spinach fettuccini. \$32.00

Boursin Filet & Chicken Coq Au Vin

A grilled 5 oz USDA choice filet filled with a creamy boursin cheese in duet with our Chicken Coq Au Vin. \$29.00

Grilled Kabobs

Skewers of grilled red onions, green and red peppers, and zucchini. One beef kebab and one chicken kebab. \$25.00

London Broil and Shrimp Skewers

Marinated flank steak, slow roasted thinly sliced, served with a sweet and sour shrimp skewer. \$26.00

vegetarian

Spinach Lasagna Roll-ups

Hand rolled and filled with spinach and cheese topped with marinara sauce. \$18.00

Pasta Primavera

Bow tie pasta with broccoli, carrots, red peppers, celery, fresh mushrooms, onions, zucchini and ripe olives prepared in an herbed olive oil. \$18.00

PLATED SALADS choice of 1*classic***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).

Caesar Salad

Romaine lettuce, red onions, seasoned croutons and shredded parmesan cheese tossed in a Caesar dressing.

Homestead Salad

Iceberg and red leaf lettuce topped with eggs and Grandma Goeglein's secret recipe for Hot Bacon Dressing

Spinach Mandarin Salad

Mandarin Oranges, Craisins, Walnuts, Feta Cheese atop Fresh Spinach Greens and drizzled with our signature Pickled Pear Vinaigrette Dressing.

*signature***Roasted Pear & Pecans on Baby Field Greens**

A bed of baby field greens with roasted pears and pecans, gorgonzola cheese and craisins topped with our own signature Pickled Pear Vinaigrette
Additional \$1.00 per person

Baby Field Greens

Baby field greens topped with marinated tomato, mozzarella cheese and basil. Sprinkled with Aged Balsamic and Extra Virgin olive oil.
Additional \$1.50 per person

Mediterranean Salad

Grilled Italian Vegetable Tower served in a Reggiano Cheese crisp, a Bouquet of Baby Red Romaine Lettuce, Pan-Fried Baby Mozzarella Cheese and a White Balsamic Vinaigrette
Additional \$2.99 per person

POTATO & PASTA choice of 1*classic***Yukon Gold Potatoes**

Roasted in olive oil with fresh rosemary

Roasted Red Potatoes

A blend of red potatoes oven roasted with peppers and onions and topped with parmesan cheese.

Parsley Red Potatoes

Baby reds steamed with butter and parsley.

Baked Potato

Served with sour cream and butter.

Whipped Potatoes

Served with pan gravy.

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.

Spinach Fettuccini

Perfect served as a bed for select entrees

Pasta Primavera

A side portion of our vegetarian entrée selection.

*signature***Twice Baked Potatoes**

Traditional twice baked potatoes topped with shredded cheddar cheese.
Additional \$1.00 per person

Roasted Garlic Duchess Potatoes

Seasoned whipped potato rosettes baked to a golden brown.
Additional \$1.00 per person

Homestead Garlic Smashed Potatoes

Mashed potatoes with chunks of skin on red potatoes.
Additional \$1.00 per person

VEGETABLES choice of 1*classic***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.

Carrots and Peas

Glazed Sugar Snap Peas and Whole Baby Carrots.

Whole Baby Carrots

Served with a light brown sugar glaze.

Whole Kernel Corn**Whole Green Beans***signature***Fresh Green Beans**

With Lemon Dill Butter
Additional \$1.00 per person

Fresh Asparagus

Steamed to perfection. Available in season only.
Additional \$1.00 per person

Stuffed Tomato

A whole tomato stuffed with large florets of cauliflower and broccoli topped with shredded parmesan cheese.
Additional \$1.00 per person

DESSERTS

Please refer to our **Dessert & Coffee Menu** for a wide variety of individual desserts as well as dessert and