



HANK'S CATERING

HANKSAUSTIN.COM
(512) 609-8077

From office lunches and corporate events to family celebrations, we provide catering perfect for groups of all types and sizes.

All food comes ready-to-serve in disposable containers, ideal for buffet service. We include serving utensils, plates, plastic-ware, napkins and labels with dietary notations.

HOW TO ORDER

Send your request to catering@hanksaustin.com or call (512) 609-8075. Be sure to include:

- The date and time of your event
- Your selected menu items and quantity of each item
- How many people you're feeding
- Whether you're picking up or need it delivered
- The address for the delivery, if applicable

Our catering team will reply promptly. Your order is only placed once it's confirmed by our team.

POLICIES

We deliver 7 days a week and require a minimum order of \$300. Delivery charges are based upon distance from our kitchen. All orders must be **confirmed** 48 hours in advance. 8% disposable packaging and 3% coordination charges added to all orders.

Changes and cancellations must be made at least 48 hours in advance of scheduled pick-up or delivery time for full refund. Please contact our catering team directly for any changes or cancellations at catering@hanksaustin.com or call (512) 609-8075.



5811 Berkman Drive Austin, Texas 78723

BREAKFAST

Small (serves 10-15) | Large (serves 20-25)

	SMALL/LARGE
PASTRY ASSORTMENT morning buns, kolaches, donuts and muffins (VE) (N)	75/120
HOUSEMADE GRANOLA seasonal fruit, local honey, yogurt (VE) (N)	75/120
CHIA SEED PUDDING seasonal fruit, almond milk (VG) (GF) (N)	75/120
HOUSE CURED SALMON BOARD bagels, whipped cream cheese, tomato, red onion and capers	90/150
CRISPY RICE mint, cilantro, scallions, ginger, egg, hot sauce (VE) (GF) (DF)	90/150
BREAKFAST TACOS – avocado migas (VE) – bacon, egg and cheese	90/150
QUICHE – bacon, gruyère, caramelized onions – spinach, tomato, feta (VE)	64/EA.
SMOKED SAUSAGE (GF) (DF)	45/75
BREAKFAST POTATOES (VG) (GF) (DF)	30/50
SEASONAL FRUIT (VG) (GF) (DF)	75/120

(VE) vegetarian (GF) gluten free (N) contains nuts
(VG) vegan (DF) dairy free

BOXED LUNCH

Minimum of 10 boxes

LUNCH BAG sandwich, potato chips, cookie, napkin	15/EA.
LUNCH BOX sandwich, seasonal salad, cookie, plastic-ware, napkin	18/EA.
COMPLETE LUNCH BOX sandwich, potato chips, seasonal salad, cookie, bottled water plastic-ware, napkin	20/EA.
SANDWICH OPTIONS FOR LUNCHES served on fresh baked baguette	
– BRIE & PROSCIUTTO arugula, cornichon, aioli, mustard	
– TURKEY & GRUYÈRE avocado, red onion, arugula, aioli, grain mustard	
– HUMMUS & ROASTED BEET arugula, whipped goat cheese (VG)	

SIDES

Small (serves 10-15) | Large (serves 20-25)

	SMALL/LARGE
QUINOA SALAD seasonal vegetables (VG) (GF)	45/75
POTATO SALAD celery, dill (VE) (GF)	45/75
GRILLED CORN OFF THE COB paprika aioli, feta, cilantro (VE) (GF)	45/75
SUGAR SNAP PEAS bacon, sofrito, mint (GF)	45/75
ARUGULA SALAD lemon vinaigrette, parmesan (VE) (GF)	45/75
FUSILLI PASTA SALAD seasonal vegetables (VE)	45/75

PARTY PLATTERS

Small (serves 10-15) | Large (serves 20-25)

SMALL/LARGE

CHARCUTERIE BOARD

cornichon, olives, mustard, crostini (DF) (N)

125/200

CHEESE BOARD

accoutrement, jam, crostini (VE) (N)

125/200

CHILI GARLIC SHRIMP SKEWER

105/175

BRAISED MEATBALLS

tomato sauce, parmesan

105/175

SHRIMP COCKTAIL (GF) (DF)

125/200

SMOKED SALMON DIP & CROSTINI

105/175

PARKER HOUSE ROLLS

— pulled pork
— spinach ricotta (VE)

75/125

SLIDERS

— beef tenderloin, horseradish creme fraiche, butter roll
— brined fried chicken, hot honey, butter roll

90/150

PETITE BAGUETTE SANDWICHES

— brie & prosciutto
— turkey & gruyère
— hummus & roasted beet (VG)

105/175

ENTRÉE PLATTERS

Small (serves 10-15) | Large (serves 20-25)

GREEN GODDESS SALAD

super greens, seasonal vegetables, toasted pepitas, vegan green goddess dressing, everything bagel seasoning (VG) (GF) (N)

120/200

CHOPPED BLACK KALE SALAD

lemon vinaigrette, parmesan, toasted breadcrumbs (VE)

120/200

GARDEN & GOAT SALAD

super greens, goat cheese, avocado, golden beets, candied pecans, red onion, herb vinaigrette (VE) (GF) (N)

120/200

+ ADD GRILLED CHICKEN 60/100 (GF) + ADD FALAFEL 60/100 (VG)

BAGUETTE SANDWICHES

— brie & prosciutto — turkey & gruyère — hummus & roasted beet (VG)

120/200

CRISPY RICE

mint, cilantro, scallions, ginger, cucumber, hot sauce (VG) (GF)

120/200

+ ADD CRISPY SAUSAGE 45/75 (GF) + ADD FALAFEL 45/75 (VG)

JALAPEÑO CHEDDAR SAUSAGE

sauerkraut, grain mustard, brioche bun

105/175

PICNIC FRIED CHICKEN

hot honey (DF)

150/250

MEDITERRANEAN

crudite, hummus, feta, fried cauliflower and toasted pita (VE)

105/175

+ ADD LAMB KOFTA 75/125 (DF) + ADD GRILLED CHICKEN 60/100 (GF) (DF)

+ ADD FALAFEL 60/100 (VG)

BAKED POTATO BAR 90/150

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

WARM GRAIN BOWL 120/200

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

+ ADD LAMB KOFTA 75/125 (DF) + ADD GRILLED CHICKEN 60/100 (GF) (DF)

+ ADD FALAFEL 60/100 (VG)

DESSERT

Small (serves 10-15) | Large (serves 20-25)

SMALL/LARGE

MINI LIME TART (VE)

60/100

MINI FLOURLESS CHOCOLATE CAKE (VE)

60/100

CHOCOLATE CHIP COOKIE (VE)

45/75

VEGAN SEEDED COOKIE (VG) (GF)

45/75

CHANTILLY CAKE (VE)

— 9" round cake (serves 8-16)

75

— sheet cake (serves 40-50)

250

BEVERAGES

Price per gallon (serves 8-10)

COFFEE SERVICE

includes paper cups, stirrers, sweeteners and cream

32

TEA SERVICE

includes paper cups, stirrers, honey, milk and lemons

36

ORANGE JUICE

includes plastic cups

28

LEMONADE

includes plastic cups

28

ICED TEA

includes plastic cups, sweetener and lemons

25

AQUA PANNA

2/EA.

WATERLOO ASSORTED SPARKLING WATER

3/EA.

ASSORTED CANNED SODAS

Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper

3/EA.

(VE) vegetarian (GF) gluten free (N) contains nuts

(VG) vegan (DF) dairy free