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CATERING MENU

Mangiano

PIZZA - RESTAURANT - CATERING



RESERVE OUR BANQUET HALL!
DJ AND PHOTOGRAPHER OPTION AVAILABLE

102 E HANOVER AVE

CEDAR KNOLLS, NJ 07927

NEW HOMEGOODS - TJ MAXX PLAZA

973-936-9599

OPEN 7 DAYS 9AM-10PM

FAX: 973-936-9598

CATERING DELIVERY TO

MORRIS, WARREN, SUSSEX, HUNTERDON, SOMERSET, MERCER,
HUDSON, PASSAIC, UNION & BERGEN COUNTIES
NEW YORK

**PRIVATE DINNING
PARTIES
NOW AVAILABLE**

**FREE
DELIVERY**



SELECTED PACKAGES AVAILABLE IN BUFFET STYLE

Mangiano Private Dining Party Packages

MINIMUM 10-15 PEOPLE

Salad
Individual House Salads

Entrée

Choice of one of the following

Penne alla Vodka Chicken Parmigiana
Shrimp Scampi Pasta Primavera

\$19.95 per person
PLUS TAX AND GRATUITY

Salad
Individual House Salads

Appertizers for the Table

Chicken Wings Bruschetta

Entrée

Choice of one of the following

Penne alla Vodka Chicken Parmigiana
Shrimp Scampi Pasta Primavera

\$24.95 per person
PLUS TAX AND GRATUITY

Salad
Individual House Salads

Appertizers for the Table

Chicken Wings Bruschetta

Entrée

Choice of one of the following

Penne alla Vodka Chicken Parmigiana
Shrimp Scampi Pasta Primavera

Dessert

Choice of one of the following

Cheesecake Cannoli Tiramisu

\$29.95 per person
PLUS TAX AND GRATUITY

Salad
Individual House Salads

Appertizers for the Table

Chicken Wings Eggplant Rollatini

Entrée

Choice of one of the following

Penne alla Vodka Eggplant Parmigiana
Chicken Francaise Pasta Primavera
Salmon Gorgonzola

Dessert

Choice of one of the following

Cheesecake Cannoli Chocolate Mousse

\$34.95 per person
PLUS TAX AND GRATUITY

Salad
Individual House Salads
Appertizers for the Table

Chicken Wings Bruschetta Eggplant Rollatini

Entrée

Choice of one of the following

Penne alla Vodka Eggplant Parmigiana
Chicken Francaise Shrimp Scampi
Steak & Mushroom Marsala

Dessert

Choice of one of the following

Cheesecake Cannoli
Tiramisu Zeppoli

\$39.95 per person
PLUS TAX AND GRATUITY



SUBSTITUTIONS ARE ACCOMMODATED • PACKAGE INCLUDES SODA • B.Y.O.B.
NO ROOM FEES, NO CAKE-CUTTING FEES

CALL THE STORE FOR ANY QUESTIONS AND AVAILABILITY

Mangiano Hot Buffet for 12-15 People \$260

- Half Tray of Any Penne Vodka
- Half Tray of Chicken Francaise
- Half Tray of Eggplant Parmigiana
- Half Tray of Sausage, Peppers & Onions
- Half Tray of Tossed Salad
- Half Tray of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 18-20 People \$350

- 1 Tray of Penne Vodka
- Half Tray of Chicken Francaise
- Half Tray of Meatballs
- Half Tray of Eggplant Parmigiana
- Half Tray of Antipasto Salad
- Half Tray of Tossed Salad with Dressing
- 1 Tray of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 25-30 People \$450

- 1 Tray of Penne Vodka
- 1 Tray of Chicken Francaise
- 1 Tray of Veal Marsala
- 1 Tray of Antipasto Salad
- 1 Tray of Tossed Salad with Dressing
- 1 Tray of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 35-40 People \$595

- 2 Trays of Penne Vodka
- 1 Tray of Chicken Francaise
- 1 Tray of Veal Marsala
- 1 Tray of Sausage, Peppers & Onions
- 1 Tray of Antipasto Salad
- 1 Tray of Tossed Salad with Dressing
- 1 Tray of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 50-55 People \$720

