



Menu

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Chefs Tables (buffet) available for drop off, Wedding packages or chef attended.

STEAK HOUSE

WEDGE SALAD

Baby Iceberg Lettuce | Crispy Bacon | Heirloom Tomato | Crumbled Blue Cheese
Crispy Onions | Green Goddess Dressing

PAN SEARED N.Y. STRIP STEAK

Sea Salt & Pepper Crusted Strip Steak | Chimichurri

POTATO LYONNAISE

Crispy Twice Baked Potato | Caramelized Onion | Garlic | Parsley

CREAMED SPINACH

Local | Organic | Baby Spinach | Boursin Cream Reduction

RICOTTA CHEESECAKE

Fresh Ricotta Cheesecake | Vanilla & Orange Scented Graham Cracker Crust
Raspberry Sauce
\$35.00 per person

LATIN

HEIRLOOM TOMATO & AVOCADO SALAD

Heirloom Tomato | Avocado | Red Onion | Cilantro | EVOO | Lime Vinaigrette

BEEF EMPANADAS

Fresh Yellow Corn Massa | Ground Beef | Roasted Tomato Adobo | Queso Fresco

ROPA VIEJA

Braised Pulled Brisket | Olives | Peppers | Onions | Cilantro

MOJO ROASTED CHICKEN

Citrus Mojo | Oregano | Bone-in Chicken

SAFFRON RICE

Rice | Saffron | Peas

MADUROS

Sweet plantains

BLACK BEANS

Fresh house made black beans
\$28.00 per person (with both entrees)

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LOBSTER ROLL (MARKET PRICE)

TRADITIONAL MAINE LOBSTER ROLL (1 LOBSTER ROLL PER PERSON)

Maine Lobster | Lemon Aioli | Celery | Warm Buttery New England Style Roll

BOSTON BIBB LETTUCE SALAD

Baby Bibb Lettuce | Almonds | Oranges |

Radish | Sesame Seeds | Mint |

Raspberry Vinaigrette

BOILED MARBLE POTATOES

Pei Wei Marble Potatoes | Browned Butter

Parley | Garlic | Sea Salt

CHARRED OLD BAY CORN

Corn | Old Bay | EVOO | Lime Crema

BLT LOBSTER ROLL

Our Traditional Maine Roll with Bacon, Lettuce, Tomato

BUTTER POACHED LOBSTER ROLL

Maine Lobster | Butter | Smoked Paprika

ITALIAN

CAPRESE SALAD

Heirloom Tomato | Fresh Mozzarella | Basil | Balsamic | Sea Salt | Pepper | EVOO

ARANCINI

Saffron Risotto | Parmesan | Goat Cheese

Roasted Red Pepper | Roasted Garlic Aioli

CHICKEN PARMESAN

Chicken Milanese | Prosciutto | Fresh Mozzarella | Bruschetta | Pomodoro

SHRIMP SCAMPI

Sautéed Shrimp | Roasted Garlic | Tomato | Parsley | Beurre Blanc | Shallot | Angel Hair

PENNE PASTA

Penne Pasta | Pomodoro | Parmesan

FETTUCCINE ALFREDO

Fettuccini Pasta | Roasted Garlic | Heavy Cream | Asiago | Parmesan | Pepper

\$28.00 per person

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ASIAN

CRAB RANGOONS

Fresh Crab | Cream Cheese | Scallion | Crispy Wonton Skin

VEGETABLE SPRING ROLLS

Fresh Vegetables | Ginger | Garlic | Cilantro | Crispy Wrapper

CRISPY ORANGE CHICKEN

Crispy Breaded Chicken | Home Made Spicy Orange Sauce | White Rice

BEEF STIR FRY

Skirt Steak | Vegetables | Barrel Aged Soy | Sriracha | Tofu | White Rice

VEGETABLE STIR FRY

Vegetables | Barrel Aged Soy | Sriracha | Tofu | White Rice

TEMPURA VEGETABLES

Broccoli | Carrots | Asparagus

\$28.00 per person

GREEK

GREEK SALAD

Heirloom Tomato | Red Onion | Cucumber | Oregano | Sea Salt | Pepper | EVOO

HUMMUS & PITA

Home Made Hummus | Olives | Pita

CHICKEN SKEWERS

Chicken Thigh | Greek Oregano | Honey Mustard Glaze

LAMB SKEWERS

Leg Of Lamb | Greek Oregano | Garlic | Cumin | Sea Salt | Mint

SPANAKOPITA

Spinach | Feta | Phyllo Dough

BAKLAVA

Walnuts | Orange | Cinnamon | Phyllo Dough

\$26.00 per person

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MEXICAN

TOMATO AVOCADO SALAD

Heirloom Tomato | Avocado | Red Onion | Cilantro | Lime Vinaigrette

FRESH SALSA & CHIPS

Fresh Tortilla Chips | Salsa Fresca | Salsa Verde

CHICKEN TACOS

Pulled Chicken | Secret Seasoning | Cilantro | Red Onion | Crema | Queso Fresco

BRAISED BEEF TACOS

Braised Brisket | Smoked Paprika | Roasted Tomato Salsa | Queso Fresco | Cilantro

