

Hank's

CATERING
MENU

CONTACT US
CATERING@HANKSAUSTIN.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, we offer everything from California style comfort food like grain bowls and gourmet burgers to fresh seafood, wood grilled salmon, and an unbeatable happy hour (did someone say frosé!?). We make everything in-house, including bread, pastas and pastries.

We recently started Hank's Catering to help make it easier for all those Hank's out there that love to throw tons of parties to take away the burden of cooking and allow even the hosts 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 if needed. Let Hank continue his legacy of entertaining with good food and wine by being a part of your next event.



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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. \$500 minimum

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. \$500 minimum



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Appetizers

priced per person / minimum order of 25 per item



Charcuterie Board (DF)
cornichon, olives, mustard, crostini
10

Cheese Board (VE / N)
accoutrement, jam, crostini
9

Charcuterie and Cheese Bamboo Cones
11

White Bean & Sundried Tomato Cucumber Canape (VG)
6

Cherry Maple Sweet Potato (VG / N)
vegan goat cheese, pecan, balsamic
7

Shrimp Cocktail (GF / DF)
lemon, cocktail sauce
9

Mediterranean Meatballs (GF)
lamb, beef, tzatziki
9

Smoked Salmon
dill creme fraiche, house pickles, caper, rye toast
7

Blackened Steak Canape
horseradish creme
7

Mediterranean (VE)
crudité, hummus, feta, toasted pita
7

Marinated Grilled Vegetables (VG / GF)
grilled and chilled, tomato vinaigrette
6

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Stuffed Mushroom Caps

- goat cheese & roasted red pepper (VE / GF)
- parmesan, ricotta, basil, prosciutto (GF)
- pesto (VG / GF / N)

7

Cucumber & Rye (VE)

dill creme, caper, pickled onion

6

Balsamic Mushroom Crostini (VE)

roasted red pepper goat cheese

6

Caprese Toasts (VE)

fresh tomato, mozzarella & basil, balsamic reduction

6

Berry & Gorgonzola Toasts (VE)

berry compote, gorgonzola, balsamic

7

Ahi Wonton

wasabi aioli, crushed wasabi peas

8

Antipasto Skewer (GF)

gouda, salami, kalamata, cornichon, tomato

7

Sliders

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

(VE) **OR**

- turkey, gruyere, avocado, aioli
- bbq brisket, slaw, housemade bbq sauce

(min 50 pieces)

- pulled pork, slaw, housemade bbq sauce

(min 50 pieces)

5/ea

Petite Baguette Sandwiches

- brie & prosciutto **OR**

- turkey & gruyere **OR**

- rainbow (VE)

8



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CATERING MENU

Grazing Tables

priced per person

minimum order of 25 servings per table

18 per person

Traditional (N)

assorted meats, cheeses, spreads, hummus, 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 with tomato vinaigrette, 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 15 per item

side salad serving available 6

Farmers Market Salad (VG / GF)

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

12

Garden & Goat Salad (VE / GF / N)

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

12

Black Kale Caesar

house-made croutons, breadcrumbs, parmesan, caesar dressing

12

add to any salad

grilled chicken (GF) or *falafel* (VG)

+6

salmon (GF) *shrimp* (GF)

+9

+8

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Side Salads

priced per person
available buffet style or individually boxed
minimum order of 15 per item

French Potato Salad (VE / DF / GF)

celery, dill

3

Arugula Salad (VG / GF)

pickled onion, radish, lemon vinaigrette

4

Pasta Salad (VE)

seasonal vegetables, feta

3

Quinoa Salad (VG / GF)

seasonal vegetables

3

Slaw (VG / GF)

3



Locally Inspired Fare

priced per person
available buffet style
minimum order of 25 per entree

BBQ Tacos (DF)

flour tortillas, cabbage slaw, housemade bbq sauce

Select 1: pulled pork / brisket

2 per serving

12

Smoked Plate

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

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

add second meat +12pp

32

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

35

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Stations

minimum order of 25 per item

add an arugula side salad to any station +2

Mac & Cheese Station

panko, broccoli florets, mushrooms, tomato, aged cheddar, parmesan, chives, bacon, chicken, hot sauce
20