- 2 Trays of Penne Vodka
- 1 Tray of Chicken Francaise
- 1 Tray of Veal Marsala
- 1 Tray of Shrimp Parmigiana
- 1 Tray of Sausage, Peppers & Onions
- 1 Tray of Antipasto Salad
- 1 Tray of Tossed Salad with Dressing
- 1 Tray of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 60-65 People \$885

- 2 Trays of Penne Vodka
- 2 Trays of Chicken Francaise
- 1 Tray of Veal Marsala
- 1 Tray of Shrimp Parmigiana
- 1 Tray of Eggplant Parmigiana
- 1 Tray of Sausage, Peppers & Onions
- 1 Tray of Antipasto Salad
- 1 Tray of Tossed Salad with Dressing
- 1 Tray of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 75-80 People \$1,100

- 3 Trays of Penne Vodka
- 2 Trays of Veal Marsala
- 1 Tray of Shrimp Parmigiana
- 2 Trays of Chicken Francaise
- 1 Tray of Sausage, Peppers & Onions or Meatballs
- 1 Tray of Eggplant Parmigiana
- 1 Tray of Antipasto Salad
- 2 Trays of Tossed Salad with Dressing
- 2 Trays of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 85-90 People \$1,290

- 3 Trays of Penne Vodka
- 2 Trays of Chicken Francaise
- 2 Trays of Veal Marsala
- 1 Tray of Calamari Marinara
- 1 Tray of Sausage, Peppers & Onions
- 2 Trays of Eggplant Parmigiana
- 1 Tray of Meatballs
- Mixed Antipasto Salad
- 2 Tossed Salads with Dressing
- 2 Trays of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 100-110 People \$1,480

- 4 Trays of Penne Vodka
- 3 Trays of Chicken Francaise
- 2 Trays of Veal Marsala
- 1 Tray of Calamari Marinara
- 1 Tray of Sausage, Peppers & Onions
- 1 Tray of Meatballs
- 2 Trays of Eggplant Parmigiana
- Mixed Antipasto Salad
- 2 Tossed Salads with Dressing & Bread
- 2 Trays of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 120-130 People \$1,740

- 4 Trays of Penne Vodka
- 4 Trays of Chicken Francaise
- 2 Trays of Veal Marsala
- 2 Trays of Sausage, Peppers & Onions
- 1 Tray of Meatballs
- 1 Tray of Calamari Marinara
- 2 Trays of Eggplant Parmigiana
- Mixed Antipasto Salad
- 2 Tossed Salads with Dressing & Bread
- 2 Trays of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 140-150 People \$1,990

- 5 Trays of Penne Vodka
- 5 Trays of Chicken Francaise
- 2 Trays of Veal Marsala
- 2 Trays of Sausage, Peppers & Onions
- 2 Trays of Meatballs
- 1 Tray of Calamari Marinara
- 2 Trays of Eggplant Parmigiana
- 2 Mixed Antipasto Salads
- 2 Tossed Salads with Dressing & Bread
- 3 Trays of Bread
- Complete Buffet Set Up

Mangiano Hot Buffet for 170-180 People \$2,460

- 5 Trays of Penne Vodka
- 5 Trays of Chicken Francaise
- 3 Trays of Veal Marsala
- 3 Trays of Sausage, Peppers & Onions
- 4 Trays of Meatballs
- 2 Trays of Calamari Marinara
- 2 Trays of Eggplant Parmigiana
- 2 Mixed Antipasto Salads
- 2 Tossed Salads with Dressing & Bread
- 3 Trays of Bread
- Complete Buffet Set Up

Appetizers

Fried Calamari Half Tray \$60 • Full Tray \$90

Golden fried calamari served with our homemade marinara sauce.

Buffalo Chicken Wings Half Tray \$55 • Full Tray \$90

Buffalo wings, juicy & crispy served with blue cheese dressing.

Golden Fried Chicken Tenders Half Tray \$55 • Full Tray \$90

Served with a side of honey mustard.

Eggplant Rollatini Half Tray \$55 • Full Tray \$85

Fresh battered eggplant stuffed with seasoned ricotta & smothered with pomodoro sauce & melted mozzarella cheese.

Zuppe de Mussels Half Tray \$60 • Full Tray \$90

Sweet mussels cooked to order with your choice of a fragrant white wine sauce or plum tomato marinara sauce.

Zuppe de Clams Half Tray \$60 • Full Tray \$90

Fresh little neck clams in a light marinara sauce.

