

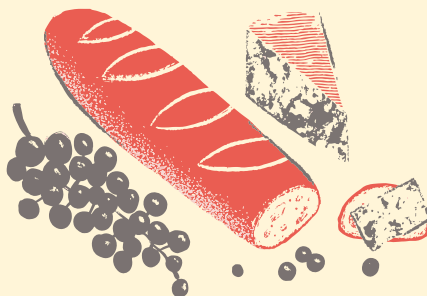
# MANGIA

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 script 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

28

## HOT DECAF COFFEE

28

## HOT TEA

28

## 1/2 GALLON ICED COFFEE

23

## 1/2 GALLON ICED TEA

23

## 1/2 GALLON FRESHLY SQUEEZED ORANGE JUICE

27

*ask us for our variety of fresh pressed juices*

# BREAKFAST

## PRICES LISTED PER PERSON

*six person minimum*

### PASTRY TRAY

danishes, croissants, scones,  
carrot loaf, bagels  
(with butter, cream cheese, and jam)

*add 4.00 for fresh fruit (veg)*

*add 6.00 for cheese & fresh fruit*

8.50

### BREAKFAST SANDWICHES

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

9.95

### OPEN-FACE TARTINES

- 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 on 7-grain toast  
(gf, gf) available

11.95

### MANGIA YOGURT CUPS

natural, low-fat Greek Yogurt cups  
(peach, vanilla, strawberry or plain)

*add 1.50 for gluten-free granola*

4.95

### FRUIT & BERRIES TRAY

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

9.95

# BREAKFAST PRIX-FIXE

*six person minimum*

15.50 PER PERSON

assortment of freshly baked mini pastries, served with butter & jam and  
assorted Mangia Low-fat Greek Yogurt cups (peach, vanilla, strawberry, plain)  
with gluten-free granola on the side





# LUNCH

## SANDWICH TRAY

FULL SANDWICH CUT IN HALF OR IN QUARTERS | \$13.50 PER PERSON

### ROASTED VEGETABLES veg

sauteed spinach, roasted eggplant, roasted peppers, roasted tomatoes, goat cheese, baby arugula, provolone cheese, sriracha sauce, on Tuscan flat bread

### TUSCAN KALE & AVOCADO

hummus, cucumber, scallions, on 7-grain bread

### FRESH MOZZARELLA veg

tomatoes, basil, black pepper, olive oil on drizzle, on ciabatta roll

### PROSCIUTTO AND MOZZARELLA

roasted peppers, arugula, olive oil, on an olive roll

### RUSTICO

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

### BASIL PARMIGIANO CHICKEN SALAD

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

### HERB ROASTED CHICKEN

romaine, tomato, herb mustard, on Tuscan flatbread

### SMOKED TURKEY BREAST

cucumber, watercress, herb mayonnaise, on a baguette

### FRENCH HAM & CHEDDAR

cornichons, walnut butter, on a baguette

### ITALIAN HERO

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

### CAMPO

roasted fennel, asparagus, spinach, vegan mayonnaise, on pizza bianca

### TUNA SALAD

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

### FILET MIGNON

fresh mozzarella, sauteed Tuscan kale, black pepper mayonnaise, on a baguette +\$2.00

*all sandwiches can be made in gluten-free Tuscan flat bread upon request (add \$1)*

