

Hank's

CATERING
MENU

CONTACT US

CATERING@HANKSAUSTIN.COM

(512) 609-8075

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Hank's

CATERING MENU

Thank you for considering us for your event! Hank's is a neighborhood restaurant, bar and café, located in the Windsor Park neighborhood of Austin.

Everything we offer is made from scratch by our talented culinary team, including all our breads and pastries. From office lunches and corporate events to family celebrations and weddings, we provide catering perfect for groups of all types and sizes.

Our experienced catering team will work with you to create the perfect menu for your event!



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

Opt. 1 — Buffet Style

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 and necessary heating. If staffing is required on site for your venue, staffing rates apply.

Opt. 2 — Plated Entrée Service

When selecting options from our Entrée menus, we offer plated tableside service. Staffing rates apply.

Opt. 3 — Drop Off Delivery

Perfect for a corporate retreat or lunch before the wedding ceremony! Individually boxed meals or disposable buffet platters, ready to eat – just grab and go!

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CATERING MENU

Appetizer Party Platters

Small serves 10-15 / Large serves 20-25



Charcuterie Board (DF / N)

cornichon, olives, mustard, crostini

125 / 200

Cheese Board (VE / N)

assortment, jam, crostini

125 / 200

Charcuterie and Cheese Bamboo

Cones (N)

150 / 225

Shrimp Cocktail (GF / DF)

125 / 200

Mediterranean Meatballs

lamb, beef, tzatziki

125 / 200

Smoked Salmon Crostini

Crème fraîche, house pickles, caper, dill

105 / 175

Mini Salmon Cakes (GF)

caper remoulade

105 / 175

Shrimp & Grit Cakes (GF)

cajun seasoned

125 / 200

Avocado Toasts (VE)

avocado, sprouts, feta, radish

90 / 150

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Caprese Toasts (VE)

fresh tomato, mozzarella & basil, balsamic reduction

90 / 150

Berry & Gorgonzola Toasts (VE)

housemade berry compote, aged gorgonzola cheese, balsamic

90 / 150

Mediterranean (VE)

crudité, hummus, feta, fried cauliflower, toasted pita

105 / 175

Add falafel (VE) or grilled chicken (GF)

+ 60 / 100

Antipasto Skewer (GF)

gouda, salami, kalamata, cornichon, tomato

90 / 150

Baked Figs (VE / N / GF)

goat cheese, walnuts, honey, sage

90 / 150

Parker House Rolls

- pulled pork

- spinach ricotta (VE)

105 / 175

Sliders

- beef tenderloin, horseradish creme fraiche, butter roll

- brined fried chicken, hot honey, butter roll

90 / 150

Petite Baguette Sandwiches

- brie & prosciutto

- turkey & gruyere

- hummus & roasted beet (VE)

105 / 175

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Lunch Entrees

Serves 10, available buffet style or individually boxed.

Warm Grain Bowl (VE / GF)

brown rice, black rice, quinoa, kale, red bell pepper, napa cabbage, feta, roasted sweet potato, spiced chickpeas, served with jalapeno cream dressing and miso sesame vinaigrette

120

Add falafel (VE) or grilled chicken (GF)

+ 60

Crispy Rice Bowl (VG / DF / GF)

mint, cilantro, scallions, ginger, cucumber, hot sauce

150

add crispy sausage

+ 60

Jalapeno Cheddar Sausage

sauerkraut, grain mustard, brioche bun, served with French potato salad

150

Baked Potato Bar

whipped butter, sour cream, aged cheddar, chives, crispy bacon, seasonal salad

135

Braised Meatball Sandwich

parmesan, tomato sauce on French baguette, served with fusilli pasta salad

170

Picnic Fried Chicken

hot honey, French potato salad

180

Pesto Rice Bowl (VE / GF)

kale, lemon, feta, avocado

150

Add falafel (VE) or grilled chicken (GF)

+ 60

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Entree Salads

Available buffet style or individually boxed.
Small serves 10-15 / Large serves 20-25

Green Goddess Salad (VG / GF)
super greens, seasonal vegetables, toasted
pepitas, vegan green goddess dressing,
everything bagel seasoning
120 / 200

Rainbow Salad (VG)
super greens, spiced chickpeas, curried
cauliflower, sweet potato, pickled onion,
avocado, harissa vinaigrette
120 / 200

Garden & Goat Salad (VE / GF / N)
super greens, goat cheese, avocado, golden
beets, candied pecans, red onion, herb
vinaigrette
120 / 200

Side Salads

Available buffet style or individually boxed.
Small serves 10-15 / Large serves 20-25

French Potato Salad (VE / DF / GF)
celery, dill
45 / 75

Arugula Salad (VG / GF)
pickled onion, radish, lemon vinaigrette
45 / 75

Fusilli Pasta Salad (VE / GF)
seasonal vegetables, feta
45 / 75

Quinoa Salad (VG / GF)
seasonal vegetables
45 / 75

add to any salad
grilled chicken (GF) or falafel (VE)
60 / 100

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Hank's Luncheon

Minimum order of 10

Available buffet style or individually boxed

\$17 Per Person

Assorted Baguette Sandwiches:

- brie & prosciutto
- turkey & gruyere
- roasted beet & hummus (VE)

— OR —

Assorted Sliders:

- beef tenderloin, horseradish creme fraiche
- brined fried chicken, hot honey

Plus, your choice of 2 sides:

- quinoa salad (VG / GF)
seasonal vegetables
- potato salad (VE / DF / GF)
celery, dill
- arugula salad (VG / GF)
pickled onion, radish, lemon vinaigrette
- fusilli pasta salad (VE)
seasonal vegetables, feta