Garlic Knots Half Tray \$25 • Full Tray \$35

Small Italian knots basted with fresh garlic, virgin olive oil, romano cheese, & imported spices baked to perfection.

Coconut Shrimp Half Tray \$70 • Full Tray \$120

Fresh jumbo shrimp with a coconut crust and fruit dipping sauce.

Bruschetta Half Tray \$35 • Full Tray \$65

Toasted Italian bread topped with fresh chopped tomatoes, onions, olive oil, & romano cheese.

GS Caprese Half Tray \$50 • Full Tray \$80

Fresh mozzarella with tomatoes, basil, & drizzled with olive oil.

Mozzarella Sticks Half Tray \$50 • Full Tray \$80

Served with a side of pomodoro sauce.

Shrimp Cocktail Half Tray \$70 • Full Tray \$120

Served with cocktail sauce.

Cold Cuts Platter Half Tray \$85 • Full Tray \$105

Ham, salami, capicola, american cheese, swiss cheese, fresh mozzarella & mortadella.

Cheese Platter Half Tray \$80 • Full Tray \$100

Swiss, cheddar, fresh mozzarella, & provolone.

Vegetable Crudite Platter Half Tray \$55 • Full Tray \$75

Carrots, cauliflower, peppers, celery, zucchini & spinach dip.

Salads

GS Tossed Salad Half Tray \$40 • Full Tray \$50

Tomatoes, red onions, olives, cucumbers, peppers & balsamic vinaigrette.

Caesar Salad Half Tray \$40 • Full Tray \$50

Romaine lettuce, croutons, shaved parmesan, Caesar dressing.

Chicken Caesar Salad Half Tray \$60 • Full Tray \$80

Marinated grilled chicken, romaine lettuce, coutons, shaved parmesan, Caesar dressing.

GS Italian Grilled Chicken Salad Half Tray \$55 • Full Tray \$80

Marinated grilled chicken, roasted peppers, fresh mozzarella, calamatta olives & balsamic vinaigrette over mixed greens.

Buffalo Chicken Salad Half Tray \$55 • Full Tray \$80

Crumbled blue cheese, mixed greens & blue cheese dressing on the side.

Gorgonzola Chicken Salad Half Tray \$65 • Full Tray \$95

Grilled chicken, sun dried tomatoes, onions, asparagus, olives, gorgonzola cheese & lemon vinaigrette dressing.

GS Grilled Shrimp and Calamari Salad Half Tray \$65 • Full Tray \$95

Marinated grilled shrimp and calamari, fresh mozzarella, roasted peppers, olives & balsamic vinaigrette.

Steak Salad Half Tray \$55 • Full Tray \$80

Black angus steak, onions, asparagus, olives, gorgonzola cheese & lemon vinaigrette.

Strawberry Mandarin Salad Half Tray \$55 • Full Tray \$80

Strawberry, feta cheese, walnuts, Mandarin orange & mixed greens with raspberry vinaigrette.

Buffalo Calamari Salad Half Tray \$55 • Full Tray \$85

Buffalo calamari, arugula with tomato, crumbled blue cheese & served with blue cheese dressing.

GS Tri-Color Salad Half Tray \$55 • Full Tray \$85

Arugula, shaved parmesan, endive and radicchio tossed with our homemade balsamic vinaigrette.

GS Arugula Salad Half Tray \$55 • Full Tray \$85

Arugula, shaved fennel, shaved parmesan & asparagus, with a lemon vinaigrette dressing.

Antipasti Salad Half Tray \$55 • Full Tray \$85

Ham, salami, capicola & provolone cheese, mixed greens & red wine vinaigrette.

Add Grilled Chicken Half Tray \$20 • Full Tray \$30 • **Add Steak** Half Tray \$35 • Full Tray \$50 • **Add Grilled Salmon** Half Tray \$35 • Full Tray \$50

DRESSINGS

Olive Oil & Vinegar • Creamy Italian • French • Russian • Ranch • Blue Cheese
House Balsamic Vinaigrette • Lemon Vinaigrette • Raspberry Vinaigrette

Pasta Specialties

Fettuccine Alfredo Half Tray \$50 • Full Tray \$85

Fettuccine pasta served in a creamy alfredo sauce.

