

signature buffet



GOEGLIN'S catering

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

MENU SNAPSHOT

table service:	China, Flatware, Glass Stemware	entrées:	2 or 3
linens:	Tablecloths, Napkins, Skirting	salads:	2
starting price:	\$20.50/person	vegetables:	2
discounts:	\$2.00/person if applicable	potatoes:	1
viola's service:	Upgrade \$3.99/person	coffee:	station
		ice water:	on table
		bread:	French or rolls

ENTREES

choice of 2 or 3

carved

Inside Round of Roast Beef

USDA Choice beef, slow roasted and carved tableside. Served with horseradish sauce and au jus.

Whole Turkey Breast

Slow roasted and carved tableside.

Country Style Ham

Smoked Ossian ham simmered in its own juices and carved tableside.

Prime Rib of Beef

Served with a flavorful au jus and carved tableside.
Additional \$5.50 per person

New York Strip Loin

USDA choice beef carved tableside.
Additional \$5.00 per person

Tenderloin of Beef

Carved tableside.
Additional \$6.00 per person

Crown Roast of Pork

Slow roasted and carved tableside.
Additional \$5.00 per person

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.

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 \$3.50 per person

poultry

Asian Orange Grilled Duck Breast

Indiana's own Maple Leaf Farms duck breast marinated in an Asian orange sauce and grilled.
Additional \$4.50 per person

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.

Teriyaki Chicken Breast

Tender chicken breast marinated in teriyaki sauce, slow cooked and dressed with a light pineapple glaze.

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.

Homestead Chicken

Our famous rotisserie grilled quarter chicken.

pork

Fresh Loin of Pork

Oven-roasted served with a pan gravy or BBQ Sauce.

Pork Wild Wings

A tantalizing, tender piece of pork served in our own tangy Homestead Barbecue Sauce or a Golden Barbecue Sauce.

BBQ Pork Chop

A grilled, boneless pork chop served in our own tangy Homestead Barbecue Sauce.

BBQ Ribs

St. Louis style ribs, served in our own tangy Homestead barbecue sauce.

Grilled Bratwurst

Served with sautéed onions and green peppers.

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.

Two Entrees: \$20.50 per person (\$2 discount per person if applicable)

Three Entrees: \$21.50 per person (\$2 discount per person if applicable)

Please also refer to our Classic Buffet menu with prices at \$17.00 per person



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 Goegelein'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

VEGETABLES choice of 2*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

BUFFET SALADS choice of 1**Pasta Salad**

Rotini pasta, carrots, broccoli and yellow squash in creamy Italian dressing.

Broccoli Crunch Salad

Broccoli and cauliflower florets with cherry tomatoes, sliced red onions in a white marinade dressing.

Marinated Vegetables

Cabbage, onions, celery, carrots, green pepper and tomatoes in a homemade vinaigrette.

Cucumber Tomato Salad

Sliced cucumbers and tomatoes with onions in a light vinaigrette.

Fresh Fruit Salad

Pineapple, honey dew, cantaloupe and grapes.

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

DESSERTS

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