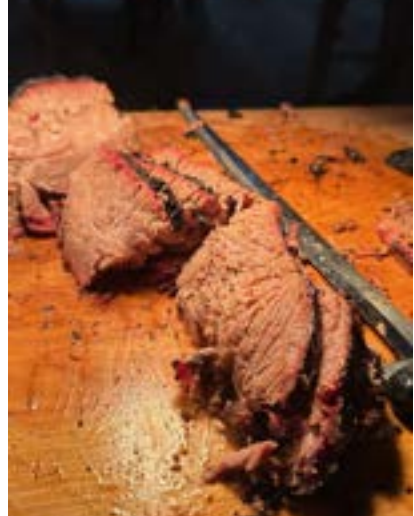


Hank Daddy's
BARBECUE
EST. 2009

Serving Kansas City Barbecue with Pride & Joy

CATERING MENU





Let the good times begin.



Add Some Kansas City Charm to your next event...

At Hank Daddy's Barbecue, we believe that great food brings people together, and our catering services are designed to do just that.

Our authentic barbecue is a testament to craftsmanship, passion and dedication. We take pride in our meticulous process, ensuring that every bite is a burst of rich, smoky flavour.

Life's milestones, perfectly catered

Celebrate Every Moment with Hank Daddy's Barbecue

Whether you're saying 'I do,' reuniting the gang,
toasting a colleague's retirement, hosting a fundraiser
or blowing out candles, we've got your back.

Our dedicated team is committed to bringing your
catering dreams to life, ensuring an exceptional
experience for every event.





Ready when you are
Barbecue Perfection
anytime, anywhere



At Hank Daddy's Barbecue, excellence is our promise. We tailor our exceptional service to fit any setting, whether it's an elegant Ontario venue or a cozy backyard gathering.



Expect the finest ingredients, and service with a smile. We'll arrive equipped to create unforgettable memories long after the plates are cleared.



Appetizers & Starters



Bite, sip, mingle

Cocktail Style Service

Enjoy a lineup of delightful small plates, bites, and appetizers, each packed with flavour. Let your guests mingle and mix freely, treating their taste buds while the festivities unfold.

It's all about celebrating the day with the freedom and flavour that only Hank Daddy's Barbecue can deliver.



Beef Brisket Sliders



**Cornbread
& Sausage Canapes**



Brisket Tacos



Chicken N' Waffles



Mini Cheesecakes



Mini Frankfort Delights

A feast for the senses

Grazing Tables & Charcuterie Boards

On our grazing tables and charcuterie boards, you'll discover a symphony of flavours, textures, and colours that will stand as the centrepiece of your next event.

From the freshest local fruits and veggies to imported cheeses, savoury cured meats, and artisanal bread, Hank Daddy's Barbecue makes sure there's a little something to delight every palate.





Mains

Pictured: Sliced Beef Brisket



Pick, plate, enjoy

Buffet Style Service

Feast on flavour, stress-free

Whether you're throwing a cozy get-together or a blowout bash with a guest list as tall as the CN Tower, our catering crew makes sure your buffet experience is nothing short of epic. Kansas City Barbecue and classic sides aren't just served - they're served with Pride and Joy.

Our dedicated team takes charge, guiding your guests through our mouthwatering menu and piling their plates high with flavour.

Hank Daddy's Barbecue delivers a personalized, stress-free experience, letting everyone dive into the celebration and savour the moment with family and friends.

Flavour meets comfort

Banquet or Family Style Platters

For seated gatherings

Choosing shared family-style platters ensures your guests feel like kin as they dig into our Dang Good Q and create new memories together.

We highlight our bold-flavoured proteins serving them separately to let their unique flavours shine.

Our sides and salads cater to all dietary needs and preferences, making sure every guest can dive into the feast gusto and without guilt.





Sliced Beef Brisket



Chopped Beef Brisket



Pulled Pork



St. Louis Style Ribs



Quarter Chicken



Smoked Chicken Wings



The perfect match

Sides & Salads

Compliments our
award-winning BBQ

At Hank Daddy's Barbecue, we serve competition-quality
Kansas City Barbecue, but that's just the beginning.

Our menu has a robust array of sides and salads that
perfectly complement our BBQ.

Irresistible sweet treats

Desserts

Satisfy your sweet tooth

Choose from our in-house selection of hearty cakes, pies and dessert squares.

If you're looking for something even more unique, we'll join forces with our top-notch bakery partners to craft a special treat that's as bold as it gets.

From classic favourites to daring new flavours, Hank Daddy's Barbecue has got the goods to satisfy every sweet tooth, adding a cherry on top of our legendary experience.



