



GOEGLIN'S catering

Fort Wayne: (260) 749-5192
www.goegleins.com

MENU SNAPSHOT

- Select items from this menu as appetizers prior to a served meal or buffet.
- Use this menu to substitute or add items to one of our standard Cocktail Buffets. Cocktail Buffet menu price subject to change based on the substitutions.

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

HOT SELECTIONS

classic

Herb Stuffed Red Potatoes (GF)

New baby reds filled with a blend of herbed potatoes and parmesan cheese. \$3.50 per person

Meatballs

Italian style meatballs with either BBQ, sweet and sour or bordelaise sauce. \$3.50 per person

Chicken Meatballs

Served with your choice of BBQ, buffalo or Asian sauce. \$4.00 per person

Grilled Chicken Strips (GF & DF)

Tender chicken breasts marinated then grilled and cut into strips. Choice of sweet and sour, oriental, BBQ, or Italian finger size portions of marinated chicken breast. \$3.50 per person

South of the Border

A savory blend of chili con carne and cheese served warm and bubbly with tortilla chips. \$3.00 per person

Buffalo Chicken Wings (GF & DF)

Tender chicken wings done the traditional way. Served with bleu cheese dip and ranch dip. \$4.50 per person

Sweet Heat Chicken Wings (GF & DF)

Tender chicken wings, grilled and tossed in our own sweet heat sauce. \$4.50 per person

Teriyaki Chicken Wings (GF & DF)

Tender chicken wings, grilled and glazed with our own teriyaki sauce. \$4.50 per person

Mini Quiche

A savory selection of assorted quiches—spinach, vegetable, and Lorraine. Baked in small flaky crusts. \$4.00 per person

Soft Pretzel Bites (V)

Served with beer cheese. \$3.50 per person

classic

Jalapeno Popper Dip (V)

Served with tortilla chips. \$3.00 per person

Sausage Stuffed Mushrooms (GF)

Baked mushroom caps filled with a blend of sausage and cream cheese. \$3.50 per person

Seafood Stuffed Mushroom

Baked mushroom caps filled with a blend of seafood and Swiss cheese. \$3.50 per person

Cheese Stuffed Mushroom (GF)

Baked mushroom caps filled with a Boursin cheese blend. \$3.50 per person

Cajun Honey Lemon Bowl (GF & DF)

A zesty mix of meatballs, sausage, green peppers, mushrooms, pineapple, and Cajun BBQ sauce. \$4.50 per person

carved

Tenderloin of Beef (GF & DF)

Carved tableside served on cocktail buns with horseradish sauce, BBQ sauce and gourmet mustard. \$12.00 per person

Country Ham (GF & DF)

Carved tableside served on cocktail buns with horseradish sauce and gourmet mustard. \$7.50 per person

Breast of Turkey (GF & DF)

Bourbon Peppercorn Turkey breast carved tableside served on cocktail buns with cranberry mayo and gourmet mustard \$8.00 per person

sauc es

Horsey (V & GF)

Gourmet Mustard (GF & DF)

Cranberry Mayo (V & DF)

BBQ (V, DF & GF)

signature

Italian Sausage Pigs in a Blanket

with fire-roasted tomato basil sauce \$4.50 per person

Roasted Vegetable and Goat Cheese Pizza

Fresh herbs, garlic and olive oil \$5.00 per person

Portobello Mushrooms (V, GF & DF)

Poached in a roasted garlic jus \$4.50 per person

Barbecue Ribettes (GF & DF)

Cocktail size ribs in our own tangy Homestead BBQ sauce. \$5.00 per person

Oriental Egg Rolls (DF)

Deep fried golden brown with pork and vegetables. Served with hot mustard dip. \$4.50 per person

Brie en Croute (V)

Creamy Brie cheese topped with orange marmalade, wrapped in puff pastry and baked until golden brown. Served with assorted crackers. \$4.00 per person

Bacon Wrapped BBQ Shrimp (GF & DF)

We wrap jumbo shrimp in bacon then grill and serve in our own tangy Homestead BBQ Sauce. \$7.50 per person

Smoked Gouda Crab Dip

Smoky Gouda cheese blended with crab. Served with assorted crackers. \$5.00 per person

Pig Shots (GF)

Bacon wrapped Polish sausage with cream cheese and red pepper jelly. \$4.00 per person

CHILLED SELECTIONS

classic

Garden Gifts (V, GF & DF)

Hand cut vegetables—radish roses, cauliflower and broccoli florets, cucumber rounds, carrots and celery with a our own tangy dipping sauce. \$3.00 per person

Say “Cheese” (GF w/o crackers)

A delightful array of Swiss, Colby Jack, Hot Pepper and Sharp Cheddar cheese accompanied by assorted crackers. \$3.50 per person

Gourmet Cheese Tray (GF w/o crackers)

An assortment of Colby, Swiss, Sharp Cheddar, Boursin, Brie and Hot Pepper Jack Cheese. Served with assorted crackers. \$4.00 per person

