## CATERING MENU

 MangianoPIZZA - RESTAURANT - CATERING


## RESERVE OUR BANQUET HALL!

## DJ AND PHOTOGRAPHER OPTION AVAILABLE

102 E HANOVER AVE
CEDAR KNOLLS, NJ 07927
PRIVATE DINNING
NOWARTIES
NAVILABLE
NEW HOMEGOODS \&TJ MAXX PLAZA
$973-936-9599$
OPEN 7 DAYS 9AM-10PM
FAX: 973-936-9599
CATERING DELIVERY TO
MORRIS, WARREN, SUSSEX, HUNTERDON, SOMERSET, MERCER,
HUDSON, PASSAIC, UNION \& BERGEN COUNTIES
NEW YORK
VIA $)^{2}$ QMEX Mr

## SELECTED PACKAGES AVAILABLE IN BUFFET STYLE

Mangiano Private Dining Party Packages<br>MINIMUM 10-15 PEOPLE

| Salad Individual House Salads | Salad Individual House Salads |
| :---: | :---: |
| Entrée <br> Choice of one of the following | Appertizers for the Table Chicken Wings Bruschetta |
| Penne alla Vodka Chicken Parmigiana Shrimp Scampi Pasta Primavera | Entrée <br> Choice of one of the following |
| \$19.95 per person PLUS TAX AND GRATUITY | Penne alla Vodka Chicken Parmigiana Shrimp Scampi Pasta Primavera |
|  | \$24.95 per person pLUS TAX AND GRATUITY |
| Salad Individual House Salads | Salad Individual House Salads |
| Appertizers for the Table | Appertizers for the Table |
| Chicken Wings Bruschetta | Chicken Wings Eggplant Rollatini |
| Entrée Choice of one of the following | Entrée |
| Penne alla Vodka Chicken Parmigiana Shrimp Scampi Pasta Primavera | Penne alla Vodka Eggplant Parmigiana Chicken Francaise Pasta Primavera |
| Dessert | Salmon Gorgonzola |
| Choice of one of the following | Dessert |
| Cheesecake Cannoli Tiramisu | Choice of one of the following |
| \$29.95 per person | Cheesecake Cannoli Chocolate Mousse |
| PLUS TAX AND GRATUITY | \$34.95 per person PIUS 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 |
| :---: |
| Tiramisu | | Cannoli |
| :---: |
| Zeppoli |

$\$ 39.95$ per person
PLUS TAX AND GRATUITY


SUBSTITUTIONS ARE ACCOMMODATED • PACKAGE INCLUDES SODA • B.Y.O.B.

## Takeout or Delivery

## Mangiano Hot Buffet for <br> 12-15 People \$315 <br> Mangiano Hot Buffet for <br> 18-20 People \$420

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

## 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 $\$ 540$
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 $\$ 710$

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 <br> 50-55 People $\$ 860$

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

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

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
75-80 People \$1,320
Mangiano Hot Buffet for
85-90 People \$1,550

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 100-1 10 People $\$ 1,775$

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 \$2,090

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

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\text { Mangiano }_{140-150 \text { People } \$ 2,395} \quad \text { Mangiano } \underset{170-180 \text { People } \$ 2,950}{ }
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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