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Boxed Lunch

Minimum order of 10 / individually boxed /
includes napkin & plasticware

gluten free bread available upon request



Lunch Bag

sandwich, potato chips, cookie

15

Lunch Box

sandwich, seasonal salad, cookie

18

Complete Lunch Box

sandwich, potato chips, seasonal salad,
cookie, bottled water

20

Sandwich options:

All served on fresh baguette

- **brie & prosciutto**
arugula, cornichon, aioli, grain mustard
- **turkey & gruyere**
arugula, red onion, avocado, aioli, grain mustard
- **roasted beet & hummus**
arugula, whipped goat cheese (VE

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Dinner Entrees

Minimum order of 25 per entree

Available buffet style or plated

All entrees served with arugula salad

Warm Grain Bowl

with grilled chicken (GF) -or- falafel (VE)
brown rice, black rice, quinoa, kale, red bell pepper, napa cabbage, feta, roasted sweet potato, spiced chickpeas, served with jalapeno cream dressing and miso vinaigrette

18

Oven Roasted Turkey (GF)

garlic & rosemary smashed red potatoes and glazed top carrots

18

Nonna's Pasta

Malfade pasta, bolognese, garlic baguette

20

Lemon Sage Chicken

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

23

Coconut Stew (VG / GF / DF)

coconut broth, sliced grilled peppers & onions

22

Salmon (GF)

forbidden black rice, curried cauliflower, turmeric yogurt sauce

27

Roasted Pork Loin (GF)

maple balsamic, warm fingerling potato salad, bacon brussels sprouts

24

Eggplant Napoleon (VE)

garlic baguette

22

Bacon Marmalade Chicken (GF)

tomato and spinach risotto

25

Braised Short Ribs (GF)

polenta with brandied mushrooms, carrots, and caramelized onions

32

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Brunch Platters

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Pastry Assortment (VE / N)

morning buns, kolache, donuts and muffins

75 / 120

Parker House Rolls

- pulled pork
- spinach ricotta (VE)

105 / 175

Housemade Granola (VE / N)

seasonal fruit, local honey, yogurt

75 / 120

Breakfast Tacos

Served with housemade hot sauce

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

90 / 150

Hank's Breakfast Sandwich

(10 sandwich minimum)

fried egg, gruyere, bacon, aioli, arugula,
brioche bun

9 each

Quiche (Serves 8)

- bacon, gruyere, caramelized onions
- spinach, tomato, feta (VE)

64

Breakfast Potatoes (VG / GF / DF)

30 / 50

Smoked Sausage (GF / DF)

45 / 75

Seasonal Fruit (VG / GF / DF)

75 / 120



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Dessert

Individual Desserts

Small serves 10-15 / Large serves 20-25

Chocolate Chip Cookie (VE)

45 / 75

Vegan Seeded Cookie (VG / DF)

45 / 75

Mini Lime Tart (VE)

60 / 100

Mini Flourless Chocolate Cake (VE / GF)

60 / 100

Chantilly Cake (VE)

72 hour notice required

Opt 1: 9" Round Cake (serves 8-16)

75

Opt. 2: Sheet Cake (serves 40-50)

250



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Our Catering Policies

Staffing Rate — Events requiring staff on site, Hank's will provide servers, chefs and bartenders at a rate of \$25 per hour, per staff member. For custom menus requiring a chef presentation or carving station, the chef rate will be \$50 per hour. These rates are not included in the service charge or coordination fee. 2 hour minimum required for basic set up and break down. Additional hours may be needed, depending on guest count, and set up requirements.

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

Coordination Fee — A 3% coordination fee will be added to all Hank's catering orders.

Delivery Fee — We deliver 7 days a week and require a minimum order of \$200. Delivery charges are based upon distance from our kitchen.

Confirmations & Cancellations

PICK-UP & DELIVERY ORDERS

All orders must be confirmed 48 hours in advance. 8% disposable packaging and 3% coordination charges added to all orders. Cancellations made prior to 48 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 cancelled within 48 hours of pick up or delivery time, and 100% of final food and beverage if cancelled within 24 hours of pick up or delivery time. All changes to order must be submitted 48 hours prior to pick up or delivery time. 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.

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OFFSITE STAFFED 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. 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 cancelled within 7 days of event, 50% of food and beverage total if cancelled within 72 hours of event, and 100% of final food and beverage if cancelled within 24 hours of event. All changes to food and beverage must be submitted 48 hours prior to 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. If the Client chooses to use disposable service, there will be an 8% fee added to the final bill.

ONSITE EVENT CATERING POLICIES:

For events over 100 guests, we require a \$1000 deposit, which will be applied to the final bill.

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 cancelled within 7 days of event, 50% of food and beverage minimum if cancelled within 72 hours of event, and 100% of food and beverage minimum if cancelled within 24 hours of event.

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.

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Rentals/Place Settings

Traditional Place Setting – includes fork, knife, spoon (if applicable), linen napkin, salad plate, dinner plate, water glass. *\$5 per setting*

Traditional Appetizer Setting – includes fork, appetizer plate, paper cocktail napkin. *\$2.50 per setting*

Disposable Place Setting – includes biodegradable fork, knife, spoon (if applicable), napkin, plate, plastic cup. *8% added to food and beverage total.*

Table Linens – available upon request

Bar Set-up – includes disposable glassware, straws, cocktail napkins, straws, mixers and garnish. *\$3 per person*

Additional bar services available upon request. Staffing fees apply.

Payment

Final payment, in full, is due 24 hours prior to event. We accept payment via credit card over the phone, check, or through our credit card authorization form. Events of 100 guests or more, we do require a \$1000 deposit at time of booking.

Have questions or ready
for a custom quote? Email
or call us today.

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