BEEF FAJITAS

Skirt Steak | Vegetables | Cilantro | Garlic | Adobo

VEGGIE FAJITAS

Vegetables | Cilantro | Garlic | Adobo

\$28.00 per person

BBQ

CORN BREAD

Fresh Baked Cornbread

WEDGE SALAD

Iceberg Lettuce | Bacon | Tomatoes | Crispy Onion | Ranch Dressing

CHARRED OLD BAY CORN

Corn On The Cob | Old Bay | Smoked Paprika | Queso Fresco | Cilantro

SMOKED BBQ CHICKEN

Smoked Pulled Chicken | House BBQ

SMOKED PULLED BEEF BRISKET

Smoked Pulled Brisket | House BBQ

SMOKED PULLED PORK BUTT

Smoked Pulled Pork Butt | House BBQ

\$35.00 per person

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LIGHT BREAKFAST

ASSORTED CEREALS

Assorted Cereals | Assorted Milks

ASSORTED MUFFIN & DONUTS

Fresh Assortment Of Muffins & Donuts

BAGELS

Assorted Bagels & Cream Cheese

FRESH FRUIT

Cantaloupe | Honeydew | Pineapple | Watermelon | Berries

ASSORTED JUICES

Orange | Pineapple | Cranberry

COFFEE

Fresh Regular & Decaf Coffee

\$10.00 per person

ALL IN BREAKFAST

BREAKFAST POTATOES

Crispy Fresh Potatoes | Peppers | Onions

SMOKED BACON

Thick Sliced Smoked Bacon

SAUSAGE

Fresh Sausage Links

EGGS YOUR WAY

Eggs However You Like Them

FRESH YEAST WAFFLES

Fresh Yeast Waffle | Warm Maple Syrup

FRESH FRUIT

Cantaloupe | Honeydew | Pineapple | Watermelon | Berries

\$15.00 per person

LIGHT LUNCH BUFFETS (MINIMUM 10 PEOPLE)

DELI BUFFET

SLICED TURKEY | SLICED HAM | ROAST BEEF | SALAMI | PEPPERONI | TUNA SALAD | CURRIED CHICKEN SALAD | LETTUCE
| TOMATO | ONION | SWISS CHEESE | CHEDDAR CHEESE | PEPPER JACK | MUNSTER | KETCHUP | MUSTARD | MAYO |
ASSORTED ROLLS | ASSORTED SLICED BREAD ASSORTED FRESH BAKED COOKIES

\$10.99 PER PERSON

GOURMET GRILLED CHEESE

CLASSIC WHITE BREAD AND AMERICAN CHEESE | BACON, TOMATO, AMERICAN CHEESE | WHITE CHEDDAR, HONEY WHEAT |
TOMATO, BASIL, GOAT CHEESE, WHOLE GRAIN | TOMATO BISQUE MIXED BABY GREEN SALAD | BALSAMIC VINAIGRETTE | RANCH
DRESSING | ASSORTED FRESH BAKED COOKIES

\$8.99 PER PERSON

PANINI

TOMATO, PROSCIUTTO, MOZZARELLA, CIABATTA | HAM, MUSTARD, SWISS, CUBAN BREAD | ROASTED VEGGIES, SUNDRIED
TOMATO PESTO, ARUGULA, CIABATTA | MINISTRONE SOUP

\$14.99 PER PERSON

SUSHI

CALIFORNIA ROLL | SPICY TUNA ROLL | VEGETABLE ROLL | SMOKED SALMON AND CREAM CHEESE ROLL | SEAWEED SALAD |
STEAMED EDAMAME W/ SESAME | WASABI | PICKLED GINGER | SOY SAUCE | MISO SOUP | CHOPPED ICEBERG SALAD WITH
GINGER DRESSING

\$24.99 PER PERSON (2 PICES OF EACH TYPE OF ROLL PER PERSON)

BURRITO BAR

SPICY GROUND BEEF | CRUMBLED CHORIZO | ROASTED VEGGIES | SOFT CORN OR FLOUR TORTILLAS | CREMA | PICO DE GALLO
| CRUMBLED QUESO BLANCO | CILANTRO | HOT SAUCE BLACK BEANS | WHITE RICE | CHURROS