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

23

Hot Sandwich Station

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

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

20

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

19

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

23

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Boxed Lunch

priced per person

minimum order of 15 / individually boxed

gluten free bread available upon request +1



Lunch Bag

sandwich, chips, cookie

16

Lunch Box

sandwich, seasonal salad, cookie

19

Complete Lunch Box

sandwich, chips, seasonal salad, cookie,
bottled water

22

Sandwich options:

All served on fresh baguette

- **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)
 - **italian bistro**
arugula, cornichon, aioli, grain mustard, cured meats, giardiniera, provolone
- +2

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Chef Suggested Entrees

priced per person

available buffet style or plated +5

minimum order of 25 per entree

all entrees served with arugula salad

+2 *specialty salad*

Oven Roasted Turkey (GF)

garlic & rosemary smashed red potatoes, glazed top
carrots, pan jus

22

Nonna's Pasta

penne pasta, bolognese, parmesan

21

Lemon Sage Chicken (GF)

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

25

Eggplant Napoleon (VE)

herbed ricotta, marinara, seasonal vegetable

22

Harissa Tofu (VG / N)

roasted sweet potato, cashews, seasonal vegetable

23

Seasonal Whitefish (GF)

white bean & pepper succotash, red pepper coulis,
avocado mousse, seasonal vegetable

MP

Dirty Rice with Sausage & Smoked Chicken (GF)

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

25

Shrimp & Grits (GF)

creole butter, mushrooms, bacon

23

Coconut Curry (VG / GF)

jackfruit, broccoli, grilled peppers & onions, rice

22

Salmon (GF)

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

29

Roasted Pork Loin (GF)

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

27

Coq au vin (GF)

mushroom, carrots, onion, bacon, whipped potato,
haricot vert

28

Braised Short Ribs (GF)

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

33

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CATERING MENU

Customized Entrees

priced per person

available buffet style or plated +5

minimum order of 25 per item

all entrees served with arugula salad

+2 specialty salad

Chicken Breast

8 ounces, roasted or blackened (GF)

23

lemon beurre blanc (GF) +1

herb feta stuffed (GF) +2

prosciutto, ricotta, basil, parmesan (GF) +3

bacon marmalade (GF) +2

Salmon

6 ounces, seared or blackened (GF)

26

lemon beurre blanc (GF) +1

honey dijon-pistachio crusted (N / GF) +3

soy ginger glazed +2

pesto encrusted (N / GF) +2

Seasonal Whitefish

6 ounces, seared or blackened (GF)

MP

lemon beurre blanc (GF) +1

soy ginger glazed +3

red pepper coulis (GF) +1

pesto encrusted (GF / N) +2

prosciutto, ricotta, basil, parmesan (GF) +3

Pork Loin

8 ounces, roasted (GF)

25

cherry maple balsamic glaze (GF) +2

spinach, mushroom, prosciutto (GF) +3

bacon marmalade (GF) +2

Sirloin

8 ounces, roasted (GF)

33

au poivre (GF) +2

pepper cream sauce (GF) +2

blue cheese cream sauce (GF) +3

mushroom, onion, cabernet reduction (GF) +3

add shrimp (3) (GF) +7

Prime Rib

10 ounces, roasted, au jus* (GF)

35

horseradish cream (GF) +2

mushroom, onion, cabernet reduction (GF) +3

Combination Plates

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

***ask your catering coordinator for pricing details**

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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*

List A:

haricot vert (GF / VG)
glazed top carrots (GF / VG) +2
asparagus (GF / VG) +2
broccoli (GF / VG)
zucchini & squash (GF / VG)
roasted peppers & onions (GF / VG)
marinated grilled vegetables (GF / VG) +2
italian vegetable mix (GF / VG) +2
bacon brussels sprouts (GF) +2

