



TIER 1 CATERING MENU

PARTY TRAYS

Small- serves 12-15/ large- serves 20-25

Cold

FRESH VEGETABLE TRAY with ranch dipping sauce \$25/\$40

MEAT & CHEESE TRAY Assorted cheeses and deli meats, pickles, mustards, and rolls \$45/\$80

CHIPS & GUACAMOLE Crispy tortilla chips, guacamole, and salsa \$25/\$40

FRESH SEASONAL FRUIT PLATTER \$35/\$50

Hot

MINI BURGERS American cheese, onion, and pickle \$16/\$30

RUFUS SLIDER Roast beef, turkey, ham, cheddar, provolone, lettuce, mustard, jalapeño mayo, and gravy \$18/\$35

CLUBHOUSE SLIDER Turkey, swiss, bacon, lettuce, tomato, and mayo \$18/\$35

BELGIAN-STYLE SALTED PRETZELS with honey mustard and beer cheese sauce \$30/\$45

FRIED CHEESE CURDS with ranch \$25/\$40


CHICKEN STRIPS with honey mustard, bbq and ranch \$40/\$55

BUTTERMILK FRIED PICKLES with hanks sauce \$30/\$45

CAJUN SHRIMP & SAUSAGE Peppers and onions, spicy mustard, pickles, and toasted sourdough \$45/\$65

BBQ MEATBALLS \$30/\$45

CRISPY CHICKEN WINGS with blue cheese & ranch dressing & celery sticks \$45/\$65

 Choose house buffalo, bbq, teriyaki, sweet chili, cajun dry rub

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BUFFET STYLE

Priced per person (min 20 ppl)

HOT DOG BAR \$7

All beef dogs with plain buns, ketchup, mustard & pickle relish

HANKS POLISH DAWG BAR \$10

Polish dawgs, buns, ketchup, mustard, pickle relish, onion, cheese sauce, peppers and onion mix, chili

FRENCH FRY BAR \$8

Crispy crinkle cut fries, beef gravy, beer cheese sauce, chili, chopped bacon, green onion, and hanks sauce

BURGER BUFFET \$14

Seared 1/3# burgers, american cheese and condiments, brioche buns, coleslaw, potato chips

NACHO/TACO BAR \$10

Chipotle chicken and seasoned ground beef. Flour tortillas and tortilla chips, diced tomato, salsa, sour cream, guacamole, sliced jalapeños, diced onion, chopped cilantro, cheese mix, shredded lettuce, and lime wedges

PICNIC LUNCH \$10

Sliced ham, turkey and roast beef, buns, sliced american and swiss cheese, mayo, mustard, pickles, coleslaw, kettle chips

PASTA BUFFETS

\$18 per person, includes choice of salad:

Salad

CAESAR

Fresh romaine lettuce, dressing, shaved parmesan cheese, and croutons

GARDEN SALAD

Chopped romaine, tomatoes, cucumbers, red onions, croutons and choice of dressing

Pasta

Served with warm garlic bread and parmesan cheese

SPAGHETTI MARINARA

Add meatballs \$1.50pp

MAC N CHEESE

Elbow macaroni with creamy cheese sauce.

Add chicken \$1.50pp / shrimp \$3pp

CREAMY CAJUN FETTUCCINI

Spicy sausage, peppers & onions in a creamy cajun sauce.

Add chicken \$1.50pp / shrimp \$3pp

SPAGHETTI WITH CREAMY PESTO

Fresh tomatoes, basil
Add chicken \$1.50pp / shrimp \$3pp

DESSERTS

Priced per piece

CUPCAKES

Chocolate or vanilla with buttercream icing \$2.95

COOKIES

Chocolate chip cookies, oatmeal raisin, peanut butter \$1.25

CHOCOLATE CAKE SLICE \$2.50

BROWNIE/BLONDIE BAR \$1.75




TIER 2 CATERING MENU

APPETIZERS

Serve 20pp

WINGS \$55

Served with choice of sauce, celery and carrots.

