

Hank's

CATERING
MENU

CONTACT US

EVENTS@HANKSCATERINGAUSTIN.COM

(512) 609-8075

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Hank's

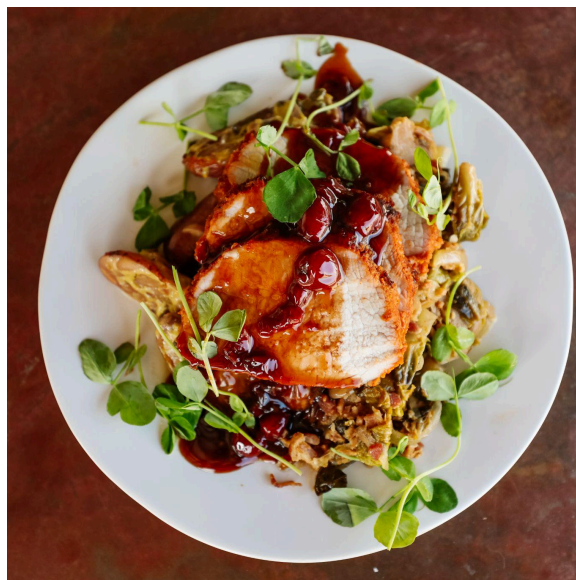
CATERING MENU

Hank's is named after co-owner Andy's grandfather, Henri, known as "Hank" by family and friends. Hank was fun-loving, full of life, and had the best sense of humor. You could often find him dressed down in a striped t-shirt after work, tending to his show horse, Queen B, or shag dancing with his love, Mary.

Hank loved good food, wine, and entertaining friends and family. One of his favorite things was bringing people together over food and music. He loved to throw tons of parties—they'd spill out to the driveway!

A few years ago we opened Hank's as a neighborhood restaurant, bar and cafe. Located in the Windsor Park neighborhood of Austin, TX. We offer everything from California style comfort food like grain bowls and gourmet burgers to fresh seafood, and an unbeatable happy hour (did someone say frosé!?). We make everything in-house, including bread, and pastries.

We started Hank's Catering to help make it easier for all those party-throwers out there like Hank. We aim to take away the burden of cooking and allow even the hosts to enjoy the parties they throw, just like their guests do. We are here to help you entertain! Whether you are hosting a small birthday party, conducting an office meeting or planning a full-service wedding, we want you to let us help. We have some great menu offerings laid out for any budget, and we are happy to curate a custom menu to fit your event. By being a part of your next event, we continue Hank's legacy of entertaining with good food and wine.



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We offer 3 different types of services to best suit your event needs:

Opt. 1 — Full Service

From onsite servers to kitchen staff, we provide the full package! Buffet or plated meal service from skilled service staff, onsite event lead, and bartenders available. Place settings, glassware, and linen rentals can be delivered right to your venue and managed by Hank's Catering. Rental fees and staffing rates apply.

Opt. 2 — Pick Up

All items will be packaged for your event on disposable platters or hot pans. We provide set up, including serving-ware, eco-friendly biodegradable plates, utensils, napkins.

Opt. 3 — Drop Off Delivery

Perfect for a corporate retreat or lunch before the wedding ceremony! All items will be delivered to your event on disposable platters or hot pans. We provide set up, including serving-ware, eco-friendly biodegradable plates, utensils, napkins. Individually boxed meals or disposable buffet platters, ready to eat – just grab and go! Delivery rates apply.



