

Catering Arrangements breakfast

breakfast pastry tray per person \$4.95

freshly baked miniature muffins, bagels, traditional scones, croissants & danishes with butter, cream cheese & preserves with fresh fruit per person \$6.95

with cheese & fresh fruit per person \$8.95

health breakfast parfait per person \$6.50

low-fat yogurt served with granola, seasonal berries & honey

health breakfast tray per person \$6.50

low fat cottage cheese, fruit salad & 7-grain rolls

new york breakfast per person \$8.50

smoked salmon, cream cheese, tomatoes & scallions

served with miniature bagels

savory tray per person \$6.95

savory fillings on miniature rolls & croissants

prosciutto & mozzarella

smoked salmon with cream cheese & dill

egg salad with watercress

mozzarella with tomato, basil, olive oil

maple glazed french ham, leeks & st. andrè cheese

hot breakfast per person \$8.50

scrambled eggs, bacon or sausage & home fries

served with bread & butter

fresh fruit tray per person \$5.95

an elegant arrangement of whole & sliced seasonal fruit & berries

freshly squeezed orange juice half gallon \$17. 95 (serves 8-10)

hot beverage service serves 10 persons

coffee thermos \$17.95

decaffeinated coffee thermos \$17.95

hot tea thermos \$17.95

hot chocolate thermos \$19.95

lunch

sandwich tray per person \$9.95

specify your own selection from mangia favorites section or allow our chef

to create a tray of sandwiches, prepared fresh on an array of artisan breads

your choice of half or quarter cut

panini tray per person \$ 8.95

traditional miniature italian sandwiches, served at room temperature

vegetable rollatine eggplant, goat cheese, provolone, roasted tomatoes, & chipotle spread on tuscan flat bread

roast beef arugula, shaved parmesan & horseradish sauce on tuscan flat bread

shrimp salad with celery on sesame roll

white bean puree avocado, tomatos, & sprouts in whole wheat pita bread

prosciutto & brie in wrap

lemon parmesan chicken salad with arugula on french roll

mozzarella with oven dried tomatoes, basil & olive oil on pizzette

salami with aged provolone & olive oil on french baguette

pressed panini tray per person \$ 6.95

served at room temperature

rustico ham, fontina, tomatoes, arugula & mushroom aioli

strada smoked ham, swiss & arugula

campo roasted fennel, asparagus & spinach

fresh turkey black pepper mayo, swiss cheese & cornichons

sole mozzarella, sun dried tomatoes & basil

entrées

served at room temperature over a bed of mixed greens

lemon grilled chicken per person \$ 5.95

chicken milanese per person \$5.95

blackened tuna per person \$7.25

coriander and fennel crusted tuna per person \$7.25

grilled norwegian salmon per person \$6.95

teriyaki glazed salmon per person \$6.95

crab cake per person \$6.95

salmon cake per person \$6.95

grilled mahi mahi per person \$7.25

miso glazed black cod per person \$8.50

spanish seared shrimp per person \$7.25

roasted filet of beef per person \$6.95

slow roasted lamb top round per person \$7.25

grilled chicken cutlet per person \$5.95

sesame chicken salad per person \$5.50

thai shrimp salad per person \$5.50

hot entrées

served in half pan (8 - 10 persons) / full pan (12 - 15 persons)

saltimbocca \$59.50 / \$89.00

chicken, prosciutto, fontina with marsala sauce

chicken parmesan \$55.00 / \$82.50

basil tomato sauce, mozzarella, parmesan

pan seared tilapia \$78.00 / \$117.00

with cajun spices, white wine & creole sauce

sicilian meatballs \$45.00 / \$83.00

with spicy tomato sauce

lasagna bolognese \$89.50 / \$134.00

vegetable lasagna \$79.00 / \$119.00

roasted turkey \$55.00 / \$ 83.00

with leeks, tarragon & mushroom wine sauce

porcini crusted salmon \$89.00 / \$ 134.00

with white wine & shallot sauce

hanger steak \$ 57.00 / \$ 86.00

with red wine, thyme & shallots

grilled salmon \$89.00 / \$134.00

with lemon sauce

hot sides

served in half pan (8 - 10 persons) / full pan (12 - 15 persons)

vegetable rice pilaf \$35.00 / \$53.00

chive mashed potatoes \$39.00 / \$59.00

steamed seasonal vegetables \$39.00 / \$59.00

spaghetti or penne marinara \$29.00 / \$45.00

sauteed spinach \$39.00 / \$59.00

sauteed broccoli rabe \$43.00 / \$63.00

hot soup tureen group of 8-10 \$55.00 / 12-15 \$85.00

Prix Fixe Arrangements

serving groups of 8-10 persons / 12 - 15 persons

breakfast \$72.00 / \$115.00

• freshly baked miniature muffins, bagels, traditional scones, croissants & danishes with butter, cream cheese & preserves

