

served luncheon



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)
entrées: 1 or 2+
coffee: station
ice water: on table
bread: French

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

Select from the Hot Luncheon, Deli Sandwich Luncheon or the Plated Salad, then select the appropriate sides and desserts (optional) from the back of the menu as directed.

HOT LUNCHEON

Includes choice of salad, potato & vegetable and served with fresh French bread & butter (see back for choices).

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. Also available with an alfredo or marinara sauce. \$20.50

Baked Lasagna

A traditional tomato sauce with ground beef layered between Mozzarella cheese and lasagna noodles. \$21.50

Spaghetti

A heaping portion of steaming spaghetti noodles, topped with our own special tomato and beef sauce. \$21.00

Rosemary Chicken

A tender chicken breast marinated then grilled. Topped with our signature rosemary cream sauce. \$22.00

Country Style of Chicken

Country browned chicken breast with a rich poultry gravy. \$22.00

Pork Cutlet

Tender cutlet of pork, slow roasted and served with a creamy caper sauce. \$22.00

Bacon Wrapped Pork Filet (GF & DF)

With a maple bacon bourbon sauce. \$22.00

Swiss Steak Jardinière (DF)

Tender beef braised in a rich demi glace garnished with julienne carrots, onions, celery. \$23.00

Meatloaf

Just like Grandma used to make. \$22.00

Petite Filet of Beef (GF)

Tender filet of beef, wrapped in bacon, lightly seasoned and char-broiled to perfection. \$35.00

DELI SANDWICH LUNCHEON

Includes choice of 2 sides and carrot & celery sticks (see back for side choices).

Santa Fe Chicken Wrap

A unique blend of chicken, cheddar cheese, sour cream and our own black bean salsa. \$15.50

Cobb Salad Wrap

A traditional Cobb salad of greens, chicken, crumbled bacon, tomato, red onion, hardboiled egg, and almonds. \$15.50

Club Wrap

A generous portion of Ham, Beef or Turkey with bacon, lettuce, tomato, and cheese rolled in a tortilla. \$15.50

Buffalo Chicken Wrap

Soft tortilla filled with spicy buffalo chicken breast, lettuce, celery and bleu cheese dressing. \$15.50

Indiana Chicken Croissant

Grilled chicken breast marinated in Dijon mustard served on a fresh croissant with lettuce and tomato. \$15.50

BLT Wrap (DF)

Bacon, lettuce and tomato with gourmet mustard in a soft tortilla. \$15.50

Old-Fashioned Wrap (DF)

Homemade chicken salad or tuna salad with lettuce in a soft tortilla. \$15.50

Classic Club

A classic combination of Ham, Turkey or Beef with lettuce, tomato, cheese and bacon. \$15.50

Deli Croissant

Shaved Roast Beef, Turkey or Ham served on a butter croissant with lettuce, tomato and American cheese. \$15.50

Deluxe Hero

A Kaiser bun filled with inside round of beef, breast of turkey, ham, lettuce, tomato, Swiss and American cheese. \$15.50

Beef Baron

Shaved inside round of beef with Swiss cheese, lettuce and tomato. \$15.50

Greek Stuffed Wrap (V)

A hearty combination of feta cheese, fresh vegetables and a splash of Greek dressing wrapped in a spinach tortilla. \$15.50

PLATED SALAD

Grilled Chicken Caesar Salad

Grilled chicken breast served on a classic Caesar salad with an array of garnishes. \$15.50

Cobb Salad (GF & DF)

A traditional Cobb salad with a blend of greens, chicken, crumbled bacon, tomato, red onion, hard boiled egg, and almonds. \$15.50

Chef Salad

Fresh Lettuce with turkey, ham, black olives, egg, shredded cheese and croutons. \$15.50

SALADS

choice of 1 with Hot Luncheon

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)).

Spinach Mandarin Salad (V & GF)
Mandarin Oranges, Craisins, Walnuts, Feta Cheese atop Fresh Spinach Greens and drizzled with our signature Pickled Pear Vinaigrette Dressing.

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

VEGETABLES

choice of 1 with Hot Luncheon

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 Luncheon

classic

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

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

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.

Long Grain Wild Rice (V, GF & DF)
Tender long grain wild rice with pimentos and diced green onions.

SIDES

choice of 2 with Deli Sandwich Luncheon

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

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

Broccoli Crunch (V & GF)
Fresh broccoli, cauliflower and cherry tomatoes in a sour cream dressing.

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

Potato Chips (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 an 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.