

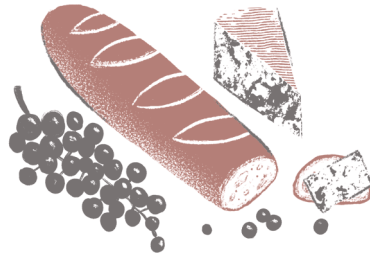
MANGIA 

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

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'.

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 juiced available,
ask us for the selection*

BREAKFAST

PRICES LISTED PER PERSON

six person minimum

BREAD & PASTRY TRAY

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

add 5.00 for cheese & fresh fruit

YOGURT & GRANOLA WITH FRUIT

6.95

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

FRUIT & BERRIES

7.95

arrangement of fresh fruit and berries

WILD SMOKED SALMON

11.95

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

SAVORY BRIOCHE PANINI TRAY

8.95

- Tomato and mozzarella

- Prosciutto & mozzarella

- Scrambled eggs and bacon

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

INDIVIDUAL YOGURT CUPS

5.50

- Matcha yogurt, gluten-free, roasted blueberries and torched banana slices
- Greek low-fat yogurt with gluten-free granola and macerated cherries

BREAKFAST PRIX FIXE

six person minimum

14.95 PER PERSON

assortment of fresh baked miniature pastries and bagels,
served with butter or cream cheese, jam and individual cups with:

- matcha Greek yogurt, gluten-free granola, roasted blueberries and torched bananas
- Greek yogurt with gluten-free granola and macerated cherries

LUNCH

SANDWICH TRAY

10.95 PER PERSON - 6 person minimum

ALL SANDWICHES CAN ALSO BE PREPARED ON OUR HOMEMADE TUSCAN FLAT WRAP OR GLUTEN-FREE BREAD

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 brad

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, prociutto, 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

SOPRESSATA

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

CONTADINO

fresh mozzarella, sautéed rapine, roasted eggplant, shiitake, 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 chees, pickles, romanian, mustard on pizza bianca bread

RUSTICO

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

LUNCH BOXES

SANDWICH BOX 16

sandwich of your choice with salad

HALF SANDWICH BOX 14

half sandwich of your choice with salad

PROTEIN BOX 17.50

grilled salmon or herb roasted chicken breast with 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, panini, or mini brioche tray with a choice of side and cookie & brownie tray

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

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

GRILLED SALMON 17

SHRIMP SKEWERS 16

CHICKEN SKEWERS 15

FENNEL BARBECUE CHICKEN BREAST 15

FILET MIGNON SKEWERS 18

HERB ROASTED CHICKEN 15

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

CARPRESE

mozzarella bocconcini, cherry tomatoes,
fresh Basil

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

FUSILI

roasted vegetables, parmigiano

QUINOA

with seasonal mix of
vegetables and herbs

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, soppressata, pepperoni, mozzarella broccocchini, 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 tea

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:
 - 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.

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 6.50
selection of Mangia signature chocolate pound
cake, classic brownies, chocolate cookies,
chocolate covered espresso beans
and fresh mixed berries.
May contain nuts

MINI CUPCAKES 5.50
vanilla or chocolate flavor

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
Chocolat 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

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

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

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 Artonis

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 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.

DELUXE 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 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. 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–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.