

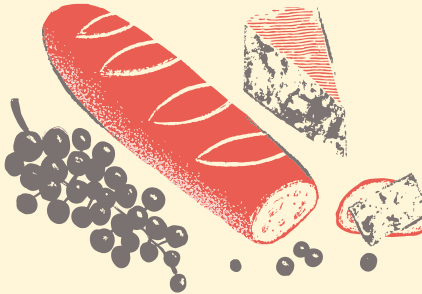
MANGIA

SINCE 1981

CORPORATE AND EVENTS

CATERING

MENU



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 initial 'S'.

SASHA MUNIAK, FOUNDER



BEVERAGES

SERVES 8 -10 PEOPLE
we serve *La Colombe* 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

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

add 1 for labeling

9.95

MANGIA YOGURT CUPS

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

7.95

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 toast (veg)

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

(gf, v) available

11.95

FRUIT & BERRIES TRAY

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

9.95

WILD SMOKED SALMON TRAY

bagels, cream cheese, tomatoes,
scallions and capers

20.95

HOMEMADE OVERNIGHT OATS

6oz gluten free - 6ppl minimum \$5.00

strawberry, blueberry, chocolate
peanut butter or mango

BREAKFAST PRIX-FIXE

six person minimum

15.50 PER PERSON

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



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 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 a 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

14.50 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

\$15 add cauliflower crust \$2

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

PARMA
prosciutto, arugula, shaved parmigiano,
fresh mozzarella

BOSCAIOLA veg
wild 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	23	MEATLESS MEATBALLS 🌱 20	CHICKEN MILANESE	22
TERIYAKI SALMON*	23	with tomato sauce	HERB ROASTED CHICKEN	22
<i>*contains gluten</i>			PENNE ALLA VODKA veg	19
FILET MIGNON	25	SESAME CRUSTED SEARED TUNA	with tomato cream sauce & parmesan cheese on the side	

MARKET SIDES

additional sides 7.50 per person

VEGETABLES, SALADS, PASTA & GRAINS

SAUTÉED BROCCOLI 🌱

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

GREEK SALAD veg
tomatoes, peppers, olives,
feta cheese, oregano, olive oil

ROASTED BRUSSELS SPROUTS 🌱
with red onions

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

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

ROASTED VEGETABLES 🌱

FARFALLE* veg
pesto, parmigiano

ROASTED SWEET POTATOES veg

CAESAR veg
romaine lettuce, shaved parmigiano,
croutons, Caesar dressing

**contains nuts*

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

CAPRESE veg
mozzarella bocconcini, cherry
tomatoes, fresh basil



EVENTS

PRICES LISTED PER PERSON

six person minimum

MINI BRIOCHE TRAY 14.50

- **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)

GRAZING TABLE (20 ppl min) 50.00

meats and cheeses, fresh fruit, breads & crackers, spreads and dips, olives, pickles, jams, honey, sweet treats

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 (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

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 29.00

(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

- blue cheese, fig, caramelized onions

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

- mac and cheese fried balls

- 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*

VEGAN COOKIE BOX 7.00 per person
selection of chunky peanut butter cookies (vegan) and/or tahini chocolate chunk cookies (vegan and gluten-free) 2 pieces per person

GLUTEN-FREE COOKIE BOX 7.00 per person
assortment of gluten-free brownies, coconut macaroons, and tahini chocolate chunk cookies
2 pieces per person

DESSERT CUPS 5.00
tiramisu, mango strawberry panna cotta, banana pudding, raspberry trifle

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

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

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

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

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



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

Gillardardi 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 in one of our preferred venues or choose to have catering offsite.

WE OFFER A FULL RANGE OF SERVICES:

- Full Bar (*\$60 per person for 2 hours*)
- Wine & Beer Bar (*\$50 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.

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) + 5% admin fee.
- 24-hour notice is required to cancel delivery orders without an incurring fee.
- One hour window minimum prior to event start time is suggested for all deliveries.
- 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 rentals are subject to additional charges.

Please visit our website at www.mangia.nyc/catering/policies for more information on our ordering, delivery and catering policies.

TEA

SIZE	PRICE
300	3.75
450	4.50
550	4.50
550	4.50
650	5.50
575	4.75
450	3.50
350	3.00
450	4.50
550	5.50

PASTRIES

MUFFIN	400
BLUEBERRY SCONE	400
CROISSANT	400
BREAD PUDDING	400

DESSERTS

CAKES	600	tr	75.00
TARTS & PIES	600	tr	48.00
FRENCH MACARON	300		
VEGAN/GLUTEN FREE			
Coconut Macaron	400		
Chunky Peanut Butter Cookies	3.25		
Tahini Chocolate Chip	3.25		
Trail Mix	400		
Organic Almonds			



MANGIA MADISON

422 MADISON AVENUE
BETWEEN 48TH & 49TH

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

MANGIA 57

57W 57TH STREET
BETWEEN 5TH & 6TH

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

SATURDAY
STORE 8AM–5PM

CATERING ON WEEKENDS
WITH ADVANCE NOTICE

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