



## CATERING MENU

### Appetizers

priced per person  
**20 per item minimum**

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#### **Traditional Grazing Table** (N)

*25 serving minimum*

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

21

#### **Shrimp Cocktail** (GF / DF)

lemon, cocktail sauce

10.5

#### **Mediterranean Meatballs** (GF)

lamb, beef, tzatziki

10.5

#### **Smoked Salmon**

dill creme fraiche, house pickles, caper, rye toast

8

#### **Sliders**

-sliced beef, horseradish creme fraiche **OR**  
-balsamic mushroom, roasted red pepper goat cheese

(VE) **OR**

-turkey, gruyere, avocado, aioli  
-bbq brisket, cabbage slaw, housemade bbq sauce  
(min 50 pieces)

-pulled pork, cabbage slaw, housemade bbq sauce  
(min 50 pieces)

5/ea

#### **Petite Baguette Sandwiches**

- brie & prosciutto **OR**

- turkey & gruyere **OR**

- rainbow (VE)

9.5

#### **Stuffed Mushroom Caps**

- goat cheese & roasted red pepper (VE / GF)

- parmesan, ricotta, basil, prosciutto (GF)

- pesto (VG / GF / N)

8

#### **Charcuterie Board** (DF)

cornichon, olives, mustard, crostini

11.5

#### **Cheese Board** (VE / N)

accoutrement, jam, crostini

10.5

#### **Charcuterie and Cheese Bamboo Cones**

13

#### **White Bean & Sundried Tomato Cucumber**

**Canape** (VG)

7

#### **Cherry Maple Sweet Potato** (VG / N)

vegan goat cheese, balsamic, pecan

8

Hank's

CATERING  
MENU

## Locally Inspired Fare

priced per person

available buffet style

**minimum order of 20 per entree**

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### **BBQ Tacos** (DF)

flour tortillas, cabbage slaw, housemade bbq sauce

**Select 1:** pulled pork / brisket

2 per serving

14

### **Smoked Plate**

raw onion, pickles, baked beans, potato salad, bacon mac & cheese, slaw, 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, jalapeno cornbread, tortilla chips, crisps

40.5



## CATERING MENU

### Stations

**minimum order of 20 per item**

*add side arugula salad to any station +2*

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#### **Mac & Cheese Station**

panko, broccoli florets, mushrooms, tomato, aged cheddar, parmesan, chives, bacon, chicken, hot sauce  
23

#### **Southwest Station** (GF)

black beans, lettuce, cheddar, tomato, jalapenos, sour cream, salsa, corn tortillas, tortilla chips

**Select 2:** *ground beef / pork carnitas / chicken / potato-onions-peppers* (VE)

*add guacamole +2 / add third filling +5*

26.5

#### **Hot Sandwich Station**

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

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

23

#### **Salad Station**

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

22

#### **Grain Bowl Station**

**Select One:** *brown rice / black rice / quinoa*

**Select Two:** *falafel / chicken / jalapeno cheddar sausage*

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

26.5

Hank's

CATERING  
MENU

Specialty Salads & Sides

priced per person  
available buffet style or plated  
minimum order of 20 per item

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**Farmers Market Salad** (VG / GF)

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

7

**Garden & Goat Salad** (VE / GF / N)

super greens, goat cheese, avocado, golden beets,  
candied pecans, red onion, herb vinaigrette

7

**Black Kale Caesar**

house-made croutons, breadcrumbs, parmesan,  
caesar dressing

7

**Arugula Salad** (VG / GF)

pickled onion, radish, lemon vinaigrette

4-5

**Pasta Salad** (VE)

seasonal vegetables, feta

3-5

**Quinoa Salad** (VG / GF)

seasonal vegetables

3-5

**French Potato Salad** (VE / DF / GF)

celery, dill

3-5

**Slaw** (VG / GF)

3-5



# Hank's

## CATERING MENU

### Chef Suggested Entrees

priced per person

available buffet style or plated +5

**minimum order of 20 per entree**

all entrees served with arugula salad

+2 specialty salad

#### Nonna's Pasta

penne pasta, bolognese, parmesan

24

#### Lemon Sage Chicken (GF)

lemon sage brown butter sauce, boursin whipped potato, grilled asparagus

29

#### Eggplant Napoleon (VE)

herbed ricotta, marinara, seasonal vegetable

25.5



#### Harissa Tofu (VG/N)

roasted sweet potato, cashews, seasonal vegetable

26.5

#### Salmon

sundried tomato & spinach cream sauce, roasted potatoes, brussels sprouts

33.5

#### Roasted Pork Loin (GF)

cherry maple balsamic, warm fingerling potato salad, bacon brussels sprouts

31

#### Braised Short Ribs (GF)

rosemary & chive crushed potato, brandied mushroom & caramelized onion ragu, top carrots

38

#### Dirty Rice with Sausage & Smoked Chicken (GF)

bone in chicken, jalapeno cheddar sausage, peppers & onions, hot sauce

29



# CATERING MENU

## Brunch

priced per person  
available buffet style or plated +5  
**minimum order of 20 per item**

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### **Pastry Assortment** (VE/N)

4.5

### **Frittata** (GF)

- bacon, gruyere, caramelized onion **OR**
- seasonal vegetable, feta (VE)

8

### **Breakfast Tacos**

Served with housemade hot sauce

*2 tacos per serving*

- migas (VE)
- bacon, egg, and cheese
- +2 avocado

9.5

### **Quiche** (Serves 8)

- bacon, gruyere, caramelized onion **OR**
- spinach, tomato, feta (VE)

96

### **Bagels & Lox**

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

15

### **Housemade Granola** (VE/N)

berries, honey, yogurt

6

### **Scrambled Eggs** (GF/DF/VE)

4.5

### **Breakfast Sausage** (GF/DF)

4.5

### **Jalapeno Cheddar Sausage** (GF)

7

### **Bacon** (GF/DF)

4.5

### **Seasonal Fruit** (VG/GF)

6

### **Breakfast Potatoes** (VG/GF)

3-5



## CATERING MENU

### Dessert

individual Desserts  
minimum order of 15 per item

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**Chocolate Chip Cookie** (VE)

3-5

**Vegan Cookie** (VG)

3-5

**Mini Desserts**

Citrus Cheesecake

Pecan (VE/N)

Chocolate (VE)

Red Velvet (VE)

Matcha Strawberry (VG/GF)

6

**Blondie Brownie Bars** (VE)

5-5

**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

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. Client may bring in dessert/cake, but must come from a licensed bakery. NO GLITTER OR CONFETTI. 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 9% coordination fee and 20% service charge added to all staffed events. Hank's will present one check for the final bill. 25% of food and beverage minimum deposit required at signing of event contract.