

## **CATERING**

### **Party Tray Menu**

With Mangia e Bevi's party trays to-go, entertaining has never been easier!

Mangia e Bevi's catering menu offers generous portions of our flavorful, homemade dishes, perfect for special occasions, family gatherings, holiday events or business meetings.

Let us take care of the cooking for your next event while you entertain in good taste.



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## **General Information**

Our party tray menu is designed to make your next event easy and effortless. All food and additional items will be ready for easy transportation to your home or event location.

We offer only the freshest ingredients and freshly cooked food.

## **Ordering**

While we will make every effort to accommodate last minute requests, please call at least 48 hours in advance to place your order and your trays will be ready on time for pick up.

Call (301) 874-0338 to place your order.

Half trays serve approximately 10 persons.  
Full trays serve approximately 20 persons.

Minimum Order \$140

Items and pricing subject to change without notice.

**Thank you for considering Mangia e Bevi  
for your catering needs.**

## *Pasta*

**Half Tray \$70**

**Full Tray \$110**

### **Lasagna Bolognese**

fresh homemade lasagna pasta layered with ragú Bolognese sauce and béchamel sauce

### **Rigatoni alla Siciliana**

rigatoni pasta with diced eggplants, tomato sauce and shaved aged ricotta salata

### **Tortellini Pasticciata**

cheese tortellini with homemade Bolognese meat sauce and heavy cream

### **Penne alla Vodka**

penne pasta in a delicate vodka sauce

### **Pasta al Forno**

baked ziti layered with tomato sauce, ricotta, mozzarella and parmigiano cheese

### **Rigatoni con Salsiccia**

rigatoni pasta with homemade Italian sausage, mushrooms, sun dried tomatoes in cream sauce

## *Salads*

**Half Tray \$40**

**Full Tray \$65**

### **Gorgonzola**

mixed field greens tossed with red onion, gorgonzola crumbles and sliced almonds in a sweet vinaigrette dressing

### **Tre Colori Salad**

arugola, endive, radicchio, and shavings of parmigiano cheese with extra virgin olive oil and balsamic dressing

**Half Tray \$35**

**Full Tray \$55**

### **Insalata alla Cesare**

caesars salad with romaine lettuce, croutons, and caesar dressing

### **Garden Salad**

iceberg lettuce, tomatoes, and carrots with Italian dressing

## *Entrée*

**Half Tray \$85**

**Full Tray \$135**

### **Eggplant Parmigiana**

thinly sliced and lightly battered eggplant layered with mozzarella, parmigiano cheese, basil and tomato sauce

### **Pollo Contadino**

sautéed chicken breast with homemade sausage, roast peppers, mushrooms, fresh tomatoes

### **Pollo Marsala**

chicken breast sautéed with fresh mushrooms and imported marsala wine sauce from Sicily

### **Pollo Francese**

boneless chicken breast, dipped in light egg and cheese batter, sautéed in lemon, butter and white wine sauce

### **Pollo al Limone**

chicken breast, artichoke hearts and capers sautéed in a delicate lemon and white wine sauce

### **Salsiccia con Pepperoni**

homemade grilled Italian sausages with roasted peppers and onions

## *Contorni (Sides)*

**Half Tray \$45**

**Full Tray \$70**

### **Broccoli Aglio e Olio**

florets of fresh broccoli sautéed with garlic and extra virgin olive oil

### **Roasted Potatoes**

roasted potatoes with extra virgin olive oil, garlic, and rosemary

### **Italian Bread**

**\$ 6 / loaf**