WOOD FIRED PIZZA CATERING

2024 // Mangia Catering Co.

844-4-MANGIA // INFO@MANGIACATERINGCO.COM // MANGIACATERINGCO.COM

About Our Wood-Fired Pizza Catering

THE OVENS // Mangia Catering offers seasonally-inspired, wood-fired Neapolitan pizzas baked in our specialty-made mobile pizza ovens. Our *pizzas cook within minutes in the 900 degree brick oven*, allowing us to serve a couple people or hundreds in a short amount of time. Our pizzas are fired using applewood out of the Wenatchee valley giving our pizzas a unique flavor.

THE PIZZAS // We source the wheat for our dough from the Washington Palouse. This specific wheat mixed with high gluten flour provides a *crispy crust and a chewy center* that you and your guests will love. Upon arrival, our pizza chefs hand stretch each pizza, top them with fresh tomato sauce and finish them with delicious gourmet toppings. Choose from our *Signature Pizza Menu* or *create your own pizza* from a list of our gourmet toppings.

THE SERVICE // Whether you are planning a social event or work party, Mangia Catering is here to make your event a success. *We'll bring the pizzeria and all the necessary serving equipment right to you*. Hiring Mangia Catering takes away the stress of planning and you can rest assured that your guests will leave saying, "that's the best pizza and service I've ever had!"

Packages subject to staffing fee, 21% service charge and local sales tax.

Contact us today to start planning your delicious pizza menu!
E: info@mangiacateringco.com P: 844-4-MANGIA

Pizza Sample Menus

JUST PIE

This is a great option for simple gatherings. Choose three varieties off of our Signature Pizza Menu or build your own pizza from our list of gourmet ingredients. Add on additional pizzas for $20.

25 Pizzas - serves 50 | 50 Pizzas - serves 100 | 75 Pizzas - serves 150

**Please note, "Just Pie" packages are not available during peak season dates. Inquire within.*

PIZZA + SALAD + BREAD

Looking for something a little more than "Just Pie"? This package is our most popular option as it offers your guests a variety. Choose three pizzas, one salad, one bread, and two beverages from the options below.

SALAD // Choose One Salad
+ All Seasons Wedding Salad - local greens, baby organic spinach, dried cranberries, feta cheese, toasted walnuts, herbed croutons, huckleberry or raspberry vinaigrette.
+ Mid Summer Wedding Salad - local greens, strawberries, shaved fennel, Gorgonzola, walnuts, raspberry balsamic vinaigrette.
+ Late Summer Wedding Salad - local greens, grilled peaches, crisp pancetta, candied pecans, feta, sherry vinaigrette.
+ Autumn Salad - grilled pear or apples, artisan romaine wedge, Gorgonzola, candied walnut, roasted cherry tomato, thick cut hickory smoked bacon drizzled with a red wine vinaigrette.
+ Citrus Salad - arugula, mandarin oranges, shaved Parmesan, croutons, pine nuts, roasted tomato tossed in a white wine vinaigrette.
+ Chopped Salad - fresh greens, chopped romaine, diced tomato, sliced red onion, cucumbers, shredded carrots, herb croutons, and feta cheese tossed in your choice of house-made dressing.
+ Gourmet Caesar - crisp romaine, peppery arugula, Caesar dressing, imported Parmesan cheese, garlic croutons and toasted pine nut.

BREAD // Choose One Bread (all bread is served with chilled butter chips)
+ Garlic Flat Bread - fresh garlic, oregano, salt, and extra virgin olive oil.
+ Wood Fired French Baguette - topped with extra virgin olive oil and sea salt.
+ Garlic Parmesan Rolls - house baked topped with Parmesan Romano cheese and garlic.
+ Wood Fired Pheasant Loaf - sourdough bread with soft dense center and crusty outer shell.

BEVERAGES // Choose Two Beverages
Infused Water | Strawberry Lemonade | Fresh Brewed Ice Tea | Sweet Tea | Craven's Coffee

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Pizza Feast Menu

COCKTAIL HOUR
Guests enjoy chef's choice of seasonally inspired small bite hors d' oeuvres as they wait for the reception to begin. Choose passed, stationary, or a combination of both.