\$16.99 PER PERSON (ADD GUACAMOLE \$1.00 PER PERSON)

DESSERTS

MINI CRÈME BRULÉE \$7.00 PER PERSON

Vanilla | Chocolate | Champagne Strawberry | Whipped Cream | Berries

MINI CHEESE CAKE \$7.25 PER PERSON

Traditional | Chocolate Raspberry | Orange Patron | Key Lime

COOKIES \$5.00 PER PERSON

Chocolate Chip | Peanut Butter | Sugar | Ancho Chili Chocolate

CUPCAKES \$6.50 PER PERSON

Vanilla | Chocolate | Dulce de Leche | Strawberry

FLAN & PASTALITOS \$7.00 PER PERSON

Traditional Flan | Guava Pastelitos | Cheese Pastelitos

FRUIT DISPLAY \$6.50 PER PERSON

Blackberries | Strawberries | Raspberries | Blueberries | Pineapple | Cantaloupe | Honeydew

STATIONS (CAN BE ATTENDED OR DROP OFF) + \$100 CHEF ATTENDANT FEE PER 75 PEOPLE

PASTA \$15.00 PER PERSON +

Penne Pasta | Fettuccine Pasta | Pomodoro | Roasted Garlic Cream Sauce | Garlic | Onions | Green Peas | Roasted Peppers | Sundried Tomato | Basil | Parmesan

PAELLA \$24.00 PER PERSON +

Saffron Risotto | Clams | Mussels | Scallop | Shrimp | Chicken | Chorizo | Green Peas

CHICKEN & WAFFLE \$18.00 PER PERSON +

Crispy Buttermilk Boneless Chicken | Waffle | BBQ Aioli | Maple Butter | Honey

STIR FRY \$20.00 PER PERSON +

Skirt Steak | Chicken | Onions | Peppers | Broccoli | Carrot | Ginger | Sriracha | Soy | Jasmine Rice | Bok Choy | Garlic

LOBSTER MAC & CHEESE M/P PER PERSON +

Orecchiette Pasta | Aged White Cheddar | Aged Sharp Cheddar | Parmesan | Goat Cheese | Lobster | Bacon | Tomatoes | Caramelized Onion | Scallions | Cream Reduction

NY STRIP \$28.00 PER PERSON +

Carved To Order NY Strip | Horseradish Cream | Red Wine Sauce | Artisanal Rolls

FILLET \$35.00 PER PERSON +

Carved To Order Beef Tenderloin | Horseradish Cream | Demi Glace | Artisanal Rolls

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PLATED WEDDING PACKAGE

PICK 3 HOT & 3 COLD HORS D'OEUVRES

PICK 1 SALAD OR APPETIZER

PICK 2 ENTREES (WITH ORDERS TAKEN AT THE TABLE) NO PRECOUNTS NEEDED)

PICK 1 DESSERT

COLD HORS D'OEUVRES

TUNA TARTARE

Sushi Tuna | Wasabi | Tobiko Caviar | Poppadum | Citrus Ginger Dressing

SMOKED SALMON

Smoked Salmon | Chive Blini | Lemon Crème Fraiche | Salmon Caviar

SHRIMP CEVICHE TOSTONES

Shrimp | Lime | Tomatoes | Onions | Tomato Sofrito | Cilantro | Tostone Cup

GAZPACHO SHOOTER

Gazpacho | Vegetable Relish | Scallion

LOBSTER ROLL

Our Traditional Maine Roll with Bacon, Lettuce, Tomato

BLT LOBSTER ROLL

Our Traditional Maine Roll with Bacon, Lettuce, Tomato

TOMATO GOAT CHEESE SKEWER

Heirloom Tomato | Goat Cheese | Basil | Sea Salt | Pepper | EVOO

MELON & PROSCIUTTO

Cantaloupe | Prosciutto | Aged Balsamic | Mint

CALIFORNIA ROLLS

Crab | Avocado | Cucumber | Pickled Ginger | Wasabi | Sriracha Aioli

SUMMER ROLLS

Jumbo Lump Crab | Julienned Vegetables | Cilantro | Mint | Basil | Lettuce | Ponzu

MINI VOULEVANT

Puff Pastry | Whipped Brie | Raspberry Jam | Candied Walnut

WHITE BEAN BRUSCHETTA

Cannellini Beans | Heirloom Tomato | Roasted Garlic | Basil | Sea Salt | Pepper | Crostini

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PICK 1 DESSERT

HOT HORS D'OEUVRES

JERK CHICKEN SKEWERS

Jerk Paste | Chicken | Pineapple | Pickled Pepper Relish | Cilantro

BEGGARS PURSE

Truffle Duxelle | Brie | Phyllo Dough | Chive

BBQ PULLED PORK PIZZA

Fresh Mini Pizza Shell | Pulled Boston Butt | Memphis BBQ | Smoked Gouda | Scallion