• coffee/tea & freshly squeezed orange juice

sandwich or panini \$135.00 / \$205.00

• box of sandwiches or panini

• side salad of your choice

• cookie & brownie tray

entrée package \$129.00 / \$195.00

• choice of room temperature entrée

• bowl of side salad

• cookie & brownie tray or bowl of fruit salad

antipasto \$179.00 / \$239.00

• choice of entrée

• selection of 4 salads or sides

• bread tray

hors d’oeuvre prix fixe minimum 10 people

served at room temperature 24 hours notice

your choice of 6 hors d’oeuvres per person \$14.95

your choice of 8 hors d’oeuvres per person \$18.95

roasted vegetables & herbed goat cheese on focaccia

poached shrimp & cucumber skewer with traditional coctail sauce

chicken skewers:

• **parmesan dusted chicken skewer**

• **prosciutto & sage wrapped**

• **moroccan spiced chicken** with yogurt dipping sauce

• **crostini** (thin sliced toasted bread)

• **pesto, mozzarella & marinated cherry tomatoes**

• **olive tapenade & goat cheese**

• **filet mignon crostini**

• **smoked salmon** with dill on whole grain crostini

• **grilled tuna crostini** with spicy aioli

leek & prosciutto tartlet

wild mushroom tartlet

crab cake with spicy aioli

herb poached shrimp with crème fraiche & dill on black bread

sautéed exotic mushroom mini calzone

chicken & smoked mozzarella mini calzone

hot entree

hot entrée feast \$193.00 / \$294.00

• hot entrée of your choice

• hot side of your choice

• choice of green salad, caesar salad or mesclun greens

• cheese & fruit

Events

served at room temperature

meat and cheese selection per person \$11.95

prosciutto, honey maple ham, smoked turkey breast, imported genoa salami, farm house cheddar, papillion roquefort, aged goat milk gouda, imported french brie or camembert

served with candied walnuts, grapes, cornichons, caperberries & marinated olives

cheese & fruit per person \$9.95

selection of gourmet cheeses & an elegant arrangement of sliced

and whole fruits & berries served with crusty breads & crackers

cheese & crudite per person \$9.95

selection of gourmet cheeses & blanched crispy vegetables

served with crusty breads, crackers & dips

crudite & dips per person \$6.95

crispy blanched fresh vegetables, with selection of dips

southwestern chips & dips 8-10 persons \$55.00/ 12-15 \$79.00

pico de gallo, guacamole & chipotle aioli

served with tortilla chips

traditional antipasto 8-10 persons \$85.00/ 12-15 \$120.00

coppa ham, genoa salami, spicy provolone, asiago cheese,

marinated mixed olives, roasted peppers & rosemary focaccia toast

shrimp trio skewers per person \$8.95

spicy grilled shrimp

poached shrimp with cucumber

almond crusted shrimp

served with tomato relish, cocktail sauce & mango dipping sauce

american trio per person \$8.95

selection of 3:

miniature beef sliders on brioche rolls,

pigs in a blanket with dijon dipping sauce

mozzarella sticks with marinara dipping sauce

buffalo chicken wings with blue cheese dressing

mild chicken tenders with honey mustard dipping sauce

tea sandwiches per person \$7.50

elegant miniature sandwiches

select 3:

cucumber with walnut cream cheese & mint

hard boiled egg with watercress & dijon herb butter

poached shrimp with boston lettuce & caper dill aioli

smoked salmon with cucumber, boursin cheese & a sesame crust

french ham with hard boiled egg, watercress & butter

prosciutto with fig butter

traditional quiche serves 8-10 \$36.00

DAILY SPECIALS MAY ALSO BE ORDERED FOR YOUR CATERED EVENTS

CHECK OUR WEBSITE OR CALL US FOR SELECTIONS

ALL ARRANGEMENTS WILL BE PREPARED FOR A MINIMUM OF 6 PEOPLE

SURCHARGE OF \$5.00 ADDED TO INDIVIDUAL ITEMS ARRANGED ON A PLATTER

Mangia Favorites à la Carte

freshly baked breakfast pastries from \$2.50

muffins, scones, danishes, croissants

breakfast sandwiches

strapazzate on round ciabatta \$4.95

scrambled eggs, mozzarella & roasted prosciutto

over easy egg on an english muffin \$4.50

ham and gruyere on croissant \$4.50

smoked salmon on bagel \$6.95

omelettes made to order \$6.95

choose up to 4 ingredients

breakfast platter \$6.25

scrambled eggs, bacon or sausage, home fries & a roll

espresso beverages from \$2.25

latte, cappuccino, macchiato, espresso

available in regular, decaf & over ice

freshly brewed coffee from \$1.65

available in regular, decaf & over ice

sandwiches

simply vegetables on 7-grain bread \$7.25

lettuce, tomatoes, cucumbers, avocado, sprouts, non fat herb yogurt & dijon mustard

roasted vegetables on pizza bianca \$7.50

grilled eggplant, roasted peppers, zucchini , artichokes & black olive tapenade

fresh mozzarella & oven dried tomatoes on country bread \$7.50

arugula, chopped basil, black pepper & olive oil

white tuna on sour dough whole wheat bread \$7.95

mixed with carrots, dill & mayonnaise, lettuce, tomatoes & watercress

smoked salmon on black bread \$10.25

cucumber, watercress, romaine, & horseradish cream

herb roasted grilled breast of chicken on tuscan flat bread \$7.95

tomatoes, watercress & herb mustard

basil parmesan chicken salad on baguette \$7.95

tomatoes & arugula

prosciutto di parma & fresh mozzarella on country bread \$8.95

roasted peppers & arugula

wood smoked ham & brie on black bread \$8.25

tomatoes, watercress & lemon mayonnaise

french ham & aged cheddar on grilled country bread \$7.95

fresh apples & walnut butter

smoked breast of turkey on black bread \$7. 95

cucumbers, watercress & herb mayonnaise

roasted fresh breast of turkey on brioche roll \$7.95

fruit chutney, chopped romaine & black pepper mayonnaise

italian hero on baguette \$8.95

salami, coppa ham, prosciutto, provolone, roasted peppers, chopped romaine & chipotle aioli

grilled filet mignon on baguette \$11.95

caramelized onions, roasted tomatoes & rosemary aioli

roast beef on rye bread \$8.25

tomatoes, onions, romaine, dijon mustard & lemon mayonnaise

special sandwich of the day from \$7.95

panini

ham & brie on baguette \$5.95

tomatoes, watercress

fresh mozzarella on house focaccia \$5.95

tomatoes, basil, black pepper & olive oil

salami on baguette \$5.95

mozzarella, roasted red peppers & arugula

prosciutto di parma on dutch roll \$6.95

tomatoes, mozzarella, watercress & olive oil

vegetable rollatine on mangia’s tuscan bread \$5.95

roasted eggplant, tomatoes, onions, goat cheese, provolone & chili paste

hot sandwiches

chicken parmesan on round ciabatta \$7.95

provolone & marinara

tuna melt on toasted rye bread \$8.95

gruyere, avocado, tomatoes & red onions

grilled chicken on telera bread \$8.95

avocado, pepper jack, tomatoes & chipotle aioli

chicken pesto on mangia’s pesto pizzetta \$6.95

grilled chicken, roasted tomatoes & pesto

grilled flank steak on rosemary ciabatta \$8.