THE MAIN COURSE, PIZZA
Choose three varieties of pizzas off of our Signature Pizza Menu or build your own pizzas from the list of gourmet ingredients.

ACCOMPANIMENTS
BREAD - Choose One Bread (all bread is served with chilled butter chips)
+ Garlic Flat Bread, fresh garlic - oregano, salt, and extra virgin olive oil.
+ Wood Fired French Baguette - topped with extra virgin olive oil and sea salt.
+ Garlic Parmesan Rolls - house baked topped with Parmesan Romano cheese and garlic.
+ Wood Fired Pheasant Loaf - sourdough bread with soft dense center and crusty outer shell.

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+ Citrus Salad - arugula, mandarin orange segments, shaved Parmesan, croutons, pine nuts, roasted tomato tossed in a white wine vinaigrette.
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+ Gourmet Caesar - crisp romaine, peppery arugula, Caesar dressing, imported Parmesan cheese, garlic croutons and toasted pine nut.

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Check out the full catering menu for additional entrees, sides, desserts + more!

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“Mangia provides first class service. Their food was incredible and we will definitely be using them again.”
clienttestimonial

Signature Pizza Menu

MUSHROOM - Blanco sauce, fresh crushed garlic, Parmesan Romano cheese topped with an assortment of wild mushrooms, finished with a drizzle of white truffle oil

BLANCO - White sauce, fresh crushed garlic, ricotta cheese, Parmesan and mozzarella

PEPPERONI BLAST - Red sauce, mozzarella, fontina, Parmesan Romano, pepperoni, garnished with crispy pepperoni

CHEVRE - Red sauce, goat cheese, red onion, kalamata olive, capers, fresh basil

QUEEN M. - Red sauce, fresh sliced roma tomato, extra virgin olive oil, fresh mozzarella, garnished with fresh basil

FARMER'S MARKET - Basil pesto, seasonal veggies, mozzarella, finished with a balsamic reduction

THAI - Peanut sauce, mozzarella, roasted red peppers, scallion, shredded carrots, grilled chicken, garnished with cilantro and chopped peanuts

IDAHO - Alfredo sauce, Idaho potato, hickory smoked bacon, green onion, cheddar and mozzarella cheese, garnished with fresh garlic sour cream

MEAT PIE - Red sauce, mozzarella, pepperoni, salami, pancetta, Italian sausage

BBQ - Tangy BBQ sauce, marinara, smoked gouda, mozzarella, crispy bacon, red onion, bell pepper, grilled chicken

BREAKFAST ZA - Blanco sauce, prosciutto, mozzarella, Parmesan cheese, cracked eggs garnished with fresh cut herbs and shallot

PESTO - Basil pesto, artichoke heart, red onion, prosciutto, feta cheese, balsamic glaze

CHICKEN ALFREDO - Creamy alfredo sauce, roasted chicken, hickory smoked bacon, sautéed spinach, roasted red peppers, mozzarella, Parmesan Romano cheese

KALUA PIG - Basil pesto, smoked pork, grilled pineapple, jalapeño, mozzarella

Not seeing your favorite toppings?
No problem! Just ask and we can customize a pie to your liking!

