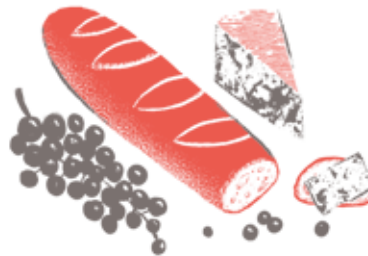


MANGIA 
MCMLXXXI

CATERING

M E N U



CATERING IS FOR GROUPS OF SIX OR MORE.
ORDER ONLINE AT WWW.MANGIA.NYC

PASSIONATE ABOUT FOOD

A family business opened in 1981, Mangia transformed the New York lunch scene by being one of the first to offer fresh, artisanal ingredients and a farm-to-table menu comprised of rustic, delicious Italian fare. Today we continue with the same passion for gourmet food, artfully presented, by preserving our beloved Mangia classics as well as creating exciting, new seasonal recipes. Most of all, we take great pride that whether you're joining us for a quick lunch or catering a large event, our food is always crafted in house and our bread is baked fresh daily.

"You are what you Mangia."

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

SASHA MUNIAK, FOUNDER

PRESSED JUICE

16 OZ. CUP | 8.95 PER PERSON
six person minimum

CLASSIC GREEN

kale, swiss chard, spinach, celery,
apple, lemon, ginger

SWEET GREEN

kale, spinach, pineapple, mint,
hint of jalapeño

WATERMELON

watermelon, lime, mint

COCONUT

coconut water, coconut meat,
kale, banana

BEET

carrot, apple, beet, lemon, ginger

CITRUS

grapefruit, orange, lemon, ginger,
cayenne pepper

1/2 GALLON | 18.95

**FRESHLY SQUEEZED
VALENCIA ORANGE JUICE**

BREAKFAST

PRICES LISTED PER PERSON
six person minimum

BREAD & PASTRY

5.50

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

add 3 for fresh fruit

add 5 for cheese & fresh fruit

GRAINS & FRUIT

6.95

gluten-free granola with low-fat Greek yogurt,
or chia seed pudding. Both topped with
berries & honey.

FRUIT & BERRIES

7.95

arrangement of fresh fruit and berries

NORWEGIAN

SMOKED SALMON

10.95

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

SAVORY BRIOCHE TRAY

8.50

assortment of miniature sandwiches

· prosciutto & mozzarella

· prosciutto & scrambled egg

· smoked salmon, cream cheese & dill

· egg salad with watercress

· mozzarella with tomatoes and basil

· French ham & butter

BREAKFAST PANINI

8.50

served on a Tuscan wrap or brioche roll with
scrambled eggs, choice of cheese, ham, bacon,
or sausage, or peppers and onions.

*Hard boiled eggs to any of the above items,
add 1.50 per person*

COFFEE & TEA

THERMOS 22 | SERVES 10

BREAKFAST PRIX FIXE

six person minimum

14.95 PER PERSON

selection of gluten-free granola, Greek
yogurt, seasonal berries, assortment
of fresh baked miniature pastries and
miniature bagels, served with butter or
cream cheese and jam, and fresh fruit.

BITES

PRICES LISTED PER PERSON
six person minimum

TEA SANDWICHES

10.50

- basil chicken salad
- goat cheese, dates and spinach
- asparagus and egg salad
- tuna salad on multigrain
- smoked salmon, cucumber, cream cheese

CHEESE & FRUIT

10.95

selection of cheeses, fresh fruit and berries served with artisanal breads and crackers

TRADITIONAL ANTIPASTI

11.95

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

CRUDITÉ

8.95

sliced baby vegetables served with a selection of three dips

OVEN BAKED CHIPS

8.95

freshly baked chips served with a selection of three dips

DIPS

tzatziki, hummus, green goddess spinach and feta



HORS D'OEUVRES



17.95 PER PERSON | CHOICE OF SIX
six person minimum

CROSTINI

- pepper crusted filet mignon with caramelized onion
- seared tuna, wasabi ginger on sesame crisp
- coppa ham, olive tapenade and grilled asparagus
- beets, goat cheese, walnut and balsamic drizzle
- blue cheese, fig jam, caramelized onion
- jumbo lump crab cake, roasted pepper aioli

SKEWERS

- mozzarella bocconcini and tomatoes marinated in pesto
- blackened shrimp
- grilled harissa chicken and vegetable
- herb lamb

LETTUCE CUPS

- chicken salad on endive
- smoked salmon on cucumber slice with creamy horseradish sauce, dill and capers

CLASSICS

- bite size beef sliders on brioche bun
- mini quiches

Hors d'oeuvres can be served on trays, or ask about our pass-around service.

