SERVED LUNCHEON

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 & butter
ENTREES:	Select 1 or 2

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 one entrée from below, one salad, one potato & one vegetable (see back for choices). Served with fresh French bread & butter.

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 Chicken
A tender 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 (see back choices) and carrot & celery sticks.

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**

Chef Salad
Fresh Lettuce with turkey, ham, black olives, egg, shredded cheese and croutons. **$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**

SEE BACK FOR MORE

SERVED LUNCHEON

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.

POTATO

Choice of 1 with Hot Luncheon

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.

VEGETABLES

Choice of 1 with Hot Luncheon

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)

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

Optional

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.