

# Mangia Buono

## CATERERS™

BROOKLYN HOMESTYLE ITALIAN COOKING



Catering For All Occasions

No Party Too Big or Too Small • Always Fresh • Never Frozen  
Home • Office • Corporate • Organizations

*Where Fresh and Delicious Food Is  
The Standard... Not The Exception!*

**Mangia Buono Caterers**

**908-704-0500 • 347-865-2237**

**63 West Somerset St, Raritan, NJ 08869**

**Serving The Tri-State Area**

All Food Prepared With The Finest & Freshest Ingredients

# DELUXE HOT BUFFET

## \$26.95 per person

*Prices subject to change without notice*

Minimum of 20 People. Party Size Determines the Number of Selections.

We Prepare Fresh, Personal Meals from Any Entree on the Menu.

Just Heat & Serve!

Any entree can be purchased separately.

## PASTA ENTREES All pasta entrees made with imported DeCecco™ pasta.

Homemade Manicotti

Homemade Manicotti Florentine  
(spinach and ricotta)

Baked Ziti with Eggplant and  
Mozzarella and Sweet or Hot  
Sausage

Penne Rigate ala  
Greygoose™ Vodka  
with Shrimp  
(\$1.00 per person extra)

with Grilled Chicken  
(\$.75 per person extra)

with Grilled Asparagus  
(\$.75 per person extra)

Penne Rigate ala Greygoose™  
Vodka with Sweet or Hot  
Sausage and Peas

Baked Ziti

Baked Ziti with Sweet or Hot  
Sausage and Mozzarella

Baked Ziti with Eggplant  
and Mozzarella

Lasagna

Lasagna Florentine

Lasagna Rollatini

Homemade Stuffed Shells

Homemade Stuffed Shells  
Florentine

Linguine, Penne or Rigatoni with  
Garlic and Extra Virgin Olive Oil

Buttered Egg Noodles

Linguine, Penne or Rigatoni with  
Shrimp and Broccoli Rabe Sun  
Dried Tomatoes with Garlic  
and Extra Virgin Olive Oil  
(\$2.00 extra per person)

Linguine with Red or White Clam  
Sauce

Linguine, Penne Rigate or  
Rigatoni Putanesca

Linguine, Penne or Rigatoni with  
Broccoli Garlic and Oil

Orecchiette with Sweet or Hot  
Sausage, Broccoli Rabe and  
Sun Dried Tomatoes or  
Artichoke Hearts

Fussili, Penne Rigate, or Rigatoni  
with Sweet or Hot Sausage  
and Artichoke Hearts

Homemade Macaroni and Cheese  
Rigatoni, Penne Rigate Bolognese  
(\$2.00 per person extra)

Pasta Primavera (choice of Penne  
Rigate, Farfalle Rigatoni,  
Fussili, or Orecchiette pasta)

Cold Pasta Salad with Asparagus,  
Broccoli Florets, Sun Dried  
Tomatoes and Artichoke  
Hearts

## BEEF ENTREES

Italian Meatballs in Tomato Sauce

Swedish Meatballs

Sliced Glazed Meatloaf

Beef Chili

Sliced Beef Brisket

(\$ .75 per person extra)

Fancy Yankee Pot Roast

(\$1.00 per person extra)

Beef Stew with Buttered Egg  
Noodles

Beef Bourguignon with

Buttered Egg Noodles

(\$2.00 per person extra)

Corned Beef, Cabbage and Potatoes

Tripe in Tomato Sauce with  
Potatoes and Peas

Black Angus Beef Braciolo

(\$1.00 per person extra)

Black Angus Tenderloin of Beef

Sliced and Beautifully

Arranged on a Platter with  
Horseradish Sauce and or

Marsala Sauce

(priced to order)

Shepard's Pie

## POULTRY ENTREES

Chicken Francese

Chicken Marsala

Chicken Cutlet Parmigiana

Chicken Cacciatore (Legs and  
Thighs)

Boneless Chicken Cacciatore

Sweet and Sour Boneless  
Chicken

Roasted Chicken with Potatoes

Marinated Grilled Chicken Breast

BBQ Chicken

Chicken Tenders

Sesame Ginger Chicken Wings

Fried Chicken

Fried Chicken Wings

(Hot or Mild)

