LUNCHEON DELIVERY

GOEGLEIN'S
—CATERING—
7311 Maysville Road,
Fort Wayne, Indiana
(260) 749-5192
www.goegleins.com

MENU SNAPSHOT V = Vegetarian | GF = Gluten Free | DF = Dairy Free

DINNERWARE: Disposable: white $1 | clear $3
Price per person - includes plates, silverware and napkins

SERVING UTENSILS: Disposable serving utensils available for $5 per buffet

DELIVERY: $25 in Fort Wayne, other areas vary

CHAFERS: Available to rent for $8 each

STAFFING: Upgrade $150 per staff to replenish the buffet (up to 2 hour serving time)

NOTE: There is NO 20% service charge added to our delivery menus

HOT BUFFET

Includes choice of a salad, 1 or 2 entrees, 1 vegetable, 1 potato & fresh bread

ONE ENTRÉE: $15.50 PER PERSON | 2 ENTRÉE: $18.00 PER PERSON

BEEF

Roast Beef & Dressing Roulade (DF)
Made from scratch bread dressing wrapped with a thick slice of slow roasted inside round of beef topped with a rich demi glace.

Beef Stroganoff
Served with buttered noodles.

Swiss Steak Jardinière (DF)
Braised beef garnished with julienne carrots, onions, celery and demi glace.

Beef Brisket (GF w/ BBQ sauce & DF)
Braised brisket of beef thinly sliced served in a rich beef broth or our own tangy Homestead Barbecue Sauce.
Additional $2.00 per person

PORK

Fresh Loin of Pork (GF & DF)
Oven-roasted served with a pan gravy or BBQ Sauce.

Ham Steak (DF)
Grilled ham steak with a rich sauce.

Pork Cutlet
Tender cutlet of pork, slow roasted and served with a caper sauce.

POULTRY

Bruschetta Chicken (GF)
A tender chicken breast marinated, grilled and topped with an Italian blend of tomatoes, basil, and mozzarella cheese.

Rosemary Chicken
A tender chicken breast marinated, grilled and topped with our signature rosemary sauce.

Homestead Chicken (GF & DF)
Our famous rotisserie grilled chicken.

Country Style Chicken (DF)
A tender country browned chicken breast with a rich poultry gravy.

Chicken Stir Fry (DF)
Stir fry vegetables and marinated chicken breast served with rice.

Chicken Cacciatore (GF)
A tender chicken breast marinated, grilled and garnished with marinara sauce, onions, green peppers, and parmesan cheese.

Roast Turkey & Dressing Roulade (DF)
Bread dressing wrapped with a thick slice of turkey breast topped with pan gravy.

Turkey Tetrazzini
Pieces of all white turkey and spaghetti noodles with mushrooms and onions baked in a creamy sauce.

PASTA

Baked Lasagna
A traditional tomato sauce with ground beef layered between Mozzarella cheese and lasagna noodles.
(Sold in full pans only)

Spaghetti
A heaping portion of steaming spaghetti noodles, topped with our own special tomato and beef sauce.

VEGETARIAN

Pasta Primavera (V & DF w/olive oil)
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.

Garden Lasagna (V)
Chopped spinach, ricotta cheese and shredded carrots folded into rich cream sauce and layered into lasagna noodles. Topped with breadcrumbs and parmesan cheese. (Sold in full pans only)

MEXICAN BUFFET

$15.50 PER PERSON

Fajita & Taco Bar (DF)
Ground beef and grilled chicken served with flour tortillas and hard taco shells.

Toppings
Shredded lettuce, cheddar cheese, diced tomatoes, ripe olives, diced green peppers, red onions, jalapenos, salsa and sour cream.

Spanish Rice (V, GF & DF) **& Refried Beans** (GF)

Fresh Fruit Salad (V, GF & DF)
Pineapple, honey dew, cantaloupe and grapes.

EXPRESS BUFFET

$14.50 PER PERSON

Deluxe Meat and Cheese Board
Breast of turkey, roast beef, ham and salami. Swiss and colby cheeses. wheat, white, and rye breads. Served with condiments.

Cold Relish Platter (V, GF & DF)
includes green and ripe olives and an assortment of pickles.

American Potato Salad (V & GF)
Cubed potatoes, diced egg, celery, onion and red pepper with a home style dressing.

Baked Beans (GF & DF)
Our traditional recipe.

SEE BACK FOR MORE

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SALADS

Choice of 1 with Hot Buffet

House Salad (V)
Butter blend lettuce with shredded cheese, cucumbers, red onions, croutons and a tomato wedge. Served with host's choice of two dressings (buttermilk ranch (V & GF), homemade vinegar & oil (V, GF & DF), and French (V, GF & DF)).

Marinated Vegetables (V, GF & DF)
Cabbage, onions, celery, carrots, green pepper and tomatoes in our homemade vinaigrette.

Pasta Salad (V & DF)
Rotini pasta, broccoli, peapods and other vegetables served in a creamy Italian dressing.

Fresh Fruit Salad (V, GF & DF)
Red seedless grapes and bite size pieces of cantaloupe, honeydew, and pineapple.

Broccoli Crunch Salad (V & GF)
Broccoli and cauliflower florets with cherry tomatoes, sliced red onions in a sour cream dressing.

Cucumber Tomato Salad (V, GF & DF)
Sliced cucumbers and tomatoes with onions in a light vinaigrette.

Broccoli Salad (V, GF & DF)
Broccoli florets, mushrooms, red onions, tomatoes and cauliflower in a red vinaigrette.

POTATO

Choice of 1 with Hot Buffet

Yukon Gold Potatoes (V, GF & DF)
Roasted in olive oil with fresh rosemary.

Parsley Red Potatoes (V, GF & DF)
Baby red potatoes, steamed and served with butter and parsley flakes.

Roasted Red Potatoes (V & GF)
Oven roasted and seasoned with parmesan cheese.

Whipped Potatoes
Served with gravy.

Baked Potato (V & GF)
Served with sour cream and butter.

Oven Browns (V, GF & DF)
Oven roasted red potatoes with onion and green peppers.

Potatoes au Gratin (V)
Sliced potatoes served with a homemade cheddar sauce.

Long Grain Wild Rice (V, GF & DF)
Tender long grain wild rice with pimentos and diced green onions.

VEGETABLES

Choice of 1 with Hot Buffet

Garden Blend
Whole green beans, yellow wax beans, and whole baby carrots.

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.

Far East Blend
Broccoli, pea pods, cob corn, julienne carrots, bamboo shoots, pearl onions and red peppers.

Carrots and Peas
Glazed sugar snap peas and whole baby carrots.

Whole Kernel Sweet Corn
Steamed and served with butter.

Whole Green Beans
Steamed and served with butter.

Whole Baby Carrots
Served with a light brown sugar glaze.

DESSERTS

Optional

Homemade Cakes - $4.50
An assortment of our homemade carrot, lemon, Italian crème and Texas sheet cakes.

Homemade Fruit Pies (DF) **- $4.50**
An assortment of our homemade apple, peach, and cherry.

Assorted Cookies - $1.50
Chocolate chunk, peanut butter cup, oatmeal walnut raisin and white chocolate macadamia nut.

Additional Details

Prices are subject to change and are not guaranteed until 14 days prior to your event.
Prices are subject to all applicable sales taxes.
For groups with fewer than 75 guests additional labor charges will be added.
NOTE: Food prepared in our kitchen may come into contact with all 9 top allergens.

Effective 10-2026