

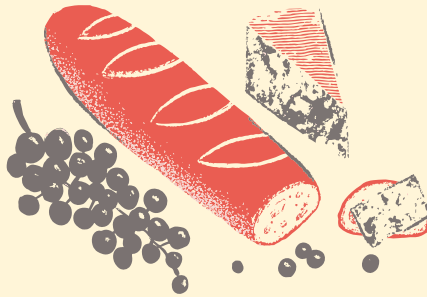
MANGIA

SINCE 1981

CORPORATE AND EVENTS

CATERING


MENU



CATERING AVAILABLE FOR GROUPS OF SIX OR MORE.

ORDER ONLINE AT WWW.MANGIA.NYC

(gf) = gluten-free

 = vegan

(veg) = vegetarian

PASSIONATE ABOUT FOOD

In Italian, “mangia” is a simple, loving command that only means one thing: eat! For almost 40 years, Mangia has transformed the way New York eats lunch. In 1981, the family business became one of the first restaurants to focus on fresh, farm-to-table ingredients, crafting a menu of artisanal Italian fare. Today, Mangia instills the same passion into beloved signature favorites and exciting new seasonal dishes. Whether you're sitting down for a quick lunch or catering a large event, our food is always crafted in house, baked fresh daily, and ready to eat. Mangia!

"You are what you Mangia."

A handwritten signature in black ink, reading "Sasha Muniak". The signature is fluid and cursive, with a large initial 'S' and 'M'.

SASHA MUNIAK, FOUNDER



BEVERAGES

SERVES 8 -10 PEOPLE
we serve La Colombe coffee

HOT COFFEE

25

HOT DECAF COFFEE

25

HOT TEA

25

1/2 GALLON ICED COFFEE

21

1/2 GALLON ICED TEA

21

1/2 GALLON LEMONADE

21

1/2 GALLON FRESHLY SQUEEZED ORANGE JUICE

26

ask us for our variety of fresh pressed juices

BREAKFAST

PRICES LISTED PER PERSON

six person minimum

PASTRIES & BAGELS

7.95

assortment of freshly baked miniature muffins, bagels, English scones, croissants, and danishes. Served with butter, cream cheese, and jam.

add 3.00 for fresh fruit (veg)

add 5.00 for cheese & fresh fruit

YOGURT & GRANOLA WITH FRUIT

7.95

bowl or individual cups

gluten-free granola with low-fat Greek, matcha or blue spirulina yogurt served with berries & honey

FRUIT & BERRIES TRAY

8.50

arrangement of fresh fruit & berries (gf, ♀, veg)

WILD SMOKED SALMON

14.95

miniature fresh NY bagels, cream cheese, tomatoes, scallions, and capers

QUICHE

9.95

3 pieces per person

- egg white with butternut squash and kale (veg)

- Lorraine with spinach and bacon

- black truffles, mushrooms and artichokes (veg)

BREAKFAST SANDWICHES

9.95

served on a Tuscan flat bread or brioche roll with scrambled eggs, choice of cheese, ham, bacon, sausage, or peppers & onions (gf) available

OPEN-FACE TARTINES

10.95

- wild smoked salmon with crème fraîche,

cucumber, red radish, chives on 7-grain toast

- avocado egg salad with micro greens, sea salt, black pepper on toasted 7-grain bread

- avocado & cucumber with tahini, lime juice, red pepper flakes, sea salt on 7-grain toast (♀, veg)

- avocado with sliced hardboiled egg, micro greens, chia seeds, lemon juice, olive oil on 7-grain toast (gf) available

BREAKFAST PRIX-FIXE

six person minimum

15.50 PER PERSON

separate bowls or individual cups

assortment of fresh baked miniature pastries and bagels, served with butter, cream cheese and jam, with low-fat Greek, matcha or coconut yogurt, gluten-free granola, honey and berries



LUNCH

SANDWICH TRAY

FULL SANDWICH CUT IN HALF OR IN QUARTERS | \$12.95 PER PERSON

ROASTED VEGETABLES ^{veg}

sauteed spinach, roasted eggplant, roasted peppers, roasted tomatoes, goat cheese, provolone cheese, sriracha sauce, on baguette

