APPETIZERS

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

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 is subject to change based on the substitutions or additions.

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 with tortilla chips. **$3.00 per person**

Chicken Wings (GF & DF)
Tender, traditional-style chicken wings tossed in your choice of *buffalo, sweet heat, or BBQ* sauce or marinated in *teriyaki*. Served with bleu cheese and ranch dips. **$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**

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 and pineapple in a 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 glazed turkey breast carved tableside served on cocktail buns with cranberry mayo and gourmet mustard. **$8.00 per person**

SAUCES

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

Portabella 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)
Jumbo shrimp wrapped with bacon, tossed in our Homestead BBQ sauce and served warm.
$7.50 per person

Smoked Gouda Crab Dip
Smoked gouda cheese blended with crab. Served with crostini bread. **$5.00 per person**

Pig Shots (GF)
Bacon wrapped Polish sausage with cream cheese and red pepper jelly.
$4.00 per person

SEE BACK FOR MORE

CHILLED SELECTIONS

CLASSIC

Garden Gifts (V, GF & DF)
Hand cut vegetables–radishes, cauliflower and broccoli florets, cucumber rounds, carrots and celery with our own tangy dipping sauce.
$3.00 per person

Say "Cheese" (GF w/o crackers)
A delightful array of swiss, colby jack, hot pepper jack and sharp cheddar cheese accompanied by assorted crackers. **$3.50 per person**

Gourmet Cheese Tray (GF w/o crackers)
An assortment of swiss, colby jack, sharp cheddar, boursin, brie and hot pepper jack cheese. Served with assorted crackers**. $4.00 per person**

Southwestern Cheesecake (GF)
Bite sized flour tortilla pinwheels filled with diced chicken, cream cheese, ripe olives, onions, roasted red peppers, green peppers and spices.
$3.50 per person

Ham & Cheese Tortilla Pinwheels
Bite sized flour tortilla pinwheels filled with ham, cheddar cheese, pimento, cream cheese, green onion and a special dressing.
$3.00 per person

Garden Fresh Tortilla Pinwheels (V)
Bite sized flour tortilla pinwheels 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 sized flour tortilla pinwheels filled with cream cheese, feta cheese, green onions and cranberries. **$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)
Red seedless grapes and pieces of cantaloupe, honeydew, and pineapple. **$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 brioche buns with shaved breast of turkey, choice top round of beef and baked ham. Served with ketchup, mustard and mayonnaise.
$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 dijonnaise.
$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 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

Sushi Rolls (choose one below)
California Cream Cheese - wild caught Alaskan seafood, avocado and cream cheese.
California - wild caught Alaskan seafood and avocado.
Spicy Crab - wild caught Alaskan seafood, carrots and sriracha.
$4.00 per person

Hummus Platter (V)
Traditional hummus served with carrots, celery, pepper strips, cucumbers, pretzels and toasted bread. **$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.