

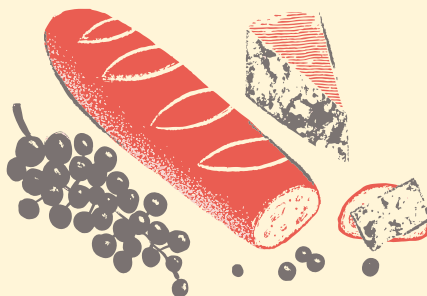
MANGIA

SINCE 1981

CORPORATE AND EVENTS

CATERING

M E N U



CATERING AVAILABLE FOR GROUPS OF SIX OR MORE.

ORDER ONLINE AT WWW.MANGIA.NYC

(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

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*)

COOKIES & CREAM CAKE

vanilla & chocolate sponge layered with
vanilla Chantilly cream & cookie crumbs,
covered with cookies & cream
buttercream frosting

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

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

BLUEBERRY LEMON CAKE

vanilla sponge layered with blueberry
Chantilly cream & lemon curd swirl,
covered with blueberry buttercream frosting

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

PISTACHIO

RHUBARB

BLUEBERRY PIE

FRUIT TART

CROSTATA

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.

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 | online via our website at 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 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