



Prix Fixe Menu

Signature European Market Brunch

\$750/up to 20 guests

Mangia Crepe Made to Order:

Proteins: Turkey, Ham, Chicken Breast

Cheeses: Camembert, Gouda, Cheddar, Chevre, Herbed Chevre, Stracciattella

Jammy Jams: Blackberry, Raspberry, Apricot, Orange Marmalade, Fig, Bacon & Onion

Other Goodies: Sliced Granny Smith Apples, Spinach, Mushrooms

Salad

Select One: Strawberry & Goat Cheese Salad, Mandarin Orange & Pecan Salad,
Baby Spinach & Bacon Salad

Mixed Fresh Fruit

Butter Croissants

*Served with Kerry Gold Butter, Blackberry Jam, Raspberry Jam, Apricot Preserves,
Orange Marmalade, Nutella*

Drip Coffee Service

Select One: Italian or French Roast

Sugar, Equal, Splenda, Raw Turbino Sugar, Half & Half, Sweet Cream, Oat, Soy

A la Carte

Assorted Muffins & Bagels

\$4/guest

Kerry Gold Butter, Regular Schmear

Lox & Bagels

\$8/guest

Kerry Gold Butter, Regular Schmear, Capers, Red Onions

Whole Quiche

\$40/ea

Roasted Red Pepper, Spinach & Ricotta Cheese, Chicken & Cheddar Cheese, Ham & Gruyere Cheese

Whole Vintage Pie

\$40/ea

Buttermilk Pie, Honey Vinegar Pie

Our Signature European Market Brunch is available:

Tuesday through Thursday: Last Event Start Time is 1pm

Friday through Sunday: Last Event Start Time is 12pm

Price includes Set-Up/Break Down, Disposable Serviceware, Travel up to 20 Miles from 44115, & 2 Hours of On-Site Service

mangia! *Dolce!*

Prix Fixe Menu

Pranzo Palmare Premiere

\$550/up to 20 guests

Handheld Italian Sammy Made To Order

House Made Artisanal Bread: Rustic Italian, Ciabatta, Focaccia

Proteins: Prosciutto, Salume, Mortadella

Cheeses: House Made Stracciatella, Sharp Provolone

Spreads: Roasted Red Pepper Pesto, Pistachio Pesto, Horsey Crème, Fig Jam

Veggies: Spinach, Spring Mix, Roma Tomatoes, Roasted Red Peppers, Marinated Artichokes

Salad

Select One: Cucumber Summer Salad, Caprese Pasta Salad, Artichoke Salad

*Dessert**

Select One: Ragazzino or Maritozzi

Ragazzino: Puff Pastry Cruffin

Milk Chocolate, Sea Salt, Almond

White Chocolate, Sea Salt, Macadamia

Maritozzi: Italian Sweet Bun Filled to Order with Fresh Whipped Cream

Served with guest's choice of: Sea Salt Caramel, Chocolate Ganache, Clover Honey,

Blackberry Jam, Raspberry Jam, Apricot Jam

**Swap out the Patisserie Choices above for Gelato and Italian Sorbet*

+\$130/up to 20 guests

Bevande

House Made Limonata and Water Service

Palmare Premier Pranzo is available:

Tuesday through Thursday: Last Event Start Time is 1pm

Friday through Sunday: Last Event Start Time is 12pm

Price includes Set-Up/Break Down, Disposable Serviceware, Travel up to 20 Miles from 44115, & 2 Hours of On-Site Service

Mangia! Dolce!

Prix Fixe Menu

Sweet Escape

\$350/up to 20 guests

Select One: Dolce Crepe, Rolled Gelato or Gelato Sammy Made to Order

Dolce Crepe

Fresh Fruit: Strawberries, Bananas, