

luncheon buffet



GOEGLIN'S
catering

(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

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

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

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

Rosemary Chicken

Chicken breast marinated, grilled and topped with our signature rosemary sauce.

Homestead Chicken (GF & DF)

Our famous rotisserie grilled chicken.

Country Style Chicken (DF)

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, onions and diced pimentos.

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 bread crumbs and parmesan cheese.

One Entree: \$18.00
Two Entrees: \$20.50

MEXICAN BUFFET

Includes the items below

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.

Mexican Buffet: \$17.50 per person

EXPRESS BUFFET

Includes the items below

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.

Express Buffet: \$16.50 per person



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 Bowl (V, GF & DF)

Bite size pieces of seasonal fresh fruit.

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.

VEGETABLES

choice of 1 with Hot Buffet

Garden Blend (V, GF & DF)

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

California Blend (V, GF & DF)

Cauliflower, broccoli and crinkle cut carrots steamed to perfection.

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)

POTATO

choice of 1 with Hot Buffet

classic

Yukon Gold Potatoes (V, GF & DF)

Roasted in olive oil with fresh rosemary.

Roasted Red Potatoes (V & GF)

A blend of red potatoes oven roasted with peppers and onions 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.

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.

Luncheons are served from 10 am to 2 pm.

NOTE: Food prepared in our kitchen may come into contact with all 9 top allergens.