

# classic buffet



**GOEGLIN'S**  
*catering*

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

## MENU SNAPSHOT

**table service:** china, stainless flatware, glass stemware (Included in menu price)  
**linens:** tablecloths, napkins, skirting (Included in menu price)  
**coffee:** station  
**ice water:** on table  
**bread:** French bread & butter

V=Vegetarian, GF=Gluten Free & DF=Dairy Free

## 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

#### **Beef 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)**

Wrapped in bacon and served with your choice of BBQ sauce or bourbon bacon maple glaze.

### *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)**

Country browned chicken breast with a rich poultry gravy

#### **Homestead Chicken (GF & DF)**

Our famous rotisserie grilled quarter chicken.

#### **Chicken Cacciatore (GF)**

Marinated chicken breast 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.

#### **Vegetarian 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.

#### **Vegetarian 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 & 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.

**Two Entrees: \$26.50 per person**

Please refer to our Basic Buffet menu for pricing as low as \$22.50 per person

## 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 02-2026