Buffalo Wings

Chicken Chili (Mild or Hot)

Chicken Sorrentino

with Prosciutto, Fresh

Italian Mozzarella, Eggplant

with Marsala or Francese

Sauce

(\$1.00 per person extra)

Chicken Cordon Bleu

Chicken Scarpariello

Roasted Chicken, Sausage and  
Potatoes or Peppers

Chicken Saltimbocca

Chicken Rollatini

with Spinach, Ham, Mozzarella  
with Marsala Sauce and Fresh  
Mushrooms

Sliced Turkey Breast with Gravy

Chicken Pot Pies

Sliced Oven Roasted Turkey

Breast, Beautifully Arranged

on a Platter with Turkey

Gravy

(priced to order)

Turkey Chili, Mild or Hot

Boneless Sesame Chicken

Sweet & Sour Boneless Chicken

## VEGETABLE ENTREES

- Eggplant Parmigiana
- Eggplant Rollatini
- Eggplant Rollatini Florentine
- Vegetable Fried Rice
- Rice Pilaf
- Mushroom Rice Pilaf
- Glazed Carrots
- Mini Potato Croquettes
- Marinated Sliced Grilled  
Portobello Mushrooms
- Sautéed Asparagus
- Assorted Grilled Vegetables
- Red Roasted Potatoes
- Baked Beans
- Sliced Mushroom Oreganata  
with Sun-dried Tomatoes
- String Beans Almondine
- String Beans Oreganata
- String Beans with Garlic  
and Extra Virgin Olive Oil
- Stuffed Mushrooms
- String Beans with Shrimp  
(\$1.00 per person extra)
- Broccoli Rabe
- Sautéed Fresh Mushrooms and  
Onions with or without  
Peas and Sun dried Tomatoes
- Sautéed Broccoli with Garlic  
and Extra Virgin Olive Oil
- Mashed Potatoes
- Corn on the Cob
- Stuffed Cabbage
- Vegetable Medley in Butter Sauce  
and/or Garlic and Oil  
(Broccoli, Cauliflower and  
Carrots)
- Polenta with Mushrooms  
and Sausage Sauce
- Potato Pancakes
- Rice Balls
- Grilled Chicken Caesar Salad  
(\$2.00 per person extra)
- Brussel Sprouts

## PORK ENTREES

- Sweet or Hot Sausage with Red  
Roasted Potatoes
- Sweet or Hot Sausage with Red  
Peppers and Onions
- Sweet or Hot Sausage with Red  
Roasted Potatoes and Red  
Peppers and Onions
- Sweet or Hot Sausage  
with Broccoli Rabe
- Chinese Roast Pork Tenderloin  
(\$2.00 per person extra)
- Sweet & Sour Boneless Pork
- BBQ Baby Back Pork Ribs  
(\$2.00 per person extra)
- Pulled Pork with Homemade  
Coleslaw and Rolls  
(\$2.00 per person extra)
- Homemade Baked Ham  
(\$1.00 extra per person)
- Sliced Spiral Ham
- Pork Cutlet Parmigiana
- Kielbasa and Sauerkraut
- Pork Fried Rice
- Pork Medallions in Mushroom  
Marsala Sauce
- Marinated Grilled Pork  
Tenderloin and Mango  
Skewers
- Pork Medallions with a Variety  
of Peppers and Onions

## **VEAL ENTREES** \$1.00 Additional Per Person

Veal Cutlet Parmigiana

Veal Francese

Veal and Peppers

Veal Marsala

## **SEAFOOD ENTREES** Please ask for price.

Shrimp Scampi

Shrimp Cocktail Platter  
(5 lb min.)

Shrimp Oreganata

Shrimp Fried Rice

Shrimp Parmigiana

Fried Shrimp

with Tartar, Mild or Hot Sauce

Shrimp Francese

New Zealand Mussels  
in Butter Wine and Garlic

New Zealand Mussels  
in Tomato Sauce

Lobster Tails  
(4,6,8 ounces)

Cold Lobster Tail platter

Assorted Italian Fish Salad  
(5lb min.)

