THEME 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

ITALIAN

Minimum of 30 guests

$27.00 PER PERSON

ENTREES

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 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.

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 pepperoncini, 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

$28.00 PER PERSON

ENTREES

Choice of 2

BBQ Pork Ribs (GF & DF)
Slow roasted and served with 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.

Beef Brisket (GF w/o gravy & DF)
Braised brisket of beef thinly sliced served in our own tangy Homestead barbecue sauce.

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)

SEE BACK FOR MORE

THEME BUFFET

COUNTRY

Minimum of 75 guests

$26.00 PER PERSON

ENTREES

Homestead Chicken (GF & DF)
Our famous rotisserie grilled chicken.

Roasted Whole Hog (GF & DF)
Slow roasted whole hog with sauerkraut and carved tableside.

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

$28.00 PER PERSON

ENTREES

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.

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 (GF w/o chips & V & 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 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