

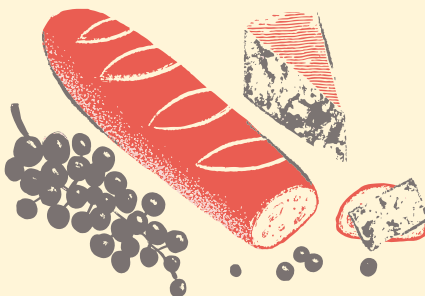
# MANGIA

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 Devoción coffee

## HOT COFFEE\*

30

## HOT DECAF COFFEE\*

30

## HOT TEA\*

30

\*add 2.00 for stainless steel thermos,  
pickup service included

## 1/2 GALLON ICED COFFEE

23

## 1/2 GALLON ICED TEA

23

## 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

### PASTRY TRAY

8.50

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

### MANGIA YOGURT CUPS

7.95

natural, low-fat Greek Yogurt cups  
(with gluten-free granola and roasted blueberries)

### FRUIT & BERRIES TRAY

9.95

arrangement of fresh fruit & berries  
(gf, 🌱, 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

add 1 for labeling

### OPEN-FACE TARTINES

11.95

- 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 (veg)

- avocado & cucumber with tahini, lime  
juice, red pepper flakes on 7-grain toast  
(🌱,gf) available

# BREAKFAST PRIX-FIXE

six person minimum

15.50 PER PERSON

assortment of freshly baked mini pastries, served with butter & jam and  
assorted low-fat Greek Yogurt cups, with gluten-free granola and roasted blueberries



# LUNCH

## SANDWICH TRAY

FULL SANDWICH CUT IN HALF OR IN QUARTERS | \$13.50 PER PERSON | INDIVIDUALLY WRAPPED AND LABELED ADD \$1.00 EXTRA PP

### 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

*\*contains nuts*

### 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 \$1.00)*

## TEA SANDWICHES

15.00 PER PERSON - 2 PIECES PER PERSON

- smoked salmon
- smoked turkey

- avocado egg salad (veg)
- lobster salad

- curry chicken salad
- avocado & Tuscan kale 🌱

# 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** veg  
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** veg  
fresh mozzarella, Parmigiano-Reggiano,  
tomato sauce, fresh basil

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

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

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

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

# LUNCH PRIX FIXE

24.95 PER PERSON - 6 PERSON MINIMUM

sandwich and side salad of your choice with cookies and brownies tray (2 cookies/pp) and assorted Mangia potato chips (original, sea salt & vinegar, barbecue)  
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

\*contains gluten

**FILET MIGNON** 24

**MEATLESS MEATBALLS** 🌱 20

with tomato sauce

**SESAME CRUSTED** 22

**SEARED TUNA**

**CHICKEN MILANESE** 20

**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** veg

**SPINACH & APPLE** veg

spinach, apple, blue cheese,  
walnuts, citrus vinaigrette

**MIXED GREENS** 🌱

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

**CAESAR** veg

romaine lettuce, shaved parmigiano,  
croutons, Caesar dressing

**KALE** veg

butternut squash, dried cranberries,  
toasted almonds, parmigiana,  
lemon vinaigrette

**GREEK SALAD** veg

tomatoes, peppers, olives,  
feta cheese, oregano, olive oil

**QUINOA & ARUGULA** 🌱, veg

with fava beans, cucumber,  
tomatoes, corn, green peas

**FARFALLE\*** veg

pesto, parmigiano

\*contains nuts

**CAPRESE** veg

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 (veg)

- **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 (veg)

## 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 (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 (veg)

## 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, jalapeno relish, fresh cilantro, lime juice

- beets, goat cheese, walnut, balsamic drizzle (veg)

- blue cheese, fig, caramelized onions (veg)

## BITE SIZE (served in paper cups / spoons)

- lobster salad tart

- filet mignon phyllo tart

- wild smoked salmon on cucumber slice with creamy horseradish sauce, dill, capers

- crudité cups 🍴

- tuna tartar

- guacamole tart (veg)

- mac and cheese fried balls (veg)

