GOEGLEIN'S
—CATERING—
7311 Maysville Road,
Fort Wayne, Indiana
(260) 749-5192
www.goegleins.com

DESSERT

MENU SNAPSHOT

V = Vegetarian | GF = Gluten Free | DF = Dairy Free

Dessert Selections: Choose between our three pre-designed dessert bars, ala carte desserts and hot chocolate station

Menu Enhancements: These selections are designed to compliment one of our catering menus.

Pricing: Menu pricing is valid when purchased with a catered meal from Goeglein's Catering. Please contact our sales team for dessert-only pricing.

DESSERT BARS

GOURMET GATHERINGS

$6.00 per person

Mini Sweets (V)
Chocolate Dream Bars, Lemonberry Bars, Marble Cheesecake Truffles and Caramel Apple Squares.

– and –

Choice of Three
Refer to the back of the menu for descriptions

Texas Sheet Cake (V)

Carrot Cake (V)

Italian Crème Cake (V)

Lemon Cake (V)

Grandma's Pecan Pie Bars

Homemade Fruit Crisp (V)

CAPTIVATING CONCLUSIONS

$8.00 per person

Mini Sweets (V)
Chocolate Dream Bars, Lemonberry Bars, Marble Cheesecake Truffles and Caramel Apple Squares.

– and –

Choice of Three
Refer to the back of the menu for descriptions.

Strawberry Swirl Cheesecake (V)

Grandma's Pecan Pie Bars

Cream Cheese Filled Crepes (V)

New York Style Cheesecake (V)

SIGNATURE

$10.00 per person

Mini Sweets (V)
Chocolate Dream Bars, Lemonberry Bars, Marble Cheesecake Truffles and Caramel Apple Squares.

– and –

Choice of One
Refer to the back of the menu for descriptions.

Flaming Crepes (V & GF)

Bananas Foster (V & GF)

Blonde Maple Butter Brownie (V)

– and –

Choice of Two
Refer to the back of the menu for descriptions.

Cookie Butter Cheesecake (V)

Salted Caramel Cheesecake (V)

Crème Brulee Cheesecake (V)

Hand-Dipped Fresh Strawberries (V & GF)

+ $75 Staff Charge

HOT CHOCOLATE STATION

$3.00 PER PERSON

Rich Hot Chocolate

Accompaniments
Whipped cream, mini chocolate chips, marshmallows, peppermint sticks and sprinkles.

ICED COLD BREW COFFEE BAR

$4.00 PER PERSON

Iced Cold Brew Coffee

Accompaniments
Beverage Syrups: vanilla, sugar free vanilla, hazelnut and caramel
Mix ins: cream, oat milk and almond milk
Toppings: mini chocolate chips, cold foam, chocolate and caramel syrups, nutmeg and cinnamon

This is an optional add-on to our standard or deluxe coffee station.

SEE BACK FOR MORE

DESSERT

ALA CARTE DESSERTS

CAKES

Texas Sheet Cake (V)
Our signature homemade, chocolate lovers delight. **$4.50 per person**

Carrot Cake (V)
A homemade carrot cake with cream cheese icing and topped with chopped nuts. **$4.50 per person**

Italian Crème Cake (V)
A homemade rich white cake blended with coconut and pecans and topped off with cream cheese icing and more pecans**.**
$4.50 per person

Lemon Cake (V)
A homemade lemon cake with butter cream icing**. $4.50 per person**

Assorted Homemade Cakes (V)
An assortment of our homemade Italian crème, lemon, carrot and Texas sheet cake.
$4.50 per person

PIES

Homemade Fruit Pie (DF)
Our signature homemade pies just like Grandma Goeglein made. Choice of apple, peach, and cherry. **$4.50 per person**

Grandma's Apple Cream Pie
Made fresh from scratch using Grandma Goeglein's original recipe. **$5.00 per person**

Grandma's Pecan Pie (DF)
Made fresh from scratch using Grandma Goeglein's original recipe**. $5.00 per person**

Fresh Strawberry Pie
Fresh whole strawberries with a strawberry glaze and whipped topping. Available in season only**. $5.00 per person**

CHEESECAKES

Chocolate Chip Cookie Dough Cheesecake (V)
Chocolate cheesecake made with chocolate chip cookie dough and chocolate chip cookies. It's layered with flavor and delightfully decadent.
$10.50 per person

Crème Brulee Cheesecake (V)
Classic flavor of crème brulee with the richness of cheesecake topped with hand-fired caramel.
$10.00 per person

Salted Caramel Turtle Cheesecake (V)
With a dense, smooth and creamy consistency. It tastes sweet and tart at the same time with a rush of chocolate and caramel, salty and sweet in every bite.
$6.50 per person

Cookie Butter Cheesecake (V)
A creamy cookie butter and vanilla cheesecake base on a cookie butter crust topped with cookie butter mousse and sprinkled with cookie butter crumbs.
$7.50 per person

Assorted Cheesecakes (V)
New York style cheesecake with assorted toppings of cherry, caramel, and chocolate.
$6.00 per person

Strawberry Swirl Cheesecake (V)
Sweet strawberries blended with smooth, creamy cheesecake. **$6.00 per person**

SIGNATURE

Apple, Apple, Apple (V)
French apple tart, topped with apple pie ice cream, drizzled over top is a flambéed apple brandy caramel, chocolate sauce and a dried apple garnish on a cloud of whipped cream**. $9.00 per person**

Flamed Fresh Crepes (V & GF)
Crepe filled with flavored cream cheese and served with assorted fruit toppings.
$6.00 per person & $75 Staff Charge

Bananas Foster (V & GF)
Banana slices tossed in fresh caramel and buttered rum sauce. Served over ice cream.
$7.00 per person & $75 Staff Charge

White Chocolate Mousse in Tulip Cup (V)
White chocolate mousse with fruit puree served in a handmade almond tulip cup.
$9.00 per person

Blonde Maple Butter Brownie (V)
Homemade blonde brownie topped with a scoop of vanilla ice cream and finished with a succulent Maple Butter Syrup.
$7.50 per person & $75 Staff Charge

Hand-Dipped Fresh Strawberries (V & GF)
Fresh strawberries hand-dipped in your choice of white, dark, or milk chocolate (in season). **$5.00 per person**

OTHER SWEETS

Homemade Fruit Crisp (V)
Your choice of our homemade apple, peach or cherry.
$4.00 per person

Cream Cheese Filled Crepes (V & GF)
assorted fruit toppings. **$4.50 per person**

Mini Sweets (V)
Bite size delicacies–Chocolate Dream Bars, Lemonberry Bars, Marble Cheesecake Truffles and Caramel Apple Squares.
$4.50 per person

Assorted Cookies (V)
Oatmeal walnut raisin, white chocolate macadamia nut, peanut butter cup, chocolate chunk cookies and sugar cookies**.**
$1.50 each

Brownies (V)
House made chocolate brownies swirled with caramel.
$4.00 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.