

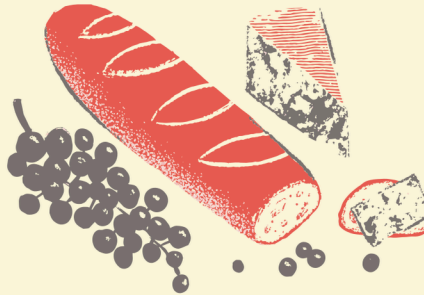
MANGIA

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 that reads "Sasha Muniak". The signature is fluid and cursive, with a large 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 COLD BREW COFFEE

25

1/2 GALLON ICED TEA

23

1/2 GALLON LEMONADE

23

1/2 GALLON FRESHLY SQUEEZED ORANGE JUICE

27

ask us for our variety of fresh pressed juices

BREAKFAST

PRICES LISTED PER PERSON

6 person minimum

MINI PASTRY TRAY (veg) 8.50

danish, croissants, scones, madeleines, biscotti, and bagels served with butter, cream cheese, and jam (3 pieces per person)

*add 4.00 extra pp for fresh fruit
add 6.00 extra pp for cheese & fresh fruit*

MANGIA YOGURT CUPS (gf, veg) 7.95

natural low-fat Greek Yogurt with gluten-free granola and berries

FRUIT & BERRIES TRAY (, gf) 9.95

arrangement of fresh fruit and berries

WILD SMOKED SALMON TRAY 20.95

mini bagels, cream cheese, tomatoes, scallions, and capers

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 (gluten-free wraps available add 1.00 extra pp) (add 1.00 extra pp 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
(gluten-free wraps available add 1.00 extra pp)

HOUSE-MADE

OVERNIGHT OATS (gf) 6 oz. cups 5.00
strawberry, blueberry, chocolate and peanut butter or mango

BREAKFAST PRIX-FIXE

6 person minimum

15.50 PER PERSON

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



MANGIA

MANGIA

MANGIA

SANDWICH TRAY

FULL SANDWICH CUT IN HALF OR QUARTERS | 13.95 PER PERSON | 6 PERSON MINIMUM | INDIVIDUALLY WRAPPED & LABELED ADD 1.00 EXTRA PP

PROSCIUTTO ROSEMARINO

avocado, caramelized onions, mozzarella, black pepper mayonnaise, on a house-made olive roll

COTTO

AVOCADO & GREEN TOMATO



vegan mozzarella, cucumber, shishito peppers, micro greens, herb aioli, romaine, on Tuscan flatbread

FRESH MOZZARELLA

veg

cucumber, red onion, romaine, tomato, avocado, black pepper mayonnaise, on a house-made olive roll

AL

PROSCIUTTO & MOZZARELLA

roasted peppers, arugula, olive oil, on a house-made olive roll

HERB ROASTED CHICKEN

romaine, tomatoes, herb mustard, on Tuscan flatbread

ITALIAN HERO

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

SMOKED TURKEY BREAST

cucumber, watercress, herb mayonnaise, on a baguette

TUNA SALAD

albacore tuna, romaine, tomatoes, watercress, on whole wheat sourdough bread

BASIL PARMIGIANO CHICKEN SALAD

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

all sandwiches can be made on gluten-free wraps upon request | add 1.00 extra pp

OVEN TOASTED SANDWICH TRAY

FULL SANDWICH CUT IN HALF | 14.95 PER PERSON | 6 PERSON MINIMUM | INDIVIDUALLY WRAPPED & LABELED ADD 1.00 EXTRA PP

BEEF SHORT RIBS

avocado, pickles, fried shallots, black pepper mayonnaise, on a brioche roll

CHICKEN MILANESE

**(contains gluten)*

provolone, roasted peppers, avocado, red onion, romaine, black pepper mayonnaise, on a ciabatta roll

SKIRT STEAK

pepper jack cheese, tomatoes, herb mayonnaise, on a ciabatta roll

TELERA

grilled chicken, tomatoes, avocado, pepper jack cheese, chipotle aioli, on a brioche roll

