

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. 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.

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. \$300 minimum



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Appetizer Platters

priced per person / minimum order of 15



Charcuterie Board (DF)

cornichon, olives, mustard, crostini

9

Cheese Board (VE / N)

assortment, jam, crostini

8

Charcuterie and Cheese Bamboo Cones

11

Grazing Table (N) - *minimum order 25*

assorted meats, cheeses, spreads, 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

7

Blackened Steak Canape

horseradish creme

7

Mediterranean (VE)

crudité, hummus, feta, toasted pita

7

Baked Figs (VE / N / GF)

goat cheese, walnuts, honey, sage

7

Stuffed Mushroom Caps

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

- parmesan, ricotta, basil, prosciutto (GF)

7

VE – VEGETARIAN VG – VEGAN N – CONTAINS NUTS GF – GLUTEN FREE DF – DAIRY FREE

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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 steak, horseradish creme fraiche **OR**

-balsamic mushroom, roasted red pepper goat cheese

(VE) **OR**

-turkey, gruyere, avocado, aioli

5/ea

Marinated Grilled Vegetables (VG / GF)

grilled and chilled, tomato vinaigrette

6



Shrimp & Grits (GF)

creole butter, mushrooms, bacon

9

Petite Baguette Sandwiches

- brie & prosciutto **OR**

- turkey & gruyere **OR**

- rainbow (VE)

8

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Lunch Entrees

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

Warm Grain Bowl (VE / GF)

brown rice, black rice, quinoa, kale, red bell pepper,
napa cabbage, feta, seasonal roasted vegetables,
served with jalapeno avocado dressing and miso
vinaigrette
12

Pesto Rice Bowl (VE / GF / N)

kale, lemon, feta, avocado
15

add to any bowl

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

+5

salmon (GF) *shrimp* (GF)

+9

+7

Blackened Steak Sandwich

sliced & chilled steak, gruyere, arugula, horseradish
aioli, baguette, fusilli pasta salad
19

Italian Bistro Sandwich

arugula, cornichon, aioli, grain mustard, cured meats,
giardiniera, provolone, arugula salad
18

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, avocado, golden
beets, candied pecans, red onion, herb
vinaigrette
12

Black Kale Caesar

house-made croutons, breadcrumbs, parmesan,
caesar dressing
12

add to any salad

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

+5

salmon (GF) *shrimp* (GF)

+9

+7

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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

Fusilli Pasta Salad (VE)

seasonal vegetables, feta

3

Quinoa Salad (VG / GF)

seasonal vegetables

3



Lunch Stations

19 per person
minimum order of 15 per item
add side salad to any station +2

Mac & Cheese Station

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

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

Hot Sandwich Station

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

Select 1: burgers / chicken / portobello caps (VE)

Salad Station

super greens, arugula, chicken, turkey, bacon,
pickled red onion, bell peppers, cucumber,
seasonal grilled vegetables, olives, roasted beets,
carrots, mushrooms, broccoli florets, red onion,
tomatoes, cheddar, parmesan, feta, croutons,
green goddess dressing, lemon vinaigrette,
caesar dressing

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Boxed Lunch

priced per person

minimum order of 15 / individually boxed

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
- **rainbow**
arugula, marinated and roasted vegetables,
hummus, feta (VE)

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Chef Suggested Entrees

priced per person

minimum order of 25 per entree

available buffet style or plated

all entrees served with arugula salad

+2 for specialty salad

Oven Roasted Turkey (GF)

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

22

Nonna's Pasta

penne pasta, bolognese

20

Lemon Sage Chicken (GF)

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

25

Eggplant Napoleon (VE / GF)

herbed ricotta, marinara

22

Seasonal Whitefish (GF)

white bean & pepper succotash, seasonal
vegetable

MP

Mediterranean Tofu (VG / N)

harissa chili sauce, pearl couscous, lemon,
pistachio

22

Coconut Curry (VG / GF)

jackfruit, broccoli, sliced grilled peppers &
onions, rice

22

Salmon (GF / N)

wilted kale, white beans, sundried tomato,
pesto

29

Roasted Pork Loin (GF)

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

27

Bacon Marmalade Chicken (GF)

tomato & spinach risotto

27

Braised Short Ribs (GF)

polenta, brandied mushroom & caramelized
onion sauce, top carrots

32

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Customized Entrees

priced per person
available buffet style or plated
minimum order of 25 per item
all entrees served with arugula salad
+2 for 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 stuffed (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

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

pesto encrusted (GF / N) +2

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)

32

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)

**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

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
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)
polenta (GF / VE) +2
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)
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

Housemade Granola (VE / N)

berries, honey, yogurt

Individual or buffet style

5

Hank's Breakfast Sandwich

fried egg, gruyere, bacon, aioli, brioche

9

Breakfast Tacos

Served with housemade hot sauce

2 tacos per serving

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

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

9

Cheese Board (VE / N)

assortment, jam, crostini

8



Quiche (Serves 8)

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

64

Bagels & Lox

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

1 bagel per serving

13

Frittata (GF)

- bacon, cheddar **OR**
- seasonal vegetable, feta (VE)

7

Scrambled Eggs (GF / DF / VE)

4

Smoked Sausage (GF / DF)

4

Bacon (GF / DF)

4

Seasonal Fruit (VG / GF)

4

Breakfast Potatoes (VG / GF)

3

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Dessert

individual Desserts
minimum order of 15 per item

Chocolate Chip Cookie (VE)

3

Vegan Seeded Cookie (VG)

3

Assorted Mini Desserts (VE / N)

4

Mini Flourless Chocolate Cake (VE / GF)

4

Mini Lemon Cake (VE)

4

Cheesecake Bars (VE)

- strawberry OR

- raspberry OR

- turtle

4

Chantilly Cake (VE, N)

72 hour notice required, based on availability

9" Round Cake (serves 16)

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, 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 7% 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 \$300. Delivery charges are based upon distance from our kitchen.

Rush Orders

Events booking within seven (7) days - four (4) days prior to 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 deposit is submitted.

Confirmations & Cancellations

PICK-UP & DELIVERY ORDERS

All orders must be confirmed 72 hours in advance. 8% disposable packaging fee and 7% 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.

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 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 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. There is a 7% coordination fee and 20% service charge added to all staffed events. 25% deposit required at signing of event contract.

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

Table Linens – available upon request, *rental fees apply*

Bar Set-up – includes disposable glassware, straws, cocktail napkins, straws, soda mixers and garnish. *5 per person*

Additional bar services 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, our 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.

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