CATERING FOR EVERY OCCASION

2023

Mangia catering co.

HORS D'OEUVRES MENU

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01 Cold Small Bites

Ahi Tuna - seared rare sesame crusted Ahi Tuna served on a crunchy wonton round topped with spicy aioli, togarashi, and micro greens

Bruschetta - crostini topped with a tomato-basil topping garnished with a balsamic glaze reduction

Burrata Crostini - topped with basil, flaked sea salt, olive oil

Charcuterie Cones - assorted cured meats, olives, cherry tomato, bread, imported cheeses

Chicken Salad Crostini - slow roasted chicken breast salad topped with fresh avocado

Edamame - blanched and chilled, dusted with togarashi, sea salt

Grilled Peach Crostini - ricotta, orange-basil gatrique

Lobster Deviled Eggs - hard boiled and filled with butter poached lobster garnished with fresh cut chives

Mini Maine Lobster Roll - house made roll, tarragon, mayo, lemon juice

Pesto Crostini - house made basil pesto, feta cheese, cherry tomato, toasted pine nut

Salmon Canapé - fresh cucumber rounds topped with dill-cream cheese and smoked salmon

Shrimp Canapé - fresh cucumber rounds topped with a chili-ginger seared shrimp, topped with lime aioli and micro cilantro

Southwest Crostini - avocado mousse, roasted corn, peppers, cojita, micro arugula

Summer Veggie Crostini - basil pesto, balsamic glaze

**Local sales tax not included, 21% service charge & staff charges subject to food & beverage total.*
Pricing based on a 100 guest minimum; please inquire for smaller guest counts.

02 warm small bites

Arancini - wild mushroom Risotto, truffle topped with gran pardana, parmesan, tomato jam, micro herb

Coconut Shrimp - large shrimp, panko breaded and fried, served with sweet chili dipping sauce

Deep Fried Mac n' Cheese Bites - creamy white cheddar cheese sauce and elbow macaroni, breaded, fried and topped with parmesan romano cheese

French Fry Cones - waffle or straight cut fries topped with your choice of white cheddar cheese, roasted garlic cloves, garlic sauce, or gorgonola and pancetta

Fried Chicken - served on a mini crispy chicken cup, topped with a buttermilk ranch-jalapeño tomato salsa and fresh scallion

Grilled Baby Street Corn - garlic, lime, cotija, ancho Chile

*Grilled Lamb** - riblettes, toasted garlic, greek yogurt dip

Mini Baked Potato - baby red potato filled with bacon, cream cheese, sour cream and cheddar cheese, garnished with fresh chive

Mini Chicken + Waffle - buttermilk marinated, panko breaded, mini liege waffle, orange-thyme infused maple syrup

Mini Fish Tacos - locally made street corn tortilla topped with mango-avocado salsa

Montreal Beef - grilled sourdough point, smoked tri tip, chimichurri

Popcorn Chicken Bites - marinated chicken breast "bites" topped with pickled jalapeños, bacon and buttermilk dressing

Pork + Shrimp Dumpling - served with sesame dipping sauce

Short Rib or Pork Arepa - corn cake topped with pickled onion, mojo sauce, micro cilantro

Shrimp Toast - Hatch Chile, cream cheese, and bay shrimp on crostini

Stuffed Mushrooms - filled with Italian cheeses and spinach simmered in a garlic butter broth

Truffle Popcorn Cones - fresh popped corn dusted with truffle salt, grated parmesan cheese and truffle oil, served in bamboo cones

Wagyu Beef Meatballs - snack river farms beef, topped with house made pomodoro and micro basil