VEGETABLES & GRAINS

PRICES LISTED PER PERSON

six person minimum, 1/2 lb per person serving

ASPARAGUS

grilled asparagus, lemon zest,
extra virgin olive oil

7

CAPRESE

mozzarella bocconcini, cherry tomatoes,
fresh basil

6

MEZZE RIGATONI

tomato sauce, ricotta salata, fresh basil

6

ROASTED VEGETABLES

roasted seasonal vegetables,
extra virgin olive oil

6

QUINOA

seasonal mix of vegetables and herbs

6

ORECCHIETTE

shiitake mushrooms, wilted spinach,
pecorino, extra virgin olive oil

6

FARFALLE

pesto, pine nuts, parmigiano

6

FUSILLI

roasted vegetables, parmigiano

6



SALADS

PRICES LISTED PER PERSON

six person minimum

MIXED GREENS

5
mixed field greens,
cherry tomatoes,
cucumber, creamy dijon
vinaigrette

CAESAR

5
romaine lettuce, shaved
parmigiano, croutons,
homemade caesar dressing

KALE

6
kale, roasted pumpkin,
dried cranberries, toasted
almonds, parmigiano,
lemon vinaigrette

SPINACH & APPLE

6
spinach, apple, blue
cheese, walnuts, citrus
citrus vinaigrette

GREEK SALAD

5
romaine lettuce, tomatoes,
peppers, feta cheese, black
olives, red wine vinaigrette

SANDWICHES

9.95 PER PERSON

customer or chef's selection of one sandwich per person, six person minimum

ANTIPASTO ON FOCACCIA

roasted vegetables, artichoke hearts, olive tapenade

SIMPLY GREENS

lettuce, cucumber, avocado, alfalfa sprouts, herb yogurt, 7 grain bread

FRESH MOZZARELLA

tomatoes, basil, black pepper, olive oil drizzle, ciabatta bread

SMOKED SALMON

Norwegian smoked salmon, cucumber, romaine, horseradish cream, cream cheese, black bread

ALBACORE TUNA SALAD

albacore tuna, romaine lettuce, tomatoes, watercress, whole wheat sourdough bread

PROSCIUTTO & FRESH MOZZARELLA

roasted peppers, arugula, country bread

WOOD SMOKED HAM & BRIE

tomatoes, watercress, lemon mayonnaise, baguette

FRENCH HAM & AGED CHEDDAR

fresh sliced apple, walnut butter, country bread

ROASTED TURKEY BREAST

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



SMOKED TURKEY BREAST

cucumber, watercress, herb mayonnaise, black bread

SALTIMBOCCA

grilled chicken breast, prosciutto, fontina, sage, basil pesto, ciabatta

BASIL PARMIGIANO CHICKEN SALAD

roasted chicken, basil parmigiano dressing, watercress, tomatoes, baguette

ITALIAN HERO

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

FILET MIGNON

caramelized onion, roasted tomatoes, black pepper mayonnaise, baguette

HERB ROASTED CHICKEN

watercress, tomatoes, herb mustard, Tuscan flat bread

LUNCH PRIX FIXE

18.95 PER PERSON
six person minimum

**SANDWICH TRAY OR
MINI BRIOCHE TRAY**

**CHOICE OF GREEN SALAD
OR PASTA SALAD**

COOKIE & BROWNIE TRAY

MINI BRIOCHE

PREPARED ON
MINI BRIOCHE ROLLS
9.95

six person minimum, two per person

FRESH GRILLED VEGETABLES

smoked mozzarella, olive tapenade

CAPRESE

tomatoes, mozzarella, fresh basil

PROSCIUTTO COTTO

prosciutto, fontina, tomatoes

ROAST BEEF

caramelized onions, gruyère, dijon mustard

SMOKED HAM

aged emmental, black pepper, honey aioli

LUNCH BOXES

individual lunch served in a craft paper box or terra cotta box

BREAKFAST BOX 12

chia seed pudding with fresh fruit, hard boiled egg, miniature breakfast pastry, wedge of cheese, jam

HEALTH BOX 14

kale salad, quinoa salad, fruit salad, hard boiled egg, wedge of cheese, gluten-free crackers

SANDWICH BOX 16

full size sandwich, mixed green salad, fresh fruit or cookie.

CUSTOM BOXES MP

contact us for more information

ENTRÉES

served at room temperature

GRILLED SALMON

served with orzo salad with tomatoes, cucumbers, olives, parsley and oregano

17

CHICKEN MILANESE

pan seared breaded chicken, arugula salad with tomatoes, shaved parmigiano, and lemon wedges

