CLASSIC BUFFET

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

TABLE SERVICE:	China, stainless flatware, glass stemware (included in menu price)
LINENS:	Tablecloths, napkins and skirting (included in menu price)
COFFEE:	Station; see dessert menu for iced coffee bar add-on
ICE WATER:	On table
BREAD:	French bread & butter
PRICING:	2 Entrees - $26.50 per person

ENTREES

Choice of 2

BEEF

Beef Pot Roast (DF)
Tender chunks of slow roasted chuck roast in a light broth.

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

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 Brisket +$2.00 (GF w/o gravy & DF)
Braised brisket of beef thinly sliced in a rich beef broth or our own tangy Homestead Barbecue sauce.

Beef Stroganoff
Served with buttered noodles.

PORK

Baked Ham (GF & DF)
Pre-sliced smoked ham.

Fresh Loin of Pork (GF w/o gravy & DF)
Oven-roasted served with a pan gravy or our own tangy Homestead Barbecue Sauce

Bacon Wrapped Pork Filet (GF & DF)
With a Maple Bacon Bourbon Sauce or Tropical Rum Sauce.

POULTRY

Rosemary Chicken
A tender chicken breast marinated then grilled. Topped with our signature rosemary cream.

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

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

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

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

PASTA

Baked Lasagna
A traditional tomato sauce with ground beef layered between Mozzarella cheese and lasagna noodle.

Pasta Primavera (V)
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.

SIDES & SALADS

Choice of 4

House Salad (on the buffet) (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 and oil (V, DF & GF) and French (V, GF & DF)).

Caesar Salad (on the buffet) (V)
Romaine lettuce, red onions, seasoned croutons and shredded parmesan cheese tossed in a Caesar dressing.

Cucumber & Tomato Salad (V, GF & DF)
Tomatoes, cucumbers and onions, sliced and served in a vinaigrette dressing.

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

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

Whipped Potatoes
Served with pan gravy.

Parsley Red Potatoes (V, GF & DF)
Baby reds steamed with butter and parsley.

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

Whole Green Beans (V, GF & DF)
Steamed tender crisp.

Whole Kernel Sweet Corn (V, GF & DF)
Steamed tender crisp.

California Blend (V, GF & DF)
Cauliflower, broccoli and crinkle cut carrots steamed to perfection.

Whole Baby Carrots (V, GF & DF)
Served with a light brown sugar glaze.

Garden Blend (V, GF & DF)
Whole green beans, yellow wax beans, and whole baby carrots.

Additional Details

Prices are subject to change and are not guaranteed until 14 days prior to your event.
Prices are subject to a 20% service charge and 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