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 $\$ 75$ - Full Tray $\$ 110$ Golden fried calamari served with our homemade marinara sauce.
Buffalo Chicken Wings Half Tray $\$ 70$ • Full Tray $\$ 110$ Buffalo wings, juicy \& crispy served with blue cheese dressing.
Golden Fried Chicken Tenders Half Tray $\$ 70$ - Full Tray $\$ 110$
Served with a side of honey mustard.
Eggplant Rollatini Half Tray $\$ 70$ • Full Tray $\$ 110$
Fresh battered eggplant stuffed with seasoned ricotta \& smothered with pomodoro sauce \& melted mozzarella cheese.
Zuppe de Mussels Half Tray $\$ 75$ • Full Tray $\$ 110$
Sweet mussels cooked to order with your choice of a fragrant white wine sauce or plum tomato marinara sauce.
Zuppe de Clams Half Tray $\$ 75 \cdot$ Full Tray $\$ 110$
Fresh little neck clams in a light marinara sauce.
Garlic Knots Half Tray $\$ 35$ - Full Tray $\$ 45$
Small Italian knots basted with fresh garlic, virgin olive oil, romano cheese, \& imported spices baked to perfection.
Coc onut Shrimp Half Tray $\$ 85 \cdot$ Full Tray $\$ 150$
Fresh jumbo shrimp with a coconut crust and fruit dipping sauce.
Bruschetta Half Tray $\$ 45$ - Full Tray $\$ 80$
Toasted Italian bread topped with fresh chopped tomatoes, onions, olive oil, \& romano cheese.
GS Caprese Half Tray $\$ 63$ • Full Tray $\$ 95$
Fresh mozzarella with tomatoes, basil, \& drizzled with olive oil.
Mozzarella Sticks Half Tray $\$ 63$ • Full Tray $\$ 95$ Served with a side of pomodoro sauce.
Shrimp Cocktail Half Tray \$85•Full Tray \$150 Served with cocktail sauce.
Cold Cuts Platter Half Tray $\$ 105^{\bullet}$ Full Tray $\$ 130$
Ham, salami, capicola, american cheese, swiss cheese, fresh mozzarella \& mortadella.
Cheese Platter Half Tray $\$ 100 \cdot$ Full Tray $\$ 115$ Swiss, cheddar, fresh mozzarella, \& provolone.
Vegeta ble Crudite Platter Half Tray $\$ 70$ • Full Tray $\$ 90$
Carrots, cauliflower, peppers, celery, zucchini \& spinach dip.

## Salads

gs Tossed Salad Half Tray \$52•Full Tray \$63 Tomatoes, red onions, olives, cucumbers, peppers \& balsamic vinaigrette.
Caesar Salad Half Tray \$52•Full Tray \$63
Romaine lettuce, croutons, shaved parmesan,
Caesar dressing.
Chicken Caesar Salad Half Tray $\$ 75$ - Full Tray $\$ 95$
Marinated grilled chicken, romaine lettuce, coutons, shaved parmesan, Caesar dressing.
gs Italian Grilled
Chicken Salad Half Tray \$70 • Full Tray \$105
Marinated grilled chicken, roasted peppers, fresh mozzarella, calamatta olives \& balsamic vinaigrette over mixed greens.
Buffalo Chicken Salad Half Tray \$70 • Full Tray \$105
Crumbled blue cheese, mixed greens \& blue cheese dressing on the side.
Gorgonzola Chicken Salad Half Tray $\$ 75$ - Full Tray $\$ 115$ Grilled chicken, sun dried tomatoes, onions, asparagus, olives, gorgonzola cheese \& lemon vinaigrette dressing.
GS Grilled Shrimp and
Calamari Salad Half Tray \$75•Full Tray \$115
Marinated grilled shrimp and calamari, fresh mozzarella, roasted peppers, olives \& balsamic vinaigrette.

Steak Salad Half Tray $\$ 70$ - Full Tray $\$ 95$
Black angus steak, onions, asparagus, olives, gorgonzola cheese \& lemon vinaigrette.

Straw berry Mandarin Salad Half Tray $\$ 70$ - Full Tray $\$ 95$
Strawberry, feta cheese, walnuts, Mandarin orange \& mixed greens with raspberry vinaigrette.

Buffalo Calamari Salad Half Tray $\$ 75$ • Full Tray $\$ 105$
Buffalo calamari, arugula with tomato, crumbled blue cheese \& served with blue cheese dressing.

GS Tri-Color Salad Half Tray $\$ 70$ - Full Tray $\$ 105$
Arugula, shaved parmesan, endive and radicchio tossed with our homemade balsamic vinaigrette.

GS Arugula Salad Half Tray \$70 • Full Tray \$105
Arugula, shaved fennel, shaved parmesan \& asparagus, with a lemon vignaigrette dressing.

Antipasti Salad Half Tray $\$ 75 \cdot$ Full Tray $\$ 105$
Ham, salami, capicola \& provolone cheese, mixed greens \& red wine vinaigrette.

