

Hank's

CATERING MENU

Appetizers

priced per person
20 per item minimum

Traditional Grazing Table (N)

25 serving minimum

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

18

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

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)

8

Stuffed Mushroom Caps

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

- parmesan, ricotta, basil, prosciutto (GF)

- pesto (VG / GF / N)

7

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, balsamic, pecan

7

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Locally Inspired Fare

priced per person

available buffet style

minimum order of 20 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, bacon mac & cheese, slaw, 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



CATERING MENU

Stations

minimum order of 20 per item

add side arugula 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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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

6

Garden & Goat Salad (VE / GF / N)

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

6

Black Kale Caesar

house-made croutons, breadcrumbs, parmesan,
caesar dressing

6

Arugula Salad (VG / GF)

pickled onion, radish, lemon vinaigrette

4

Pasta Salad (VE)

seasonal vegetables, feta

3

Quinoa Salad (VG / GF)

seasonal vegetables

3

French Potato Salad (VE / DF / GF)

celery, dill

3

Slaw (VG / GF)

3



Hank's

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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

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

Salmon

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

29

Roasted Pork Loin (GF)

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

27

Braised Short Ribs (GF)

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

33

Dirty Rice with Sausage & Smoked Chicken (GF)

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

25



CATERING MENU

Brunch

priced per person
available buffet style or plated +5
minimum order of 15 per item

Pastry Assortment (VE/N)

4

Frittata (GF)

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

7

Breakfast Tacos

Served with housemade hot sauce

2 tacos per serving

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

8

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

13

Housemade Granola (VE/N)

berries, honey, yogurt

5

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



CATERING MENU

Dessert

individual Desserts
minimum order of 15 per item

Chocolate Chip Cookie (VE)

3

Vegan Cookie (VG)

3

Cheesecake Bars (VE)

- strawberry **OR**

- raspberry **OR**

- turtle

5

Chef's Mini Dessert (VE/N)

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

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.