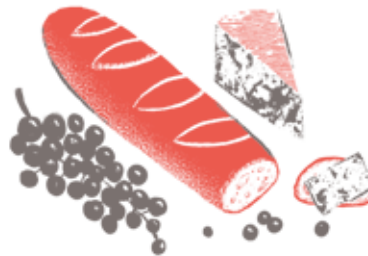


MANGIA 
MCMLXXXI

CATERING

M E N U



CATERING IS FOR GROUPS OF SIX OR MORE.
ORDER ONLINE AT WWW.MANGIA.NYC

PASSIONATE ABOUT FOOD

A family business opened in 1981, Mangia transformed the New York lunch scene by being one of the first to offer fresh, artisanal ingredients and a farm-to-table menu comprised of rustic, delicious Italian fare. Today we continue with the same passion for gourmet food, artfully presented, by preserving our beloved Mangia classics as well as creating exciting, new seasonal recipes. Most of all, we take great pride that whether you're joining us for a quick lunch or catering a large event, our food is always crafted in house and our bread is baked fresh daily.

"You are what you Mangia."

A handwritten signature in black 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

22

HOT DECAF COFFEE

22

HOT TEA

22

1/2 GALLON ICED COFFEE

18.95

1/2 GALLON ICED TEA

18.95

1/2 GALLON LEMONADE

18.95

1/2 GALLON FRESHLY SQUEEZED ORANGE JUICE

18.95

*freshly pressed juices available,
ask us for the selection.*

BREAKFAST

PRICES LISTED PER PERSON

six person minimum

BREAD & PASTRY

5.95

assortment of freshly baked miniature muffins, bagels, scones, croissants and danishes, served with butter, cream cheese and jam

add 3 for fresh fruit

add 5 for cheese & fresh fruit

GRAINS & FRUIT

6.95

gluten free granola with low fat greek yogurt, or chia seed pudding, served with berries and honey

FRUIT & BERRIES

7.95

arrangement of fresh fruit and berries

NORWEGIAN

10.95

SMOKED SALMON

miniature fresh NY bagels, cream cheese, tomatoes, scallions and capers

SAVORY BRIOCHE

8.95

- Tomato and mozzarella
- Prosciutto and mozzarella
- Scrambled eggs and bacon

BREAKFAST SANDWICHES

7.95

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

BREAKFAST PANINI

8.95

- Egg salad 7-grain bread
- Ham and egg ficelle
- Smoked salmon black bread

BREAKFAST PRIX FIXE

six person minimum

14.95 PER PERSON

selection of gluten-free granola, Greek yogurt, seasonal berries, assortment of fresh baked miniature pastries and miniature bagels, served with butter or cream cheese, jam, and fresh fruit

LUNCH

SANDWICH TRAY

10.50 PER PERSON - 6 person minimum

ALL BELOW SANDWICHES ALSO TASTE GREAT ON OUR FRESHLY HOMEMADE TUSCAN FLAT WRAP

ROASTED VEGETABLES

peppers, eggplant, zucchini, tomato, artichoke hearts, black olive tapenade on Tuscan flat bread

EGG SALAD

cage free eggs from upstate Maple Meadow Farm on 7-grain bread

SMOKED SALMON

Norwegian smoked salmon, cucumber, romaine, horseradish cream, cream cheese on black bread

ROASTED TURKEY BREAST

cranberry chutney, romaine lettuce, black pepper mayonnaise on brioche roll

FRESH MOZZARELLA

tomatoes, basil, black pepper, and olive oil drizzle on ciabatta bread

LEMON CHICKEN SALAD

tomatoes, chopped romaine on baguette

BASIL PARMIGIANO CHICKEN SALAD

roasted chicken, basil parmigiano dressing, watercress, tomatoes on baguette

HERB ROASTED CHICKEN

watercress, tomatoes, herb mustard on Tuscan flat bread

SMOKED TURKEY BREAST

cucumber, watercress, herb mayonnaise on black bread

TUNA SALAD

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

SALTIMBOCCA

grilled chicken breast, prosciutto, fontina, sage, basil pesto on ciabatta

ROASTED BEEF

lettuce, tomatoes, onions, mayonnaise, Dijon mustard on rye bread

ITALIAN HERO

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

PROSCIUTTO & FRESH MOZZARELLA

roasted pepper, arugula on ciabatta

WOOD SMOKED HAM & BRIE

tomatoes, watercress, lemon mayonnaise on black bread

FRENCH HAM & AGED CHEDDAR

fresh sliced apple, walnut butter on toasted country bread

FILET MIGNON

caramelized onion, roasted tomatoes, black pepper mayonnaise on baguette

MINI BRIOCHE

10.50 PER PERSON

PROSCIUTTO COTTO

prosciutto, fontina cheese, tomatoes

SMOKED HAM

aged emmental, black pepper, honey aioli

FRESH GRILLED VEGETABLES

smoked mozzarella, olive tapenade

CAPRESE

tomatoes, mozzarella, fresh basil

ROAST BEEF

caramelized onions, gruyère, Dijon mustard



PANINI TRAY



10.50 PER PERSON

CAMPO

roasted fennel, asparagus, spinach, black pepper mayonnaise, herb mayonnaise on pizza bianca