Linguine with Clam Sauce Half Tray \$55 • Full Tray \$90

Our traditional clam sauce includes fresh little neck clams, served in a marinara plum tomato sauce or garlic & virgin olive oil.

Penne Vodka Half Tray \$50 • Full Tray \$85

Penne pasta in a light cream tomato sauce with a splash of vodka.

Cavatelli with Broccoli Half Tray \$50 • Full Tray \$85

Sauteed broccoli served in garlic & olive oil.

Gnocchi Bolognese Half Tray \$50 • Full Tray \$85

Tossed in our homemade meat sauce.

Penne Arrabiata Half Tray \$50 • Full Tray \$80

Mushrooms, onions, & cherry peppers in a spicy marinara sauce.

Farfalle with Sausage & Broccoli-Rabe Half Tray \$50 • Full Tray \$85

Sauteed with broccoli rabe in a garlic & oil sauce.

Spaghetti Bolognese Half Tray \$50 • Full Tray \$85

Spaghetti tossed in a hearty meat sauce.

Cheese Ravioli Alla Vodka Half Tray \$50 • Full Tray \$85

Cheese ravioli in a light cream tomato sauce with a splash of vodka.

Penne Primavera Half Tray \$50 • Full Tray \$85

Mixed vegetables in a light pink sauce.

Whole Wheat Pasta Half Tray \$15 • Full Tray \$20

GS Gluten Free Pasta Half Tray \$20 • Full Tray \$25

Add Grilled Chicken to Any Pasta Half Tray \$25 • Full Tray \$35

Baked Pasta

Baked Stuffed Shells Half Tray \$50 • Full Tray \$85

Jumbo shells stuffed with ricotta & covered with tomato sauce & melted mozzarella.

Baked Manicotti Half Tray \$50 • Full Tray \$85

Ricotta filled crepes covered with tomato sauce & mozzarella.

Baked Lasagna Half Tray \$55 • Full Tray \$90

Layers of pasta, cheese, meat & zesty marinara sauce.

Cheese Ravioli Half Tray \$55 • Full Tray \$85

Baked cheese ravioli tossed with creamy pink sauce.

Baked Ziti Half Tray \$50 • Full Tray \$85

Penne pasta tossed in marinara sauce baked with ricotta, mozzarella, and romano cheese.

Pollo (Chicken)

Chicken Parmigiana Half Tray \$60 • Full Tray \$100

Homemade marinara sauce smothered with mozzarella cheese.

Chicken Francese Half Tray \$60 • Full Tray \$100

Lightly battered and sauteed in a lemon butter white wine sauce.

Chicken Piccata Half Tray \$60 • Full Tray \$100

Chicken breast sauteed in white wine, lemon, & capers.

Chicken Portobello Half Tray \$60 • Full Tray \$105

Portobello mushrooms and sun-dried tomatos in a light brown sauce.

Chicken Marsala Half Tray \$60 • Full Tray \$100

Sauteed in marsala wine sauce with fresh mushrooms.

Chicken Sorrentino Half Tray \$60 • Full Tray \$105

Topped with eggplant, fresh mozzarella & prosciutto in demi glaze sauce.

Chicken Fra Diavolo Half Tray \$60 • Full Tray \$100

Chicken breast sauteed in a spicy Fra Diavolo sauce.

Chicken Mediterranean Half Tray \$65 • Full Tray \$105

Chicken breast sauteed in lemon white wine sauce, with artichoke hearts, mushrooms, & roasted pepper.

Vitello (Veal)

Veal Cutlet Parmigiana Half Tray \$70 • Full Tray \$115

Handmade marinara sauce smothered with mozzarella cheese.

Veal Scaloppine Francese Half Tray \$70 • Full Tray \$115

Battered veal in a white wine, lemon & butter sauce.

Veal Piccata Half Tray \$70 • Full Tray \$115

Veal sauteed in a white wine, lemon & caper sauce.

Veal Scaloppine Marsala Half Tray \$70 • Full Tray \$115

Tender veal in a marsala wine sauce with fresh mushrooms.

Veal Sorrentino Half Tray \$70 • Full Tray \$115

Topped with eggplant, fresh mozzarella, prosciutto in a demi glaze.

Veal Saltimbocca Half Tray \$70 • Full Tray \$115

Topped with prosciutto, & shaved mozzarella in a bed of spinach.