Salads & Sides

complements any entrée or sandwich selection

individual / serving 8 - 10 / serving 12 - 15

sides

mixed green salad \$4.50 / \$25.00 / \$32.00

with cucumbers, cherry tomatoes & your choice of house dressing, herb vinaigrette or balsamic vinaigrette on side

mesclun greens \$4.50 / \$25.00 / \$32.00

organic field greens, served with herb vinaigrette

mediterranean salad \$4.50 / \$25.00 / \$32.00

onions, feta, tomatoes, peppers, olives, cucumbers, romaine, red wine vinaigrette

grilled asparagus \$4.50 / \$25.00 / \$32.00

with lemon zest & extra virgin olive oil

roasted vegetables \$4.50 / \$25.00 / \$32.00

eggplant, zucchini, yellow squash, tomatoes, peppers, fennel with balsamic vinegar & extra virgin olive oil

spinach & green apple salad \$4.50 / \$25.00 / \$32.00

thin sliced green apple, manchego cheese, toasted walnuts & lemon vinaigrette

fresh mozzarella & beefsteak tomatoes

\$4.50 / \$25.00 / \$32.00

with fresh basil & olive oil

steamed vegetables \$4.50 / \$25.00 / \$32.00

selection of carrots, peppers, broccoli & cauliflower

traditional potato salad \$4.50 / \$29.00 / \$37.00

red skin potatoes, celery, red onions, eggs, cornichons & grain mustard dressing

yukon gold potato \$4.50 / \$29.00 / \$37.00

with asiago cheese, extra virgin olive oil & rosemary

farfalle pasta salad \$4.50 / \$29.00 / \$37.00

basil pesto & roasted pine nuts

penne pasta salad \$4.50 / \$29.00 / \$37.00

pepperoni, salami, roasted artichoke hearts, black olives, roasted peppers, basil, sun dried tomato pesto & shaved parmesan cheese

mezzi rigatoni pasta salad \$4.50 / \$29.00 / \$37.00

sliced plum tomatoes, ricotta salata, basil & olive oil

shells pasta salad \$4.50 / \$29.00 / \$37.00

roasted shiitake mushrooms, shredded spinach, pecorino cheese & olive oil

white tuna salad \$4.50 / \$36.00 / \$54.00

mayonnaise, dill & carrots

basil parmesan chicken salad \$4.50 / \$36.00 / \$54.00

with mayonnaise

fresh fruit salad \$4.50 / \$32.00 / \$55.00

strawberries, melon, grapes, oranges & pineapple

PASTA SALAD, POTATO SALAD, GRAIN,

& VEGETABLE SPECIALS OF THE DAY

ARE ALSO AVAILABLE FOR CATERING ARRANGEMENTS

entree salads

served as individual meal / side serving 8 - 10 / serving 12 - 15

chef's salad tray \$10.95 / \$65.00 / \$ 94.00

ham, turkey, swiss, hard boiled egg, tomatoes, cucumbers, olives, served with bowl of mixed greens & creamy dijon dressing

cobb salad tray \$10.95 / \$65.00 / \$94.00

your choice of turkey or grilled chicken, avocado, hard boiled egg, red onions, & blue cheese, served with bowl of mixed greens & honey dijon dressing

classic caesar salad \$4.50 / \$25.00 / \$32.00

croutons, cherry tomatoes, shaved parmesan, romaine lettuce & home made caesar dressing

with grilled chicken \$9.95 / \$57.00 / \$85.00

with poached shrimp \$9.95 / \$57.00 / \$85.00

capri salad bowl \$8.95 / \$42.00 / \$68.00

arugula, crispy calamari, roasted peppers, cherry tomatoes, & herb dressing

tangiers salad bowl \$8.95 / \$42.00 / \$68.00

spinach, spicy grilled chicken, chickpeas, oranges, caramelized onions & citrus vinaigrette

westport salad bowl \$8.95 / \$42.00 / \$68.00

mesclun greens, brie, wine roasted grapes, spiced walnuts, croutons & sherry vinaigrette

asian bbq salad bowl \$8.95 / \$42.00 / \$68.00

baby arugula, steak or grilled chicken, snow peas, roasted peanuts & asian dressing

bread tray per person \$1.95

freshly baked rolls, sourdough twists & parmesan focaccia sticks

made to measure salads

base salad \$4.50

includes home made dressing

choice of: mesclun • romaine • spinach • arugula • frisee

additional ingredients \$0.75 to \$2.50 each

choose a minimum of 5

vegetable & grain

artichokes, avocado, beets, caramelized onions, carrots, celery, sprouts, cherry tomatoes, chick peas, corn, cucumbers, egg, lentils, fried shallots, green peas, haricot verts, mushrooms, scallions, red onions, red pepper, roasted pepper, olives, snow peas, sun dried tomatoes, asparagus