 Choose house buffalo, bbq, teriyaki, sweet chili, cajun dry rub

CAPREESE SKEWERS \$45

Tomato, basil, fresh mozz, and balsamic

GRILLED VEGETABLE PLATTER \$45

Peppers, zucchini, mushrooms, onions, artichoke

SHRIMP COCKTAIL \$80

Chilled shrimp, cocktail sauce

TUNA POKE TOSTADA \$95

Ahi tuna, mango crème

MEAT & CHEESE PLATTER \$65

Assorted meat and cheeses

RELISH TRAY \$35

Assorted pickles and vegetable

BRUSCHETTA & HERB GOAT CHEESE CROSTINI \$65

ROAST BEEF CROSTINI \$65

Roast beef, horseradish sauce

PORK BELLY CROSTINI \$65

Maple glaze, peach chutney

HUMMUS PLATTER \$45

Garlic hummus, pita, veggies

CRAB CAKES \$75

House tartar, lemon

ENTREES

Serves 20pp

HONEY PEPPERCORN SALMON \$190

Pickled onions and lemon butter

CAJUN CHICKEN & SAUSAGE JAMBALAYA \$165

White rice

SPAGHETTI & MEATBALLS \$165

Red sauce, parmesan, grilled bread

CREAMY PORTABELLA & SPINACH PASTA \$145

Bowtie pasta, parmesan

BUTTERNUT SQUASH RISOTTO \$145

Squash, sage, parmesan

CAJUN WALLEYE \$210

Broiled walleye with cajun seasoning and lemon butter.

CRAB + BACON MAC & CHEESE \$185

Creamy mac w/ crab, bacon, tomato, peas, and toasted bread crumbs

BRUSCHETTA CHICKEN \$165

Grilled chicken breast, tomato bruschetta, balsamic glaze.

CHICKEN OR EGGPLANT PARMESAN \$165

Herb breaded, red sauce, 5 cheese.

SOUTHERN FRIED CHICKEN \$165

Crispy fried chicken.

BBQ BEEF BRISKET \$215

Smoked beef brisket, bbq sauce

GRILLED BEEF MEDALLIONS \$265

Grilled mushrooms and onions

PRIME RIB \$265

Au jus

BBQ RIBS \$265

Baby back pork ribs with our house rub.

ROASTED PORK LOIN \$225

Fennel and orange

PORCHETTA \$240

Herb and garlic

SIDES

Serves 20pp

CRISPY BRUSSELS SPROUTS \$100

Balsamic, blue cheese, sweet peppers

GRILLED ASPARAGUS \$100

Garlic and Lemon

ROASTED GARLIC RED POTATOES \$60

MASHED POTATOES \$60

SPAGHETTI & RED OR WHITE SAUCE \$80

CREAMY CORN POLENTA \$65

FRENCH FRIES \$35

RICE PILAF \$40

CAESAR SALAD \$60

HOUSE SALAD \$60

COLE SLAW \$35

POTATO SALAD \$35

DESSERTS

CHEESE CAKE \$65

FRUIT TRAY \$45

CHOCOLATE CAKE \$65

ASSORTED COOKIES \$45

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TIER 3 CATERING MENU

FAMILY STYLE PLATTERS BUFFET DINNER

Minimum 20 guests • Priced Per Platter • Small - Serves 12-15 / Large - Serves 20-25

BUTLER PASSED OR STATIONARY HORS D'OEUVRES

Priced per individual serving

MINI CRAB TOSTADAS \$2.50

SHRIMP CEVICHE CILANTRO & AVOCADO \$2

Endive cups, tuna, fingerling potato,
basil, white beans \$2.50

CROQUETTES

Chorizo sausage & mahon cheese \$2

SAFFRON DEVEILED EGGS \$2

ALBONDIGAS (spanish meatballs) \$2

ANCHO BBQ SHORT RIBS \$2

WINGS GUAJILLO

bleu cheese dressing \$1.50

GARLIC SHRIMP PIL PIL \$2

Skewer

PANCETTA WRAPPED PEACH SKEWERS

With balsamic \$2

CHICKEN SKEWERS \$2

SAUSAGE & SHRIMP SKEWERS \$2

CAPRESE SKEWERS \$2

Mini taco

GRILLED FLANK STEAK \$2

SHRIMP \$2.50

SPICY CHORIZO \$2

CHIPOTLE CHICKEN \$2

Crostini

TAPANADE CROSTINI Capers, roasted
tomato, olive, hard egg \$1.50

SERRANO HAM & FIG CROSTINI \$1.50

GRILLED FLANK STEAK

Peppers, and goat cheese crostini \$2

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Salad Platters

GARDEN SALAD

Mixed greens, pear tomatoes, pickled
red onion, radishes, green goddess
\$55/\$75

HANKS WEDGE ICEBERG

Pear tomatoes, shaved celery, red
onions, hard boiled egg, bacon lardons,
bleu cheese dressing \$55/\$75

