

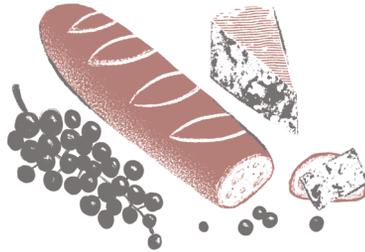
MANGIA

SINCE 1981

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

(gf) = gluten-free

 = vegan

(veg) = vegetarian

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 that reads "Sasha Muniak". The signature is fluid and cursive, with a large, sweeping initial 'S'.

SASHA MUNIAK, FOUNDER

BEVERAGES

SERVES 8 - 10 PEOPLE
we serve La Colombe coffee

HOT COFFEE

24

HOT DECAF COFFEE

24

HOT TEA

24

1/2 GALLON ICED COFFEE

20

1/2 GALLON ICED TEA

18.95

1/2 GALLON LEMONADE

20

1/2 GALLON FRESHLY SQUEEZED ORANGE JUICE

25

ask us for our variety of fresh pressed juices

BREAKFAST

PRICES LISTED PER PERSON

six person minimum

PASTRIES & BAGELS

5.95

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 coconut yogurt (🌱, veg) served with berries & honey

FRUIT & BERRIES TRAY

7.95

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

WILD SMOKED SALMON

11.95

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

QUICHE

8.95

3 pieces per person

- egg white with butternut squash and kale

- Loraine with spinach and bacon

- Loraine with black truffles, mushrooms, and artichokes

BREAKFAST SANDWICHES

8.95

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

8.95

- wild smoked salmon with crème fraîche, cucumber, red radish, chives on 7-grain toast
- avocado egg salad with micro greens on 7-grain toast

- 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

14.95 PER PERSON

separate bowls or individual cups

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

LUNCH

SANDWICH TRAY

11.95 PER PERSON - FULL SANDWICH CUT IN HALF OR IN QUARTERS

all available on gluten-free bread

ROASTED VEGETABLES

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

WILD SMOKED SALMON

cucumber, romaine lettuce, 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

BASIL PARMIGIANO CHICKEN SALAD

roasted chicken, pesto dressing watercress, tomatoes on baguette

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 bread

ROAST BEEF

lettuce, tomatoes, onions, mayonnaise, Dijon mustard on multigrain roll

ITALIAN HERO

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

FRENCH HAM & AGED CHEDDAR

fresh sliced apple, walnut butter on toasted country bread

WRAPS TRAY

8.95 PER PERSON

HARISSA ROASTED CHICKEN

with avocado, shishito peppers, pickled red onions, romaine lettuce, black pepper aioli on Tuscan flat bread

GREEN TOMATO & MOZZARELLA

with cucumber, avocado, pickled red onions, micro greens, lettuce, herb aioli on Tuscan flat bread

TUSCAN KALE & AVOCADO

with hummus, julienned cucumber, scallions on Tuscan flat bread

BLACK SESAME TUNA

with julienned cucumber, avocado, micro green, chipotle aioli on Tuscan flat bread

FILET MIGNON

with Buffalo mozzarella, sautéed Tuscan kale, black pepper aioli, on Tuscan flat bread

VEGETABLE ROLLATINI

with roasted eggplant, goat cheese, provolone, roasted tomatoes, roasted peppers, roasted onions, sriracha sauce, on Tuscan flat bread

PANINI TRAY

10.95 PER PERSON

CAMPO

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

SOPRESSATA

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

CONTADINO

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

SOLE

mozzarella, sun-dried tomatoes, basil on pizza bianca

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

MINI BRIOCHE TRAY

10.95 PER PERSON - 3 PIECES PER PERSON

FRESH MOZZARELLA

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

with hardboiled egg, radish sprouts, lemon mayo, chipotle aioli, sea salt flakes

TEA SANDWICHES TRAY

10.95 PER PERSON - 2 PIECES PER PERSON

CUCUMBER

with avocado, radish, sprouts, cilantro, butter (veg)

