

CATERING MENU

nashville

nolita

noho

tribeca williamsburg

info@twohandshospitality.com





## Yoghurt Bowl [v, gf]

greek yoghurt over bergamot, vanilla, and maple-marinated berries, two hands gluten-free granola, pepitas, and shredded coconut

### \$90

serves 8-10 people 8-9 oz portion per person



additional sides: extra 10 oz mixed berries \$12 extra 8 oz gluten-free granola \$16





## Acai Bowl In, gf, df1

frozen açaí topped with granola, pepitas, coconut, bee pollen, and seasonal fruit

\$90

serves 6-8 people 6-7 oz portion per person



### additional sides:

6 oz peanut butter \$10 6 oz almond butter \$10 extra 10 oz mixed berries \$12 extra 8 oz gluten-free granola \$16





## Banana Bread Platter In, gfl

banana and walnut bread, espresso mascarpone, toasted buckwheat, honey \*contains nuts\*

\$75

serves 10-12 people (28 bites) 2-3 oz portion per bite







## Aussie Avo Toasts (df, vg)

herbed smashed avocado, pickled shallots, seeds, fresno chillis, cilantro on toasted sourdough

\$75 serves 8-10 people (14 bites) 2-3 oz portion per bite



half-dozen soft-bolied eggs \$12
24 oz gyilled solmon \$75
4 oz 14-month-oged shoved prosciutto di pormo \$15 (10-12 slices)
2 oz solomi (8-10 slices) \$15
4 oz smoked solmon (8-10 slices) \$15





## Salmon Quinoa Bowl [qf, df]\*

grilled salmon, turmeric quinoa, crunchy shaved veggies, avocado, cucumber, seeds, puffed rice

\$130 Serves 8-10 people 9-10 oz portion per person



additional sides: half-dozen soft-boiled eggs \$12 extra 8 oz hummus \$12 extra 24 oz grilled salmon \$75





## Warm Miso Mushroom and Grain Bowl [gf, df, vg]

ginger- and miso-dressed quinoa, slow-cooked tamari mushrooms, avocado, kimchi, crunchy veggies, puffed rice, seeds, cilantro, and two hands chilli crunch

### \$85

Serves 8-10 people 9-10 oz portion per person



additional sides: half-dozen soft-boiled eggs \$12





### Pulled Chicken Bowl [df]

spiced warm pulled chicken breast, pesto-dressed barley and kale salad, sweet potato, avocado, crunchy veggies, seeds, fresh cilantro

\$95 Serves 8-10 people 9-10 oz portion per person



additional sides:
half-dozen soft-boiled eggs \$12
8 oz hummus \$12
8 oz marinated feta \$17





### Grain and Feta Salad [v]

marinated barley and crunchy cucumber salad with olive oil and lemon, crumbled feta, mint, oregano, and white wine vinegar dressing

\$75 Serves 8-10 people 9-10 oz portion per person



odditional sides:
half-dozen soft-boiled eggs \$12
8 oz hummus \$12
18 oz spiced pulled chicken \$40
24 oz grilled solmon \$75





## Two Hands Brassicas Salad [gf, df, v]\*

charred broccolini, brussels sprouts, kale, soft-boiled eggs, avocado, pickled shallots, buzz chilli, and seeds

\$75 Serves 8-10 people 9-10 oz portion per person



additional sides: 8 oz marinated feta \$17 8 oz hummus \$12 18 oz spiced pulled chicken \$40 24 oz grilled salmon \$75





## Simply Green Salad [gf, df, vg]

seasonal leaves, baby kale, shaved cucumbers, crunchy veggies, white balsamic and olive oil dressing

\$55 Serves 8-10 people 9-10 oz portion per person



additional sides: 8 oz marinated feta \$17 8 oz hummus \$12 18 oz spiced pulled chicken \$40 24 oz grilled salmon \$75





## Prosciutto di Parma and Cheddar on Butter Croissants\*

shaved 14-month-aged prosciutto di parma, aged sharp white

\$110

Serves 10-12 people



additional sides:



# TWO NDS

### Sourdough Sandwich Platters\*

14-month-aged prosciutto di parma, cheddar, shaved lettuce, lemon, and olive oil on a baguette