OVEN ROASTED CHICKEN

fresh mozzarella, roasted peppers, basil, black olive tapenade, on house-made focaccia

RUSTICO PANINO

ham, cheddar, tomatoes, mushroom aioli, on house-made focaccia

ROASTED VEGETABLE ROLLATINI

veg

sautéed spinach, roasted eggplant, roasted peppers, roasted tomatoes, provolone, goat cheese, sriracha sauce, baby arugula, on Tuscan flatbread

TUNA MELT

Swiss cheese, avocado, tomatoes, red onion, on whole wheat sourdough bread

all sandwiches can be made on gluten-free wraps upon request | add 1.00 extra pp

TEA SANDWICHES

6 TEA SANDWICHES CUT IN HALF IN A BAMBOO BOX | 9.00 PER BOX | 2PCS PER PERSON

- smoked salmon
- lobster salad
- smoked turkey
- curry chicken salad
- avocado egg salad (*veg*)
- avocado & Tuscan kale

MANGIA PINSAS TRAY

OPEN FACE SANDWICH SERVED WHOLE OR CUT IN HALF | 10.50 PER PERSON | 6 PERSON MINIMUM

PINSAS ROMANA

mortadella e stracciatella with pistachios

PINSAS VEGETARIANA

veg

mozzarella, sun-dried tomato, basil, roasted pepper aioli

PINSAS AL PROSCIUTTO COTTO

prosciutto cotto al rosmarino, avocado,

walnut butter, crushed pistachios

PINSAS CON BURRATA & COPPA HAM

speck, coppa ham, burrata, arugula, pistachio spread

MI1NO.95 PERI PE RSOBNRIO

14.50 PER PERSON | 6 PERSON MINIMUM | 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

OPEN FACE SANDWICH SERVED WHOLE OR CUT IN HALF | 11.95 PER PERSON | 6 PERSON MINIMUM

**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

9 INCH PERSONAL PIE | 15 PER PIE | ADD GLUTEN-FREE CAULIFLOWER CRUST 2.00

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

25.50 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 room temperature with two sides (additional sides 7.50 per person) | 6 person minimum

GRILLED SALMON	2	MEATLESS MEATBALLS 🌱 20 with tomato sauce	CHICKEN MILANESE* *contains gluten 22
TERIYAKI SALMON*	3	SE S A M E C R U S T E D 23	HERB ROASTED CHICKEN 22
<i>*contains gluten</i>	2	SEARED TUNA	PENNE ALLA VODKA veg 19 with tomato cream sauce & parmesan cheese on the side
FILET MIGNON	25 3		

MARKET SIDES

7.50 per person | 6 person minimum

VEGETABLES, SALADS, PASTA & GRAINS

SAUTÉED BROCCOLI (🌱, gf)	SPINACH & APPLE (veg, gf) spinach, apple, blue cheese, walnuts, citrus vinaigrette	GREEK SALAD (veg, gf) tomatoes, peppers, olives, feta cheese, oregano, olive oil
ROASTED BRUSSELS SPROUTS (🌱, gf) with red onions	MIXED GREENS (🌱, gf) mixed field greens, cherry tomatoes, cucumbers, olive oil & balsamic vinegar	QUINOA & ARUGULA (🌱, gf) with fava beans, cucumber, tomatoes, corn, green peas
ROASTED VEGETABLES (🌱, gf)	CAESAR romaine lettuce, shaved parmigiano, croutons, Caesar dressing	FARFALLE* (veg) pesto, parmigiano <i>*contains nuts</i>
ROASTED SWEET POTATOES (veg, gf) with honey glaze	KALE (veg, gf) butternut squash, dried cranberries, toasted almonds, parmigiana, lemon vinaigrette	CAPRESE (veg, gf) mozzarella bocconcini, cherry tomatoes, fresh basil



EVENTS

PRICES LISTED PER PERSON

6 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, Brebirousse 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

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

6 person minimum

FRESH FRUIT (vegf) 9.95
sliced fresh fruit and berries

COOKIES & BROWNIES (veg) 9.50
selection of Mangia signature cookies,
brownies and Leonidas chocolate
with fresh fruit, add 4