CRISPY CRAB TORTELLINI

Jumbo Lump Crab | Cream Cheese | Parsley | Chives | Garlic

FRIED MAC & CHEESE

Crispy Panko | Aged White Cheddar | Aged Sharp Cheddar | Parmesan | Old Bay Aioli

OCTOPUS & CHORIZO PINCHO

Crispy Octopus | Chorizo | Heirloom Cherry Tomato

SHRIMP & PORK BELLY PINCHO

Shrimp | Crispy Pork Belly | Spicy Citrus Mojo

PHYLLO WRAPPED ASPARAGUS

Grilled Asparagus | Phyllo | Crispy Parmesan | Lemon Tarragon Aioli

TEMPURA CRAB ROLL

Tempura | Crab | Coconut Sticky Rice | Seaweed | Mango | Cilantro | Pickled Ginger

SHORT RIB SOPE

Braised Beef Short Rib | Massa Cup | Braised Vegetable |

CHORIZO IN A BLANKET

Chorizo | Puff Pastry | Spicy Brown Mustard

CHICKEN & WAFFLE

Buttermilk Chicken | Waffle | Maple Butter | Spicy Aioli

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PICK 1 DESSERT

SALADS

BEET SALAD

Golden beets | Red Beets | Baby Arugula | Goat Cheese | Pistachio | Balsamic | EVOO

BABY ICEBERG

Baby Iceberg Wedge | Crispy Pork Belly | Crispy Shallot | Heirloom Tomato | Blue Cheese

QUINOA SALAD

Organic Quinoa | Oven Dried Tomato | Baby Kale | Roasted Tinkerbelle Pepper | Sherry Wine Vinegar | EVOO

CAESAR SALAD

Baby Romaine | Parmesan Panna Cote | Crispy Parmesan | White Balsamic Anchovy Dressing

VEGETABLE SALAD

Shaved Nopals | Shaved Asparagus | Shaved Carrot | Pickled Red Onion | Pickled Fresno Peppers | Watercress | Herb Vinaigrette

APPETIZERS

ASPARAGUS & PROSCIUTTO

Grilled Jumbo Asparagus | Crispy Prosciutto | Whole Grain Mustard | EVOO | Frisee

SHRIMP & GRITS

Grilled Shrimp | Cheesy Grits | Roasted Tomato Beurre Blanc

GOAT CHEESE CHEESECAKE

Walnut Crust | Goat Cheese Cheese Cake | Baby Greens | Oven Dried Tomato | Lemon Vinaigrette

CARNA ASADA

Fresh Arepa Shell | Grilled Skirt Steak | Roasted Peppers & Onions | Sofrito | Cilantro | Lime

POTATO & RICOTTA RAVIOLI

Yukon Gold Puree | Saffron Pasta | Green Pea Sauce | Asiago Cheese | Pea Tendrils

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PICK 1 DESSERT

ENTREES

CRISPY SKINNED SNAPPER

Red Snapper | Pan De Maiz | Braised Greens | Herb Beurre Blanc

PAN SEARED FILET MIGNON

Beef Tenderloin | Potato Gratin | Roasted Baby Carrots | Roasted Baby Beets | Red Wine

HERB ROASTED CHICKEN

Crispy Skin French Chicken Breast | Sweet Potato Polenta | Roasted Jumbo Asparagus
Chicken Demi

BEEF SHORT RIB RAGU

12 Hour Braised Beef Short Rib | Braised Tomato Ragu | Handmade Pappardelle | Goat Cheese

PAELLA

Saffron Risotto | Clams | Mussels | Scallop | Shrimp | Chicken | Chorizo | Green Peas
Quinoa

Organic Quinoa | Confit Royal Trumpet Mushroom | Roasted Baby Carrots | Roasted Baby Beets |
Lemon Thyme Vinaigrette

DESSERTS

DECONSTRUCTED PINEAPPLE UPSIDE DOWN CAKE

Pound Cake | Roasted Pineapple | Dulce de Leche | Whipped Cream | Cherry

CHOCOLATE LAVA CAKE

Chocolate Cake | Ganache | Cinnamon Brown Sugar Whipped Cream | Strawberry

BANANA CHEESECAKE

NY Style Banana Cheesecake | Graham Cracker Crust | Salted Caramel

SEASONAL BERRIES

Raspberries | Blackberries | Strawberries | Phyllo Cup | Whipped Cream

MINI CRÈME BRULÉE TRIO

Vanilla Bean | Coffee | White Chocolate Raspberry

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