16 sandwiches

serves 12-14 people one half sandwich per portion \$110

kasundi, hummus, and kale on sourdough [v. 16 sandwiches serves 12-14 people

\$105 smoked salmon, creme fraiche, watercress, and dill on sourdough

serves 12-14 people one half sandwich per portion \$140

one half sandwich per portion

additional sides: 4 oz dijon mustard \$5 8 oz hummus \$12 8 oz bread and butter pickles \$10







### Breakfast Taco Platters

#### BACON & EGG TACO

bacon, egg, and hash potato on flour tortilla, served with hot sauce 16 tacos

\$80

#### STEAK TACO

texas waqvu, scrambled egg, and chimichurri on flour tortilla.

served with hot sauce\*
16 tacos

\$95

### VEGGIE TACO [v]

scrambled egg, hash, and avocado on flour tortilla, served with hot

sauce\* 16 tacos

\$80







## Hummus, Breads, and Crudités [vq]

two hands hummus with za'atar, olive oil, eggplant kasundi dip, toasted sourdough breads, fresh seasonal crudités of carrot, celery, radish, and cucumber

try adding some additional sides to liven up the party!

### \$125

\$125 serves 8-10 people 6-8 oz portion per person



additional sides: extra 8 oz hummus \$12 extra 8 oz kasundi \$12

make it a charcuterie board and add on these tasty

8 oz morinated feto and alive all \$15
10-slice loaf sourdough bread \$14
8 oz braad and butter pickles \$10
4oz 14-month-aged shaved proscutto di parma \$15
extro 2 oz solamo or 4 oz smekot salman \$15
extro 8 oz aged white cheddar, aliced \$8
124-hour advance ander notice required!





### Charcuterie Platter\*

artisanal deli meats, smoked salmon, marinated feta, cornichons, house-made pickles, soft-boiled eggs, mustard, sourdough, and pretzel breads

### \$175

serves 8-10 people 6-8 oz portion per person



add on these tasty morsels: 8 oz hummus \$12

8 oz kasundi \$12 8 oz marinated feta \$15

8 oz costelvetrono olives \$10 10-slice loof sourdough bread \$14

8 oz bread and butter pickles \$10

extra 4oz 14-month-aged shaved prosciutto di parma \$15 extra 2 oz salami or 4 oz smoked salmon \$15

extra 8 oz aged white cheddar, sliced \$8 [24-hour advance order notice required]





### Assorted Sourdough Breads

rustic artisanal sourdough breads from our local bakery partners: sourdough, focaccia, baquette, pretzel\*

build an experience with our add-on options!

\$75 serves 8-10 people



options and pricing may change. please ask for an updated seasonal breads menu from our artisanal bakery partners.





# Assorted or Individual Pastries by the Half-Dozen or Dozen

#### OPTION 1 \$35 half-dozen | \$65 dozen

butter croissant chocolate croissant kouign-amann chocolate chip cookie

### OPTION 2 \$55 half-dozen | \$85 dozen

vegan coffee cake cinnamon roll almond buckwheat cake [gf] chocolate espresso torte [gf] lemon pound cake

16-pastry assortment platter \$110

options and pricing may change. please ask for an updated seasonal pastry menu from our artisanal bakery partners.









# Supplant Muffin Platter by the Half-Dozen or Dozen [n]

\$45 half-dozen | \$85 dozen assorted flavors

The Supplant Company develops and scales system-wide solutions to the food industry's most systemic problems. Their flagship ingredient for sugar reduction, Supplant<sup>11</sup> Sugars from Fiber, is made by upcycling agriculture's most abundant renewable resources (sidestreams like corn cobs. oat hulls. and wheat straw).

Supplant<sup>TM</sup> has less than half the calories of cane sugar, a low glycemic response compared to glucose, and is prebiotic. These muffins are made with Supplant<sup>TM</sup> Sugars from Fiber and have 30% less calories and up to 57% less sugar than a regular muffin! They're also prebiotic (good for gut health) and high in fiber.