Customized catering for all

Dietary Restrictions & Allergies

We get it—accommodating dietary needs and restrictions is a must, so we always go the extra mile to tailor our food accordingly. That way, every guest can enthusiastically dive into the feast, knowing there's something delicious waiting for them, no matter what they like.

Here are some common dietary preferences and restrictions that Hank Daddy's Barbecue is happy to cater to:

Vegetarian
Lactose-Free
Celiac / Gluten Free
Pescatarian
Nuts
Shellfish
No Pork
Halal

If you provide us with the details 14 days before your event, we'll guarantee that there's something mouthwatering waiting for everyone at the table.



Since 2009

Food Truck

Authentic BBQ On Wheels

Our barbecue food truck doesn't back down when it comes to feeding large crowds. With almost two decades of dominating the local food truck scene, we've perfected the art of delivering authentic Kansas City Barbecue to any size gathering. From menu selection to setup, service, and cleanup, consider it done.

Create your perfect menu

Tailored Menus to Suit Your Every Need

Every event is different, and your menu should be, too. Because our pricing is tailored specifically to you and your event, we'll provide a custom quote that's perfectly aligned with your needs.

If there's something special you're craving that's not on the menu, let us know—we'd love to make it happen! Let's craft an experience that's as bold and unforgettable as you are.

Menu Inspiration

Appetizers & Starters

Pork Belly Lollipops

Nashville Chicken Lollipops

Southern Fried Chicken & Waffles with Honey

Mini Grits and Fire Roasted Peppers (V)

Spanish Chorizo on Toasted Bread

Flatbread pizza - Vegetarian options available

Coconut Shrimp with Thai Chilli Dipping Sauce

Vegetarian Spring Rolls with Plum Dipping Sauce (V)

Cheeseburger Sliders

Bacon Jalapeno Poppers with Ranch Dipping Sauce

Grilled Shrimp Skewers

Sausage Filled Mushrooms

Philly Cheese Steak Sliders

Menu Inspiration

Mains

Smoked & Fire Grilled Southern Quarter Chicken with Alabama

White Sauce

Canadian Certified Angus Smoked Beef Brisket

Nashville Hot Chicken Plate or Sandwich

Pork Belly

Pulled Pork with Carolina Honey Mustard Sauce

Grilled Chicken

Smoked Chicken Wings

St. Louis Style Ribs

Smoked Sausage (Original or Jalapeno Cheddar)

Grilled Lamb Chops with Mediterranean Drizzle

Pork Tenderloin Medallions

Plank Grilled Salmon Fillet

Brown Rice & Lentil Stuffed Peppers (V)

Risotto - Mushroom, Asparagus, or Shrimp

Cheese Tortellini with Tomato Sauce (V)

Menu Inspiration

Sides & Salads

Mac N' Cheese (V)

Country Mash (V)

Cornbread (V)

Grandma Betty's Slaw (V)

Roasted Texas Potatoes (V)

Bacon Wrapped Corn Cobette

Mexican Street Corn Salad *Cold option (V)

Mixed Greens Salad (V)

Vinegar Potato and Green Bean Salad * Cold option (V)

Pasta Salad *Cold option (V)

5 Bean Salad *Cold option (V)

Spanish Style Saffron Rice (V)

Menu Inspiration

Fixin's & Housemade Sauces

F American Pickles
I Pickled Jalapenos
X White Onions
I American Dill Pickles
I Pickled Hot Peppers
N Pickled Red Onions
S Martin's Potato Slider Buns

S Sweet Kansas City Barbecue
A Carolina Honey Mustard
U Hickory Barbecue
U Hickory Hot Barbecue
C Nashville Hot
E Spicy Hot
S Alabama White
Bourbon Barbecue

Menu Inspiration

Desserts

Butter Tart Squares

Lemon, Chocolate, Coconut (V) Gelato

Mini Donuts

Sundae Station

Fresh Fruit Platters

Local French and Italian Inspired Pastries

Selection of Fresh Baked Cakes

Key Lime, Coconut and Chocolate Cream Pies

Frankfort Delight

Lemon Bars

Menu Inspiration

Late Night

BBQ Sliders (Pulled Pork or Beef Brisket)

Nashville Chicken Sliders

Mini Pulled Pork Parfait

BBQ Poutine (May require rentals)

Nonna's Arancini

Porchetta

Burger Sliders

Flatbread Pizza (Veg options available)

Taco Bar

Grilled Cheese Sandwiches (V)



Management Team

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@hankdaddysbbq

Let's get cooking

**Thank you for considering us for
your special day**