

MANGINO'S GOURMET MARKET

518-377-5599

CALL FOR RESERVATIONS OR EVENTS - PLEASE TALK TO A PERSON NOT A MACHINE

Winter Hours: Wednesday – Saturday 3:00 pm – 9:00 pm Sunday Hours: 11:00 am – 7:00 pm (last reservation)

FAMILY TAKE-OUT MEALS.....MEALS INCLUDE SALAD FOR 2 AND BREAD

Chicken Parmesan for Two – 26 - two 6-oz chicken breasts with mozzarella, homemade tomato sauce over angel hair or penne

Penne ala Vodka Family Meal (vegetarian or with chicken) – 22 / 26 - penne sautéed with three cheeses, cream, fresh marinara tomatoes

Tuscan Chicken Penne for Two – 25 - medallions of tender chicken with sundried tomatoes, basil leaves, with mozzarella, homemade tomato sauce

Penne Parmesan for Two with Meatballs 23 - house made beef meatballs with penne, fresh tomato sauce, mozzarella cheese

Chicken and Broccoli Alfredo Penne – 26 - medallions of tender chicken with four cheeses, cream, and penne pasta

Tortellini Basil Cream for Two - 25 -tri-color cheese tortellini, four cheeses, cream, and penne pasta

Salad dressings (house made, choose one) – White Balsamic Vinaigrette, Italian, Provolone Garlic (creamy), Blue Cheese(creamy), Anchovy Garlic (creamy)

PARTY PLATTERS - Half or Full Trays (serves 12 people or 25 people respectively)

APPETIZERS / SALADS / BREADS:

Meatball Tray – 30 / 60 – fifteen or thirty medium-sized all-beef meatballs marinated in Mangino famous tomato sauce

Sausage Stuffed Bread 25 - made with fresh dough, Italian sweet sausage, mozzarella, garlic, herbs and side of marinara for dipping

Pepperoni Sausage Stuffed Bread – 30 - made with fresh dough, Italian sweet sausage, pepperoni, mozzarella, garlic, herbs

Broccoli Pesto Stuffed Bread – 25 - made with fresh dough, fresh broccoli, fresh basil pesto (no nuts) mozzarella, garlic, herbs

Vegetable Crudite with Provolone Garlic Dressing – 35 – platters of cold, fresh veggies and dipping bowls

Antipaste Tray – 45 - spring lettuce, Italian deli meats, olives, onions, deli cheeses, celery

Garden Salad Half Tray – 35 - spring lettuce, cucumbers, cherry tomatoes, diced carrots – side of Italian dressing

Italian Bruschetta Sharing Plate with Bread – 35 - Mangino Italian salsa, Rick's basil pesto (no nuts) Chi-Chis, 4 loaves bread

Garlic Bread Tray – 25 - warm bread with fresh garlic, butter and parmesan cheese

Special Order Soups – 50 – Requires Mangino drop-off and pickup of equipment - Carrot Ginger Soup, Italian Wedding Soup

MEAL TRAYS: Gluten-free trays: GF Pasta can be substituted for \$10 more in Pasta Mia, Penne ala Vodka, Penne Parmesan and Alfredo

Meat Lasagna - 50 / 95 made with Rick's 73-year old family recipe, sausage, beef, four cheeses, pasta sheets

Chicken Piccata - 55 / 100 tender chicken, lemon, garlic, white wine and herbs

Chicken Marsala - 55 / 100 tender chicken, marsala wine, garlic, mushrooms, roasted red pepper, herbs

Chicken Parmesan - 55 / 100 breaded chicken, mozzarella, garlic, tomato sauce herbs

Broccoli and Chicken Alfredo - 50 / 95 fresh broccoli, chicken, four cheeses, cream, butter, garlic and penne

Vegetarian Penne Ala Vodka - 40 / 85 three cheeses, cream, tomato marinara,, garlic and penne – add chicken for \$15 more

Vegetarian Eggplant Parmesan - 45 / 90 house made eggplant with Mangino famous tomato sauce, mozzarella

Sausage and Peppers - 50 / 95 made fresh broccoli, chicken, four cheeses, cream, butter, garlic and penne

Penne Parmesan with Meatballs - 50 / 95 - house made beef meatballs with penne, fresh tomato sauce, mozzarella cheese (omit meatballs, -10)

Vegetarian Pasta Mia - 55 / 100 three cheeses, oil, garlic, shallots, shitake mushrooms, spinach and penne pasta

Shrimp Scampi with Capellini - 75 / 140 sauteed shrimp, oil, garlic, butter shallots, and angel hair or capellini pasta

Shrimp Pasta Mia - 75 / 140 sauteed shrimp, three cheeses, oil, garlic, shallots, shitake mushrooms, spinach and penne pasta

We want your party food to be perfect!Call Bonnie at 518-377-5599 between the hours of 2 – 4 pm Wednesday – Sunday to tell us what you need, and how we can make it perfect. Please do NOT leave a message.

“Let my family feed your family.” – Rick Mangino