Custom Menus

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

Chef Carving Stations

Tenderloin / Prime Rib / Pork Loin / Brisket
with two sides & salad

***ask your catering coordinator for pricing details and staffing requirements**

List B:

whipped potato (GF / VE)
boursin whipped potato (GF / VE) +2
truffle crushed potato (GF / VE) +2
rosemary & chive crushed potato (GF / VE) +2
cheddar mashed (GF / VE) +2
whipped sweet potato (GF / VE) +1
roasted sweet potato (GF / VG) +1
roasted baby red potato (GF / VG)
warm fingerling potato salad (GF / VG) +1
honey cajun potato (GF / VE)
spinach & tomato risotto (GF / VE) +3
white bean succotash (GF / VE) +3
garlic chive couscous (VG) +2
warm grains (GF / VG) +2
cilantro rice (GF / VG)
black rice (GF / VG) +1
mac & cheese (VE) +4



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Brunch Platters

priced per person

minimum order of 15 per item



Pastry Assortment (VE/N)

4

Parker House Rolls

2 rolls per order

- ham & gruyere **OR**
- spinach ricotta (VE)

5

Croissant (VE)

warm berry compote, whipped butter, whipped cream

7

Housemade Granola (VE/N)

berries, honey, yogurt

5

Breakfast Tacos

Served with housemade hot sauce

2 tacos per serving

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

8



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Marinated Grilled Vegetables (VG / GF)

grilled & chilled, tomato vinaigrette

6

Southwest Tofu Scramble (VG / GF)

tomato, poblano pepper, onion, corn, black beans,
corn tortillas

9

Charcuterie Board (DF)

cornichon, olives, mustard, crostini

10

Cheese Board (VE / N)

assortment, jam, crostini

9



Quiche (Serves 8)

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

88

Bagels & Lox

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

1 bagel per serving

13

Frittata (GF)

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

7

Scrambled Eggs (GF / DF / VE)

4

Breakfast Sausage (GF / DF)

4

Jalapeno Cheddar Sausage (GF)

6

Bacon (GF / DF)

4

Seasonal Fruit (VG / GF)

5

Breakfast Potatoes (VG / GF)

3

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Dessert

individual Desserts

minimum order of 15 per item

Chocolate Chip Cookie (VE)

3

Vegan Cookie (VG)

3

Chef's Mini Dessert (VE/N)

5

Mini Flourless Chocolate Cake (VE/GF)

4

Pecan Bars (VE/N)

5

Cheesecake Bars (VE)

- strawberry OR

- raspberry OR

- turtle

5

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 and chefs 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. Bartending services available for \$25 per hour per bartender, with Hank's Catering providing alcohol, and \$50 per hour for events where the client provides the alcohol. 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 9% 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 \$500**. Delivery charges are based upon distance from our kitchen.

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.

Confirmations & Cancellations

PICK-UP & DELIVERY ORDERS

All orders must be confirmed 72 hours in advance. 8% disposable packaging fee and 9% 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. **\$500 minimum order.**

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 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 9%

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coordination fee and 20% service charge added to all staffed events. 25% deposit required at signing of event contract.

\$1000 food and beverage minimum for staffed events.

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. 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.



Rentals

Traditional Place Setting – includes fork, knife, spoon (if applicable), salad plate, dinner plate, water glass.

7 per setting

Traditional Appetizer/Dessert Setting includes fork, appetizer plate, paper cocktail napkin.

3 per setting

Disposable Place Setting – includes biodegradable fork, knife, spoon (if applicable), napkin, plate, plastic cup.

8% added to food and beverage total.

Bar Set-up – includes disposable glassware, straws, cocktail napkins, soda mixers, lemons & limes.

5 per person

Additional bar services and rentals available upon request. Staffing fees apply.

Payment

Final payment, in full, is due five (5) days prior to the event. We accept payment via credit card over the phone, business check, online payment portal, or through our credit card authorization form. A 3.65% credit card processing fee will be charged for online payments. Deposits are applied to the final bill. When submitting a deposit, please arrange final payment details.

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