SOLE

mozzarella, sun-dried tomatoes, basil on pizza bianca

SOPRESSATTA

smoked mozzarella, grilled eggplant, arugula, balsamic glaze and pepper mayo on whole wheat pizza bianca bread

PORCHETTA

Italian cured roast pork, fontina cheese, baby kale, tomato, chipotle aioli on whole wheat pizza bianca bread

CONTADINO

fresh mozzarella, sautéed rapine, roasted eggplant, shiitake mushrooms, black olive tapenade on whole wheat pizza bianca bread

MORTADELLA

provolone, mayonnaise on whole wheat pizza bianca bread

CUBANO

Cuban style slow roasted pork, ham, swiss cheese, pickles, romaine, mustard on pizza bianca bread

RUSTICO

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

INDIVIDUAL BOXES

served in a craft paper box or terra cotta box

BREAKFAST BOX 12.50

miniature breakfast pastries, a pot of jam, a wedge of cheese & fresh fruit

LUNCH BOX 16

- full size sandwich, mixed greens, piece of fruit or signature cookie
- small sandwich, mixed greens, choice of one side, piece of fruit or signature cookie

DESSERT BOX 16

selection of Mangia's house made cookies, ask about our holiday themed boxes

CUSTOM PICNIC BOX

perfect for travel or for just meeting at the park
contact us for more information

LUNCH PRIX FIXE

19.50 PER PERSON

6 person minimum

Sandwich, panini or brioche tray with choice of green salad or pasta salad and cookie & brownie tray

ENTRÉES

Served at room temperature with a choice of one side from vegetable, pasta or salad included

GRILLED SALMON 17

SHRIMP SKEWERS 16

CHICKEN SKEWERS 15

FENNEL BARBECUE 15
CHICKEN BREAST

FILET MIGNON SKEWERS 18

HERB ROASTED 15
CHICKEN

CHICKEN MILANESE 15

FILET MIGNON 18

SIDES

additional sides 6.00 per person

VEGETABLES, SALADS AND PASTAS

ASPARAGUS

grilled asparagus, lemon zest,
extra virgin olive oil *add 2*

ROASTED VEGETABLES

roasted seasonal vegetables,
extra virgin olive oil

CAPRESE

mozzarella bocconcini, cherry
tomatoes, fresh basil

QUINOA

with seasonal mix of
vegetables and herbs

SPINACH & APPLE

spinach, apple, blue cheese,
walnuts, citrus vinaigrette

MIXED GREENS

mixed field greens, cherry
tomatoes, cucumber, creamy
Dijon vinaigrette

CESAR

Romaine lettuce, shaved parmigiana,
croutons, ceasar dressing

KALE

roasted pumpkin, dried
cranberries, toasted almonds,
parmigiana, lemon vinaigrette

GREEK

romaine lettuce, tomatoes,
peppers, feta cheese, black
olives, red wine vinaigrette

FARFALLE

pesto, pine nuts, parmigiana

MEZZE RIGATONI

tomato sauce, ricotta salata,
fresh basil

ORECCHIETTE

shiitake mushrooms,
wilted spinach, pecorino,
extra virgin olive oil

FUSILLI

roasted vegetables, parmigiana

EVENTS

PRICES LISTED PER PERSON

six person minimum

TEA SANDWICHES

10.50

- lemon chicken salad
- goat cheese, dates and spinach
- Shrimp salad and radish
- Prosciutto, fig jam
- smoked salmon, cucumber, cream cheese & horseradish

CHEESE & FRUIT

10.95

selection of cheese, fresh fruit and berries served with artisanal breads and crackers

TRADITIONAL ANTIPASTI

12.95

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

OVEN BAKED CHIPS

6.95

freshly baked chips served with a selection of three dips

DIPS

tzatziki, hummus, green goddess spinach and feta

CRUDITÉ

8.95

sliced baby vegetables served with a selection of three dips

MEAT & CHEESE

11.95

varieties of ham, smoked turkey, salami and a selection of cheeses including cheddar, provolone, swiss, served with artisanal breads and crackers, mayo and mustard

HORS D'OEUVRES

17.95 PER PERSON | CHOICE OF SIX

One piece per person per selection

CROSTINI

- pepper crusted filet mignon with caramelized onion
- seared tuna, wasabi ginger on sesame crisp
- coppa ham, olive tapenade and grilled asparagus
- beets, goat cheese, walnut and balsamic glaze
- blue cheese, fig jam, caramelized onion
- jumbo lump crab cake, roasted pepper aioli

SKEWERS

- mozzarella bocconcini and tomatoes marinated in pesto
- blackened shrimp
- grilled harissa chicken and vegetable
- herb lamb

LETTUCE CUPS

- chicken salad on endive
- smoked salmon on cucumber slice with creamy horseradish sauce, dill and capers

CLASSICS

- bite size beef sliders on brioche bun
- mini quiche

Hors d'oeuvres can be served on trays, or ask about our pass-around service.