CAESAR SALAD

Romaine, egg, parmesan,
Grilled garlic croutons \$55/\$75

CRANBERRY & TOASTED ALMOND SPINACH SALAD

with toasted sesame seed vinaigrette
and feta cheese: \$55/\$75

Cold Platters

ARTISAN CHEESE PLATTER

with dried fruit compote & lavish
crackers \$75/\$125

VEGETABLE CRUDITÉ

with green goddess dipping sauce
\$55/\$75

ROASTED VEGETABLES

Seasonal vegetables with olive pesto
& balsamic \$55/\$75

CHARCUTERIE PLATTER

Daily selections of sausages, jamon
ham, cured meats, pickled onions,
mustard & grilled bread \$80/\$135

Chef-Carved Meats

Includes miniature breads & butter.

HERB ROASTED BEEF TENDERLOIN

with creamy horseradish sauce \$325

ROAST PORK LOIN

with apple compote \$225

WHOLE ROASTED ANCHO RUBBED

TURKEY BREAST \$225

Seafood

Includes miniature breads & butter.

CHEF'S MARKET SEAFOOD SPECIAL

Paella, spanish rice, mussels,
clams, chorizo, shrimp, peppers,
white fish \$300

BATTER FRIED WALLEYE

Pickled shallot and preserved
lemon remoulade \$250

VEGETABLE SIDES \$75

CHARRED CAULIFLOWER

BROCCOLI WITH LEMON BUTTER

CARAMELIZED BRUSSELS SPROUTS

GRILLED ASPARAGUS

FRESH SEASONAL VEGETABLE

SEASONAL SUCCOTASH

STARCH SIDES \$75

HARVEST WILD RICE MEDLEY

BAKED POTATOES

with sour cream butter

WHIPPED POTATOES

SWEET CORN MASH

PAPAS & SOFRITO

DIRTY RICE



TIER 3 CATERING MENU

PLATED DINNERS

For 15 or more guests • Priced per person

APPETIZERS

For the table or plated apps

SMOKED BUFFALO WINGS

Dry spice or Nashville hot with Roquefort cheese sauce \$12.50

MARYLAND CRAB CAKES

Lemon, house tartar sauce & harissa oil \$14

PEI MUSSELS

Shallots, lime, chorizo \$12

JUMBO SHRIMP COCKTAIL

Lemon, horseradish sauce \$9.50

MANCHEGO & CHORIZO STUFFED MUSHROOM

\$8.50

ROASTED CAULIFLOWER

with saffron aioli \$7

SHRIMP PIL PIL

\$11

MARINATED OLIVES

\$6

DESSERT

\$5

CHOCOLATE FUDGE CAKE

SEASONAL CHEESE CAKE

STRAWBERRY SHORTCAKE

SEASONAL ICE CREAMS & SORBET

SALADS & SOUP

GARDEN SALAD

Mixed greens, pear tomatoes, pickled red onion, radishes, green goddess \$5.50

CAESAR ROMAINE

Egg, parmesan, grilled garlic croutons \$6.50

GRANADA WEDGE

Pear tomatoes, shaved celery, red onions, hard boiled egg, bacon lardons, bleu cheese dressing \$6.50

CRANBERRY & TOASTED ALMOND SPINACH SALAD

With toasted sesame seed vinaigrette and feta cheese \$6.50

Soup \$2.50

CHEF'S SOUP OF THE DAY

MAIN COURSES

Seafood

HERB CRUSTED WALLEYE

Served with wild rice medley, grilled asparagus and house tartar sauce \$18

GRILLED SALMON

Served with charred cauliflower, preserved lemon, and charmoula \$20

GARLIC PRAWNS

Whipped potatoes, tomato pistou \$23

CHEF'S MARKET FISH OF THE DAY

Meat & Poultry Entrees

CHICKEN

Stuffed with chorizo, sweet corn mash, charred pepper slaw \$16

NY STRIP

Roasted garlic mashed potatoes, spanish peperonata \$28

BRAISED SHORT RIBS

Caramelized brussels sprouts, whipped jersey sweet potatoes \$25

GRILLED HARISSA LAMB CHOPS

Roasted potatoes, mint and garlic sweet peas \$28

WALNUT CRUSTED PORK TENDERLOIN

Apple and strawberry slaw, sweet potato puree \$22

THE EXECUTIVE

6oz beef filet, lobster tail, baked potato, asparagus \$34

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