MINI DOLCI (veg) 9.50
assortment of bite-sized pastries & desserts
3 pieces per person

CHOCOLATE & BERRIES (veg) 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
selection of chunky peanut butter cookies and/or
tahini chocolate chunk cookies (gf) 2 pieces per person

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

DESSERT CUPS (veg) 5.00
tiramisu, mango strawberry panna cotta (gf),
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

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

BLUEBERRY LEMON CAKE

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

COOKIES & CREAM CAKE

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

CARROT CAKE

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

PIES & TARTS

pridefully baked with fresh fruits

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

PEACH PIE

APPLE PIE

MIXED BERRY

PEAR CARAMEL

LEMON TART

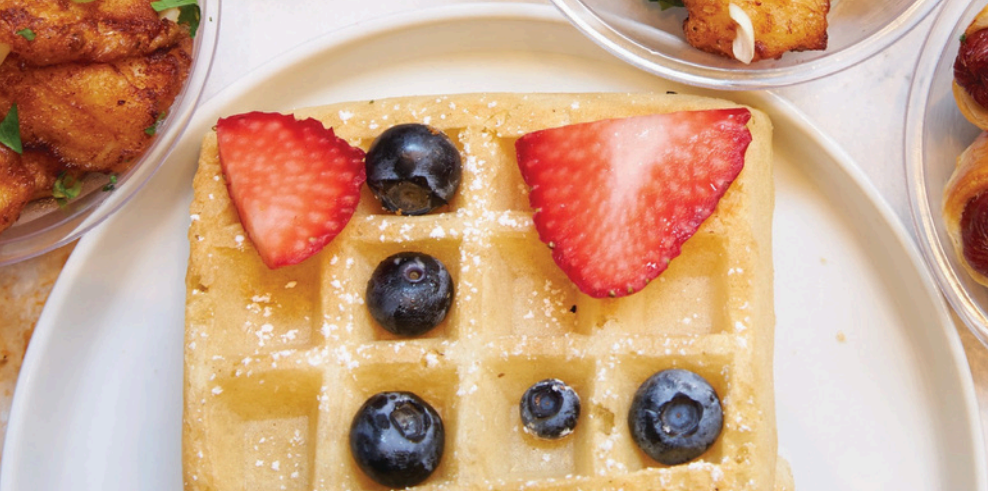
BLUEBERRY PIE

FRUIT TART

PISTACHIO
CROSTATA

CROSTATA

with cranberry and walnuts



KIDS MENU

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

IN A CUP

Italian mac & cheese (*veg*)
\$4.00

Homemade pasta
& tomato sauce (*veg*)
\$4.00

Yummy french fries (*gf*)
\$4.00

Greek yogurt cup (*veg, gf*)
\$4.00

Chicken nuggets
\$5.00

Fish sticks
\$5.00

SANDWICHES

Grilled cheese (*veg*) \$4.50

Mini hot dogs \$4.50

Tea sandwiches
(turkey/cucumber) \$4.50

Peanut butter & jelly (*veg*) \$4.00

SNACKS

Popcorn (*gf*) \$5.00

Mickey Mouse shaped
pancakes (*2pcs*) (*veg*) \$6.00

Mini waffles (*2pcs*) (*veg*) \$6.50

Mini cupcakes (*2pcs*) (*veg*) \$4.50

Berry fruit cups (*gf*) \$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

Gillardì 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% surcharge, items served in cherry wood boxes or on white porcelain platters. Equipment must be returned.

Pick-up service is included. Unreturned boardroom rentals are subject to additional charges.

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.

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	3.90
550	4.50
550	4.50
650	5.50
575	4.75
450	3.50
350	3.00
450	3.50
550	4.50

PASTRIES

MUFFIN	400
BLUEBERRY SCONE	400
CROISSANT	400
BREAD PUDDING	400

DESSERTS

CAKES	600	7500
TARTS & PIES	600	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

Due to egg prices spike, a 0.50 cents surcharge has been added to relevant products for the time being