SIGNATURE BUFFET

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
PRICING:	2 entrees - $29.50 per person 3 entrees - $32.50 per person

ENTREES

Choice of 2 or 3

CARVED

Inside Round of Roast Beef (GF & DF)
USDA choice beef, slow roasted and carved tableside. Served with horseradish sauce and au jus.

Whole Turkey Breast (GF & DF)
Slow roasted and carved tableside.

Country Style Ham (GF & DF)
Smoked applewood ham carved tableside.

Prime Rib of Beef (GF & DF)
Slow roasted prime rib of beef with a flavorful au jus and horseradish sauce on the side.
Additional $9.00 per person

New York Strip Loin (GF & DF)
USDA choice beef carved table side. Served with horseradish sauce on the side.
Additional $7.00 per person

Tenderloin of Beef (GF & DF)
Slow roasted tenderloin of beef served with a Bordelaise sauce.
Additional $11.00 per person

BEEF

Beef Brisket (GF w/o gravy & DF)
Braised brisket of beef thinly sliced served in a rich beef broth or our own tangy Homestead barbecue sauce.
Additional $2.00 per person

Beef Pot Roast (DF)
Homestyle pot roast.

Meatloaf
Just like Grandma used to make.

POULTRY

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

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

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

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

Teriyaki Chicken Breast (DF)
A tender chicken breast marinated in teriyaki sauce, slow cooked and dressed with a light pineapple glaze.

Pecan Chicken
A tender chicken breast marinated then encrusted with pecans.

Creamy Piccata Chicken (GF)
A tender pan seared chicken breast topped with a rich and creamy, tangy piccata sauce.

Bacon Blasted Monterey Chicken (GF)
A tender chicken breast marinated then brushed with a honey mustard sauce, bacon and monterey jack cheese.

SEAFOOD

Filet of Cod (GF & DF)
Baked and served with a hollandaise sauce.

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

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

PORK

Fresh Loin of Pork (GF w/o gravy & DF)
Oven-roasted served with a pan gravy, BBQ sauce or maple bacon bourbon sauce.

BBQ Ribs (GF & DF)
St. Louis style ribs, served in our own tangy Homestead barbecue sauce.

Bacon Wrapped Pork Filet (GF & DF)
With a maple bacon bourbon sauce or tropical rum sauce.

VEGETARIAN

Pasta Primavera (V & DF w/olive oil)
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.

Spinach Lasagna Roll-ups (V)
Lasagna noodles filled with a blend of spinach, cheese and mushrooms, hand rolled topped with marinara and baked until bubbly.

Garden Lasagna (V)
Chopped spinach, ricotta cheese and shredded carrots folded into rich cream sauce and layered into Lasagna noodles. Topped with breadcrumbs and parmesan cheese.

SEE BACK FOR MORE

SIGNATURE BUFFET

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
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

VEGETABLES

Choice of 2

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.
Additional $1.50 per person

DESSERTS

Please refer to our Dessert Menu for a wide variety of individual desserts as well as dessert bars.

BUFFET SALADS

Choice of 1

Pasta Salad (V & DF)
Rotini pasta, carrots, broccoli and yellow squash in creamy Italian dressing.

Broccoli Crunch Salad (V & GF)
Broccoli and cauliflower florets with cherry tomatoes, sliced red onions in a white marinade dressing.

Fresh Fruit Salad (V, GF & DF)
Pineapple, honey dew, cantaloupe and grapes.

Marinated Vegetables (V, GF & DF)
Cabbage, onions, celery, carrots, green pepper and tomatoes in a homemade vinaigrette.

Cucumber Tomato Salad (V, GF & DF)
Sliced cucumbers and tomatoes with onions in a light vinaigrette.

POTATO & PASTA

Choice of 1

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, peppers and onions, oven roasted and topped with parmesan cheese.

Parsley Red Potatoes (V, GF & DF)
Baby reds steamed with butter and parsley.

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

Whipped Potatoes
Served with pan gravy.

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

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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

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