

MANGIABEVI URBAN ITALIAN BANQUET MENU

MANGIABEVI OFFERS PRIVATE DINING ROOMS FOR PARTIES OF 25 OR MORE GUESTS. WE DO NOT BOOK BANQUETS FRIDAY & SATURDAY NIGHTS.

ALL RESERVATIONS REQUIRE A \$250 DEPOSIT AT THE TIME OF BOOKING. THERE IS A ROOM FEE FOR OUR BANQUET ROOMS; \$250

ROOM FEES APPLY TO BANQUET ROOMS. SPECIALTY COLORED LINEN BY REQUEST FOR A FEE. 3 HOUR LIMIT ON BANQUET ROOMS.

MENU SELECTIONS ARE TO BE SELECTED 10 DAYS PRIOR TO YOUR SCHEDULED EVENT.

SPECIALTY CAKES AND DESSERTS ARE WELCOME. THERE WILL BE A CAKE CUTTING FEE FLAT RATE AT \$50.00. DUE TO INSURANCES LAWS, ALL OUTSIDE DESSERT MUST BE MADE AT A COMMERCIALY LICENSED BAKERY.

A GUARANTEED COUNT IS REQUIRED 3 DAYS IN ADVANCE OF THE EVENT. THE FINAL GUARANTEED GUEST COUNT WILL BE THE MINIMUM AMOUNT BILLED.

THERE WILL BE A \$100 BARTENDER FEE ATTACHED TO PARTIES THAT WILL INCLUDE OUR BACK PRIVATE BAR.

MANGIABEVI BANQUET MENU (CHOOSE UP TO THREE ENTRÉE SELECTIONS)

PRICE PER PERSON

POLLO MARSALA	\$26
CHICKEN BREAST, MUSHROOMS, SUN-DRIED TOMATO, MARSALA	
POLLO CAPRICCIOSO	\$26
CHICKEN BREAST, CAPER, ARTICHOKE, OLIVE, WHITE WINE, LEMON	
POLLO PALERMITANO	\$26
BREADED CHICKEN BREAST, AMMOGLIO	
SALMONE SICILIANA	\$27
PAN-SEARED SALMON, TOMATO, CAPER, OLIVE	
FILET OF BRANZINO	\$28
FILET OF MEDITERRANEAN SEA BASS, GREMOLATA	
SCALLOPPINE AL LIMONE.....	\$27
VEAL SCALLOPPINE, LEMON, CAPER, WHITE WINE	
VITELLO MARSALA	\$27
VEAL SCALLOPPINE, MUSHROOMS, SUN-DRIED TOMATO, MARSALA	
VITELLO PALERMITANA	\$27
BREADED VEAL SCALLOPPINE, AMMOGLIO	
SLICED PORK TENDERLOIN	\$25
MUSHROOM DEMI-GLACE	
BEEF TENDERLOIN	\$ MARKET PRICE
SERVED WITH CHEF MAURO'S STEAK SAUCE	

ALL MEALS TO INCLUDE THE FOLLOWING:

- BREAD BASKET
- FAMILY STYLE (PER TABLE) INSALATA MISTA: MIXED GREENS, TOMATO, ONION, OLIVE

- FAMILY STYLE (PER TABLE) PASTA COURSE CHOICE OF:
 - RIGATONI (CHOICE OF)
 - POMODORO; TOMATO, BASIL
 - OLIVIA; TOMATO, CREAM, SHALLOT, BRANDY
- ADD \$2 PER PERSON FOR HOUSE-MADE GNOCCHI
- VEGETABLE & POTATO..... CHEFS CHOICE
- BEVERAGE..... COFFEE, TEA, SOFT DRINKS

DESSERTS

PRICE PER PERSON

CANNOLI	\$2.50
TIRAMISU	\$3.50

**ADD-ONS
APPETIZERS**

PRICE PER PERSON

CALAMARI IN PIASTRA	\$5.00
SAUSAGE & SHASHITO PEPPERS	\$4.00
ITALIAN CHARCUTERIE PLATTERS	\$7.00

6% SALES TAX AND 20% GRATUITY WILL BE ADDED TO BILL

FOR MORE INFORMATION, ANY ADDITIONAL QUESTIONS
OR TO BOOK THE SPACE, CONTACT
STEFANO 586.553.9600 OR STEFANO@URBANITALIANMB.COM

MANGIABEVI BUFFET STYLE OPTIONS

BUFFET OPTION 1

MIXED GREEN SALAD

PASTA POMODORO

POLLO CAPRICCIOSO
(LEMON, CAPER, ARTICHOKE, WHITE WINE)

ROASTED POTATO

CHEF'S VEGETABLE

\$26 PP

BUFFET OPTION 2

MIXED GREEN SALAD

ITALIAN SAUSAGE & PEPPERS

PASTA POMODORO

POLLO CAPRICCIOSO
(LEMON, CAPER, ARTICHOKE, WHITE WINE)

SALMONE SICILIANA
(OLIVE, CAPER, OREGANO, TOMATO-WHITE WINE)

ROASTED POTATO

CHEF'S VEGETABLE

\$30 PP

BUFFET OPTION 3

MIXED GREEN SALAD

CAPONATA

ITALIAN SAUSAGE & PEPPERS

EGGPLANT INVOLTINI

PASTA POMODORO OR OLIVIA

POLLO CAPRICCIOSO

(LEMON, CAPER, ARTICHOKE, WHITE WINE)

SALMONE SICILIANA

(OLIVE, CAPER, OREGANO, TOMATO-WHITE WINE)

SLICED BEEF TENDERLOIN

(MUSHROOM DEMI-GLACE)

ROASTED POTATO

CHEF'S VEGETABLE

\$45 PP

BUFFET OPTIONS

BY TRAY (15-20 GUESTS)

TAGLIERE DI SALUMI.....	\$110
ITALIAN MEATS AND CHEESES	
ARANCINE	\$65
20 PIECES	
FRESH SEASONAL FRUIT PLATTER	\$75
GRILLED SEASONAL VEGETABLE TRAY.....	\$75
CALAMARI IN PIASTRA	\$75
GRILLED CALAMARI, CARROT, CELERY	
SAUSAGE & PEPPERS	\$65
INVOLTINI DI MELENZANE	\$65
STUFFED & ROLLED EGGPLANT, RICOTTA, MOZZARELLA, TOMATO SAUCE	
INSALATA CAPRESE	\$65
TOMATO, MOZZARELLA, BASIL	
BRUSCHETTA	\$55
TOMATO, BASIL, GARLIC, OLIVE OIL	
PROSCIUTTO E GRANA.....	\$85
FRESHLY SLICED PROSCIUTTO AND PARMIGIANO	
INSALATA MISTA.....	\$55
MIXED GREEN SALAD, TOMATO, ONION, OLIVE	

BY INDIVIDUAL PIECE

SHRIMP COCKTAIL.....	\$3.50
LAMB CHOPS	\$8.00
CHICKEN TENDERS.....	\$3.00