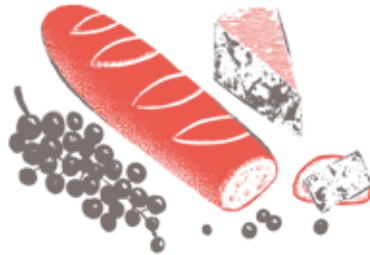


MANGIA   
MCMLXXXI

C O R P O R A T E   A N D   E V E N T S

# CATERING

M E N U



CATERING IS FOR GROUPS OF SIX OR MORE.  
ORDER ONLINE AT [WWW.MANGIA.NYC](http://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 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

22

## HOT DECAF COFFEE

22

## HOT TEA

22

## 1/2 GALLON ICED COFFEE

18.95

## 1/2 GALLON ICED TEA

18.95

## 1/2 GALLON LEMONADE

18.95

## 1/2 GALLON FRESHLY SQUEEZED ORANGE JUICE

22.95

*freshly pressed juices available,  
ask us for the selection.*

# BREAKFAST

PRICES LISTED PER PERSON

*six person minimum*

## BREAD & PASTRY

5.95

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

*add 3.00 for fresh fruit*

*add 5.00 for cheese & fresh fruit*

## GRAINS & FRUIT

6.95

gluten free granola with low fat greek yogurt, or chia seed pudding, served with berries and honey

## FRUIT & BERRIES

7.95

arrangement of fresh fruit and berries

## WILD

11.95

## SMOKED SALMON

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

## SAVORY BRIOCHE

8.95

- Tomato and mozzarella
- Prosciutto and mozzarella
- Scrambled eggs and bacon

## BREAKFAST SANDWICHES

7.95

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

## BREAKFAST PANINI

8.95

- Egg salad 7-grain bread
- Ham and egg ficelle
- Smoked salmon black bread

# 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, jam, and fresh fruit

# LUNCH

## SANDWICH TRAY

10.50 PER PERSON - 6 person minimum

ALL BELOW SANDWICHES ALSO TASTE GREAT ON OUR FRESHLY HOMEMADE TUSCAN FLAT WRAP

### ROASTED VEGETABLES

peppers, eggplant, zucchini, tomato, artichoke hearts, black olive tapenade on Tuscan flat bread

### EGG SALAD

cage free eggs from upstate Maple Meadow Farm on 7-grain bread

### WILD SMOKED SALMON

wild smoked salmon, cucumber romaine, horseradish cream, cream cheese on black bread

### ROASTED TURKEY BREAST

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

### FRESH MOZZARELLA

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

### LEMON CHICKEN SALAD

tomatoes, chopped romaine on baguette

### BASIL PARMIGIANO CHICKEN SALAD

roasted chicken, basil parmigiano dressing, watercress, tomatoes on black bread

### HERB ROASTED CHICKEN

watercress, tomatoes, herb mustard on Tuscan flat bread

### SMOKED TURKEY BREAST

cucumber, watercress, herb mayonnaise on black bread

### TUNA SALAD

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

### SALTIMBOCCA

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

### ROASTED BEEF

lettuce, tomatoes, onions, mayonnaise, Dijon mustard on rye bread

### ITALIAN HERO

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

### PROSCIUTTO & FRESH MOZZARELLA

roasted pepper, arugula on ciabatta

### WOOD SMOKED HAM & BRIE

tomatoes, watercress, lemon mayonnaise on black bread

### FRENCH HAM & AGED CHEDDAR

fresh sliced apple, walnut butter on toasted country bread

### FILET MIGNON

caramelized onion, roasted tomatoes, black pepper mayonnaise on baguette

## MINI BRIOCHE

10.50 PER PERSON

### PROSCIUTTO COTTO

prosciutto, fontina cheese, tomatoes

### SMOKED HAM

aged emmental, black pepper, honey aioli

### FRESH GRILLED VEGETABLES

mozzarella, olive tapenade

### CAPRESE

tomatoes, mozzarella, fresh basil

### ROAST BEEF

caramelized onions, gruyère, Dijon mustard



# PANINI TRAY



10.50 PER PERSON

## CAMPO

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

**SOLE** mozzarella, sun-dried tomatoes, basil on pizza bianca

## SOPRESSATTA

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

## PORCHETTA

Italian cured roast pork, fontina cheese, baby kale, tomato, chipotle aioli on whole wheat pizza bianca bread

