

# 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, tomatoes, & 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

## 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 cocktail 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**

**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

**sautéed spinach** \$39.00 / \$59.00

**sautéed broccoli rabe** \$43.00 / \$63.00

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

**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 quiche** serves 8-10 \$36.00

## 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

# 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** 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 \$8.95  
mozzarella, avocado, tomato, red onion & chipotle aioli  
**caldi roma** on dutch roll \$8.95  
ham, gruyere & avocado  
**roast beef** wrapped in tuscan flat bread \$8.95  
cheddar, roasted onions & roasted peppers  
**burger** \$8.50  
served on kaiser roll with pickle, tomato & lettuce  
with american, cheddar, swiss or provolone cheese \$9.75  
with french fries add \$2.00  
**pressed panini**  
**rustico** on pizza bianca \$6.50  
ham, fontina, marinated tomatoes, arugula & mushroom aioli  
**arista** on ciabatta \$6.95  
pork loin, smoked ham, swiss cheese, cornichons & creole mayonnaise  
**pollo** on rosemary ciabatta \$7.95  
grilled chicken, roasted peppers, bell peppers cheese, artichokes & olive tapenade  
**campo** on pizza bianca \$4.95  
roasted fennel, asparagus, spinach & olive tapenade  
**sole** on pizza bianca, mozzarella, sun dried tomatoes & basil \$4.95  
**strada** on pizza bianca, smoked ham, swiss & arugula \$4.95  
**hot entrées**  
**a la minuto entree** \$12.95  
fish, meat or chicken grilled to order, served with starch & vegetables  
**hot entree of the day** from \$8.95  
**pizza** \$7.50  
**margarita** tomatoes, parmesan, bel paese cheeses & a touch of marinara  
**wild mushroom** pesto, taleggio & bel paese cheeses  
**antipasto** soppressata, pepperoni, salami, roasted peppers, black olives, ricotta & parmesan  
**bbq chicken** honey mustard, roasted onions, saga blue & pepper jack cheeses  
**roasted vegetables** eggplant, artichokes, tomatoes, goat cheese, mozzarella & marinara  
**homemade soups** \$4.95  
soups change daily and always include one vegetarian selection

# 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](http://mangiatogo.com)**