HOME COOKING

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 & skirting (included in menu price)

COFFEE: Station; see dessert menu for iced coffee bar add-on

ICE WATER: On table

BREAD: Sourdough, French & sunflower breads with butter

PRICING: 1 entrée - $27.50 per person
2 entrees – $29.50 per person

This menu is served family style; a shared dining experience where platters of food are placed on each table for guests to serve themselves.

SALADS
Choice of 2

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

Homestead Salad (DF)
Iceberg and red leaf lettuce topped with eggs and Grandma Goeglein's secret recipe for hot bacon dressing.

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

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

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

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

ENTREES
Choice of 1 or 2

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

Beef & Noodles (DF)
Hearty egg noodles with tender chunks of beef.

Beef Stroganoff
Served with buttered noodles.

Meat Loaf
Thick slice of traditional meat loaf.

Beef Chuck Roast (DF)
Slow cooked pot roast.

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

Sliced Turkey (GF & DF)
Slow Roasted.

Chicken & Noodles
Hearty egg noodles with tender chunks of chicken.

Country Ham (GF & DF)
Smoked applewood ham.

Pulled Pork (GF & DF)
Fresh pork shoulder.

VEGGIES
Choice of 1

All vegetables are V, GF & DF

Whole Baby Carrots
Served with a light brown sugar glaze.

Whole Kernel Sweet Corn

Whole Green Beans

Peas and Onions

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

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

POTATOES
Choice of 1

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

Whipped Potatoes
Served with pan gravy.

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

Bread Dressing (DF)
Made from scratch in our kitchen.

Long Grain Wild Rice (V, GF & DF)

Buttered Noodles (V)

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