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CATERING MENU

Appetizers

priced per person / **minimum order of 25 per item**



Charcuterie and Cheese Bamboo Cones

13

Trio of dips (VE, GF)

jalapeno dip, pimento cheese, cowboy caviar, tortilla chips, crisps

8

Shrimp Cocktail (GF / DF)

lemon, cocktail sauce

10.5

Adobo Shrimp (GF / DF)

avocado dipping sauce

10.5

Meatballs

- turkey - gochujang (GF)
- italian - beef, marinara (GF)
- vegan "beef", marinara or gochujang (GF, VG)

6

Phyllo Cups

- brie / red wine berry jam / toasted almond (VE / N)
- pecan / pancetta (N)
- buffalo chicken

5.5

Smoked Salmon

dill creme fraiche, cucumber, caper, rye toast

5.5

Blackened Steak Canape

horseradish creme, crostini

5.5

Mediterranean Platter (VE, GF)

hummus, feta, sundried tomato, crudite

7

Stuffed Mushroom Caps

- goat cheese & roasted red pepper (VE / GF)
- parmesan, ricotta, basil, prosciutto (GF)
- vegan chive cream cheese (VG / GF) +1

5.5

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Vegan Dill Cream Cheese & Sundried Tomato

Cucumber Canape (VG / GF)

5

Balsamic Mushroom Crostini (VE)

roasted red pepper goat cheese

5

Caprese Tortellini Skewer (VE)

tomato, mozzarella & basil, pesto cream, tortellini

5

Deviled Eggs (GF)

- classic

5

- smoked salmon & caper

6

Sliders

-sliced beef, horseradish creme fraiche

-turkey, gruyere, avocado, aioli

-rainbow (VE)

5.5/ea

-chicken, pesto, fresh mozzarella, tomato, aioli

-buffalo chicken, bleu cheese crumbles

-bbq brisket, slaw, housemade bbq sauce

(min 50 pieces)

-pulled pork, slaw, housemade bbq sauce

(min 50 pieces)

6/ea

Tea Sandwiches

-cucumber & dill cream cheese

-french ham & butter

-chicken salad

5

Petite Baguette Sandwiches

- brie & prosciutto

- turkey & gruyere

- rainbow (VE)

5

Skewers

pepper-onion-tamari molasses

- chicken (GF)

- steak (GF)

- mushroom (GF / VG)

6



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Grazing Tables

priced per person

minimum order of 25 servings per table

available plattered or built on site

21 per person

Traditional (N)

assorted meats, cheeses, spreads, breads, nuts,
grilled & chilled vegetables, fresh fruit

Vegetarian (N)

assorted cheeses, fresh cut crudite, hummus,
spreads, breads, nuts, grilled & chilled
vegetables, fresh fruit

Vegan (N / GF)

marinated vegetables, fresh cut crudite, vegan
toasts, hummus, nuts, grilled & chilled
vegetables, fresh fruit



Specialty Entree Salads

priced per person

available buffet style or individually boxed

minimum order of 25 per item

side salad serving available 7

Farmers Market Salad (VG / GF)

super greens, seasonal vegetables, toasted
pepitas, vegan green goddess dressing,
everything bagel seasoning

14

Classic Caesar

romaine lettuce, house-made croutons,
parmesan, caesar dressing

14

Greek (GF)

astoria dressing, cucumber, aged provolone,
Taggiasca olives, cherry tomatoes, marinated
chickpeas

14

Pear & Gorgonzola (VE / GF / N)

spring mix, poached pears, gorgonzola cheese,
candied pecans, raspberry vinaigrette

14

*protein additions available

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CATERING MENU

Side Salads

priced per person

minimum order of 25 per item

House Salad (VE / GF)

spring mix, tomato, red onion, feta, house vinaigrette

4.5

Arugula Salad (VG / GF)

pickled onion, radish, lemon vinaigrette

4.5

French Potato Salad (VE / DF / GF)

celery, dill

4

Pasta Salad (VE)

seasonal vegetables, feta

4

Quinoa Salad (VG / GF)

seasonal vegetables

4

Bread Service

priced per person

minimum order of 25 per item

Baguette with Whipped Butter (VE) OR

Dinner Roll with Whipped Butter (VE)

3.5

Locally Inspired Fare

priced per person

available buffet style

minimum order of 25 per item

BBQ Tacos (DF)

flour tortillas, cabbage slaw, housemade bbq sauce

Select 1: pulled pork / brisket / bbq jackfruit (VG) / cauliflower chorizo (VG)

