

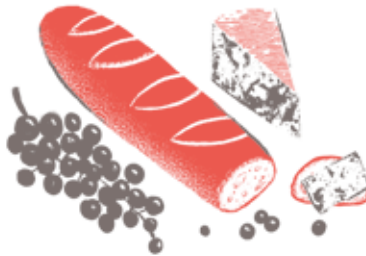
MANGIA 

SINCE 1981

CORPORATE AND EVENTS

CATERING

MENU



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 black ink, reading "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

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

PASTRY & BAGEL TRAY

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*

YOGURT & GRANOLA WITH FRUIT

6.95

gluten free granola with low fat Greek yogurt, served with berries and honey

FRUIT & BERRIES

7.95

arrangement of fresh fruit and berries

CHIA SEED PUDDING

6.95

coconut milk chia seed pudding, served with berries and honey

SAVORY BRIOCHES

8.95

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

BREAKFAST SANDWICHES

8.95

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

WILD SMOKED SALMON

11.95

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

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

10.95 PER PERSON - 6 person minimum

ALL SANDWICHES CAN ALSO BE PREPARED ON OUR HOMEMADE TUSCAN FLAT WRAP

ROASTED VEGETABLES

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

EGG SALAD

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

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

LEMON CHICKEN SALAD

tomatoes, chopped romaine lettuce on baguette

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

ROASTED BEEF

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

ITALIAN HERO

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

PROSCIUTTO & FRESH MOZZARELLA

roasted pepper, arugula on country bread

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

baby arugula, blue cheese aioli, sea salt, black pepper, butter on ciabatta

MINI BRIOCHE TRAY

10.95 PER PERSON

SMOKED HAM

aged emmental, black pepper, honey aioli

CAPRESE

tomatoes, mozzarella, fresh basil

ROAST BEEF

caramelized onions, gruyère, Dijon mustard



PANINI TRAY

10.95 PER PERSON



CAMPO

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

CONTADINO

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

CUBANO

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

SOPRESSATA

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

SOLE

mozzarella, sun-dried tomatoes, basil on pizza bianca

RUSTICO

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

INDIVIDUAL BOXES

served in a craft paper box

BREAKFAST BOX 12.50

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

DESSERT BOX 16

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

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

CUSTOM PICNIC BOX

perfect for travel or for a picnic at the park

LUNCH PRIX FIXE

19.95 PER PERSON

6 person minimum

sandwich tray with a choice of side and cookie & brownie

add fruit for extra 3 per person

OPEN-FACE TARTINES

All prices 8.95 per person

AVOCADO AND CUCUMBER TOAST

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

AVOCADO AND EGG TOAST

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

SWEET & SALTY TOAST

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

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

ROASTED BRUSSELS SPROUTS

SEASONAL STEAMED VEGETABLES

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 parmigiano,
croutons, Caesar dressing

KALE

butternut squash, dried
cranberries, toasted almonds,
parmigiano, lemon vinaigrette

GREEK

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

FARFALLE

pesto, pine nuts, parmigiano

MEZZE RIGATONI

tomato sauce, ricotta salata,
fresh basil

ORECCHIETTE

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

FUSILLI

roasted vegetables, parmigiano

EVENTS

PRICES LISTED PER PERSON

six person minimum

TEA SANDWICHES

10.50

- lemon chicken salad
- goat cheese, dates and spinach
- shrimp salad and radish
- prosciutto, fig jam
- smoked salmon, cucumber, cream cheese & horseradish

CHEESE & FRUIT

10.95

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

TRADITIONAL ANTIPASTI

12.95

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

MEAT & CHEESE

11.95

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

8.95

sliced baby vegetables served with a selection of three dips

OVEN BAKED CHIPS

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 wrapped tuna with hummus, cornichon, relish, red pepper and cilantro
- beets, goat cheese, walnut and balsamic drizzle
- blue cheese, figs, 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:
 - a. wild smoked salmon mousse
 - b. Majorcan sobrassada and provolone
 - c. 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

**not available as a sheet cake*

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

SPUMANTE

Prosecco Ruffino D.O.C \$45

ROSÉ

Pinot noir \$44
Le Petit Godon 2017

F&H \$52
Lilly rosé 2016

Whispering Angel \$56
Cotes de provence 2017

BIANCO

Gavi D.O.C.G \$44
SerraVallis Ottosolde 2016

Grillo \$48
Branciforti 2016

Pinot Grigio \$44
Valente 2017

Pinot Grigio \$60
Livio Felluga 2015

Sauvignon Blanc \$40
Borgo Conventi Collio 2015

Nascetta \$48
Serradeifiori / La regina 2015

ROSSO

Cabernet sauvignon \$44
Columbia valley
Merf 2015

Dolcetto di'alba \$48
Dabbene / Bovio 2016

Nebbiolo \$52
La Morra
Bovio Firagnetti 2016

Barbera d Alba \$56
Pertinage 2015

Multepulciano d'Abruzzo \$40
Regalato 2016

BIERRA

7.50

Peroni

Pilsner Urguel

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, 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

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

WEEKEND
ADVANCE NOTICE
CATERING ONLY

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.

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