

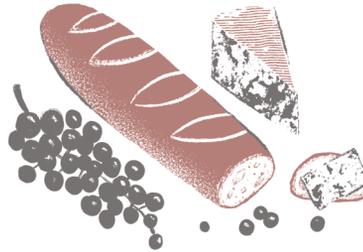
MANGIA 

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](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 white 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 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

- Tomanto 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 charries

# 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 cheeses, pickles, romaine, 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

### PROTEIN BOX 17.50

grilled salmon or herb roasted chicken breast with salad

### HALF SANDWICH BOX 14

half sandwich of your choice 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

### 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 CHICKEN BREAST** 15

**FILET MIGNON SKEWERS** 18

**HERB ROASTED 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

### 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 broccocini, 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  
Straberry 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 Poe

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](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

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.