Fried Calamari

Calamari in Sauce

Any Entree Can Be Purchased Separately

## **BUFFET INCLUDES:**

Plates, Forks, Napkins, Knives, Serving Utensils, Chaffing Dishes, Sternos, Salt & Pepper, Freshly Baked Rolls, and Garden Salad.

## **COMPLETE COFFEE SERVICE:**

Coffee, Milk, Sugar, Cups, and Spoons  
Coffee Urn Not Included, But Can Be Rented.

# HORS D'OEUVRES

Customized Cocktail Parties with Choices From Our List of  
Hor D'Oeuvres, Which Can Be Purchased Separately.

Call for price.

Franks in Blanket  
Stuffed Mushrooms Plain or With  
Sausage or Crab Meat  
Miniature Egg Rolls  
Homemade Rice Balls with  
or Without Ham  
Mini Potato Croquettes  
Swedish Meatballs  
Italian Meatballs  
Assorted Fresh Garden  
Vegetable Platter With Dip  
Grilled Fresh Vegetable Platter  
Grilled Marinated Chicken  
Skewers  
Grilled Marinated Black Angus  
Tenderloin Medallions  
Skewers  
Grilled Marinated Lamb  
Medallions Skewers  
Grilled Vegetables on a Skewer  
Tomato Brushetta  
Fried Fresh Italian Mozzarella  
with Marinara Sauce  
Fried Chicken Tenders  
BBQ, Fried Chicken Wings  
(Mild or Hot)  
Fresh Italian Mozzarella  
with Tomatoes and Fresh  
Roasted Peppers  
Grilled Marinated Shrimp  
Skewers  
Mozzarella Sticks with  
Marinara Sauce  
Assorted Sushi Platter  
Grilled Marinated Lamb Ribs  
Shrimp Cocktail (U-8 or U-12)  
Cold Lobster Tail Platter with  
Cocktail Sauce  
Cold Antipasto Platter  
Assorted Cheese Platter  
with Grapes and Crackers  
Assorted Fresh Fruit Platter

Miniature Quiches  
Cold Canapés  
Sesame Ginger Chicken Wings  
Fresh Fruit Skewers  
Fried Broccoli  
Fried Zucchini  
Fried Cauliflower  
Fried Shrimp  
Chicken Cordon Bleu  
Eggplant Rollatini  
Fresh Italian Mozzarella, Tomato  
and Olive Skewers  
Scallops Wrapped in Bacon  
Mushroom Oreganata with  
Sun Dried Tomatoes  
Mini Crab Cakes with Tartar Sauce  
and/or Cocktail Sauce  
Individually Plated Jumbo Lump  
Crab Meat on Top of Mango,  
Roasted Peppers, Avocado and  
Red Onion Salad  
Individually Plated Yellow Fin  
Sushi Grade Tuna on Top of  
Assorted Salad Greens with  
Sliced Avocado with Soy  
Sauce, Ginger Extra Virgin  
Olive Oil Dressing  
Fresh Roasted Peppers and  
Italian Mozzarella Bruschetta  
Mozzarella and Prosciutto  
Rollups.  
Prosciutto Wrapped Scallops  
Prosciutto Wrapped Italian  
Mozzarella  
Corn Fritters  
Spicy Potato Samosas  
Spinach, Feta Cheese, Sun-dried  
Tomatoes in Phyllo Triangles  
Spinach Dip or Spinach  
Artichoke Dip in  
Pumpnickel Bowl  
Homemade Tex-Mex Rolls

## **SOUPS** 3 Quart Min.

Spit Pea

Lentil

Hearty Chicken

New England  
Clam Chowder

Beef Barley

Lobster or Shrimp  
Bisque

Minestrone

Corn Chowder

Pasta Fagioli

Corn & Lobster Bisque

Tomato, Spinach  
& Tortellini

Tomato

Tortellini

Vegetable

Potato & Ham

Corned Beef, Cabbage,  
& Potato Soup

## **SAUCES** 3 Quart Min.

Marinara Tomato Sauce

Tomato Meat Sauce

Mushroom and Ground Pork  
Tomato Sauce

Ground Pork Tomato Sauce

Our Famous Greygoose™

Vodka Sauce

## **HEROS** 3,4,6 foot heros. Can also be Sliced and Arranged on a Platter

Grilled Vegetables, Italian  
Mozzarella, Roasted Peppers  
with or without Grilled or  
Fried Chicken Cutlets

Italian Mozzarella, Roasted  
Peppers with Fried or Grilled  
Chicken Cutlets

Grilled Eggplant, Italian  
Mozzarella and Roasted  
Peppers.