2 per serving

14

Smoked Plate

raw onion, pickles, baked beans, potato salad, cabbage slaw, mac & cheese, housemade bbq sauce

Select 1: pulled pork / brisket / hot link / pork ribs / vegan sausage (VE)

add second meat +14pp

37

Texan Table

a local spin on our grazing table!

brisket sliders, cowboy caviar, pimento cheese, sliced chorizo, assorted cheeses, jalapeno cheddar sausage, jalapeno dip, avocado spread, housemade salsa, honey butter, jalapeno cornbread, tortilla chips, crisps

40.5

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CATERING MENU

Stations

minimum order of 25 per item

add an arugula side or house salad to any station +2.5



Mac & Cheese Station

panko, broccoli florets, mushrooms, tomato, aged cheddar, parmesan, scallions,, bacon, chicken, jalapenos, hot sauce

23

Italian Pasta Station

Select One: penne / tortellini / fettuccine (VG)

chicken, meatballs, alfredo, marinara (VG), creamy pesto, mushrooms, peppers, broccoli, tomato, bacon, red pepper flake, parmesan, garlic baguette

+2.5 vegan meatballs / cashew parmesan (VG/N)

28

Southwest Station

black beans, lettuce, cheddar, tomato, jalapenos, adobo sour cream, fresh cilantro, salsa verde, salsa roja, flour tortillas

corn tortillas available upon request

Select 2: ground beef / pork carnitas / fajita chicken / carne asada +2 / potato-onions-peppers (VG) / cauliflower chorizo (VG)

add guacamole +2 / add third filling +5 / add spanish style rice +2

26.5

Hot Sandwich Station

Provolone, cheddar, tomato, onion, lettuce, pickles, ketchup, mustard, mayo, buns, chips, potato salad

Select 1: burger / chicken / pulled pork / portobello cap (VE)
27

Salad Station

super greens, arugula, chicken, turkey, bacon, pickled onion, bell peppers, cucumber, grilled vegetables, olives, carrots, mushrooms, broccoli florets, red onion, tomatoes, cheddar, parmesan, feta, croutons, herb vinaigrette (VE), lemon vinaigrette (VE), caesar dressing

22

Grain Bowl Station (GF)

Select One: brown rice / black rice / quinoa

Select Two: falafel (VG, GF) / chicken / jalapeno cheddar sausage / cauliflower chorizo (VG, GF)

arugula, pickled onion, bell peppers, cucumber, grilled vegetables, olives, carrots, mushrooms, broccoli florets, red onion, tomatoes, feta, miso vinaigrette, jalapeno-avocado vinaigrette

26.5

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Late Night Snacks

minimum order of 25 per item

Burger Slider Bar

provolone, cheddar, tomato, onion, lettuce, pickles, ketchup, mustard, mayo, buns (1 sandwich/serving)

9

Mini Mac & Cheese Bar

bacon, chicken, scallions, jalapenos, hot sauce

12

Nacho Bar

tortilla chips, queso, jalapenos, black olives, onion, tomato, salsa - add sour cream & guacamole +3

13

Street Tacos

flour tortillas, steak or chicken, cilantro, queso fresco, jalapeno hot sauce, limes (1 tacos/serving)

9

Hot Dog Bar

ketchup, mustard, sport peppers, onion, pickle relish add chili & cheese +2

10

Big Al's Signature Pizzas

assorted pies. Ask your event coordinator for selection (requires additional delivery fee)

34/pie

Boxed Lunch

priced per person

minimum order of 25 / individually boxed

gluten free & vegan bread available upon request

+1.5

Lunch Bag

sandwich, chips, cookie

18.5

Lunch Box

sandwich, seasonal salad, cookie

22

Complete Lunch Box

sandwich, chips, seasonal salad, cookie, bottled water

25.5

Sandwich options:

- **brie & prosciutto**

arugula, cornichon, grain mustard aioli

- **turkey & gruyere**

arugula, red onion, avocado, grain mustard aioli

- **rainbow**

arugula, marinated and roasted vegetables, hummus, feta (VE)

Add a Break Box!

assorted individually packaged nuts, granola, fruit bars, snack mix - great for a morning or afternoon snack!