# MINI BRIOCHE TRAY

13.50 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

**BUTTERMILK FRIED CHICKEN**  
with avocado, micro greens,  
chipotle aioli

**FRIED AVOCADO** veg  
with hardboiled egg, radish sprouts,  
lemon mayonnaise, chipotle aioli,  
sea salt flakes

# OPEN-FACE TARTINES

11.95 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

**WILD SMOKED  
SALMON TOAST**  
with crème fraîche, cucumber, red radish,  
chives on toasted 7-grain bread

# ORGANIC SOURDOUGH PIZZA

\$14

**MARGHERITA**  
fresh mozzarella, Parmigiano-Reggiano,  
tomato sauce, fresh basil

**PARMA**  
prosciutto, arugula, shaved parmigiano,  
fresh mozzarella

**BOSCAIOLA**  
Porcini mushrooms, fresh mozzarella,  
truffle pecorino, pesto sauce

**VEGETERIANA**  
Sicilian eggplant, tomato sauce, fresh &  
smoked mozzarella, Kalamata olives, oregano

**TOSCANO**  
salami, fresh mozzarella, tomato sauce,  
red onions, jalapeño, Castelvetrano olives

# LUNCH PRIX FIXE

22.95 PER PERSON - 6 PERSON MINIMUM

sandwich and side salad of your choice with cookies and brownies tray (2 cookies/pp)

add fruit for extra 4 per person





# ENTRÉES

*proteins served in room temperature with two sides (additional sides 7)*

**GRILLED SALMON** 22  
**TERIYAKI SALMON** 22  
**FILET MIGNON** 24

**CHICKEN MILANESE** 20  
**SESAME CRUSTED  
SEARED TUNA** 22  
**MEATLESS MEATBALLS** 🌱 20  
with tomato sauce

**HERB ROASTED CHICKEN** 20  
**PENNE ALLA VODKA** veg 19  
with tomato cream sauce &  
parmesan cheese on the side

## MARKET SIDES

*additional sides 7.00 per person*

### VEGETABLES, SALADS, PASTA & GRAINS

#### SAUTÉED BROCCOLI 🌱

**ROASTED BRUSSELS  
SPROUTS**  
with red onions

#### ROASTED VEGETABLES 🌱

#### ROASTED SWEET POTATOES

**SPINACH & APPLE**  
spinach, apple, blue cheese,  
walnuts, citrus vinaigrette

**MIXED GREENS**  
mixed field greens, cherry  
tomatoes, cucumbers,  
olive oil & balsamic vinegar

**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, olive oil

**QUINOA & ARUGULA** 🌱, veg  
with fava beans, cucumber,  
tomatoes, corn, green peas

**FARFALLE**  
pesto, parmigiano

**CAPRESE**  
mozzarella bocconcini, cherry  
tomatoes, fresh basil







# EVENTS

PRICES LISTED PER PERSON

*six person minimum*

## MINI BRIOCHE TRAY 13.50

- **fresh mozzarella:** Kumato tomatoes, basil, sea salt flakes, black pepper, olive oil
- **filet mignon:** baby arugula, blue cheese aioli, butter, sea salt flakes, black pepper
- **buttermilk fried chicken:** avocado, micro greens, chipotle aioli
- **fried avocado:** hardboiled egg, radish sprouts, lemon mayonnaise, chipotle aioli, sea salt flakes

## CRUDITÉ 🍴, veg, gf 14.00

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

## TRADITIONAL ANTIPASTI gf 17.50

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

## MEAT & CHEESE 17.50

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

## MINI SLIDERS veg (2 pieces per person) 13.50

- beef sliders with lemon pickled red onions, cilantro, Swiss cheese, lemon garlic aioli on mini brioche buns
- falafel mini slider with fava & cilantro spread, chipotle aioli on a brioche roll

## CHEESE & FRUIT veg 17.50

- selection of cheese (Moliterno 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

## OVEN BAKED CHIPS veg 10.00

- freshly baked chips served with a selection of three dips

**DIPS:** tzatziki, hummus, spinach and feta

## MINI LOBSTER ROLLS 25.00

(2 pieces per person)

- with cilantro & homemade chipotle aioli

# HORS D'OEUVRES

22.95 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
- beef with vegetables

## BITE SIZE (served in paper cups)

- lobster salad tart
- chicken salad tart
- filet mignon tart
- shrimp & guacamole tart
- veggie mousse tart

## CLASSICS

- wild smoked salmon on cucumber slice with creamy horseradish sauce, dill and capers
- chicken salad on endive
- mini quiches
- crudité cups 🍴

*Ask us about our pass-around service.*





# DESSERTS

PRICES LISTED PER PERSON

*six person minimum*

## **FRESH FRUIT 9.95**

sliced fresh fruit and berries

## **COOKIES & BROWNIES 9.50**

selection of Mangia signature cookies,  
brownies and Leonidas chocolate  
*with fresh fruit, add 4*