American Hero: Ham, Swiss,  
Turkey Breast, Salami,  
American Cheese, Roast Beef,  
Lettuce, Tomatoes

Italian Hero: Proscutto di Palma,  
Pepperoni, Salami, Provolone,  
Lettuce and Tomatoes.

Freshly Cooked Black Angus  
Eye Round Roast Beef

Freshly Cooked Oven Roasted  
Turkey Breast

Grilled Vegetables

## **SANDWICHES** Sandwiches made with Homemade:

Tuna Fish

Egg Salad

Chicken Salad

Shrimp Salad

Oven Roasted Turkey Breast

Black Angus Eye Round Roast Beef

# CHRISTMAS EVE & DAY MENU

Call for Price...

2 Weeks Notice is Necessary

Cold Antipasto

Fresh Mozzarella, Tomato & Roasted Peppers Platter

Shrimp Cocktail (U-8 shrimp) Platter with Cocktail Sauce

Italian Fish Salad (Minimum 5 pounds)

Linguini with Clam Sauce (Red or White)

Linguini with Shrimp

Stuffed Shells

Penne with Vodka Sauce

Linguini with Garlic & Extra Virgin Olive Oil

Fried Calamari with Mild, Hot or Tartar Sauce

New Zealand Mussels

in Butter Wine

and Garlic

New Zealand Mussels

in Tomato Sauce

Shrimp Scampi

Shrimp Parmigiana

Shrimp Francese

Shrimp Oreganata

Fried Shrimp with

Mild, Hot, or

Tartar Sauce

Broiled Lobster Tails

4, 6, & 8 ounces

Broiled Scallops

Roasted Turkey

Fresh Whole Ham



Also Available:

Italian Cookies

Italian Mini or Large Pastries

A Variety of Cakes & Pies





# THANKSGIVING DAY DINNER MENU

Call for Price...  
2 Weeks Notice is Necessary

Roasted Turkey (According to # of People)

Choice of Pasta

Penne with Vodka Sauce

Stuffed Shells

Baked Ziti

Lasagna Rollatini

Choice of:

Broccoli with Garlic and Oil

String Beans Almondine

String Beans in Garlic and Oil

Vegetable Medley in Butter Sauce or Garlic and Oil

Mushrooms, Onions, Peas & Sun-dried Tomatoes

Choice of:

Candied Sweet Potatoes

Mashed Potatoes

Mashed Sweet Potatoes

Roasted Red Potatoes

Roasted Sweet Potatoes

Potato Croquettes

Includes:

Mama's Sweet Sausage Stuffing

Mixed Greens Salad with Dressing

Turkey Gravy

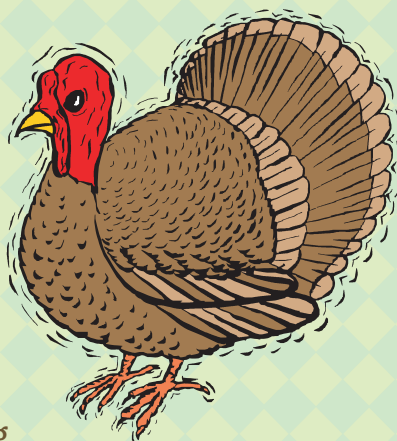
Fresh Cranberry Sauce

Freshly Baked Dinner Rolls

Choice of:

Apple, Pumpkin, Coconut Custard Pie,

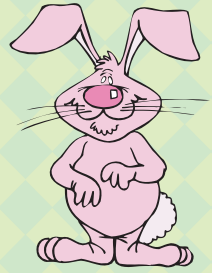
Carrot Cake or Cheese Cake





# EASTER DINNER

Serves 12-15 People  
Call for Price



## Choice of Appetizer:

Cold Antipasto  
Tomato Bruschetta

## Choice of Pasta:

Homemade Stuffed Shells  
Homemade Lasagna Rollatini  
Homemade Manicotti

## Choice of Entree:

Leg of Lamb • Spiral or Fresh Ham

## Choice of Potatoes:

Potato Croquettes • Red Roasted Potatoes

## Choice of Vegetables:

Broccoli with Garlic/Oil  
String Bean Almondine or Garlic/Oil

## Choice of Salad:

Caesar Salad w/ Dressing & Croutons  
Baby Greens with Dressing

## Also Includes:

Dinner Rolls with Butter • Tray of Italian Cookies



# ST. PATRICK'S DAY

(Available Any Time Of Year)