ITALIAN TUNA SALAD

with capers, red onions

CURRY CHICKEN

with currants

WILD SMOKED SALMON

with cucumber, cream cheese, chives, scallion, dill

SHRIMP SALAD

with lemon mayo

ROAST BEEF

with butter, brown mustard, tarragon

GOAT CHEESE

with prosciutto, fig sauce

OPEN-FACE TARTINES

8.95 PER PERSON

AVOCADO & CUCUMBER TOAST

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 16.00

sandwich and a side salad of your choice

HALF SANDWICH BOX 14.00

half sandwich and a side salad of your choice

PROTEIN BOX 17.50

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 19

TERIYAKI SALMON 19

GRILLED SHRIMPS 18

CHICKEN MILANESE 17

GRILLED TUNA 19
WITH SESAME

HERB ROASTED CHICKEN 17

FILET MIGNON 19

MARKET SIDES

additional sides 6.00 per person

VEGETABLES

SAUTÉED BROCCOLI

ORANGE GLAZED CARROTS AND PARSNIPS

GRILLED ASPARAGUS

with lemon zest

SAUTÉED BABY ZUCCHINI

with heirloom tomatoes, fresh basil

ROASTED BRUSSELS SPROUTS

with red onions, bacon

ROASTED VEGETABLES

ROASTED FINGERLING POTATOES

🌱, veg
with rosemary

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

FARFALLE

pesto, pine nuts, parmesan

ORZO PASTA

🌱, veg
with sautéed green and yellow parry pams

ORECCHIETTE

with shiitake mushrooms, spinach, pecorino

MEZZE RIGATONI

with tomato sauce, ricotta salata, fresh basil

BROWN RICE

🌱, veg
with green zucchini, yellow squash,
cherry tomato

FARRO

🌱, veg
with asparagus, fava beans, carrots

ISRAELI COUSCOUS

🌱, veg
with saffron, fresh herbs

QUINOA

🌱, veg
with tomatoes, corn, cucumbers

EVENTS

PRICES LISTED PER PERSON

six person minimum

TEA SANDWICHES TRAY 10.95

- cucumber with avocado, radish, sprouts, cilantro, butter (veg)
- Italian tuna salad with capers, red onions
- curry chicken with currants
- wild smoked salmon with 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 12.95

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

TRADITIONAL ANTIPASTI *gf* 13.95

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

MEAT & CHEESE *gf* 13.95

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

CRUDITÉ *gf, veg, gf* 8.95

sliced baby vegetables served with a selection of three dips

OVEN BAKED CHIPS *veg* 6.95

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

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
- roasted 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 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 7.50

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

CHOCOLATE & BERRIES 6.50

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

CHOCOLATE DIPPED STRAWBERRIES 7.50

3 pieces per person

CAKES

made to order

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

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

**not available as a sheet cake*

PIES & TARTS

we proudly bake them with fresh fruits

9" PIES \$28 // 11" PIES \$36 // 10" TARTS \$36

Apricot Frangipane Tart

Rustic Pear Tart

Pecan Pie

Cherry Pie

Dates & Mascarpone Tart

Mixed Berry Tart

Apple Pie

Blueberry Pie

Peach Tart

Chocolate Truffle Praline Tart

Pumpkin Pie

Keylime Pie

Raspberry Sable Tart

Milk Chocolate Hazelnut Tart

VINO E BIRRA

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 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, Dolce & Gabbana, Blackstone, Google, JP Morgan, Chase and more.

Please contact our 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 50 PEOPLE
212.644.0422

MANGIA 57

50 W57TH STREET
BETWEEN 5TH & 6TH
CAN SEAT UP TO 150 PEOPLE
212.582.5882

MANGIA FLATIRON

22 W23RD 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 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 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 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

MANGIA FLATIRON

22 W23RD STREET
BETWEEN 5TH & 6TH
212.647.0200

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

WEEKEND ADVANCE NOTICE CATERING ONLY

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