Zucchini Roll - filled with goat cheese and seasonal veggies

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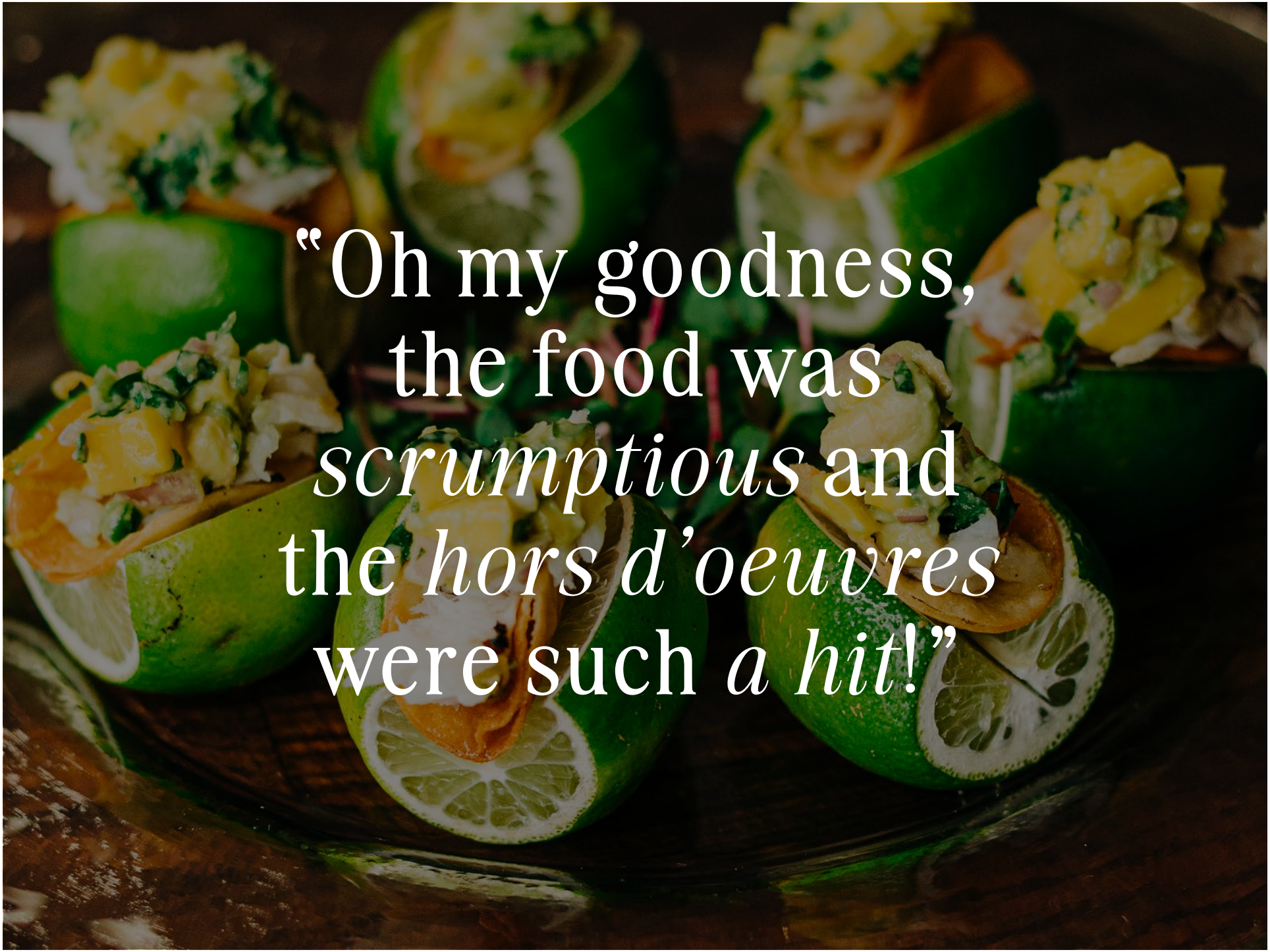
"Oh my goodness,
the food was
scrumptious and
the hors d'oeuvres
were such a hit!"