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CATERING MENU

Vegetarian & Vegan Entrees

priced per person

available buffet style or plated +5

minimum order of 25 per entree

all entrees served with arugula salad or house salad

+2.5 specialty salad

Vegan Bolognese (VG, N)

fettuccini, cashew parmesan

26

Eggplant Napoleon (VE / GF)

herbed ricotta, marinara, seasonal vegetable

25.5

Tuscan Pasta (VE)

fettuccine, sundried tomato, spinach, lemon cream

25

Vegetarian Lasagna (VE)

- vegan bolognese

- spinach & mushroom

26.5

Coconut Curry (VG / GF)

jackfruit, broccoli, grilled peppers & onions, rice

25.5

Mushroom Risotto (VE)

seasonal vegetable

27.5

Roasted Tex-Mex Spaghetti Squash (VG, GF)

tofu, cauliflower chorizo, or plant based ground "beef"

black beans, poblano pepper, onions, corn, tomato,

spanish style rice, jalapeno-avocado sauce

27.5

Butternut Squash Risotto with Sage (VE)

seasonal vegetable

27.5

Ravioli (VE)

cheese & spinach ravioli, spinach, onion, blistered

tomato, white wine cream, fresh parmesan

27.5



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Customized Entrees

priced per person

available buffet style or plated +5

minimum order of 25 per item

all entrees served with arugula salad or house salad

+2.5 specialty salad

Combination Buffets & Plated Entrees

choose two proteins for one plate

this option will be for all guests (unless there is a dietary restriction), **one starch, one vegetable**

**not available with prime rib*

+5 / plate

Chicken Breast

8 ounces, roasted or blackened, pan jus (GF)

26.5

lemon sage cream (GF) +2

herb feta stuffed (GF) +2.5

prosciutto, ricotta, basil, parmesan (GF) +3.5

bacon marmalade (GF) +2.5

creamy pesto (GF) +2.5

Oven Roasted Turkey

8 ounces, roasted, thyme & rosemary pan jus (GF)

25

Salmon

6 ounces, seared or blackened (GF)

30

lemon pepper cream (GF) +1.5

sundried tomato & spinach cream (GF) +3.5

soy ginger glazed +2.5

dill cream (GF) +1.5

Short Rib

8 ounces, roasted (GF)

36

brandied mushroom & caramelized onion ragu (GF)

italian style (GF)

Pork Loin

8 ounces, roasted (GF)

29

pan jus (GF)

Mahi-Mahi

6 ounces, seared or blackened (GF)

32

lemon pepper cream (GF) +1.5

soy ginger glazed (GF) +3.5

Sirloin

8 ounces, roasted (GF)

available plated only

38

chimichurri (GF) +2

mushroom, onion, cabernet reduction (GF) +3.5

Prime Rib

10 ounces, roasted, horseradish cream, au jus* (GF)

chef on site required

carving station +50/hour

44

Baked Ham

8 ounces (GF)

maple & brown sugar (GF)

balsamic & dijon (GF)

29

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Sides

choose 1 from each list (A & B)
served on all entree plates (unless there is a dietary restriction)
+ *per plate*
Pricing does not reflect a la carte prices for adding additional sides. Ask your catering coordinator for details

List A:

haricot vert (GF / VG)
glazed top carrots (GF / VG) +2.5
asparagus (GF / VG) +2.5
zucchini & squash (GF / VG)
roasted peppers & onions (GF / VG)
marinated grilled vegetables (GF / VG) +2.5
bacon brussels sprouts (GF) +2.5

Custom Menus & Carving Stations

Is there something you would love to have for your event, and don't see it here? Let us know! We can build a custom menu based on your requests.
Some items subject to seasonality