## A TWO HANDS "SHARE THE LOVE" INITIATIVE







## Protein Sides [qf]

spiced pulled chicken 18 oz \$40 serves 4-5 people 3-4 oz portion per person

slow-cooked tamari mushrooms 18 oz \$35 serves 4-5 people

3-4 oz portion per person
grilled salmon\* 24 oz
\$75
serves 10-12 people
2 oz portion per person







## Two Hands Banana Bread Cake In, afl

two hands' famous gluten-free banana and walnut banana bread cake with espresso mascarpone, candied buckwheat, and honey

### \$120

serves 18-24 people 3-4 oz portion per person cake size: 9.5" x 13"







## Two Hands Party Pavlova [gf]\*

two hands' classic australian dessert that changes with the seasons, bring a taste of australia to your door! served with whipped vanilla cream and topped with fresh tropical fruits of the season.

### \$115

serves 10-12 people 3-4 oz portion per person





n = contains nuts | qf = gluten-free | df = dairy-free | vq = vegan | v = vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

### add on these tasty morsels

8 oz hummus \$12

8 oz kasundi \$12 8 oz marinated feta \$17

sourdough bread, 10-slice loaf \$17

8 oz bread and butter pickles \$10

4 oz 14-month-aged shaved prosciutto di parma \$15 (10-12 slices)

2 oz salami (8-10 slices) \$15

4 oz smoked salmon (8-10 slices) \$15

8 oz aged white cheddar \$17

8 oz castelyetrano olives \$10

half-dozen soft-boiled eggs \$12

4 oz dijon mustard \$5 4 oz kewpie mayo \$7

4 oz butter \$4

6 oz two hands strawberry jam \$9

6 oz peanut butter \$7 6 oz almond butter \$7

6 oz almond butter \$7

8 oz gluten-free granola \$16





## suggested catering packages

unsure of what to get? try one of our suggested catering package pairings!
or get in touch with our culinary and events team. they would love to help coordinate your experience!

## 20- 25 breakfast or brunch guests we suggest 6-7 items

Yoghurt Bowl
Acai Bowl
Aussie Avo Toasts
Breakfast Taco Platter
Two Hands Brassicas Salad
Banana Bread Platter
Hot Coffee box



#### 30-35 lunch guests we suggest 8-10 items Hummus, Breads, and Crudités

Sourdough Sandwich Platters Salmon Quinoa Bowl Two Hands Brassicas Salad Greek-Style Grain Salad Pulled Chicken Bowl

Warm Miso Mushroom and Grain Bowl Banana Bread Platter 1 Dozen Prosciutto and Cheddar Butter Croissants 2 Aussie Avo Toasts

we suggest 12-15 items

Hummus, Breads, and Crudités

40-50 breakfast or brunch guests

2 Breakfast Taco Platters

Salmon Quinoa Bowl Two Hands Brassicas Salad

2 Banana Bread Platter

2 Dozen Assorted Pastries 2 Supplant Muffin Platters

2 Supplant Mullin Platters

Please be aware of the advance order notice stated on each of our tasty offerings. These are general guidelines based on product availability from our vendor partners. Please reach out to info@twohandshospitality.com if you are in need of a quicker turnaround; we are more than happy to try and accommodate. Thank you for trusting us with your event and tastebuds

All pricing is subject to availability. Full payment is needed to secure orders. Prices do not include tax, service charge, or tip. Seasonal price changes may apply. Substitutions and modifications may be declined. Please reach out to info@twohandshospitality.com for more information!



# BEVERAGES

### hot coffee box \$45

brewed hot coffee serves 10-12 people includes:

choice of milk sides sugar and sweetener cups, lids, and stirrers

### cold coffee box \$55

two hands cold brew coffee serves 10-12 people includes:

choice of milk sides sugar and sweetener cups, lids, and stirrers

### iced tea box \$35

black iced tea | green iced tea serves 10-12 people includes:

sugar and sweetener cups, lids, and stirrers

### juice \$35

orange or grapefruit

## single-serve juices \$9

cold-pressed by two hands green goddess apple, kale, lemon, wheatgrass

beet it

walking on sunshine pineapple, celery, apple, basil, turmeric

### bottled drinks

betty buzz sparkling beverages \$5.50 mexi coca-cola (12 oz) \$5 diet coke (8 oz) \$4 san pellegrino sparkling water (1L) \$7 acqua panna still spring water (1L) \$7