TUSCAN KALE & AVOCADO

hummus, cucumber, scallions, on 7-grain bread

FRESH MOZZARELLA ^{veg}

tomatoes, basil, black pepper, olive oil on drizzle, on baguette

GREEN TOMATO

& MOZZARELLA ^{veg}
cucumber, avocado, pickled red onions, microgreens, romaine lettuce, herb mayonnaise, on a black olive pocket

ROASTED TURKEY BREAST

cranberry chutney, romaine lettuce, black pepper mayonnaise, on a brioche roll

BASIL PARMIGIANO

CHICKEN SALAD
roasted chicken, pesto dressing, tomatoes, watercress, on baguette

HERB ROASTED CHICKEN

watercress, tomato, herb mustard, on a baguette

SMOKED TURKEY BREAST

cucumber, watercress, herb mayonnaise, on a pretzel roll

SMOKED SALMON

cucumber, romaine lettuce, horseradish cream, cream cheese, on 7-grain bread

TUNA SALAD

Albacore tuna, romaine lettuce, tomatoes, watercress, on whole wheat sourdough bread

SALTIMBOCCA

grilled chicken breast, roasted prosciutto, fontina, basil pesto on baguette

ITALIAN HERO

sopressata, salami, coppa ham, prosciutto, roasted peppers, chipotle aioli, provolone on baguette

FRENCH HAM & CHEDDAR

fresh sliced apples, walnut butter, on a grilled whole wheat sourdough bread

FILET MIGNON

Buffalo mozzarella, sauteed Tuscan kale, black pepper mayonnaise, on baguette

flat flour tortilla and flat gluten-free wrap are available for substitution) we are not producing Tuscan Flat Bread.

PANINI TRAY

11.50 PER PERSON

CAMPO ^{veg}

roasted fennel, asparagus, spinach, black pepper mayonnaise, herb mayonnaise on pizza bianca

SOPRESSATA

smoked mozzarella, grilled eggplant, arugula, balsamic glaze and black pepper mayonnaise on whole wheat pizza bianca bread

CONTADINO ^{veg}

fresh mozzarella, sautéed rapini, roasted eggplant, shiitake mushrooms, black olive tapenade on whole wheat pizza bianca bread

SOLE ^{veg}

mozzarella, basil on pizza bianca

RUSTICO

ham, fontina cheese, tomatoes, mushroom aioli on pizza bianca

MINI BRIOCHE TRAY

11.95 PER PERSON - 3 PIECES PER PERSON

FRESH MOZZARELLA *veg*
with Kumato tomatoes, basil, sea salt flakes, black pepper, olive oil

FILET MIGNON
with baby arugula, blue cheese aioli, butter, sea salt flakes, black pepper

LOBSTER SALAD
with radish sprouts, lemon mayonnaise

BUTTERMILK FRIED CHICKEN
with avocado, micro greens, chipotle aioli

FRIED AVOCADO *veg*
with hardboiled egg, radish sprouts, lemon mayonnaise, chipotle aioli, sea salt flakes

MINI SANDWICHES

11.95 PER PERSON - 2 PIECES PER PERSON

SMOKED TURKEY
with cucumber, watercress, herb mayonnaise, on Petit Pretzel Roll

PROSCIUTTO DI PARMA
with roasted peppers, fresh mozzarella, baby arugula, on Mini Pocket Olive Roll

GREEN TOMATO & MOZZARELLA *veg*
with avocado, cucumber, micro greens, sea salt, herb mayonnaise, on French Batard Roll

ROASTED PORTOBELLO MUSHROOM *veg*
with feta cheese, cherry tomato, basil, black pepper mayonnaise, on Ciabatta Classic Square Roll

SMOKED SALMON
with avocado, on French Caraway Roll

ROASTED VEGETABLE *veg*
with roasted eggplant, roasted fennel, sautéed kale, micro greens, black olive tapenade, on French Batard Roll

OPEN-FACE TARTINES

10.95 PER PERSON

AVOCADO & CUCUMBER TOAST *veg*
with tahini, lime juice, red pepper flakes on toasted 7-grain bread

AVOCADO EGG SALAD TOAST
with micro greens, sea salt, black pepper on toasted 7-grain bread

AVOCADO & EGG TOAST
with hard boiled egg, micro greens, chia seeds, lemon juice, olive oil on toasted 7-grain bread

WILD SMOKED SALMON TOAST
with crème fraîche, cucumber, red radish, chives on toasted 7-grain bread