## CONTADINO

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

## MORTADELLA

provolone, mayonnaise on whole wheat pizza bianca bread

## CUBANO

Cuban style slow roasted pork, ham, swiss cheese, pickles, romaine, mustard on pizza bianca bread

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

## INDIVIDUAL BOXES

*served in a craft paper box or terra cotta box*

### **BREAKFAST BOX** 12.50

miniature breakfast pastries, a pot of jam, a wedge of cheese & fresh fruit

### **LUNCH BOX** 16

- full size sandwich, mixed greens, piece of fruit or signature cookie  
- small sandwich, mixed greens, choice of one side, piece of fruit or signature cookie

### **DESSERT BOX** 16

selection of Mangia's house made cookies, ask about our holiday themed boxes

### **CUSTOM PICNIC BOX**

perfect for travel or for just meeting at the park  
contact us for more information

## LUNCH PRIX FIXE

19.50 PER PERSON

*6 person minimum*

Sandwich, panini or brioche tray with choice of green salad or pasta salad and cookie & brownie tray

## OPEN-FACE TARTINES

*All prices 7.00 per person*

### **AVOCADO AND CUCUMBER TOAST**

with tahini, lime juice, red pepper flakes on toasted 7-grain bread

### **SWEET & SALTY TOAST**

with Neufchatel cheese, figs, honey, sea salt flakes, on toasted walnut cranberry bread

### **AVOCADO AND 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

# ENTRÉES

*Served at room temperature with a choice of one side from vegetable, pasta or salad included*

**GRILLED SALMON** 17

**SHRIMP SKEWERS** 16

**CHICKEN SKEWERS** 15

**FENNEL BARBECUE** 15  
**CHICKEN BREAST**

**FILET MIGNON SKEWERS** 18

**HERB ROASTED** 15  
**CHICKEN**

**CHICKEN MILANESE** 15

**FILET MIGNON** 18

## SIDES

*additional sides 6.00 per person*

### VEGETABLES, SALADS AND PASTAS

#### **ASPARAGUS**

grilled asparagus, lemon zest,  
extra virgin olive oil *add 2*

#### **ROASTED VEGETABLES**

roasted seasonal vegetables,  
extra virgin olive oil

#### **CAPRESE**

mozzarella bocconcini, cherry  
tomatoes, fresh basil

#### **QUINOA**

with seasonal mix of  
vegetables and herbs

#### **SPINACH & APPLE**

spinach, apple, blue cheese,  
walnuts, citrus vinaigrette

#### **MIXED GREENS**

mixed field greens, cherry  
tomatoes, cucumber, creamy  
Dijon vinaigrette

#### **CAESAR**

Romaine lettuce, shaved parmigiana,  
croutons, ceasar dressing

#### **KALE**

roasted pumpkin, dried  
cranberries, toasted almonds,  
parmigiana, lemon vinaigrette

#### **GREEK**

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

#### **FARFALLE**

pesto, pine nuts, parmigiana

#### **MEZZE RIGATONI**

tomato sauce, ricotta salata,  
fresh basil

#### **ORECCHIETTE**

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

#### **FUSILLI**

roasted vegetables, parmigiana

# EVENTS

PRICES LISTED PER PERSON

<b>TEA SANDWICHES</b>	10.50	<i>six person minimum</i> <b>TRADITIONAL ANTIPASTI</b>	12.95	<b>CRUDITÉ</b>	8.95
<ul style="list-style-type: none"><li>· lemon chicken salad</li><li>· goat cheese, dates and spinach</li><li>· Shrimp salad and radish</li><li>· Prosciutto, fig jam</li><li>· smoked salmon, cucumber, cream cheese &amp; horseradish</li></ul>		selection of charcuterie meat including cotto, salami, prosciutto, sopressata, pepperoni, mozzarella bocconcini, asiago and provolone served with olives and cornichons		sliced baby vegetables served with a selection of three dips	
<b>CHEESE &amp; FRUIT</b>	10.95	<b>OVEN BAKED CHIPS</b>	6.95	<b>MEAT &amp; CHEESE</b>	11.95
selection of cheese, fresh fruit and berries served with artisanal breads and crackers		freshly baked chips served with a selection of three dips		varieties of ham, smoked turkey, salami and a selection of cheeses including cheddar, provolone, swiss, served with artisanal breads and crackers, mayo and mustard	
		<b>DIPS</b>			
		tzatziki, hummus, green goddess spinach and feta			