Lunch or Dinner Menu  
Corned Beef & Cabbage  
Call for Price



## Meal:

Sliced Corned Beef  
Cabbage and Carrots  
Potatoes  
Rye Bread  
Mustard  
Irish Soda Bread  
Salad

## Also Included:

Plates • Forks • Knives • Spoons  
Napkins  
Salt & Pepper • Sugar  
Coffee  
Hot Cups  
Tray of Cookies



# LUNCH OR DINNER SPECIAL

7 Days A Week!  
Feeds up to 6-8 People!  
(Pick-up Only. 1-2 Day Notice Needed)



**ONLY  
\$90**

+Tax

*Prices subject to change  
without notice*

## Choice of Pasta Entree:

- Baked Ziti
- Lasagna Rollatini
- Stuffed Shells
- Manicotti
- Linguini with Tomato Sauce
- Linguini with Garlic & Oil (Broccoli Optional)

## Choice of Chicken Entree:

- Chicken Parmigiana
- Chicken Francaise
- Chicken Marsala
- Roasted Chicken & Red Roasted Potatoes
- Chicken Tenders with Honey Mustard Dressing

## Choice of Salad:

- Caesar Salad • Croutons & Dressing
- Baby Greens With Dressing

## Also Includes:

- Soda & Dinner Rolls with Butter

# DELUXE BAR-B-Q MENU

Price is Based on the Number of Choices and Selections Made.  
Minimum of 50 people

## PORK SELECTIONS

Pulled Pork with Homemade Coleslaw, Bbq Sauce, and Rolls.

Pork Chops

Boneless Pork Chops

Chinese Pork Tenderloin

Pork Tenderloin Skewers

Baby Back Pork Ribs

Sausage, Peppers and Onions

Hot Dogs with Buns

Chili Dogs

## BEEF SELECTIONS

Filet Mignon

Filet Mignon with Mushrooms on Skewers

Fresh Homemade Hamburgers With Buns

Sliders

Skirt Steak

Flank Steak

Grilled Veal Chops

## POULTRY SELECTIONS

Boneless Chicken on Skewers

BBQ Chicken Wings

BBQ Chicken

Grilled Marinated Chicken Breasts

Chicken Sausage

## LAMB SELECTIONS

Lamb Medallions on Skewer

Grilled Lamb Chops

## **SEAFOOD SELECTIONS**

Grilled Salmon  
Grilled Whole Lobster or Lobster Tail  
Grilled Shrimp Skewers  
Salmon Burgers  
Grilled Tuna

## **VEGETABLE SELECTIONS**

Grilled Portobello Mushroom  
Corn on the Cob  
Mixed Baby Green Salad with Dressing  
String Beans, Red Potatoes and Tomato Salad with Garlic  
and Extra Virgin Olive Oil  
Baked Beans  
Mushroom, Onions, Sun-dried Tomatoes and Peas  
Assorted Grilled Vegetables

## **FRUITS & SALADS**

Corn and Black Bean Salad  
Rice with Black Beans  
3 Bean Salad  
Chick Pea Salad  
Cold Pasta Salad (Farfalle, Asparagus, Sun-dried Tomatoes,  
and Broccoli in a Garlic Extra Virgin Olive Oil  
Melon Salad  
Mango Salad  
Fresh Fruit Platters  
Homemade Macaroni Salad  
Homemade Potato Salad  
Homemade Coleslaw  
Fresh Homemade Guacomole & Chips

( BBQ CONTINUED ON NEXT PAGE ---> )

( <--- BBQ CONTINUED  
FROM LAST PAGE )

