

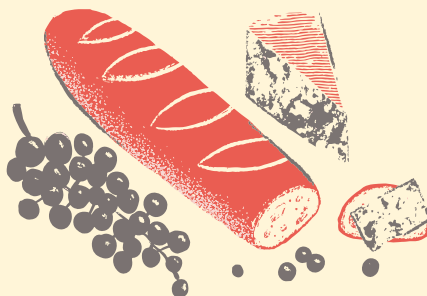
# MANGIA

SINCE 1981

CORPORATE AND EVENTS

# CATERING

M E N U



CATERING AVAILABLE FOR GROUPS OF SIX OR MORE.

ORDER ONLINE AT [WWW.MANGIA.NYC](http://WWW.MANGIA.NYC)

(gf) = gluten-free



= vegan

(veg) = vegetarian

# PASSIONATE ABOUT FOOD

In Italian, "mangia" is a simple, loving command that only means one thing: eat! For almost 40 years, Mangia has transformed the way New York eats lunch. In 1981, the family business became one of the first restaurants to focus on fresh, farm-to-table ingredients, crafting a menu of artisanal Italian fare. Today, Mangia instills the same passion into beloved signature favorites and exciting new seasonal dishes. Whether you're sitting down for a quick lunch or catering a large event, our food is always crafted in house, baked fresh daily, and ready to eat. Mangia!

"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

25

## HOT DECAF COFFEE

25

## HOT TEA

24

## 1/2 GALLON ICED COFFEE

21

## 1/2 GALLON ICED TEA

21

## 1/2 GALLON LEMONADE

21

## 1/2 GALLON FRESHLY SQUEEZED ORANGE JUICE

26

ask us for our variety of fresh pressed juices

# BREAKFAST

PRICES LISTED PER PERSON

six person minimum

## PASTRIES & BAGELS

7.95

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 (gf, veg) served with berries & honey

## FRUIT & BERRIES TRAY

8.50

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

## WILD SMOKED SALMON

14.95

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

## QUICHE

9.95

3 pieces per person

- egg white with butternut squash and kale (veg)

- Lorraine with spinach and bacon

- black truffles, mushrooms and artichokes (veg)

## BREAKFAST SANDWICHES

9.95

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

10.95

- wild smoked salmon with crème fraîche, cucumber, red radish, chives on 7-grain toast

- avocado egg salad with micro greens, sea salt, black pepper on toasted 7-grain bread

- avocado & cucumber with tahini, lime juice, red pepper flakes, sea salt on 7-grain toast (gf, 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

15.50 PER PERSON

separate bowls or individual cups

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





# LUNCH

## SANDWICH TRAY

FULL SANDWICH CUT IN HALF OR IN QUARTERS

### ROASTED VEGETABLES 🌱 \$9.95

sauteed spinach, roasted eggplant, roasted peppers, roasted tomatoes, goat cheese, provolone cheese, sriracha sauce, on baguette

### TUSCAN KALE & AVOCADO \$9.95

hummus, cucumber, scallions, on 7-grain bread

### FRESH MOZZARELLA \$9.95

tomatoes, basil, black pepper, olive oil on drizzle, on baguette

### GREEN TOMATO & MOZZARELLA \$9.95

cucumber, avocado, pickled red onions, microgreens, romaine lettuce, herb mayonnaise, on a black olive pocket

### ROASTED TURKEY BREAST \$9.95

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

### BASIL PARMIGIANO

#### CHICKEN SALAD \$9.95

roasted chicken, pesto dressing, tomatoes, watercress, on baguette

### HERB ROASTED CHICKEN \$9.95

watercress, tomato, herb mustard, on a baguette

### SMOKED TURKEY BREAST \$9.95

cucumber, watercress, herb mayonnaise, on a pretzel roll

### SMOKED SALMON \$13.50

cucumber, romaine lettuce, horseradish cream, cream cheese, on 7-grain bread

### TUNA SALAD \$9.95

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

### SALTIMBOCCA \$11.50

grilled chicken breast, roasted prosciutto, fontina, basil pesto on baguette

### ITALIAN HERO \$11.50

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

### FRENCH HAM & CHEDDAR \$9.95

fresh sliced apples, walnut butter, on a grilled whole wheat sourdough bread

### FILET MIGNON \$12.50

Buffalo mozzarella, sauteed Tuscan kale, black pepper mayonnaise, on baguette

*flat flour tortilla and flat gluten-free wrap are available for substitution) we are not producing Tuscan Flat Bread.*

## PANINI TRAY

11.50 PER PERSON

### CAMPO veg

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

### SOPRESSATA

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

### CONTADINO veg

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

### SOLE veg

mozzarella, sun-dried tomatoes, basil on pizza bianca

### RUSTICO

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



# MINI BRIOCHE TRAY

11.95 PER PERSON - 3 PIECES PER PERSON

**FRESH MOZZARELLA** veg  
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** veg  
with hardboiled egg, radish sprouts, lemon mayonnaise, chipotle aioli, sea salt flakes

# MINI SANDWICHES

11.95 PER PERSON - 2 PIECES PER PERSON

**SMOKED TURKEY**  
with cucumber, watercress, herb mayonnaise, on Petit Pretzel Roll

**PROSCIUTTO DI PARMA**  
with roasted peppers, fresh mozzarella, baby arugula, on Mini Pocket Olive Roll

**GREEN TOMATO & MOZZARELLA** veg  
with avocado, cucumber, micro greens, sea salt, herb mayonnaise, on French Batard Roll

**ROASTED PORTOBELLO MUSHROOM** veg  
with feta cheese, cherry tomato, basil, black pepper mayonnaise, on Ciabatta Classic Square Roll

