

Appetizers

priced per person

minimum order of 20 per item

Traditional Grazing Table (N)

25 serving minimum

assorted meats, cheeses, spreads, breads, nuts, grilled & chilled vegetables, fresh fruit 21

Shrimp Cocktail (GF/DF)

lemon, cocktail sauce 10.5

Meatballs (GF)

lamb, beef, tzatziki

7 vegan "beef"", pomodoro (vg, gf)

Caprese Toasts (VE)

fresh tomato, mozzarella & basil, balsamic 5

Sliders

- -sliced beef, horseradish creme fraiche
- -balsamic mushroom, roasted red pepper goat cheese (VE)
- -turkey, gruyere, avocado, aioli
- -chicken, pesto, fresh mozzarella, tomato +1
- -bbq brisket, cabbage slaw, housemade bbq sauce (min 50 pieces)
- -pulled pork, cabbage slaw, housemade bbq sauce (min 50 pieces)

5/ea

Mediterranean Platter (VE)

hummus, feta, sundried tomato, kalamata olives, banana peppers, cucumber, red onion, pita 8

add crudite +2

Petite Baguette Sandwiches

- brie & prosciutto or
- turkey & gruyere or
- rainbow (VE) or
- italian bistro +1

5

Stuffed Mushroom Caps

- goat cheese & roasted red pepper (VE/GF)
- parmesan, ricotta, basil, prosciutto (GF)
- roasted red pepper, walnut (vg/gF/N)

5.5

$Skewers \, (\, {\tt GF} \,)$

- garlic parmesan chicken
- tangy black pepper steak
- seitan, chimichurri (VG)

6

Charcuterie and Cheese Bamboo Cones

13

Vegan Dill Cream Cheese & Sundried Tomato Cucumber Canape (VG/GF)

5



Locally Inspired Fare

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

BBQ Tacos (DF)

flour tortillas, cabbage slaw, housemade bbq sauce

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

40.5

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

Specialty Salads & Sides

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

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

Classic Caesar

house-made croutons, breadcrumbs, parmesan, caesar dressing

7

Quinoa Salad (VG/GF)

seasonal vegetables

3.5

Pasta Salad (VE)

seasonal vegetables, feta

3.5

French Potato Salad (VE/DF/GF)

celery, dill

3.5



MENU

Stations

minimum order of 20 per item

add side arugula salad to any station +2.5

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 (vg) add guacamole +2 / add third filling +5 / add spanish 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, roasted beets, carrots, mushrooms, broccoli florets, red onion, tomatoes, cheddar, parmesan, feta, croutons, herb vinaigrette (VE), lemon vinaigrette (VE), caesar

Grain Bowl Station (GF)

Select One: brown rice / black rice / quinoa

Select Two: falafel (VG, GF) / 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

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)

28



Customized Entrees

priced per person available buffet style or plated +5 minimum order of 20 per item all entrees served with arugula salad +2.5 specialty salad

Chicken Breast

8 ounces, roasted or blackened (GF)26.5

lemon sage brown butter (GF) +2 herb feta stuffed (GF) +2.5 prosciutto, ricotta, basil, parmesan (GF) +3.5 bacon marmalade (GF) +2.5

Oven Roasted Turkey

8 ounces, roasted, 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 pesto encrusted (N/GF)+2.5

Short Rib

8 ounces, roasted (GF)

36

 $brandied\ mushroom\ \&\ caramelized\ onion\ ragu\ (\ GF\)$

Pork Loin

8 ounces, roasted (GF)
29
pan jus
cherry maple balsamic glaze (GF) +2.5
spinach, mushroom, prosciutto (GF) +3.5

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)
marinated grilled vegetables (GF / VG) +2.5
bacon brussels sprouts (GF) +2.5

List B:

whipped potato (GF / VE) boursin whipped potato (GF / VE) +2.5 roasted baby red potato (GF / VG) honey cajun potato (GF / VE) mac & cheese (VE) +4.5

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 +5 / plate

Hank's

CATERING MENU

Vegetarian & Vegan Entrees

priced per person available buffet style or plated +5

minimum order of 20 per item

all entrees served with arugula salad +2.5 specialty salad

Vegan Bolognese (VG, N)

fettuccine, cashew parmesan

Eggplant Napoleon (VE/GF)

herbed ricotta, marinara, seasonal vegetable 25.5

Tuscan Pasta (VE)

fettuccine, sundried tomato, spinach, lemon cream 25

Harissa Tofu (VG/N)

roasted sweet potato, cashews, seasonal vegetable 26.5

Coconut Curry (VG/GF)

jackfruit, broccoli, grilled peppers & onions, rice 25.5

Seitan Stir Fry (VG)

peppers, onion, broccoli, jackfruit, rice 27.5

Tex-Mex Seitan or Tofu (VG)

black beans, poblano pepper, onions, corn, tomato, spanish style rice, jalapeno-avocado sauce 27.5

Dessert

individual Desserts minimum order of 20 per item

Chocolate Chip Cookie (VE)

3.5

Vegan Cookie (VG)

4

Mini Desserts

Tropical (VE)
Popcorn Caramel (VE)
Pecan (VE/N)
Chocolate (VG/GF)
Red Velvet (VE)
Matcha Strawberry (VG/GF)
Blondie Brownie (VE)

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



Brunch

priced per person available buffet style or plated +5

minimum order of 20 per item

Pastry Assortment (VE/N)

mini danish & mini croissants

4.5

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 Tacos

Served with housemade hot sauce 2 tacos per serving, corn tortillas available upon request

- migas (VE)
- bacon, egg, and cheese
- +2.5 guacamole

9.5

Bagels & Lox

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

15

Housemade Granola Parfait (VE/N)

berries, honey, yogurt

6

Croissant (VE)

warm berry compote, whipped butter, whipped cream 8

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