**GREAT  
FOR THE  
SUMMER**



## **BBQ INCLUDES...**

Plates, Forks, Napkins, Knives  
Salt/Pepper, Serving Utensils  
Freshly Baked Rolls with Butter  
Lettuce, Tomato, American Cheese  
Mustard & Ketchup  
Sauerkraut, Onions & Relish for Hot Dogs

Grill person \$130 for 4 hours

Waiter \$130 for 4 hours

Also Available: Soda, Water, & Ice

Cookies, Pies and Cakes

Allergy-free Desserts (Free of: Peanut, Tree-nut, & Egg)

# DELUXE BREAKFAST MENU

Minimum of 50 People

Scrambled Eggs  
Sausage Patties  
Turkey Sausage Patties  
Bacon or Turkey Bacon  
Hash Browns  
Pancakes with Syrup  
French Toast with Syrup



Bagels, Rolls, Butter, Cream Cheese, Grape Jelly,  
Fresh Fruit Platter, Crumb Cake, Mini Danishes,  
Yogurt

Coffee, Decaf, Variety of Teas, Milk,  
Juices: Orange, Cranberry, Apple



## INCLUDES...

Plates, Forks, Knives, Napkins  
Salt/Pepper, Serving Utensils,  
Sugar, Spoons, Hot Cups

Waiter Service:  
\$125 for 4 hours

Also Available:  
Omelette stations



# CONTINENTAL BREAKFAST MENU

Minimum of 50 people

Bagels  
Danishes  
Crumb Cake  
Fresh Fruit Platter  
Croissants  
Mini Italian Pastries  
Yogurt  
Rolls & Butter  
Cream Cheese  
Grape Jelly



Coffee, Decaf, Variety of Teas, Milk,  
Juices: Orange, Cranberry, Apple



## INCLUDES...

Plates  
Forks  
Knives  
Napkins  
Serving Utensils  
Salt/Pepper  
Sugar, Spoons  
Hot Cups

## **WE ALSO OFFER...**

Carving stations:

Black Angus Prime Rib,  
Black Angus Tenderloin of Beef,  
Oven Roasted Turkey Breast,  
Chinese Roast Pork, Boneless Leg of Lamb  
(Price is Based on Selection of Meats)

Chicken Pot Pies, Shepard's Pies  
& Beef Stew Pies

Dessert Tables

Breakfast Buffets, Hot or Cold

Sit Down Dinners

Italian Butter Cookies

Italian Pastries, Mini or Large

Fine Selections of Cakes, Pies,  
Sorbets and Other Desserts

Allergy-Free Desserts  
(Free of: Peanut, Tree-nut, Egg)

Waiter Service Available

Soda, Water, Ice

China, Silverware, Glassware, Linen Napkins,  
Linen Tablecloths, Chairs, Tables & Tents

# Mangia Buono CATERERS™

BROOKLYN HOMESTYLE ITALIAN COOKING

HERE ARE SOME HELPFUL TIPS FOR YOU TO KEEP  
YOUR FOOD HOT AND FRESH DURING YOUR PARTY:

EVERYTHING YOU NEED FOR YOUR PARTY  
HAS ALREADY BEEN SET UP FOR YOU BY OUR  
PROFESSIONAL DELIVERY STAFF

- LIGHT YOUR STERNOS TWO HOURS BEFORE YOU PLAN TO EAT. ONCE STERNOS BURN OUT FOOD IS READY
- AFTER THE TWO HOURS OCCASIONALLY STIR YOUR DISHED TO KEEP THE FOOD HEATED EVENLY
- REFRIGERATE YOUR ANTIPASTO, SALADS, DRESSINGS, DESERTS/PASTRIES & MILK
- YOUR COFFEE SERVICE IS READY SIMPLY TURN THE URN ON ABOUT 60 MINUTES BEFORE YOU WISH TO SERVE COFFEE

## BON APPETITE

ALL FOOD PREPARED WITH THE FINEST  
AND FRESHEST INGREDIENTS.

MANGIA BUONO CATERERS

347-865-2237

*SERVING THE TRI-STATE AREA*

- 
- 50% Deposit is Required on All Parties.
  - There is a Deposit on Wire Racks, Pans & Urns.
  - Deposits are Always Refundable Upon Return.
  - Final Payment Must be Made Upon Receipt of Party in Cash, Certified Check or Money Order.