SERVED DINNER

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
ENTREES:	1 or 2; you may select up to 2 entrees or choose your own duet plate

ENTREES

BEEF

Boursin Filet of Beef (GF)
A 7 oz grilled USDA choice filet filled with a creamy boursin cheese. **$44.00**

Rib-Eye (GF & DF)
A grilled USDA choice steak. **$39.00**

Prime Rib of Beef (GF & DF)
Slow roasted prime rib of beef with a flavorful au jus and horseradish sauce on the side. **$39.00**

New York Strip (GF & DF)
A grilled USDA choice steak. **$35.00**

Tenderloin of Beef (GF & DF)
Served with bordelaise sauce. **$44.00**

London Broil (GF & DF)
Marinated flank steak, slow roasted and sliced thin. **$33.50**

PORK

Bacon Wrapped Pork Filet (GF & DF)
With a maple bacon bourbon sauce. **$28.50**

Bone-in Frenched Pork Chop (GF & DF)
With a tropical rum sauce. **$29.00**

Crown Roast of Pork
Slow roasted with a light caper sauce. **$33.00**

Pork Loin with Corn Bread Stuffing (DF)
A tender piece of pork loin filled with corn bread stuffing served with a light pan sauce. **$27.50**

POULTRY

Grilled Chicken Bruschetta (GF)
A tender chicken breast marinated then grilled. Topped with an Italian blend of tomatoes, basil, and mozzarella cheese. **$27.50**

Romano Almond Chicken
A tender chicken breast sautéed with romano almond breading and topped with a mushroom velouté. **$28.00**

Chicken Chelsea (GF)
A tender chicken breast with dill havarti cheese and ripe olives on a bed of julienne zucchini. **$28.00**

Chicken Coq Au Vin (DF)
A tender chicken breast sautéed with shallots, bacon and mushrooms in a red wine sauce. **$28.00**

Pecan Chicken
A tender chicken breast, encrusted with pecans. **$28.00**

Bacon Blasted Monterey Chicken (GF)
A tender chicken breast brushed with a honey mustard sauce, bacon and monterey Jack cheese. **$28.00**

Creamy Picatta Chicken
A pan seared, tender chicken breast topped with a rich and creamy, tangy picatta sauce. **$27.50**

Rosemary Chicken
A tender chicken breast marinated then grilled. Topped with our signature rosemary cream. **$27.50**

Homestead Chicken (GF & DF)
Our famous rotisserie grilled half chicken. **$27.00**

VEGETARIAN

Spinach Lasagna Roll-ups (V)
Hand rolled in our kitchen and filled with spinach and cheese and topped with marinara sauce and parmesan cheese. **$28.00**

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. **$27.00**

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. **$28.00**

Portabella Mushroom Cap (V, GF & DF)
Fresh portabella mushroom cap filled with diced Italian seasoned vegetables **$27.00**

SEAFOOD

Australian Sea Bass (GF)
Topped with a lemon wine sauce. **$29.50**

Norwegian Salmon (GF & DF)
Norwegian salmon filet with honey orange glaze and a fresh fruit garnish. **$32.00**

Black & Bleu Salmon (GF)
Blackened Norwegian salmon filet topped with bleu cheese crumbles. **$31.00**

Filet of Cod (GF)
Served with a hollandaise sauce. **$29.00**

DUET PLATES

This gives you the ability to offer your guests two entrée choices on one plate. Some entrées are not suitable for this option. Ask your event coordinator for assistance. The price equals the higher priced entrée plus 50% of the lower priced entrée.

SEE BACK FOR MORE

SERVED DINNER

PLATED SALADS

Choice of 1

CLASSIC

House Salad (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)).

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

Spinach Mandarin Salad (V & GF)
Mandarin oranges, craisins, walnuts, feta cheese atop fresh spinach greens and drizzled with our signature Pickled Pear Vinaigrette dressing.

Homestead Salad (DF)
Iceberg and red leaf lettuce topped with eggs, red onion and Grandma Goeglein's secret Hot Bacon Dressing.

SIGNATURE

Roasted Pear & Pecans on Baby Field Greens (V & GF)
A bed of baby field greens with roasted pears and pecans, gorgonzola cheese and craisins topped with our own signature Pickled Pear Vinaigrette.
Additional $2.50 per person

Kale Salad (V, GF & DF)
Chopped kale accented with edamame, red onion, carrots, blueberries and craisins. Served with a tangy sweet dressing.
Additional $2.50 per person

POTATO & PASTA

Choice of 1

CLASSIC

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.

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

Baked Potato (V & GF)
Served with sour cream and butter.

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

SIGNATURE

Twice Baked Potatoes
(V & GF)
Traditional twice baked potatoes topped with shredded cheddar cheese.
Additional $1.50 per person

Homestead Garlic Smashed Potatoes (V & GF)
Mashed potatoes with chunks of skin on red potatoes.
Additional $1.00 per person

Baby Baker Potatoes (V, GF)
Petite whole potatoes lightly coated with soybean oil, roasted garlic and black pepper seasoning and then roasted.
Additional $1.00 per person

VEGETABLES

Choice of 1

CLASSIC

All vegetables V, GF & DF

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

Caribbean Blend
Whole broccoli florets, yellow carrots, whole green beans, and red pepper strips.

Carrots and Peas
Glazed sugar snap peas and whole baby carrots.

Whole Baby Carrots
Served with a light brown sugar glaze.

Whole Kernel Corn

Whole Green Beans

SIGNATURE

All vegetables V, GF & DF

Fresh Green Beans
With lemon dill butter.
Additional $1.50 per person

Fresh Asparagus
Steamed to perfection. Available in season only.
Additional $1.50 per person

DESSERTS

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