# HORS D'OEUVRES

17.95 PER PERSON | CHOICE OF SIX  
One piece per person per selection

## CROSTINI

- filet mignon, guacamole, jalapeno relish, fresh cilantro, lime juice
- chilli wrapped tuna with hummus, cornichon, relish, red pepper and cilantro
- beets, goat cheese, walnut and balsamic drizzle
- blue cheese, fig jam, caramelized onion
- wild smoked salmon rolls, horseradish cream, grilled asparagus, cornichon

## SKEWERS

- blackened shrimp
- pistachio crusted bocconcini with shishito peppers
- grilled harissa chicken and vegetables
- roasted vegetables (vegan)
- 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 sobrassada and provolone
  - vegetables and hummus

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

# BAKERY GOODS

## 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

**CHOCOLATE & BERRIES** 7.50  
selection of Mangia signature chocolate pound  
cake, classic brownies, chocolate cookies,  
chocolate covered espresso beans,  
and fresh mixed berries.

**MINI CUPCAKES** 5.50  
vanilla or chocolate flavor

## CAKES

*made to order*

7" CAKES \$38 (serves 8-10) | 10" CAKE \$48 (serves 14-16)  
½ SHEET \$195 (serves 40)

Strawberry Shortcake  
Gluten-free Chocolate Cake  
Lemon Meringue  
Crêpe Cake: Matcha, Milk Chocolate & Crème brûlée  
Carrot Cake  
Coconut Cream Cake  
Tiramisu Cake  
Chocolate Ganache  
Red Velvet Cake  
Strawberry Banana Cake  
Cheesecake: New York, Chocolate, Raspberry & Marble

## PIES & TARTS

*we proudly bake them with fresh fruits*

11" PIE OR TART \$42

Apricot Frangipane Tart  
Dates & Mascarpone Tart  
Peach Tart  
Raspberry Sable Tart

Rustic Pear Tart  
Mixed Berry Tart  
Chocolate Truffle Praline Tart  
Milk Chocolate Hazelnut Tart

Pecan Pie  
Apple Pie  
Pumpkin Pie

Cherry Pie  
Blueberry Pie  
Keylime Pie



# VINO E BIRRA

## FRIZZANTE

Ruffino Prosecco D.O.C 2014 54

## ROSÉ

Fontezoppa Frapicci Sangiovese 2015 54

Whispering Angel - Caves D'Esclans 2015 65

**BIANCO** Antinori - Tormaresca Chardonnay 2014 45

Vigneti Cli hanger Pinot Grigio 54

Santa Cristina Campogrande Orvieto 2014 60

La Formica Soave 2014 60

**ROSSO** Pertinage Barberra D'Alba D.O.C 2013 45

Blackstone Cabernet Sauvignon 2014 54

Sasyr Sangiovese Syrah Blend 2012 54

Murolo Montepulciano D'Abruzzo 2013 60

Tenute Mater Domini Marangi Primitivo 2012 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 50 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 and White Plastic Trays.

## **BOARDROOM PRESENTATION**

For a 10% extra cost, 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 you wrap 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. Call us for more information.

## **POLICIES**

Please see our Delivery, Catering and Ordering Policies online at [www.mangia.nyc/catering/policies](http://www.mangia.nyc/catering/policies)

**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**

50 W57TH STREET  
BETWEEN 5TH & 6TH  
212.582.5882

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

FRIDAY  
STORE 7AM–7PM  
DELIVERY 7AM–6PM

SATURDAY  
STORE 7AM–4PM  
DELIVERY 9AM–3PM

**MANGIA FLATIRON**

22 W23RD STREET  
BETWEEN 5TH & 6TH  
212.647.0200

MONDAY–FRIDAY  
STORE 7AM–6PM  
DELIVERY 7AM–6PM

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