03 things on a stick

Bacon Wrapped Lollipop - large prawn wrapped with thick cut apple wood smoked bacon served with spicy tomato relish

Balsamic Glazed Beef Satay - beef tenderloin seasoned and grilled finished with a balsamic reduction

Chicken Parmesan Lollipop - fried chicken breast, garnished with marinara and micro basil

Curry Chicken Satay - marinated and grilled, served with a yogurt dipping sauce

Gorgonzola Beef Satay - grilled beef tenderloin served with a Gorgonzola dipping sauce

Greek Chicken - marinated in Greek yogurt, garlic, oregano, and served with a creamy dipping sauce

Lamb Lollipop - New Zealand lamb rubbed with a mint pesto

Lobster Corn Dog - hand battered and fried, topped with lemon aioli, fresh chives and paprika

Thai Peanut Chicken Satay - grilled and finished with a house made Thai peanut sauce

Watermelon Lollipop - grand marnier soaked watermelon with fresh mint leaf

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04 things on a bun

American Slider - mini beef slider topped with carmelized onion, bacon, sharp chedddar, cheese, served on a mini brioche bun with a creamy garlic spread

Banh Mi Vietnamese - sandwich filled with pork, cilantro, fresh veggies, and cilantro, served on a crispy French roll

Chicken Katsu Bao Bun - panko crispy chicken, sambal aioli, cilantro, pickled cucumber kimchi

Lamb Slider - caramelized onions, feta cheese, sun-dried tomatoes

Mini Grilled Cheese - served with tomato soup

Mini Spam Sandwich - spam served on toasted white Wonder Bread topped with grilled onions and brown mustard

Philly Cheesesteak Bao Bun - chinese bun filled with shaved steak, grilled onions, provolone cheese, garlic mayo

Pork Belly Bao Bun - sous vide pork belly, glazed and seared on steamed bun, topped with house made cucumber kimchi, sriracha aioli and mico cilantro

Pork Slider - smoked pulled pork topped with coleslaw and pickles

Pretzel Slider - crisp pretzel bun, pimento cheese, shaved pastrami, sweet + spicy mustard

Short Rib Slider - beer braised, creamy horseradish, crispy leeks, mini brioche bun

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05 dips + displays

Baked Pizza Dip - zesty pepperoni, herb cream cheese, mozzarella, marinara sauce served with toasted baguette

Charcuterie - marinated mozzarella, provolone, parmesan wheel, Italian cured meats, artisan mustard, balsamic onion dip, basil pesto, grilled and chilled veggies, assorted olives, roasted peppers, marinated artichoke hearts, roasted garlic, assorted breads, nuts and dried fruit

Crudite - organic, fresh, blanched, and pickled locally and regionally grown veggies served with your choice of creamy garlic, creamy balsamic and Buttermilk ranch dipping sauces.

Fresh Seasonal Fruit - a beautiful array of seasonal fruit, served with huckleberry mousse dip.

Gourmet Cheese Display - imported and domestic cheeses, baked Brie topped with honey and toasted walnuts, assorted nuts, specialty crackers and breads garnished with fresh berries and grape clusters

Hatch Chili + Artichoke Dip - served with fresh fried potato chips. Served cold or hot.

Mediterranean Display - grilled pita points, hummus & marinaded feta, olive tapendae, romesco sauce, accompanied with greek peppers, marinated artichoke hearts and assorted olives. Baked Dungeness crab, shrimp and artichoke dip, served with crispy wonton chips

Mozzarella + Buratta Bar - heirloom tomato, cherry tomato, micro basil, micro arugula, flaked sea salt, basil oil, extra virgin olive oil, balsamic reduction, prosciutto di parma, basil pesto, salsa romesco, black olive tapenade, caperberry relish

Popcorn Station - a bountiful display of assorted gourmet popcorn - truffled popcorn, caramel corn, traditional popcorn, garlic + parmesan popcorn

Roasted Corn + Avocado Dip - served with fresh white corn chips

Smoked Alaskan Salmon Dip - cream cheese, sour cream, spinach, served with toasted baguette. Served cold or hot.

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