

Food by the Tray

Sold per person (pp)

Pork, Potatoes, Mushrooms and Peppers	\$3.00 pp
Oven Roasted Pork Roast Rosemary w/gray	\$3.00 pp
Sausage and Peppers	\$3.00 pp
Virginia Baked Ham	\$2.00 pp
Eye Round Roast Beef w/gray	\$3.00 pp
Marinated Grilled Shrimp on Skewers (3)	\$5.00 pp
Baked Stuffed Shrimp	\$3.00 each
Fresh Roasted Turkey Breast	\$3.50 pp
Chicken Cutlet Parm	\$4.00 pp
Stuffed Chicken Breast	\$6.00 pp
Chicken Francaise or Chicken Marsala	\$3.00 pp
Roasted Chicken Pieces (Breast & Legs)	\$3.00 pp
Cavatelli, Broccoli and Sausage or Chicken	\$3.00 pp
Broccoli and Cavatelli	\$2.50 pp
Penne ala Vodka	\$3.00 pp
Baked Macaroni or Penne w/Marinara Sauce	\$2.00 pp
Manicotti	\$2.50 pp
Stuffed Shells	\$2.50 pp
Meatballs	\$1.50 pp
Sausage	\$1.50 pp
Eggplant Rolatini	\$2.50 pp
Oven Roasted Potatoes	\$1.50 pp
Twice Baked Potatoes	\$3.00 pp
Mashed Potatoes	\$2.00 pp
Cold Cut Platter (w/rolls, lettuce and tomato)	\$4.00 pp
Italian Antipasto	\$3.50 pp
Toss Salad	\$1.50 pp
Miniature Italian Pastries (assorted)	\$1.65 pp
Italian Cookies Tray	\$9.95 pp
Italian Wedding Cakes	\$3.00 & up, pp
Stuff Breads	\$12.95 /loaf

Mangia with
Gigi & Mike

RESTAURANT • CATERING • BAR • BAKERY

“CARRY OUT CUISINE” CATERING MENU

Contemporary Italian Dining
Casual Café Menu

971 Main Street, Watertown CT 06795
(860) 274-9800 • Fax (860) 274-1628

Café Hours: Mon & Tues 9 am – 3 pm
Wed - Sat 10 am – 8:45 pm

Restaurant Hours: Wed – Sat 5 pm – 8:45 pm

Visit us on the web: mangiagm.com

LET MANGIA HELP PLAN YOUR NEXT EVENT!

Appetizers

Stuffed Portabella Mushrooms 6.00 each

(Sauteed sausage meat, peppers, onions in a Mangia marinara sauce, topped with mozzarella)

Chilled Shrimp Cocktail *market price*

jumbo shrimp served with cocktail sauce

Bruschetta 20.00 half pan full pan \$35

Boneless Buffalo Chicken 1/2 pan \$45 full pan \$85

with blue cheese dressing & celery sticks

Chicken Fingers 1/2 pan \$50 full pan \$100

served with honey mustard

Large Stuffed Breads - New and Improved

12.95 per loaf

Broccoli & Cheddar Sausage and Spinach

Eggplant Parmigiano Pepperoni & Mozzarella

Sausage, Sweet Pepper & Mozzarella

Pasta

Penne Marinara 1/2 pan \$30 full pan \$50

Penne Bolognese 1/2 pan \$35 full pan \$65

Cavatelli 1/2 pan \$40 full pan \$75

tossed with roasted garlic, white beans,

spinach, tomatoes & grilled chicken

Penne Spinach 1/2 pan \$35 full pan \$65

tossed with spinach, plum tomatoes, mushrooms,

garlic, olive oil, basil & romano cheese

Penne Tuscan 1/2 pan \$40 full pan \$75

with roasted peppers & grilled chicken or sausage

Penne with Fire Roasted Vegetables, Garlic & Olive Oil

1/2 pan \$35 full pan \$65

Penne with Hot Cherry Peppers, Spinach, White Beans & Mushrooms

1/2 pan \$35 full pan \$65

Penne & Shrimp 1/2 pan \$50 full pan \$95

tossed with vodka sauce

Cheese Ravioli Marinara 1/2 pan \$30 full \$60

Sausage & Peppers 1/2 pan \$40 full \$75

Meatballs & Sausage Marinara 1/2 pan \$40 full \$75

Meat and Cheese Lasagna half pan-\$40 full \$75

Entrees

Lemon Basil Grilled Chicken Breast 1/2 pan \$45 full pan \$85

Chicken Parmigiano 1/2 pan \$45 full pan \$85

Chicken Marsala 1/2 pan \$45 full pan \$85

Chicken Francaise 1/2 pan \$45 full pan \$85

Peppered Pork Loin 1/2 pan \$45 full pan \$85

Baked Stuffed Eggplant 1/2 pan \$35 full pan \$70

Sandwich Platters

Priced per sandwich \$7.95 includes:

- *Choice of Wraps or Focaccia*
- *Choice of Honey Ham, Turkey, Roast Beef, Chicken Salad or Tuna Salad*
- *Platters consist of sandwiches made with lettuce & tomato*
- *Mustard and mayonnaise is served on the side*
- *All platters are accompanied by a marinated salad.*

Salads

Classic Caesar \$25 half pan / \$45 full pan

Mediterranean Salad \$30 half pan / \$55 full pan

romaine, balsamic vinaigrette, fresh mozzarella,

white beans, calamatta olives, tomatoes & croutons

House Salad \$20 half pan / \$40 full pan

Mixed, tomatoes, cucumbers, red onions & croutons

Hot Accompaniments

1/2 pan \$20 full pan \$40

Olive Oil & Fresh Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Steamed Vegetable Medley with garlic & oil

Half pan serves 10 - 12 people

Full pan serves 20 – 25 people