



*"If you can't make it to our table, we'll bring our table to you."*

[events@fngeats.com](mailto:events@fngeats.com) | 682.593.3039 | [catering@fngeats.com](mailto:catering@fngeats.com)

## Catering Menus

24hr Advanced Notice

**\$10.50 pp**

Two sliders or half sandwich, served with House Root Chips or Fresh Fruit, Fresh Baked Cookie, Pickle Spear and Utensils. Additional varieties available upon request. Additional charge for added items.

### Turkey Bourbon Cranberry

Gruyere Cheese, Lettuce,  
Tomato,  
Red Onion, Bacon

### Turkey & S.S.P.

Sliced Roasted Turkey,  
S.S.P. =  
Spinach, Sundried Tomatoes, Pepper  
Jack

### Ham & J.A.C.

Shaved Smoked Ham,  
J.A.C. = Jalapeño, Granny Smith Apple,  
WI Sharp Cheddar, Green Onion,  
Roasted Red Pepper

*Salads served with choice of Fresh Fruit or Fresh Baked Cookie.*

### Romaine Salad

Romaine, Bacon, Tomato,  
Shredded Cheese,  
"Not Ranch"

### FM Salad

Baby Greens, Granny Smith Sticks,  
Wood Toasted Pecans,  
Peach Vinaigrette

### Caesar Salad

Romaine, Bacon, Tomato,  
Parmesan, Croutons,  
Caesar Dressing

Minimum 15 people / 48hr Advanced Notice

**\$11.50 pp**

**Served with Salad and Bread**

Aunt Jill's Homemade Lasagna\*  
Chef Bob's Vegetable Lasagna\*  
Pasta Arévalo  
7-Cheese Penne Pasta with  
Chicken

\*Full serves 18 / \*Half serves 9

**\$12.50 pp**

**Served with Starch and  
Vegetable**

Hickory Citrus Grilled Chicken  
Granny Boone's Meatloaf  
Chicken a la Rose

**\$13.50 pp**

**Served with Borracho Beans  
and Tejas Rice**

Spinach and Chicken Enchiladas  
Beef and Matchstick Enchiladas  
Beef Fajitas

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Minimum 15 people / 48hr Advanced Notice

**\$13.50 pp**  
**Choice of One meat, Two sides**  
**(additional sides extra)**

**Meats**

Rotisserie Smoked Pork Shoulder  
Smoked Seaboard Farms Pork Brisket  
Beef Brisket  
Chicken  
*Chopped or Sliced*

**Sides**

Mac N Cheese  
Smashed Potatoes  
Potato Salad  
Pasta Salad  
FM Salad  
Romaine Salad  
Fruit Salad  
Iron Skillet Baked Beans  
Remoulade Coleslaw  
Carolina Slaw  
Rooster Slaw  
Lardon Slaw

**Included**

Maple Bacon BBQ Sauce  
Relish Tray  
Buns

**Additional Cost:** Cobbler Crisp (Strawberry Rhubarb, Peach, or Seasonal Fruit), Pound Cake with Peach, Raspberry or Strawberry Compote

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### Choose Three Proteins for Your Guests to Choose:

**\$27.50 pp**

- Chorizo Stuffed Pork, Scottish Wild Salmon, Hickory Citrus Chicken or Chicken Tierra

**\$32.50 pp**

- Flat Iron Steak, Market Fish of the Day, and Steak Diane (**\*will need definitive count**)

**\$40 pp**

- Filet Mignon (**\*will need definitive count**)

### Guests will Choose Their Own:

**Starters:** Side FM Salad or Cup of Soup

**Dessert:** Nutella Flourless Chocolate Cake or Chef Carlos "No Bake" Cheesecake

### Choose One Starch & One Vegetable for All Guests:

- **Starch:** Garlic Smashed Potatoes, Horseradish Smashed Potatoes, Cheddar Chive Potatoes, Cilantro Rice, Tejas Rice, Potato Torte with Parmesan and Choice of Gruyere or Bleu Cheese
- **Vegetable:** Matchstick Vegetables, Green Beans, Wood Grilled Broccoli with Béarnaise or Hollandaise, Sautéed Brussel Sprouts with Bacon & Red Onion, Green Beans Almondine with Bacon & Red Onion

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### **Cold Appetizers**

Assorted Deviled Eggs  
Beef Tenderloin Croustade  
Cucumber Crab Bite (Minimum)  
Fruit and Cheese Skewers  
Salmon Mousse Bruschetta (Minimum)  
Swiss and Prosciutto Wrapped Asparagus  
Tomato / Basil / Mozzarella Skewers  
Mini Cornbread muffin with goat cheese  
Ahi Tuna Nacho or Taco  
J.A.C. & S.S.P Dip with Chips  
Elephant Garlic Dip with Chips or Vegetables  
Cheese, Crackers & Fruit Tray  
Raw or Grilled Vegetable Tray

### **Hot Appetizers (Requires Chafer)**

Meatballs in Thyme Infused Demi-Glace  
Sausage Stuffed Mushrooms  
Crab Cake Bites  
Meatballs topped with Horseradish Smashed Potatoes  
Gruyere Stuffed Bacon Wrapped Shrimp



### **Half Sandwiches**

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Turkey n Bourbon Cranberry  
Mimi Panini

### **Sliders**

Turkey n Bourbon Cranberry  
Ham, Tomato & J.A.C  
Turkey & S.S.P.  
Tarragon Turkey

### **Salads**

FM Salad  
Romaine Salad  
Pasta Salad  
Caesar Salad (chicken or salmon optional)

### **Desserts**

White Chocolate Macadamia Nut  
Chocolate chip  
Oatmeal Raisin Walnut  
Peanut Butter chip  
Espresso Chocolate Brownie Squares  
Petits Fours

### **Beverages**

(1 gallon)  
Unsweetened Tea or Sweetened Tea  
Lemonade



### **Simple**

Assorted Pastries

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Assorted Yogurt

Biscuits

Scones

Croissants

Fruit Salad

### **Savory**

Breakfast Sliders (Brioche Bun, Egg, Cheese, Bacon)

Strata (Crustless egg casserole)

Creole Biscuits & White Chili Gravy (add Chorizo, add scrambled eggs)

Macadamia Chicken & Cornbread Waffles (Vermont pure maple syrup, fresh fruit)

Blueberry Buttermilk pancakes (smoked bacon, scrambled eggs)

Breakfast Tacos (tortillas, scrambled eggs, chorizo or bacon, cheese, salsa)

Bourbon Caramelized Banana French Toast (Bolillo, Crème Anglaise, Bourbon Sauce)

### **Drinks**

Milk (gallon), Orange Juice (gallon), Coffee Traveler (serves 12-15)

## **Full Service**

Catering staff will deliver, set up, serve and clean up. FnG Eats Staff is \$75.00 fee for 3 hours service, plus 20% gratuity. Additional Fee outside 15 mile radius.

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## **Delivery & Set Up**

Our staff will deliver and set up food for your event. Most food comes in disposables for easy clean up. We can provide disposable chafers or metal chafers for a fee. No delivery fee, 20% gratuity for delivery person.

## **Weddings & Special Events**

- Buffet (Single or Double lined, Serving Staff)
- Plated Meals (Servers deliver meal to table, additional staffing will be hired at their companies rate) China will need to be rented.
- Stations (Taco bar, Carving Station, Baked Potato Bar)
- Themed (BBQ, Mexican, Italian, Brunch, or your theme)
- Full Service Bar (Wells & Mixers, Beer & Wine, Signature Cocktails)

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