

theme 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

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

ITALIAN

minimum of 30 guests

entrées

choice of 2

Chicken Cacciatore (GF)

Our version of an Italian classic. Marinated chicken breast garnished with marinara sauce, onions, green peppers, and parmesan cheese.

Baked Lasagna

A traditional tomato sauce with ground beef layered between mozzarella cheese and lasagna noodle.

Garden Style 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.



\$27.00 per person

sides

Antipasto Salad (GF & DF)

Assorted lettuce tossed with mushrooms, black olives, salami and tomatoes in a creamy Italian dressing

Pasta Alfredo (V)

Bow tie pasta topped with creamy alfredo sauce.

Italian Blend

Vegetables (V, GF & DF)

Broccoli, cauliflower, coin carrots, Italian beans and lima beans steamed tender crisp.

Antipasto Tray (GF)

A stunning array of pepperocini, hard salami, ripe olives, stuffed olives, marinated mushrooms and cubes of havarti cheese.

Hot Garlic Bread or Bread Sticks (V & DF)

WESTERN

minimum of 30 guests

entrées

choice of 2

BBQ Pork Ribs (GF & DF)

Slow roasted and served with a our own tangy Homestead BBQ Sauce.

Western Roast Beef (GF & DF)

Seasoned, tender beef, slow roasted then shredded and served with our own tangy Homestead BBQ sauce.

Hand Carved Smoked

Brisket (GF w/o gravy & DF)

Braised brisket of carved tableside served in a rich beef broth or our own tangy Homestead BBQ Sauce.



\$28.00 per person

sides

Gazpacho Salad (V, GF & DF)

Cucumbers, fresh mushrooms, red onions, tomatoes and peppers served in a red vinaigrette dressing.

Western Red Potatoes (V & GF)

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

Fresh Cut Vegetables (V, GF & DF)

Carrots, celery, cherry tomatoes, radish roses and green onions.

Chuckwagon Beans (V, GF & DF)

Pinto beans, kidney beans and diced tomato baked in a southwestern seasoning

Fresh Baked Bread (V & DF)

COUNTRY

minimum of 75 guests

entrées

Homestead Chicken (GF & DF)

Our famous rotisserie grilled chicken.

Whole Roasted Hog (GF & DF)

Slow roasted whole hog with sauerkraut and carved tableside.



\$26.00 per person

sides

Whipped Potatoes

Served with pan gravy.

Fresh Cut Vegetables (V, GF & DF)

Carrots, celery, cherry tomatoes, radish roses and green onions.

Whole Kernel Corn (V, GF & DF)

Corn Bread (V) or **Fresh Baked Bread** (V & DF)

MEXICAN

minimum of 30 guests

entrées

Fajita & Taco Bar (DF)

Ground beef and grilled chicken served with flour tortillas and hard shells.

Toppings (GF)

Shredded lettuce, cheddar cheese, diced tomatoes, ripe olives, diced green peppers, red onions, jalapenos, salsa, and sour cream.



\$28.00 per person

sides

South of the Border

A savory blend of chili con carne and cheese served warm and bubbly with tortilla chips.

Spanish Rice (V, GF & DF)

A special blend of rice, salsa, peppers and onions.

Refried Beans (GF)

Served with cheese.

Fruit Salsa (V, GF & DF)

A refreshing yet spicy blend of fruits and peppers. Served with our homemade cinnamon chips.

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.

Effective 02-2026