15

SHRIMP, CHICKEN OR FILET MIGNON SKEWERS

with vegetables, served with orzo salad

14–16

FENNEL BARBECUE CHICKEN BREAST

served with red pepper slaw

15

FILET MIGNON

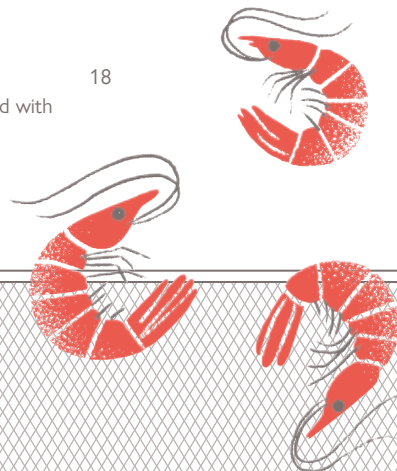
shallot and wine reduction, served with roasted potatoes

18

HERB ROASTED CHICKEN BREAST

with artichoke, roasted red peppers, and black olives

15



DESSERTS

PRICES LISTED PER PERSON
six person minimum

FRESH FRUIT 7.95

sliced fresh fruit and berries

COOKIES & BROWNIES 5.50

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

MINI DOLCI 6.50

assortment of bite-sized pastries & desserts *three per person*

CHOCOLATE & BERRIES 7.50

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

CAKES & CUPCAKES

made to order

7" CAKE \$38 | 10" CAKE \$48

½ SHEETCAKE \$195 SERVES 40 PEOPLE

ONE DOZEN MINI CUPCAKES \$18

Strawberry Shortcake

Red Velvet Cake

Flourless Chocolate Cake*

Lemon Meringue

Crêpe Cake

Coconut Cream Cake

Tiramisu Cake

White Chocolate Goat Cheese Cake*

**not available as a sheet cake*

PIES & TARTS

selection varies daily, custom orders available

11" PIE OR TART \$42

Apricot Frangipane Tart

Fig & Mascarpone Tart

Peach Tart

Raspberry Sable Tart

Rustic Pear Tart

Pecan Pie

Apple Pie

Pumpkin Pie

Cherry Pie



VINO E BIRRA

FRIZZANTE

Ruffino Prosecco D.O.C 2014 12 / 54

ROSÉ

Fontezoppa Frapicci Sangiovese 2015 12 / 54
Whispering Angel - Caves D'Esclans 2015 15 / 65

BIANCO

Antinori - Tormaresca Chardonnay 2014 11 / 45
Vigneti Cliffhanger Pinot Grigio 12 / 54
Santa Cristina Campogrande Orvieto 2014 14 / 60
La Formica Soave 2014 14 / 60

ROSSO

Pertinaga Barbera D'Alba D.O.C 2013 11 / 45
Blackstone Cabernet Sauvignon 2014 12 / 54
Sasyr Sangiovese Syrah Blend 2012 12 / 54
Murolo Montepulciano D'Abruzzo 2013 14 / 60
Tenute Mater Domini Marangi Primitivo 2012 14 / 60

BIRRA

Peroni 7.5
Moretti 7.5
Heineken 7.5
Pilsner Urquel 7.5

EVENT SERVICES

Mangia is able to accommodate all your event needs, whether you are looking to host a function at one of our locations or looking to have us cater offsite.

WE OFFER A FULL RANGE OF SERVICES:

Full Bar
Wine & Beer Bar
Coffee & Tea Station
Waitstaff & Bartenders
Florist
Personalized Event and Menu Planning

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

Please contact our Sales & Event manager for more information.

212.980.6363
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 60 PEOPLE

MANGIA 57

50 W57TH STREET
BETWEEN 5TH & 6TH
CAN SEAT UP TO 150 PEOPLE

MANGIA FLATIRON

22 W23RD STREET
BETWEEN 5TH & 6TH
CAN SEAT UP TO 100 PEOPLE

PRESENTATION

Mangia believes in highlighting the natural beauty of the ingredients so that each order is artfully presented. We offer two tiers of presentations for your different meeting or event needs:

CLASSIC PRESENTATION

Served in disposable, custom printed Mangia boxes.

BOARDROOM PRESENTATION

Served in cherry wood boxes and 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 the custom Mangia boxes without having to transfer the food to new serving ware. Our delivery staff will help unwrap your order and pick up platters at the end of your meeting.

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 speak with our catering staff by phone or at your nearest mangia location.

ORDERING

TASTING

Order a catering tasting! First time customers can sample a box of sandwiches and antipasti sides. Order online or call for more information.

POLICIES

Please see our Delivery, Catering and Ordering Policies online at www.mangia.nyc/catering/policies

MANGIA MADISON

422 MADISON AVENUE
BETWEEN 48TH & 49TH
212.644.0422

MONDAY-FRIDAY
STORE 7AM-8PM
DELIVERY 7AM-9PM

MANGIA 57

50 W57TH STREET
BETWEEN 5TH & 6TH
212.582.5882

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

SATURDAY
STORE 7AM-5PM
DELIVERY 8AM-4PM

MANGIA FLATIRON

22 W23RD STREET
BETWEEN 5TH & 6TH
212.647.0200

MONDAY-FRIDAY
STORE 7AM-5:30PM
DELIVERY 7AM-9PM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.