Southwestern Cheesecake (GF)

All the tastes of the Southwest - Colby & cream cheese, salsa, green onions and diced chicken baked into a New York style cheesecake. Served with crackers. \$3.50 per person

Ham & Cheese Tortilla Pinwheels

Flour tortilla pinwheels filled with ham, cheddar cheese and a tangy cream cheese spread. \$3.00 per person

Vegetable Tortilla Pinwheels (V)

Soft tortilla shells filled with seasoned cream cheese and fresh vegetables. \$3.00 per person

Southwestern Tortilla Pinwheels

Soft tortilla filled with diced chicken, cream cheese, ripe olives, onions, roasted red peppers, green peppers and spices. \$3.00 per person

Cranberry and Feta Cheese Pinwheels (V)

Bite size flour tortilla pinwheels filled with a mixture of tangy cranberries, feta cheese, cream cheese and green onions. \$3.00 per person

Boursin Pepper Jelly (V & GF)

Boursin cheese spread topped with red pepper jelly and served with crackers. \$3.00 per person

Fresh Fruit Tray (V, GF & DF)

An array of seasonal fresh fruit. \$3.50 per person

Spinach Dip (V)

Served with Pita chips. \$3.50 per person

Salad Pizza

Pizza crust covered with our special dill dip, broccoli, diced turkey breast, fresh tomato, green onion, ripe olives and shredded cheese. \$3.00 per person

Crab Salad Puffs

Miniature pastry puffs filled with a delicate crab salad. \$3.50 per person

Cocktail Spread (GF w/o crackers)

A new twist on an old favorite - Choose either popcorn shrimp or shredded crab, cocktail sauce and cream cheese layered on a platter and served with assorted crackers. \$3.50 per person

Mini Buns (GF w/o buns & DF)

Miniature buns filled with shaved breast of turkey, choice top round of beef and baked ham. \$6.50 per person

House Made Chex Mix (V) \$2.50 per person

Potato Chips (V, GF & DF) & Pretzels (V & DF)

Served with house made dip. (V) \$2.50 per person

Chips & Salsa (V, GF & DF) \$3.00 per person

signature

Shrimp Cocktail (GF & DF)

Jumbo shrimp served with a tangy cocktail sauce. Pricing includes 4 shrimp per person. \$8.00 per person

Charcuterie Board

A beautiful display of hard salami, pepperoni, Prosciutto ham, sharp cheddar cheese, smoked Gouda cheese, garlic & herb Boursin cheese, dried apricots, grapes, Kalamata olives, orange marmalade, gourmet mustard and Hatch Green Chili jam with crostini bread and gourmet crackers. \$11.00 per person

Turkey Wrapped Asparagus (GF & DF)

Tender fresh asparagus spears wrapped with turkey breast and dijonaise. \$3.50 per person

Herb Cheese Zucchini Boats (V & GF)

Tiny zucchini boats, hollowed out and filled with a tangy herb cheese. \$3.00 per person

Stuffed Mini Sweet Peppers (V & GF)

Stuffed with a tangy herb cheese. \$3.50 per person

Fruit Brochette Display (V, GF & DF)

A colorful display of seasonal fruit brochettes served in a fresh melon. \$4.00 per person

Antipasto on a Stick (GF)

Olives, mushrooms, green pepper, Havarti cheese, cherry tomatoes and salami kebobs marinated in a tangy Italian vinaigrette. \$4.00 per stick

Bow Tie Antipasto Bites

Bow tie pasta, white cheddar cheese cube, green olive, ripe olive and salami kebobs. \$3.50 per person

Salami Cup (GF)

House made salami cup filled with fresh bruschetta. \$3.50 per person

Roast Beef Crostini (DF)

Crostini topped with caper mayonnaise, tomato and roast beef. \$4.00 per person

Prosciutto Crostini

Crostini topped with Boursin cheese, prosciutto and drizzled with a hot honey. \$4.00 per person

Caprese Bruschetta (V)

Crusty bread topped with a fresh salad of tomato, basil and mozzarella. \$3.50 per person

California Cream Cheese Sushi Rolls

Made with wild caught Alaskan seafood, avocado and cream cheese. \$4.00 per person

California Sushi Rolls

Made with wild caught Alaskan seafood and avocado. \$4.00 per person

Spicy Crab Sushi Rolls

Made with wild caught Alaskan seafood, carrots and sriracha. \$4.00 per person

Hummus Platter (V)

Hummus with vegetables, pretzels and bread dippers. \$4.00 per person

Fruit Salsa (V, GF & DF)

Assorted fruits, jalapenos, green onion and red pepper diced and mixed into our signature tantalizing salsa. Served with cinnamon tortilla chips. \$5.00 per person

Mini Sweets (V)

Bite size delicacies—Chocolate Dream Bars, Lemonberry Bars, Marble Cheese Truffles and Caramel Apple Squares. \$4.50 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.