LUNCHEON 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 & skirting (included in menu price)
COFFEE:	Station; see dessert menu for iced coffee bar add-on
ICE WATER:	On table
BREAD:	French bread or dinner rolls

Select a Hot Buffet with the appropriate sides from the back of the menu as indicated or the Mexican or Express Buffet as printed.

HOT BUFFET

ONE ENTRÉE $18.00 | TWO ENTRÉES $20.50

Includes choice of 1 or 2 entrées from below, 1 salad, 1 vegetable, 1 potato (see back for choices) and fresh bread & butter. Desserts available at an extra charge.

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.

Turkey and Dressing (DF)
Made from scratch 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.

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

Fresh Loin of Pork (GF w/BBQ sauce & DF)
Oven-roasted and served with a pan gravy, BBQ sauce or maple bacon bourbon sauce.

Bacon Wrapped Pork Filet (GF & DF)
With a tropical rum sauce.

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 Stroganoff
Served with buttered noodles.

Swiss Steak Jardinière (DF)
Tender beef braised in a rich demi glace garnished with julienne carrots, onions, celery.

Pasta Primavera (V & DF)
Bow tie pasta with broccoli, carrots, red peppers, celery, fresh mushrooms, onions, zucchini and ripe olives prepared in an herbed olive oil.

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

MEXICAN BUFFET

$17.50 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

$16.50 PER PERSON

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

Cold Relish Platter (V, GF & DF)
includes green & 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

LUNCHEON BUFFET

SALADS

Choice of 1 with Hot Buffet

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

Macaroni Salad (V)
Elbow macaroni, fresh egg, diced onion and carrot bits served with a special dressing.

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

House Salad (on the buffet) (V)
Butter Blend Lettuce with shredded cheese, cucumbers, red onions, croutons and tomato wedges. Served with host's choice of two dressings (Buttermilk Ranch (V & GF), Homemade Vinegar & Oil (V, DF & GF) and French (V, GF & DF)).

Cole Slaw (V, GF & DF)
Chopped cabbage and carrots in a creamy dressing.

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

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

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

POTATO

Choice of 1 with Hot Buffet

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

Roasted Red Potatoes (V & GF)
A blend of red potatoes, peppers and onions, oven roasted and topped with parmesan cheese.

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.

Western Red Potatoes (V & GF)
Baby reds roasted and seasoned with our house made BBQ seasoning.

VEGETABLES

Choice of 1 with Hot Buffet

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

Key West Blend (V, GF & DF)
A colorful blend of green beans, sliced carrots, yellow carrots, and red peppers.

Carrots and Peas (V, GF & DF)
Glazed sugar snap peas and whole baby carrots.

Caribbean Blend (V, GF & DF)
Whole broccoli florets, yellow carrots, whole green beans, and red pepper strips.

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

Whole Kernel Corn (V, GF & DF)

Whole Green Beans (V, GF & DF)

DESSERTS

Homemade Cakes - $4.50 (V)
An assortment of our homemade Carrot, Lemon, Italian Crème and Texas Sheet cakes.

Homemade Fruit Pies - $4.50 (DF)
An assortment of our homemade Apple, Peach, and Cherry.

Please refer to our Dessert Menu for a wide variety of individual desserts as well as dessert bars.

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