Eggplant

Eggplant Parmigiana Half Tray \$55 • Full Tray \$85

Lightly battered eggplant covered with our homemade marinara sauce topped with mozzarella cheese.

Eggplant Rollatini Half Tray \$55 • Full Tray \$85

Eggplant stuffed with ricotta, covered with sauce & melted mozzarella.

Pesce (Fish)

Zuppa de Mussels Half Tray \$55 • Full Tray \$95

With your choice of tomato marinara sauce or white wine sauce.

Shrimp Francese Half Tray \$65 • Full Tray \$115

Succulent shrimp in a white wine & lemon sauce.

Zuppa de Pesce Half Tray \$80 • Full Tray \$135

(SEAFOOD COMBO) shrimp, mussels & calamari in a marinara sauce.

Calamari Marinara Half Tray \$55 • Full Tray \$95

Tender calamari sauteed in our wonderful marinara.

Shrimp Parmigiana Half Tray \$65 • Full Tray \$115

Fresh tomato sauce smothered with mozzarella cheese.

Filet of Sole Francese Half Tray \$55 • Full Tray \$105

Lightly battered fresh filet of sole in a white wine & lemon sauce.

Shrimp Scampi Half Tray \$65 • Full Tray \$115

Jumbo shrimp in a garlic white wine lemon sauce.

Shrimp Marinara Half Tray \$65 • Full Tray \$115

Jumbo shrimp in a marinara sauce.

Salmon Portobello Half Tray \$65 • Full Tray \$115

Salmon with portobello mushrooms, black olives, sundried tomatoes & capers in a dark white wine sauce.

Meat

Meatball Tray Half Tray \$55 • Full Tray \$85

Sausage, Peppers, & Onions Half Tray \$55 • Full Tray \$90

Sausage & Broccoli Rabe Half Tray \$55 • Full Tray \$90

Vegetables

Each served with garlic & oil.

GS Broccoli Half Tray \$40 • Full Tray \$65

GS Broccoli Rabe Half Tray \$50 • Full Tray \$85

GS Mix Vegetables Half Tray \$50 • Full Tray \$85

GS Escarole Half Tray \$40 • Full Tray \$65

GS Baby Spinach Half Tray \$40 • Full Tray \$65

Hero Platters

Serves 10 People \$70
Choose Any Four

Cold Heros

Combination Hero

Ham, salami, capicola & provolone, lettuce, tomatoes, onions, with vinaigrette dressing.

Prosciutto & Fresh Mozzarella

Prosciutto combined with fresh mozzarella, sliced tomatoes, & drizzled with olive oil.

Turkey Breast

Sliced turkey breast combined with lettuce, tomatoes, & mayonnaise.

Tuna

With lettuce, tomatoes, red onion & mayonnaise.

Hot Heros

Philly Cheese Steak

Melted American cheese with peppers, onions & mushrooms.

Chicken Cutlet Parmigiana

Eggplant Parmigiana

Meatball Parmigiana

Sausage Parmigiana

Party Sub Heros

\$17 Per Foot

3, 4, 6 Foot Heros Available

Please allow 2 days notice for the special bread order.

Wrap Platters

Serves 10 People \$65
Choose Any Four

Mangiano

Grilled chicken, fresh mozzarella, roasted peppers, balsamic vinaigrette.

Grilled Veggie

Eggplant, peppers, fresh mozzarella, balsamic vinaigrette.

Italian Combo

Ham, salami, coppicola & provolone, lettuce, tomatoes, oil & vinaigrette.

Alla Casa

Grilled chicken, swiss, honey mustard.

Prosciutto & Arugula

With fresh mozzarella & balsamic vinaigrette.

Tuna

With lettuce & tomatoes.

Grilled Eggplant

Eggplant with arugula, fresh mozzarella, tomatoes, & balsamic vinegar.

Turkey B.L.T.

Turkey breast, bacon, lettuce, tomatoes & mayonnaise.

Buffalo Chicken

With blue cheese dressing, lettuce, tomatoes.

Chicken Caesar

Marinated grilled chicken, romaine lettuce, caesar dressing.

Fruit & Desserts

Fruit Platter Half Tray \$55 • Full Tray \$80

Pineapple, honeydew, strawberries, cantaloupe, grapes & homemade whipped cream dip.

Cookies & Cannolis (assorted) Half Tray \$55 • Full Tray \$80