## Pasta Specialties

Fettuccine Alfredo Half Tray $\$ 63$ • Full Tray $\$ 105$
Fettuccine pasta served in a creamy alfredo sauce.
Linguine with Clam Sauce Half Tray $\$ 63$ - Full Tray $\$ 110$ 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 $\$ 63$ • Full Tray $\$ 105$
Penne pasta in a light cream tomato sauce with a splash of vodka.
Cavatelli with Broc coli Half Tray $\$ 63 \cdot$ Full Tray $\$ 105$
Sauteed broccoli served in garlic \& olive oil.
Gnocchi Bolognese Half Tray $\$ 63$ - Full Tray $\$ 105$
Tossed in our homemade meat sauce.
Penne Arribiata Half Tray $\$ 63$ - Full Tray $\$ 95$
Mushrooms, onions, \& cherry peppers in a spicy marinara sauce.
Farfalle with Sausage \& Broccoli-Rabe Half Tray $\$ 63$ • Full Tray $\$ 105$
Sauteed with broccoli rabe in a garlic \& oil sauce.
Spaghetti Bolognese Half Tray $\$ 63$ - Full Tray $\$ 105$ Spaghetti tossed in a hearty meat sauce.

## Cheese Ravioli Alla Vodka Half Tray $\$ 63$ • Full Tray $\$ 105$

Cheese ravioli in a light cream tomato sauce with a splash of vodka.
Penne Primavera Half Tray $\$ 63$ • Full Tray $\$ 105$ Mixed vegetables in a light pink sauce.
Whole Wheat Pasta Haff Tray $524 \cdot$ Full Tray $\$ 29$
GS Gluten Free Pasta Half Tray $\$ 25$ • Full Tray $\$ 30$
Add Grilled Chicken to Any Pasta Half Tray $\$ 35$ • Full Tray $\$ 45$

## Baked Pasta

B aked Stuffed Shells Half Tray $\$ 63$ - Full Tray $\$ 105$
Jumbo shells stuffed with ricotta \& covered with tomato sauce \& melted mozzarella.
Baked Manic otti Half Tray \$63 • Full Tray \$105
Ricotta filled crepes covered with tomato sauce \& mozarella.
Baked Lasagna Half Tray \$70 - Full Tray \$110 Layers of pasta, cheese, meat \& zesty marinara sauce.
Cheese Ravioli Half Tray $\$ 70$ - Full Tray $\$ 105$
Baked cheese ravioli tossed with creamy pink sauce.
Baked Ziti Half Tray \$63 - Full Tray \$105
Penne pasta tossed in marinara sauce baked with ricotta, mozzarella, and romano cheese.

## Pollo (Chicken)

Chicken Parmigiana Half Tray $\$ 75$ • Full Tray $\$ 120$
Homemade marinara sauce smothered with mozzarella cheese.
Chicken Francese Half Tray $\$ 75$ • Full Tray $\$ 120$ Lightly battered and sauteed in a lemon butter white wine sauce..
Chicken Pic cata Half Tray $\$ 75$ - Full Tray $\$ 120$
Chicken breast sauteed in white wine, lemon, \& capers.
Chicken Portobello Half Tray $\$ 75$ • Full Tray $\$ 125$ Portobello mushrooms and sun-dried tomatos in a light brown sauce.
Chic ken Marsala Half Tray \$75 • Full Tray \$120 Sauteed in marsala wine sauce with fresh mushrooms.
Chicken Sorrentino Half Tray $\$ 75$ • Full Tray $\$ 125$ Topped with eggplant, fresh mozzarella \& prosciutto in demi glaze sauce.
Chicken Fra Diavolo Half Tray $\$ 75$ • Full Tray $\$ 120$
Chicken breast sauteed in a spicy Fra Diavolo sauce.
Chicken Mediterranean Half Tray $\$ 80$ • Full Tray $\$ 125$
Chicken breast sauteed in lemon white wine sauce, with artichoke hearts, mushrooms, \& roasted pepper.

