



“If you can’t make it to our table, we’ll bring our table to you.”

events@fngeats.com | 682.593.3039 | catering@fngeats.com

Backroom Menu

ABBREVIATED MENUS

Whether it’s a bridal shower, birthday party or business meeting, our Private Backroom can accommodate up to 34 people. If you are looking for an abbreviated menu or your group is 20+ people, we will work with you to create a menu, consisting of five or six items that would work best for your group. Below are a few examples, but menus are custom created for each event.

Brunch

- Two Finger Breakfast Tacos
- Classic Benedict
- Soup N Salad
- FNG Burger
- ½ N ½ Sandwiches

Lunch

- Soup N Salad
- FM Salad
- WUJU Chicken Sandwich
- Turkey N Bourbon Cranberry

Dinner

- Keller Flats
- Gibson Steak Salad
- 25 HP Village Pasta
- Boneless Pot Roasted Short Rib

BANQUET DINNER OPTIONS

All Banquet dinners include a choice of iced tea, soda or coffee.

Dinner Includes Guest’s Choice of Starter and Dessert:

- **Starters:** Cup of Today’s Soup or Side FM Salad for starters.
- **Dessert:** Nutella Flourless Chocolate Cake or Chef Carlos “No Bake” Cheesecake for dessert.

Host Chooses One Starch & One Vegetable for all guests:

- **Starch:** Garlic Smashed Potatoes, Horseradish Smashed Potatoes, Cheddar Chive Potatoes, Cilantro Rice or Tejas Rice
- **Vegetable:** Steamed Asparagus, Matchstick Vegetables, Green Beans, Broccoli

Host Chooses Three Proteins for all guests:

\$28 per person

Hickory Citrus Chicken or Chicken
 Tierra or Scottish Wild Salmon
 served with one starch and one
 vegetable
 Cottage Pie served with seasonal
 vegetable only

\$33 per person

Baseball Sirloin Steak or Flat Iron
 Steak or Market Fish of the Day
 served with one starch and one
 vegetable
 Lobster Mac N Cheese served
 with seasonal vegetable only

Looking for something different? We can create a menu to satisfy your needs!