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FAQ

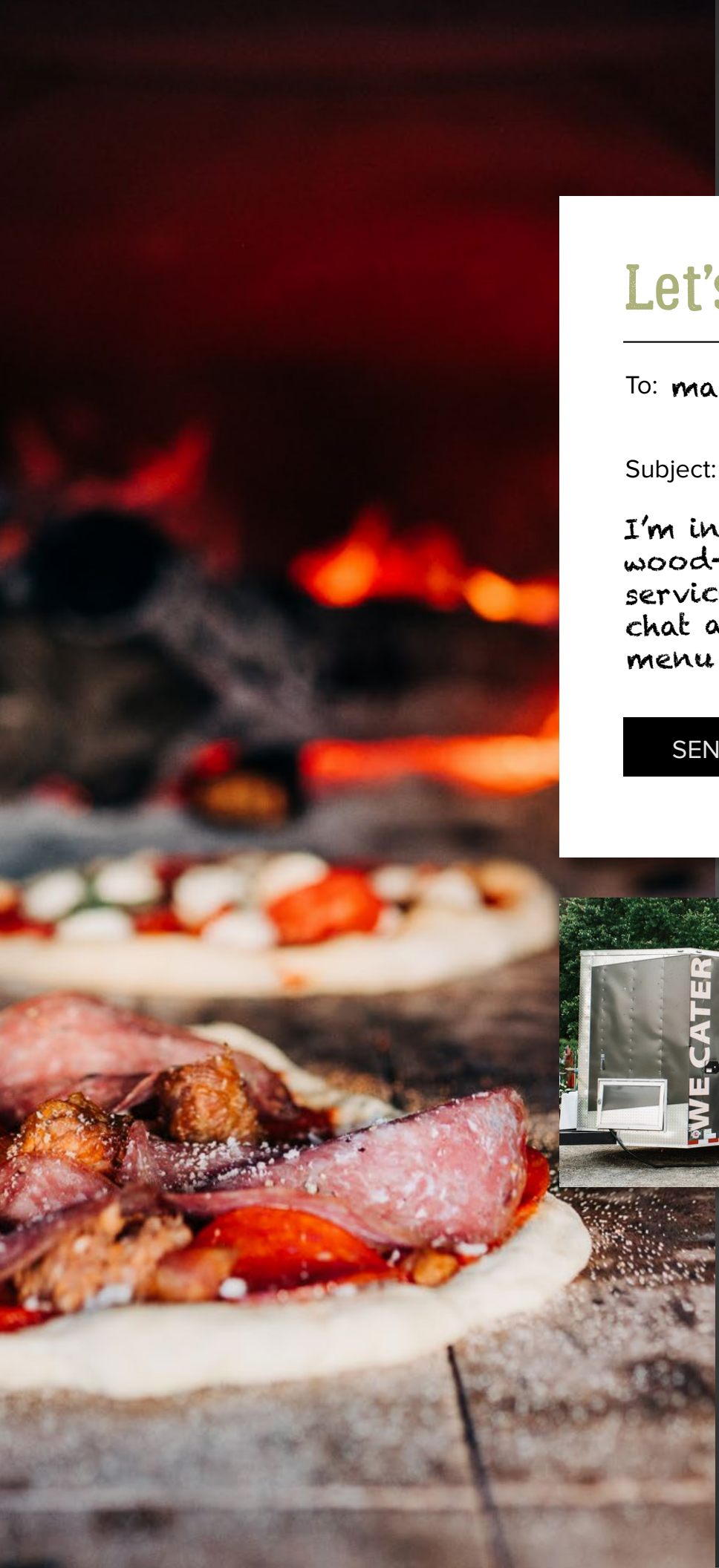
+ How long does it take to cook a pizza?
With the oven fired and stoked at 900 degrees the pizzas can cook in just a few (2-3) minutes.

+ Do I need to provide anything for the caterer?
Nope! We are fully self contained and able to cater at any venue.

+ How long will Mangia be on-site prior to service?
This varies depending on the size and menu but we typically like to arrive at least 2-3 hours prior to service so that our pizza cooks and staff can prepare each pizza and other menus on-site.

+ Does your staff clear plates?
Yes and no. Depending on the menu and size of the event. It typically requires 2-3 staff to prepare, cook, cut, and serve for an event. We can always add on additional staff if this is important to you!

+ Do I get to take leftover pizzas after the event is over?
Yes! We'd be happy to box up any leftover items for you to enjoy at a later time.



Let's Fire It Up

To: mangia Date: today

Subject: PIZZA CATERING

I'm interested in your wood-fired pizza catering services + would love to chat about a delicious menu for our event.

SEND

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