LUNCH BOXES

SANDWICH BOX 17.00

sandwich and a side salad of your choice

HALF SANDWICH BOX 15.00

half sandwich and a side salad of your choice

PROTEIN BOX 19.00

teriyaki salmon or herb roasted chicken breast with a choice of side salad

CUSTOM PICNIC BOX

ideal for travel or for a picnic at the park

LUNCH PRIX FIXE

19.95 PER PERSON - 6 PERSON MINIMUM

sandwich and side salad of your choice with cookies and brownies tray

add fruit for extra 3 per person



ENTRÉES

Served with two sides (additional sides 6)

GRILLED SALMON 20

TERIYAKI SALMON 20

GRILLED SHRIMP 19

CHICKEN MILANESE 17

SESAME GRILLED TUNA 19

HERB ROASTED CHICKEN 17

FILET MIGNON 21

MARKET SIDES

additional sides 7.00 per person

VEGETABLES

SAUTÉED BROCCOLI 🌱

**ORANGE GLAZED CARROTS
AND PARSNIPS** 🌱

GRILLED ASPARAGUS 🌱
with lemon zest

ROASTED BRUSSELS SPROUTS
with red onions, bacon

ROASTED VEGETABLES 🌱

**ROASTED FINGERLING
POTATOES** 🌱
with rosemary

BABY ARUGULA
with figs, prosciutto, dried apricot

BRUSSELS SPROUTS veg
with green apple, basil, parmesan
cheese, olive oil, lemon juice

ROASTED SWEET POTATOES veg

SALADS

CAPRESE
mozzarella bocconcini, cherry tomatoes,
fresh basil

SPINACH & APPLE
spinach, apple, blue cheese,
walnuts, citrus vinaigrette

MIXED GREENS
mixed field greens, cherry tomatoes,
cucumbers, creamy Dijon vinaigrette

CAESAR
romaine lettuce, shaved parmigiano,
croutons, Caesar dressing

KALE
butternut squash, dried cranberries,
toasted almonds, parmigiana, lemon vinaigrette

GREEK SALAD
tomatoes, peppers, olives, feta cheese,
oregano, red wine vinaigrette

BROCCOLI CAESAR
shaved broccoli, green cabbage,
parmigiana, Caesar dressing

PASTA & GRAINS

ORZO PASTA veg
with sautéed green and yellow
patty pan squash

FARRO 🌱, veg
with asparagus, fava beans, carrots

QUINOA 🌱, veg
with tomatoes, corn, cucumbers

ELBOW PASTA veg
sautéed Tuscan kale, roasted butternut
squash, roasted fennel, Parmigiano, olive oil

DITALINI PASTA veg
sautéed hairloom cherry tomatoes,
edamame beans, kalamata olives,
Parmigiano, basil, olive oil



EVENTS

PRICES LISTED PER PERSON

six person minimum

TEA SANDWICHES TRAY 11.95

- cucumber with avocado, radish, sprouts, cilantro, butter (veg)
- Italian tuna salad with capers, red onions
- wild smoked salmon with cucumber, cream cheese, chives, scallion, dill
- shrimp salad with lemon mayonnaise
- roast beef with butter, brown mustard, tarragon
- goat cheese with prosciutto, fig sauce

CHEESE & FRUIT veg 15.50

selection of cheese (Molitero al vino, Petit Basque, Tavoliere, Carmody, Istara Ossau Iraty, Cambozola, smoked rambol, Brebrousse d'argental), fresh fruit and berries, served with artisanal bread and crackers

TRADITIONAL ANTIPASTI gf 15.50

selection of charcuterie meat including cotto, salami, prosciutto, soppressata, pepperoni, mozzarella bocconcini, asiago and provolone served with olives and cornichons

MEAT & CHEESE 15.50

varieties of ham, smoked turkey, salami and a selection of cheeses including cheddar, provolone, Swiss, served with artisanal bread and crackers, mayonnaise and mustard

CRUDITÉ gf, veg, gf 10.50

sliced baby vegetables served with a selection of three dips (platter or individual cups)

OVEN BAKED CHIPS veg 8.50

freshly baked chips served with a selection of three dips

DIPS

tzatziki, hummus, green goddess, spinach and feta

HORS D'OEUVRES

18.95 PER PERSON | CHOICE OF SIX

one piece per person per selection

CROSTINI

- filet mignon, guacamole, jalapeño relish, fresh cilantro, lime juice
- chilli flakes, tuna with hummus, cornichon, relish, red pepper and cilantro
- beets, goat cheese, walnut and balsamic drizzle
- blue cheese, figs, caramelized onions
- wild smoked salmon rolls, horseradish cream, grilled asparagus, cornichon

