

# picnic buffet



**GOEGLIN'S**  
*catering*

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

## MENU SNAPSHOT

**table service:** disposable dinnerware, silverware and napkins (**Included in menu price**)  
plastic table covering provided for rectangular guest tables.  
**linens:** linen tablecloths available at an additional charge  
**children 4-10:** \$8.00 per child. Includes hot dogs and the same sides as the adult meal.  
**discounts:** 250-400 guests: \$1.00/person  
401+ guests: \$2.00/person  
**beverages:** available at an additional cost

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

## TRADITIONAL

### Homestead Rotisserie Chicken (GF & DF)

Our famous rotisserie grilled chicken.

### Oven Roasted Smoked Ham (GF & DF)

### Old Fashioned Baked Beans (GF & DF)

Our traditional recipe.

### Classic American Potato Salad (V & GF)

Cubed potatoes, diced egg and celery with an old-fashioned dressing

### Garden Fresh Vegetables (V, GF & DF)

Green onions, cherry tomatoes, celery sticks, radishes and baby carrots.

### Fresh Baked French Bread

### Homemade Texas Sheet Cake (V)

Our own homemade chocolate lovers cake.

**\$13.50 per person**

(Quantity discounts up to \$2.00/person if applicable)

## SMOKEHOUSE

### Beef Brisket (GF w/BBQ sauce & DF)

Served with gravy or BBQ sauce.

### BBQ Pork Ribs (GF & DF)

St. Louis style ribs, served in our own tangy Homestead BBQ sauce.

### Cole Slaw (V, GF & DF)

### Western Red Potatoes (V & GF)

Baby reds roasted and seasoned with our house made BBQ seasoning.

### Creamed Corn Casserole (V, GF & DF)

An oven baked, house made creamed corn.

### Fresh Baked French Bread

### Assorted Homemade Fruit Pie (DF)

Our signature homemade pies just like Grandma Goeglein made. Apple, Cherry, and Peach

**\$30.00 per person**

(Quantity discounts up to \$2.00/person if applicable)

## ALL-AMERICAN

### Grilled 1/4 Pound Hamburger (GF w/o bun & DF)

### Grilled Bratwurst (GF w/o bun & DF)

### Hot Dog (GF w/o bun & DF)

### Condiments

Ketchup, Mustard and Mayonnaise.

### Creamy Cole Slaw (V, GF & DF)

Chopped cabbage and carrots in a creamy dressing.

**\$12.50 per person**

(Quantity discounts up to \$2.00/person if applicable)

**The Works**—Pickles, sliced cheese, onion, tomato and relish: \$1.50 per person

### Assorted Pickle Relishes (V, GF & DF)

Dill spears, dill slices, pickled cauliflower, pepper rings, sweet-hot pickle mix, sweet gherkins, ripe olives, stuffed olives, carrot and celery sticks.

### Potato Chips (V, GF & DF)

### Assorted Cookies (V)

Chocolate Chunk, Peanut Butter Cup, Oatmeal Walnut Raisin, White Chocolate Macadamia Nut.



 See Back  
For More

**BACK 40**

**Roasted Whole Hog** (GF & DF) (minimum of 75 guests)  
Stuffed with sauerkraut and carved on site.

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

**Savory Whipped Potatoes** (V)  
Served with gravy.

**Oven Roasted Corn** (V, GF & DF)  
With diced red peppers.

**Garden Fresh Vegetables** (V, GF & DF)  
Green onions, cherry tomatoes, celery sticks, radishes and baby carrot.

**Fresh Baked French Bread**  
Fresh baked and served with butter.

**Homemade Apple Crisp** (V)

**\$18.00 per person**

(Quantity discounts up to \$2.00/person if applicable)

**MIDWESTERN**

**Grilled Chicken Breast Sandwich** (GF w/o bun & DF)  
Grilled, marinated chicken breast.

**Tangy BBQ Pork Sandwich** (GF w/o bun & DF)  
Pulled southern pork with our own tangy Homestead BBQ sauce.

**Condiments**  
Ketchup, mustard and mayonnaise.

**Zesty Pasta Salad** (V & DF)  
Rotini pasta, Broccoli, Peapods and other vegetables served in a creamy Italian dressing.

**Homestead Beans** (GF & DF)  
A blending of kidney, pinto, lima, black and traditional baked beans with bacon and brown sugar.

**Garden Fresh Vegetables** (V, GF & DF)  
Green onions, cherry tomatoes, celery sticks, radishes and baby carrot.

**Fresh Cut Fruit** (V, GF & DF)  
Pineapple, honeydew, cantaloupe, and grapes.

**\$15.50 per person**

(Quantity discounts up to \$2.00/person if applicable)

**The Works**—Pickles, sliced cheese, onion, tomato and relish: \$1.50 per person

**BACKYARD BBQ****Meats**

Choice of 2

**Pulled Pork** (GF & DF)  
Fresh Pork Shoulder.

**Jalapeno Cheddar Brats**  
Fresh Bratwurst infused with Jalapeno and Cheddar Cheese.

**County Ham** (GF & DF)  
Sliced Smoked Ham.

**Beef Brisket** (GF)  
Braised brisket thinly sliced and served with gravy or our own Homestead BBQ sauce. **Add \$2 per person**

**sides**

choice of 3. (See additional menu options below for substitution options.)

**Baked Beans** (GF & DF)  
An old fashioned recipe.

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

**Pasta Salad** (V & DF)  
Rotini pasta with assorted vegetables served in a creamy Italian dressing.

**\$16.00 per person**  
(Quantity discounts up to \$2.00 per person if applicable)

**ADDITIONAL MENU OPTIONS****Sandwiches** (GF w/o bun & DF)

- 1/4 pound hamburger
- 1/3 pound hamburger
- grilled chicken breast
- hot dog
- bratwurst
- bbq pork
- western beef
- shredded chicken (NOT GF/DF)
- sloppy joe

**Entrees** (GF & DF)

- 1/4 grilled chicken
- 1/2 grilled chicken
- baked ham
- bbq ribs
- roasted whole hog

**Sides**

- baked beans (GF & DF)
- homestead beans (GF & DF)
- pasta salad (V & DF)
- potato salad (V & GF)
- cole slaw (V, GF & DF)
- fresh vegetables (V, GF & DF)
- corn casserole (V)
- scalloped potatoes (V)
- hot German potato salad (V & DF)
- pickle relish tray (V, GF & DF)

**Sweets and Fruits**

- Texas sheet cake (V)
- assorted cookies (V)
- chocolate chunk, peanut butter cup, oatmeal raisin, white chocolate macadamia nut, sugar
- homemade brownies (V)
- fresh fruit salad (V, GF & DF)
- watermelon slices (V, GF & DF)
- rice krispie treats (V)

**Snacks**

- potato chips (V, GF & DF) & dip
- house made chex mix (V)
- pretzels (V & DF)
- popcorn (V & GF)

**Refreshing Beverages**

- lemonade
- ice tea
- sweet tea
- bottled water
- canned soft drinks
- beer
- wine

**Beat the Heat Treats**

- ice cream novelties
- sno-cones

**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.