## **MINI DOLCI 9.50**

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

## **CHOCOLATE & BERRIES 11.95**

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

# CAKES

*made to order*

AVAILABLE IN SIZES 8" (12-15 SLICES) \$75

## **PASSION FRUIT CAKE**

vanilla sponge cake with passion  
fruit flavored Chantilly cream  
and passion fruit card

## **RASPBERRY CHOCOLATE CAKE**

moist chocolate sponge cake layered  
alternately with raspberry filling and  
chocolate mousse with fresh raspberries

## **CARROT CAKE**

carrot cake sponge with browned  
butter cream cheese frosting (*nut-free*)

## **STRAWBERRY BANANA CAKE**

vanilla sponge cake with vanilla flavored  
whipped cream layered with strawberry  
compote, fresh strawberries and  
bananas, coated with toasted almonds

## **LEMON MERINGUE CAKE**

fluffy vanilla sponge cake layered with  
Chantilly cream and tangy lemon curd,  
covered in toasted Italian meringue

## **STRAWBERRY SHORTCAKE**

vanilla sponge cake filled with Chantilly  
cream and lots of fresh strawberries

## **COCONUT CREAM CAKE**

vanilla sponge cake with coconut flavored  
whipped cream layered with coconut curd

## **NEW YORK CHEESECAKE**

vanilla NY cheesecake decorated with  
vanilla whipped cream and fresh berries

## **VANILLA CRÊPE CAKE**

vanilla flavored crepes layered with vanilla  
paste crème mousseline, decorated with  
torched Italian meringue

# PIES & TARTS

*proudly baked with fresh fruits*

AVAILABLE IN SIZES:

TARTS: 10" \$48 | PIES: 11" \$48

**PEACH PIE**

**APPLE PIE**

**MIXED BERRY**

**STRAWBERRY**

**LEMON TART**

**BLUEBERRY PIE**

**FRUIT TART**

**PISTACHIO  
CROSTATA**

**RHUBARB  
CROSTATA**



# 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 (\$55 per person for 2 hours)
- Wine & Beer Bar (\$40 per person for 2 hours)
- Coffee & Tea Station
- Waitstaff, Bartenders & Baristas  
(\$50 per hour per server for 4hrs minimum)
- Florist
- Personalized Event and Menu Planning

## RENTALS

### GLASSWARE

Water glass \$2.75, Wine glass \$2.95, Champagne glass \$2.95  
Martini glass \$2.95, Coffee/Tea Saucer \$1.50, Coffee/Tea Cup \$1.95

### PLATES

11" Porcelain Plate \$3.75, B&B Porcelain Plate \$2.75

### SILVERWARE

Silverware Set (Fork, Knife, Spoon) \$4.50,  
Silverware (one piece) \$2.50, Teaspoon \$0.95

### ICE BUCKETS

Small ice bucket with ice \$15, Large ice bucket with ice \$25

### TABLECLOTHS

Disposable paper tablecloth \$12, White cotton tablecloth \$55

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 15% 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 | monthly invoicing

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**

- A 7% service charge is added to all orders / 10% on weekends.
- 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.





### **MANGIA MADISON**

422 MADISON AVENUE  
BETWEEN 48TH & 49TH  
212.644.0422

MONDAY-FRIDAY  
STORE 7AM-6PM  
DELIVERY 7AM-5PM

### **MANGIA 57**

50W 57TH STREET  
BETWEEN 5TH & 6TH  
212.582.5882

MONDAY-FRIDAY  
STORE 7AM-6PM  
DELIVERY 7AM-5PM

### **MANGIA FLATIRON**

22W 23RD STREET  
BETWEEN 5TH & 6TH  
212.647.0200

MONDAY-FRIDAY  
STORE 7AM-5PM  
DELIVERY 7AM-5PM

SERVING CATERING ORDERS ONLY DURING WEEKENDS WITH ADVANCE NOTICE