BAKERY GOODS

DESSERTS

PRICES LISTED PER PERSON
six person minimum

FRESH FRUIT 7.95
sliced fresh fruit and berries

COOKIES & BROWNIES 5.50
selection of Mangia signature cookies,
brownies and seasonal sugar cookies
with fresh fruit, add 3

MINI DOLCI 6.50
assortment of bite-sized pastries & desserts

CHOCOLATE & BERRIES 7.50
selection of Mangia signature chocolate pound
cake, classic brownies, chocolate cookies,
chocolate covered espresso beans,
and fresh mixed berries.

MINI CUPCAKES 5.50
vanilla or chocolate flavor

CAKES

made to order

7" CAKES \$38 (serves 8-10) | 10" CAKE \$48 (serves 14-16)
½ SHEET \$195 (serves 40)

Strawberry Shortcake
Gluten-free Chocolate Cake
Lemon Meringue
Crêpe Cake: Matcha, Milk Chocolate & Crème brûlée
Carrot Cake
Coconut Cream Cake
Tiramisu Cake
Chocolate Ganache
Red Velvet Cake
Strawberry Banana Cake
Cheesecake: New York, Chocolate, Raspberry & Marble

PIES & TARTS

we proudly bake them with fresh fruits

11" PIE OR TART \$42

Apricot Frangipane Tart
Dates & Mascarpone Tart
Peach Tart
Raspberry Sable Tart

Rustic Pear Tart
Mixed Berry Tart
Chocolate Truffle Praline Tart
Milk Chocolate Hazelnut Tart

Pecan Pie
Apple Pie
Pumpkin Pie

Cherry Pie
Blueberry Pie
Keylime Pie

VINO E BIRRA

FRIZZANTE

Ruffino Prosecco D.O.C 2014 54

ROSÉ

Fontezoppa Frapicci Sangiovese 2015 54

Whispering Angel - Caves D'Esclans 2015 65

BIANCO Antinori - Tormaresca Chardonnay 2014 45

Vigneti Cli hanger Pinot Grigio 54

Santa Cristina Campogrande Orvieto 2014 60

La Formica Soave 2014 60

ROSSO Pertinage Barberra D'Alba D.O.C 2013 45

Blackstone Cabernet Sauvignon 2014 54

Sasyr Sangiovese Syrah Blend 2012 54

Murolo Montepulciano D'Abruzzo 2013 60

Tenute Mater Domini Marangi Primitivo 2012 60

BIRRA

Peroni 7.5

Moretti 7.5

Heineken 7.5

Pilsner Urquel 7.5

EVENT SERVICES

Mangia is able to accommodate all your event needs, whether you are looking to host a function at one of our locations or looking to have us cater offsite.

WE OFFER A FULL RANGE OF SERVICES:

Full Bar

Wine & Beer Bar

Coffee & Tea Station

Waitstaff & Bartenders

Florist

Personalized Event and Menu Planning

Mangia has hosted events for Bergdorf Goodman, Cartier, Saks Fifth Avenue, Tiffany & Co, Nike, Twitter, Yahoo, Spotify, Sony, Blackstone, Oz Management, JP Morgan Chase and more.

Please contact our Sales & Event manager for more information.

212.980.6363

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 60 PEOPLE

MANGIA 57

50 W57TH STREET
BETWEEN 5TH & 6TH
CAN SEAT UP TO 150 PEOPLE

MANGIA FLATIRON

22 W23RD STREET
BETWEEN 5TH & 6TH
CAN SEAT UP TO 50 PEOPLE

PRESENTATION

Mangia believes in highlighting the natural beauty of the ingredients so that each order is artfully presented. We offer two tiers of presentations for your different meeting or event needs:

CLASSIC PRESENTATION

Served in disposable, custom printed Mangia boxes and White Plastic Trays.

BOARDROOM PRESENTATION

For a 10% extra cost, served in cherry wood boxes and 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 the custom Mangia boxes without having to transfer the food to new serving ware. Our delivery staff will help you wrap your order and pick up platters at the end of your meeting.

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 speak with our catering staff by phone or at your nearest Mangia location.

ORDERING

TASTING

Order a catering tasting! First time customers can sample a box of sandwiches and antipasti sides. Call us for more information.

POLICIES

Please see our Delivery, Catering and Ordering Policies online at www.mangia.nyc/catering/policies

MANGIA MADISON

422 MADISON AVENUE
BETWEEN 48TH & 49TH
212.644.0422

MONDAY–THURSDAY
STORE 7AM–7PM
DELIVERY 7AM–9PM

FRIDAY
STORE 7AM–7PM
DELIVERY 7AM–7PM

MANGIA 57

50 W57TH STREET
BETWEEN 5TH & 6TH
212.582.5882

MONDAY–THURSDAY
STORE 7AM–7PM
DELIVERY 7AM–9PM

FRIDAY
STORE 7AM–7PM
DELIVERY 7AM–7PM

SATURDAY
STORE 7AM–4PM
DELIVERY 9AM–3PM

MANGIA FLATIRON

22 W23RD STREET
BETWEEN 5TH & 6TH
212.647.0200

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.