List B:

crushed potato (GF / VE)
boursin crushed potato (GF / VE) +2.5
truffle crushed potato (GF / VE) +2.5
rosemary & chive crushed potato (GF / VE) +2.5
roasted sweet potato (GF / VG) +1.5
roasted baby red potato (GF / VG)
honey cajun potato (GF / VE)
au gratin potato (GF / VE) +3.5
spinach & tomato risotto (GF / VE) +3.5
butternut squash risotto (GF / VE) +3.5
mac & cheese (VE) +4.5
alfredo pasta (VE) +4.5
marinara pasta (VG) +3.5
creamy pesto pasta (VE) +4.5



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Brunch Platters

priced per person

minimum order of 25 per item

Pastry Assortment (VE / N)

mini danish & mini croissants

4.5

Croissant (VE)

warm berry compote, whipped butter, whipped cream

8

Housemade Granola Parfaits (VE / N)

berries, honey, yogurt

6

Breakfast Tacos

Served with flour tortillas & housemade hot sauce

2 tacos per serving / corn tortillas available upon

request

- migas (VE)

- bacon, egg, and cheese

+2.5 avocado

9.5

Southwest Scramble

tomato, poblano pepper, onion, corn, black beans

-eggs (VE / GF)

-tofu (VG / GF)

-cauliflower chorizo (VG / GF)

10.5

Bagels & Lox

capers, pickled onion, arugula, tomato, avocado, cucumber, whipped dill cream cheese, hard boiled egg, lemon

1 bagel per serving

15

Frittata (GF)

- bacon, gruyere, caramelized onion **OR**

- seasonal vegetable, feta (VE)

8

Breakfast Sandwich Station

brioche bun, fried egg, gruyere, arugula, aioli, bacon, served with breakfast potatoes, ketchup & hot sauce

1 sandwich per serving

15

Breakfast Casserole (GF)

hashbrowns, cheddar cheese, egg, sausage, onion, peppers

13

Scrambled Eggs (GF / DF / VE) 5.5

Breakfast Sausage (GF / DF) 5

Jalapeno Cheddar Sausage (GF) 7

Bacon (GF / DF) 5

Seasonal Fruit (VG / GF) 6

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CATERING MENU

Breakfast Potatoes (VG / GF) 4

Dessert

individual Desserts

minimum order of 25 per item/flavor

Chocolate Chip Cookie (VE)

3.5

Vegan Cookie (VG)

4

Mini Cakes

Carrot (VE)

Pecan (VE / N)

Chocolate (VG / GF)

Red Velvet (VE)

Vanilla Raspberry (VG / GF)

Blondie Brownie (VE)

6

Tartelettes (VE)

Lemon

Raspberry

Salted Caramel

5.50

Chantilly Cake (VE, N)

72 hour notice required, based on availability

9" Round Cake (serves 16-20)

125

Sheet Cake (serves 40-50)

275



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Our Catering Policies

Staffing Rate — Events requiring staff on site, Hank's will provide servers at a rate of \$25 per hour and chefs at a rate of \$50 per hour, per staff member. Each event will have at least one lead on site at a rate of \$50 per hour. For events requiring a chef presentation or carving station, the chef rate will be \$75 per hour. Two hour minimum required for basic set up and breakdown. Additional hours may be needed depending on guest count and set up requirements. Staffing hours and fees may also include venue specific required staffing levels and time.

Service Charge — A 20% service charge will be added to any event requiring Hank's staffing on site.

Coordination Fee — A 14% coordination fee will be added to all pick up, drop off, and offsite full service catering orders. A 14% coordination fee will be added to all Hank's onsite events. Our coordination fee includes all pre-event planning, like rental order placement and revisions, along with site visits, planner consultation, and menu preparation.

Delivery Fee — Delivery charges are based upon distance from our kitchen.

Cafe Events at Hank's — \$50 per hour room rental fee. Minimum of 3 hours (1.5 hrs set up & 1.5 hrs breakdown). Food and beverage minimums vary by day.

Events at Big Al's — \$50 per hour room rental fee (Am-3pm only). Minimum of 3 hours (1.5 hrs set up & 1.5 hrs breakdown). Events after 3pm require buy out or partial buy out. Food and beverage minimums vary by day.