SKEWERS

- blackened shrimp
- pistachio crusted bocconcini with shishito peppers (veg)
- grilled harissa chicken and vegetables
- raw vegetables gf
- beef with vegetables

CLASSICS

- wild smoked salmon on cucumber slice with creamy horseradish sauce, dill and capers
- chicken salad on endive
- mini quiches
- profiterole with:
 - wild smoked salmon mousse
 - Majorcan sobrasada and provolone
 - vegetables and hummus gf

Ask us about our pass-around service.



DESSERTS

PRICES LISTED PER PERSON

six person minimum

FRESH FRUIT 8.50

sliced fresh fruit and berries

COOKIES & BROWNIES 6.95

selection of Mangia signature cookies, brownies and seasonal sugar cookies with fresh fruit, add 3

MINI DOLCI 8.50

assortment of bite-sized pastries & desserts
3 pieces per person

CHOCOLATE & BERRIES 8.95

selection of Mangia signature chocolate pound cake, classic brownies, chocolate cookies, chocolate covered espresso beans and mixed fresh berries.
May contain nuts

CAKES

made to order

AVAILABLE IN SIZES: 7" (8-10 SLICES) \$45 AND 10" (14-16 SLICES) \$58

MIX BERRY CAKE

light vanilla sponge cake layered with Chantilly cream and scattered with fresh mix of berries

PASSION FRUIT CAKE

moist vanilla sponge cake layered with passion fruit filling and tart passion fruit curd

BLACKBERRY LEMON CAKE

vanilla sponge cake layered with lemon filling and fresh blackberries, covered in blackberry flavored Chantilly cream

RASPBERRY CHOCOLATE CAKE

moist chocolate sponge cake layered alternately with raspberry filling and chocolate mousse with fresh raspberries

GERMAN CHOCOLATE CAKE

Chocolate sponge cake layered alternately with traditional pecan and coconut German filling and light chocolate mousse

STRAWBERRY SHORTCAKE

vanilla sponge cake filled with Chantilly cream and lots of fresh strawberries

LEMON MERINGUE CAKE

fluffy vanilla sponge cake layered with Chantilly cream and tangy lemon curd, covered in toasted Italian meringue

CARAMEL APPLE CAKE

fluffy vanilla sponge cake layered with brown butter cream cheese frosting, apple compote and caramel drizzle

GLUTEN-FREE CHOCOLATE CAKE

PIES & TARTS

proudly baked with fresh fruits

AVAILABLE IN SIZES:

TARTS: 10" \$42 | PIES: 9" \$35 AND 11" \$42

PECAN PIE

APPLE PIE

MIX BERRY

PLUM TART

PUMPKIN PIE

CARAMEL PEAR PIE

PISTACHIO

GALETTE

MIXED BERRIES TART



VINI E BIRRE

BIANCO

Alois Caulino Falaghina 2017 \$52

Fontezoppa Verdicchio 2017 \$44

Ippolito Mare Chiaro 2017 \$46

La Formica Soave 2016 \$48

Ottosoldi Gavi 2017 \$52

Poggio dei Gorleri Vermentino 2017 \$47

ROSSO

Bovio Barolo 2013 \$95

Gillardardi Dogliani Cursalet 2013 \$58

Grifalco Gricos Aglianico 2016 \$45

La Formica Amarone della
Valpolicella 2012 \$115

Ottosoldi Barbera del
Monferrato 2016 \$55

Tenute Rubino Primitivo 2016 \$48

Brunello di Montalcino
Pietranera 2012 \$105

SPUMANTE

Isotta Manzoni Prosecco \$40

BIRRA

7.50

Peroni

Pilsner Urquell

Stella Artois

Heineken

Brooklyn Lager

Samuel Adams

EVENT SERVICES

Mangia is able to accommodate all your event needs, whether you would like to host a function at one of our locations or choose to have catering offsite.

