



“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

Catered Boxed Sandwich & Salad Menu

24hr Advanced Notice

\$10.50

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

Catered Lunch Buffet Menu

Minimum 15 people / 48hr Advanced Notice

\$11.50 Per Person

Served with Salad and Bread

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

*Full size (serves 18)

*Half Size (Serves 9)

\$12.50 Per Person

**Served with Starch and
Vegetable**

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

\$13.50 Per Person

**Served with Borracho Beans
and Tejas Rice**

Spinach and Chicken Enchiladas
Beef and Matchstick Enchiladas
Beef Fajitas

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Catered BBQ Menu

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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Banquet Dinner Menu (In House or Catered)

Choose Three Proteins for your guests to choose:

- **\$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

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 Tort 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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Event Catering Appetizers

Cold Appetizers

Assorted Deviled Eggs
Beef Tenderloin Croustade
Cucumber Crab Bite
Fruit and Cheese Skewers
Salmon Mousse Bruschetta
Tomato / Basil / Mozzarella Skewers
Mini Cornbread muffin with goat cheese
Ahi Tuna Nacho or Taco
J.A.C. & S.S.P Dip with Chips
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
Gruyere Stuffed Bacon Wrapped Shrimp
Prime Rib sliders
Pulled Pork Sliders
Chopped Chicken BBQ Sliders

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Event Catering Trays

Half Sandwiches

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
Romain 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 or Sweetened Tea
Lemonade

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Catered Breakfast

Simple

Assorted Pastries

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)

Blueberry Buttermilk pancakes (smoked bacon, scrambled eggs)

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

Drinks

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

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Catering Services

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.

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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