Confirmations & Cancellations

PICK-UP & DELIVERY ORDERS

All orders must be confirmed 72 hours in advance. 8% disposable packaging fee and 14% coordination fee added to all orders. Cancellations made prior to 72 hours of pick up or delivery time will not result in any charges to the Client. In the event of a cancellation, the Client will be charged 50% of final food and beverage total if canceled within 72 hours of pick up or delivery time, and 100% of final food and beverage if canceled within 24 hours of pick up or delivery time. All changes to order must be submitted 72 hours prior to pick up or delivery time. If changes are submitted after the 72 hour cut off, Hank's reserves the right to make menu adjustments to accommodate the changes. These adjustments will be communicated to the Client prior to service. 25% deposit required at signing of order contract.

HANK'S ONSITE EVENT CATERING POLICIES

Food and beverage minimums vary seasonally, and by day and time. The food and beverage minimum does not include 8.25% sales tax or other fees. Menu is based on guest count and current menu offerings in our restaurant. In the event of a cancellation, the Client will be charged 25% of food and beverage if canceled within 7 days of the event, 50% of food and beverage minimum if canceled within 72 hours of the event, and 100% of food and beverage minimum if canceled within 24 hours of the event. Clients may bring in dessert/cake, but must come from a licensed bakery. No glitter, confetti, or glue. Additional fees applied for rental items. If food and beverage minimum is not met, the remainder of dollars will be charged as a room fee, subject to 8.25% sales tax, coordination, and gratuity. There is a 14% coordination fee and 20% service charge added to all staffed events. Hank's will present one check for the final bill. 25%

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of food and beverage minimum deposit required at signing of event contract.

OFFSITE EVENT CATERING POLICIES

Guaranteed guest count and menu selections are due 7 days prior to the event. The guest count can INCREASE, but cannot decrease within the 7 days. Guaranteed guest count will be the minimum charged. In the event of a cancellation, the Client will be charged 25% of food and beverage if canceled within 7 days of event, 50% of food and beverage total if canceled within 72 hours of event, and 100% of final food and beverage if canceled within 24 hours of event. All changes to food and beverage must be submitted 48 hours prior to the event. If changes are submitted after the 48 hour cut off, Hank's reserves the right to make menu adjustments to accommodate the changes. These adjustments will be communicated to the Client prior to service. Venue fees will be passed on to the Client, if applicable. If the Client chooses to use disposable service, there will be an 8% fee added to the final bill. There is a 14% coordination fee and 20% service charge added to all staffed events. Additional services fees may apply, based on venue requirements. 25% deposit required at signing of event contract. **Full service events have a \$6,000 food and beverage minimum.**

Rush Orders

Events booking within seven (7) days - four (4) days prior to the event will incur a 10% rush order charge. Events booking three (3) days or less will incur a 20% rush order charge. Rush order contracts must be signed within 24 hours of booking to ensure product, packaging, staffing, and delivery availability. Your order is not confirmed until the contract is approved and the payment is submitted.

Rentals

Traditional Place Setting – includes fork, knife, spoon (if applicable), salad plate, dinner plate, water glass. (max 50)
10 per setting

Traditional Appetizer/Dessert Setting includes fork, appetizer plate, paper cocktail napkin. (max 50)
5 per setting

Disposable Place Setting – includes biodegradable fork, knife, spoon (if applicable), paper napkin, plate, plastic cup. *8% added to food and beverage total. Elevated disposables available upon request, and may incur an additional fee.*

Bar services and rentals (over 50 guests/additional rental items) available upon request. Staffing and third party fees apply.

Payment

Final payment, in full, is due five (5) days prior to the pick up, delivery, or full service event. Final payment is due for Hank's onsite events at the conclusion of the event. We accept payment via credit card over the phone, business check, online payment portal, or through our credit card authorization form. Deposits are applied to the final bill. When submitting a deposit, please arrange final payment details.

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