WE OFFER A FULL RANGE OF SERVICES:

- Full Bar (\$50 per person for 2 hours)
- Wine & Beer Bar (\$35 per person for 2 hours)
- Coffee & Tea Station
- Waitstaff, Bartenders & Baristas
(435 per hour per server for 4hrs mini- \$45 on weekends)
- Florist
- Personalized Event and Menu Planning

RENTALS

GLASSWARE

Water glass \$2.50, Wine glass \$2.50, Champagne glass \$2.50
Martini glass \$2.50, Coffee/Tea Saucer \$1.25, Coffee/Tea Cup \$1.75

PLATES

8.5" Porcelain Plate \$3.50, B&B Porcelain Plate \$2.50

SILVERWARE

Silverware Set (Fork, Knife, Spoon) \$4.25,
Silverware (one piece) \$2.25, Teaspoon \$0.75

ICE BUCKETS

Small ice bucket with ice \$10, Large ice bucket with ice \$20

TABLECLOTHS

Disposable paper tablecloth \$10, White cotton tablecloth \$50

Mangia has hosted events for Bergdorf Goodman, Cartier, Saks Fifth Avenue, Tiffany & Co, Nike, Twitter, Yahoo, Spotify, Sony, Dolce & Gabbana, Blackstone, Google, JP Morgan, Chase and more.

Please contact our event manager for more information: **212.582.5882** CATERING@MANGIA.NYC

MANGIA EVENT SPACES

Three Mangia locations are available for private parties or corporate events. For more information, please visit our website.

MANGIA MADISON

422 MADISON AVENUE
BETWEEN 48TH & 49TH
CAN SEAT UP TO 50 PEOPLE
212.644.0422

MANGIA 57

50W 57TH STREET
BETWEEN 5TH & 6TH
CAN SEAT UP TO 150 PEOPLE
212.582.5882

MANGIA FLATIRON

22W 23RD STREET
BETWEEN 5TH & 6TH
CAN SEAT UP TO 60 PEOPLE
212.647.0200



PRESENTATION

We offer two tiers of presentations for your different meeting or event needs:

CLASSIC PRESENTATION

Served in disposable, custom printed Mangia boxes and eco-friendly kraft trays.

BOARDROOM PRESENTATION

For a 10% extra cost, served in cherry wood boxes or white porcelain platters. Pick-up service included.

CORPORATE CATERING

SERVICE

Mangia Corporate Catering serves breakfast or lunch for any office gathering of six or more. Your order is packaged elegantly so customers can serve directly from custom Mangia boxes without having to transfer food to new serving ware. Our delivery staff will help unwrap your order and pick up platters at the end of your meeting. Pick up platters are only for rented equipment.

GROUP ORDERS

Mangia Corporate Catering also services group orders - when an entire company or office floor requires individually packaged meals for delivery. For more information on how to set up these orders, please call our catering specialists at 212.980.6363 or email us at catering@mangia.nyc.

HOUSE ACCOUNTS

Mangia Corporate Catering offers the possibility of opening a house account with:
multiple authorized users | dedicated catering account manager | bimonthly invoicing | complimentary tasting

Please contact a member of our team to receive the house account form.

ORDERING

TO PLACE AN ORDER:

By phone at 212.582.5882 | via email at catering@mangia.nyc | online via our website at www.mangia.nyc

CANCELLATION POLICIES

- 24-hour notice is required to cancel delivery orders without an incurring fee.
- Catering orders for parties of six or more cannot be canceled the same day.
- Individual delivery orders canceled the same day are subject to full payment.
- Unreturned boardroom items and Mangia equipment are subject to full price charges.

Please visit our website at www.mangia.nyc/catering/policies for more information on our ordering, delivery and catering policies.



MANGIA
MCHLXXXI

MANGIA MADISON

422 MADISON AVENUE
BETWEEN 48TH & 49TH
212.644.0422

MONDAY-THURSDAY
STORE 7AM-7PM
DELIVERY 7AM-9PM

FRIDAY
STORE 7AM-7PM
DELIVERY 7AM-6PM

MANGIA 57

50W 57TH STREET
BETWEEN 5TH & 6TH
212.582.5882

MONDAY-THURSDAY
STORE 7AM-6PM
DELIVERY 7AM-9PM

FRIDAY
STORE 7AM-6PM
DELIVERY 7AM-6PM

MANGIA FLATIRON

22W 23RD STREET
BETWEEN 5TH & 6TH
212.647.0200

MONDAY-FRIDAY
STORE 7AM-5PM
DELIVERY 7AM-5PM

SERVING CATERING ORDERS ONLY DURING WEEKENDS WITH ADVANCE NOTICE