

# signature buffet



**GOEGLIN'S**  
*catering*

Fort Wayne: (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)  
**coffee:** station  
**ice water:** on table  
**bread:** French bread or dinner rolls

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

## 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)

Served with a flavorful au jus and carved tableside.  
*Additional \$9.00 per person*

#### **New York Strip Loin** (GF & DF)

USDA choice beef carved tableside.  
*Additional \$7.00 per person*

#### **Tenderloin of Beef** (GF & DF)

Carved tableside.  
*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, basil and mozzarella cheese.

#### **Rosemary Chicken**

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

#### **Chicken Coq Au Vin** (DF)

Chicken breast sautéed with shallots, bacon and mushrooms in a red wine sauce.

#### **Chicken Chelsea** (GF)

Marinated breast of chicken with dill havarti cheese and ripe olives on a bed of julienne zucchini.

#### **Teriyaki Chicken Breast** (DF)

Tender chicken breast marinated in teriyaki sauce, slow cooked and dressed with a light pineapple glaze.

#### **Pecan Chicken**

Tender breast of chicken, encrusted with pecans.

#### **Chicken Piccata** (GF)

Pan seared chicken breast topped with a rich and creamy, tangy Piccata sauce.

#### **Bacon Blasted Monterey Chicken** (GF)

Boneless, skinless marinated breast of chicken 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 bread crumbs and parmesan cheese.

Two Entrees: \$29.50 per person

Three Entrees: \$32.50 per person

Please also refer to our Classic Buffet or Basic Buffet menus with prices as low as \$22.50 per person

 See Back For More

**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.

*signature***Roasted Pear & Pecans on Baby Field Greens (V & GF)**

A bed of baby field greens with roasted pears and pecans, gorgonzola cheese and raisins topped with our own signature Pickled Pear Vinaigrette.

*Additional \$2.50 per person*

**Homestead Salad**

Iceberg and red leaf lettuce topped with eggs and Grandma Goeglein's secret recipe for Hot Bacon Dressing.

*Additional \$2.50 per person*

**Kale Salad (V, GF & DF)**

Chopped Kale accented with Edamame, red onion, carrots, blueberries and raisins. 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.

**California Blend**

Cauliflower, broccoli and crinkle cut carrots steamed to perfection.

**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*

**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 oven roasted with peppers and onions 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.

*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*

**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.