

home cooking



GOEGLIN'S
catering

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

MENU SNAPSHOT

service: served family style
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: sour dough, French & sunflower

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

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. *Additional \$2 per person*

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)

Pineapple, honey dew, cantaloupe and grapes.

ENTREES choice of 1 or 2

Swiss Steak Jardinière (DF)

Braised beef garnished with julienne carrots, onions, celery and demi glace.

Beef & Noodles (DF)

Hardy 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

Hardy 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.

California Blend

Cauliflower, broccoli and crinkle cut carrots steamed to perfection.

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)

Butter Noodles (V)

One Entrée: \$27.50 per person
Two Entrées: \$29.50 per person

Additional Details

Prices are subject to change and are not guaranteed until 14 days prior to your event.

Prices are subject to an 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