cheese

goat cheese, feta, brie, blue cheese, parmesan, mozzarella, cheddar, tofu

dried fruits, nuts & fresh fruit

dried cherries, dried cranberries, grapes, olives, croutons, oranges, pecans, peanuts, raisin, sesame seeds, spiced walnuts, toasted almonds, sunflower seeds

meat & fish

bacon, beef, calamari, crispy chicken, grilled chicken, spicy chicken, turkey, shrimp, tuna salad, grilled tuna

dressings

caesar, blue cheese, herb vinaigrette, asian sesame, balsamic vinaigrette, oil & vinegar, house creamy dijon, citrus vinaigrette, low fat dill yogurt, red wine vinaigrette

Bakery Offerings

all items baked fresh at our in house gourmet pastry shop

mangia pastry shop selection

mangia classic cookies \$2.75

belgian chocolate walnut, oatmeal currant, white chocolate cherry

signature cookies \$1.25

chocolate macaroon, apricot almond triangle, strawberry almond thumbprint, orange mocha pinwheel cookie, pistacio sandwich cookie, chocolate shortbread

biscotti \$1.75

chocolate hazelnut, cranberry pistachio, cappuccino

chocolate bomba \$1.50

chocolate chips, pecans

sweet bars \$2.00

lemon, chocolate espresso, pecan

fresh fruit tart \$3.25 large \$5.00

cakes

chocolate cakes (7") \$42.00 (10") \$52.00

chocolate dulce de leche, mocha rum, truffle, chocolate strawberry short cake, german, black & white, dark chocolate raspberry, black forest

non chocolate cakes (7") \$42.00 (10") \$52.00

dulce de leche, strawberry short cake, berry short cake, carrot cake, white chocolate passion fruit, tiramisu, strawberry banana, coconut, cannoli

cheesecakes (10") \$52.00

new york, fresh fruit, white chocolate, goat cheese, chocolate, raspberry

pies (11") \$42.00

apple, cinnamon apple raisin, cherry, pecan, blueberry-cheese

tarts (11") \$36.00

fruit & berry, creme brulee, fruit mascarpone, brown butter

catering dessert arrangements

cookie and brownie tray per person \$4.50

selection of freshly baked individual cookies and brownies with fresh fruit per person \$6.50

sweet bar tray per person \$4.50

chocolate espresso, lemon & pecan bars with fresh fruit per person \$6.50

chocolate tray per person \$5.95

chocolate pound cake, brownies, cookies, chocolate nuts & espresso beans with fresh berries per person \$7.95

fruit tart tray per person \$4.95 requires 24 hour notice

seasonal fruits with custard in a sweet pastry crust

the mini tray per person \$5.95 requires 24 hour notice

miniature pastries including chocolate truffle tarts, fruit tarts & frangipane tarts

cupcake tray per person \$4.50

arrangement of home made miniature cupcakes

fresh fruit tray per person \$5.95

an elegant arrangement of whole & sliced seasonal fruit & berries

Event Services

- wait staff & bartenders
- china, glassware, linens and other rentals available
- bar services
- private parties accommodated in our restaurants

Ordering & Payment

- some items may require 24 hours notice
- orders may be subject to a deposit
- one full business day's notice required to cancel without penalty
- free delivery in designated areas - delivery to all other areas of the city at an additional charge
- a 7% gratuity is added to orders of \$100.00 or more
- payment may be made by cash, company check, house account or major credit card

all prices are subject to change without notice

Presentations

mangia offers two presentations

basic

non-returnable packaging of cardboard, paper & plastic

boardroom

returnable cherry wood trays & porcelain platters

with a 10% total order surcharge

Lunch Boxes

complete lunches presented in a white mangia box

for bus tours, corporate outings, & lunches on the go

speak with your catering representative for details

Gift Boxes

mangia offers breakfast, lunch & dessert

arranged in a handsome gift box

from \$9.50 to \$20.00

Gift Cards

- electronic gift cards available

10% DISCOUNT

you can place your individual order on our website

& receive an instant 10% discount

visit us @ mangiatogo.com



CATERING • CAFE • DELIVERY

www.mangiatogo.com

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16 east 48th street

212.754.7600

22 west 23rd street

212.647.0200