- lobster salad on a spoon

## SKEWERS

- blackened shrimp

- grilled harissa chicken and vegetables

- beef with vegetables

*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

## LEMON MERINGUE CAKE

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

## RASPBERRY CHOCOLATE CAKE

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

## 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

## CARROT CAKE

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

## VANILLA CRÊPE CAKE

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

## COOKIES & CREAM CAKE

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

## 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

## PEAR CARAMEL

## LEMON TART

## PISTACHIO

## CROSTATA

with cranberry and walnuts

## BLUEBERRY PIE

## FRUIT TART

## CROSTATA



# KIDS MENU

PRICE PER KID / MINIMUM 6 KIDS FROM 5 - 12 YRS OLD

## IN A CUP

Italian mac & cheese  
\$4.00

Homemade pasta  
& tomato sauce  
\$4.00

Yummy french fries  
\$4.00

Greek yogurt cup  
\$4.00

Chicken nuggets  
\$5.00

Fish sticks  
\$5.00

## SANDWICHES

Grilled cheese \$4.50

Mini hot dogs \$4.50

Tea sandwiches  
(turkey/cucumber) \$4.50

Peanut butter & jelly \$4.00

## SNACKS

Popcorn \$5.00

Mickey Mouse shaped  
pancakes (2pcs) \$6.00

Mini waffles (2pcs) \$6.50

Mini cupcakes (2pcs) \$4.50  
Berry fruit cups \$6.00



# VINI E BIRRE

## BIANCO

Fontezoppa Verdicchio 2021 \$44

Ippolito Mare Chiaro 2022 \$46

La Formica Soave 2022 \$48

Ottosoldi Gavi 2021 \$52

Vermentino Di Gallura  
DOCG Superiore 2022 \$49

## ROSSO

Bovio Barolo 2019 \$98

Gillard di Dogliani Cursalet 2018 \$58

Grifalco Gricos Aglianico 2020 \$45

Montecariano Amarone  
Camini Monga 2017 \$115

San Vito Madiere  
Chianti Reserva 2019 \$65

Bovio Barbera d'Alba Il Ciotto  
2022 \$57

Brunello di Montalcino  
Pietranera 2018 \$105

## SPUMANTE

Isotta Manzoni Prosecco \$40

Isotta Manzoni Prosecco Rosé  
DOC 2021 \$44

## 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 \$4  
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**



# 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) + 5% admin fee.
- 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.

TEA

SIZE	PRICE	SIZE	PRICE
300		550	
3.75		300 3.50	
3.50 4.50		4.50	
4.50 5.50		5.00	
4.50 5.50			
5.50 6.50			
4.75 5.75			
3.50 4.50			
3.00 3.50			
4.50			
5.50			

MOCHACINO  
MATCHA ALMOND LATTE  
CHAI LATTE  
AMERICANO  
DRIP COFFEE  
ICED COFFEE  
ICED LATTE

DESSERTS

PRICE	PRICE
6.00	7.50
6.00	4.80
3.00	

CAKES  
TARTS & PIES  
FRENCH MACARON

VEGAN/GLUTEN FREE

Coconut Macaron	4.00
Chunky Peanut Butter Cookies	3.25
Tahini Chocolate Chip	3.25
Trail Mix	4.00
Organic Almonds	

PASTRIES

PRICE	PRICE
4.00	
4.00	
4.00	
4.00	

MUFFIN  
BLUEBERRY SCONE  
CROISSANT  
BREAD PUDDING



### **MANGIA MADISON**

422 MADISON AVENUE  
BETWEEN 48TH & 49TH

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

### **MANGIA 57**

50W 57TH STREET  
BETWEEN 5TH & 6TH

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

### **MANGIA FLATIRON**

22W 23RD STREET  
BETWEEN 5TH & 6TH

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

### **MANGIA SOHO**

588 BROADWAY  
BETWEEN HOUSTON  
& PRINCE STR.

MONDAY-FRIDAY  
8AM-6PM  
DELIVERY 8AM-4PM  
SATURDAY  
10AM-6PM

212.582.5882

CATERING@MANGIA.NYC

@MANGIA\_NYC\_OFFICIAL

SERVING CATERING ORDERS ONLY DURING WEEKENDS WITH ADVANCE NOTICE