## Vitello (Veal)

Veal Cutlet Parmigiana Half Tray $\$ 85$ • Full Tray $\$ 135$
Handmade marinara sauce smothered with mozzarella cheese.
Veal Scaloppine Francese Half Tray \$85•Full Tray \$135 Battered veal in a white wine, lemon \& butter sauce.
Veal Pic cata Half Tray $\$ 85$ • Full Tray $\$ 135$ Veal sauteed in a white wine, lemon \& caper sauce.
Veal Scaloppine Marsala Half Tray \$85•Full Tray \$135 Tender veal in a marsala wine sauce with fresh mushrooms.
Veal Sorrentino Half Tray $\$ 80$ - Full Tray $\$ 135$
Topped with eggplant, fresh mozzarella, prosciutto in a demi glaze.
Veal Saltimboc ca Half Tray $\$ 85$ • Full Tray $\$ 135$
Topped with prosciutto, \& shaved mozzarella in a bed of spinach.

## Eggplant

Eggplant Parmigiana Half Tray $\$ 70$ • Full Tray $\$ 105$
Lightly battered eggplant covered with our homemade marinara sauce topped with mozzarella cheese.
Eggplant Rollatini Half Tray $\$ 70$ • Full Tray $\$ 110$
Eggplant stuffed with ricotta, covered with sauce \& melted mozzarella.

## Pesce (Fish)

Zuppa de Mussels Half Tray $\$ 70$ • Full Tray $\$ 115$ With your choice of tomato marinara sauce or white wine sauce.
Shrimp Franc ese Half Tray $\$ 80$ - Full Tray $\$ 135$ Succulent shrimp in a white wine \& lemon sauce.
Zuppa de Pesce Half Tray $\$ 95$ • Full Tray $\$ 160$ (SEAFOOD COMBO) shrimp, mussels \& calamari in a marinara sauce.
Calamari Marinara Half Tray $\$ 70$ - Full Tray $\$ 115$
Tender calamari sauteed in our wonderful marinara.
Shrimp Parmigiana Half Tray $\$ 80$ - Full Tray $\$ 135$
Fresh tomato sauce smothered with mozzarella cheese.
Filet of Sole Francese Half Tray $\$ 70$ • Full Tray $\$ 125$
Lightly battered fresh filet of sole in a white wine \& lemon sauce.
Shrimp Sc ampi Half Tray \$80•Full Tray \$135
Jumbo shrimp in a garlic white wine lemon sauce.
Shrimp Marinara Half Tray $\$ 80 \bullet$ Full Tray $\$ 135$
Jumbo shrimp in a marinara sauce.
Salmon Portobello Half Tray $\$ 80$ • Full Tray $\$ 135$
Salmon with portobello mushrooms, black olives, sundried tomatoes \& capers in a dark white wine sauce.

## Meat

Meatball Tray Half Tray $\$ 55$ • Full Tray $\$ 95$
Sausage, Peppers, \& Onions Half Tray $\$ 63 \cdot$ Full Tray $\$ 100$
Sausage \& Broccoli Rabe Half Tray \$63 • Full Tray \$100

## Vegetables <br> Each served with garlic \& oil.

GS Broccoli Half Tray $\$ 45 \cdot$ Full Tray $\$ 75$
GS Broc coli Rabe Half Tray $\$ 58 \cdot$ Full Tray $\$ 95$
Gs Mix Vegetables Half Tray $\$ 58$ • Full Tray $\$ 95$
GS Escarole Half Tray $\$ 45 \cdot$ Full Tray $\$ 75$
GS Baby Spinach Half Tray $\$ 45 \cdot$ Full Tray $\$ 75$

## Hero Platters

Serves 10 People $\$ 85$

## 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 Parmigiana

 Eggplant ParmigianaMeatball Parmigiana
Sausage Parmigiana

# Party Sub Heros <br> \$21 Per Foot 

3, 4, 6 Foot Heros Available
Please allow 2 days notice for the special bread order.

## Wrap Platters <br> Serves 10 People $\$ 80$ <br> 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 \$70 • Full Tray \$95
Pineapple, honeydew, strawberries, cantaloupe, grapes \& homemade whipped cream dip.
Cookies \& Cannolis (assorted) Half Tray $\$ 70$ - Full Tray $\$ 95$
GS = CONTAINS GLUTEN-SENSITIVE INGREDIENTS. WE ARE NOT A GLUTEN-SENSITIVE ENVIRONMENT. Please let us know of any food allergy or accommodations. Ask for a manager.

