

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.

All food either comes individually boxed, in disposable containers, or buffet style platters, all labeled with dietary notations. 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, ready to eat – just grab and go!

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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

Creme fraiche, 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

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

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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

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

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Entree Salads

Available buffet style or individually boxed.
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Green Goddess Salad (VG / GF / N)
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

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

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 (VE/GF/DF)

30 / 50

Smoked Sausage (GF/DF)

45 / 75

Seasonal Fruit (VE/GF/DF)

75 / 120



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Dessert

Individual Desserts

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

Confirmations & Cancellations

All orders under 100 guests must be confirmed 48 hours in advance. Changes and cancellations must be made at least 48 hours in advance of scheduled event for full refund.

Events for 100 guests or more, we require changes and confirmation one week prior to event. Cancellation must be at least one week prior for full refund.

Rentals/Place Settings

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

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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*

Table Linens – available upon request

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

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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Thanks! We look forward to serving you.

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