**SMOKED SALMON**  
with avocado, on French Caraway Roll

**ROASTED VEGETABLE** 🌱  
with roasted eggplant, roasted fennel, sautéed kale, micro greens, black olive tapenade, on French Batard Roll

# OPEN-FACE TARTINES

10.95 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** 17.00  
sandwich and a side salad of your choice

**HALF SANDWICH BOX** 15.00  
half sandwich and a side salad of your choice

**PROTEIN BOX** 19.00  
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** 20

**TERIYAKI SALMON** 20

**GRILLED SHRIMP** 19

**CHICKEN MILANESE** 17

**SESAME GRILLED TUNA** 19

**HERB ROASTED CHICKEN** 17

**FILET MIGNON** 21

## MARKET SIDES

additional sides 7.00 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** 🌱  
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** veg  
pesto, pine nuts, parmesan

**ORZO PASTA** veg  
with sautéed green and yellow  
patty pan squash

**ORECCHIETTE** veg  
with shiitake mushrooms, spinach, pecorino

**MEZZE RIGATONI** veg  
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 11.95

- cucumber with avocado, radish, sprouts, cilantro, butter (veg)
- Italian tuna salad with capers, red onions
- wild smoked salmon 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 veg 15.50

selection of cheese (Molitorio al vino, Petit Basque, Tavoliere, Carmody, Istara Ossau Iraty, Cambozola, smoked rambol, Brebrousse d'argental), fresh fruit and berries, served with artisanal bread and crackers

## TRADITIONAL ANTIPASTI gf 15.50

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

## MEAT & CHEESE 15.50

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

## CRUDITÉ 🌱, veg, gf 10.50

sliced baby vegetables served with a selection of three dips (platter or individual cups)

## OVEN BAKED CHIPS veg 8.50

freshly baked chips served with a selection of three dips

### DIPS

tzatziki, hummus, green goddess, spinach and feta

# HORS D'OEUVRES

18.95 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
- raw vegetables 🌱
- 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 sobrasada and provolone
  - c. vegetables and hummus 🌱

*Ask us about our pass-around service.*



# DESSERTS

PRICES LISTED PER PERSON  
*six person minimum*

**FRESH FRUIT** 8.50  
sliced fresh fruit and berries

**COOKIES & BROWNIES** 6.95  
selection of Mangia signature cookies,  
brownies and seasonal sugar cookies  
with fresh fruit, add 3

**MINI DOLCI** 8.50  
assortment of bite-sized pastries & desserts  
3 pieces per person

**CHOCOLATE & BERRIES** 8.95  
selection of Mangia signature chocolate pound  
cake, classic brownies, chocolate cookies,  
chocolate covered espresso beans  
and mixed fresh berries.  
*May contain nuts*

**CHOCOLATE TRUFFLES** 9.95  
3 pieces per person

# CAKES

*made to order*

7" CAKE \$45 (serves 8-10 | 10" CAKE \$58 (serves 14-16)  
½ SHEETCAKE \$195 (serves 40)

Strawberry Shortcake  
Gluten-free Chocolate Cake\*  
Lemon Meringue  
Carrot Cake  
Coconut Cream Cake  
Tiramisu Cake  
Chocolate Ganache Cake  
Red Velvet Cake  
Strawberry Banana Cake

Matcha Crêpe Cake (10" only)  
Vanilla Crêpe Cake (10" only)  
Crème Brûlée Crêpe Cake (10" only)  
*all 3 Crêpe Cakes for \$65*  
New York Cheesecake  
Chocolate Cheesecake  
Raspberry Cheesecake  
Marble Cheesecake

*\*not available as a sheet cake*

# PIES & TARTS

*proudly baked with fresh fruits*

9" PIES \$35 // 11" PIES \$42 // 10" TARTS \$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





# VINI E BIRRE

## 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

Gillardi 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 would like to host a function at one of our locations or choose to have catering offsite.

## WE OFFER A FULL RANGE OF SERVICES:

- Full Bar (\$50 per person for 2 hours)
- Wine & Beer Bar (\$35 per person for 2 hours)
- Coffee & Tea Station
- Waitstaff, Bartenders & Baristas  
(435 per hour per server for 4hrs mini- \$45 on weekends)
- Florist
- Personalized Event and Menu Planning

## RENTALS

### GLASSWARE

Water glass \$2.50, Wine glass \$2.50, Champagne glass \$2.50  
Martini glass \$2.50, Coffee/Tea Saucer \$1.25, Coffee/Tea Cup \$1.75

### PLATES

8.5" Porcelain Plate \$3.50, B&B Porcelain Plate \$2.50

### SILVERWARE

Silverware Set (Fork, Knife, Spoon) \$4.25,  
Silverware (one piece) \$2.25, Teaspoon \$0.75

### ICE BUCKETS

Small ice bucket with ice \$10, Large ice bucket with ice \$20

### TABLECLOTHS

Disposable paper tablecloth \$10, White cotton tablecloth \$50

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: **212.582.5882 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

50W 57TH STREET  
BETWEEN 5TH & 6TH  
CAN SEAT UP TO 150 PEOPLE  
212.582.5882

### MANGIA FLATIRON

22W 23RD 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 custom Mangia boxes without having to transfer food to new serving ware. Our delivery staff will help unwrap your order and pick up platters at the end of your meeting. Pick up platters are only for rented equipment.

## **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](mailto: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](mailto:catering@mangia.nyc) | online via our website at [www.mangia.nyc](http://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](http://www.mangia.nyc/catering/policies) for more information on our ordering, delivery and catering policies.





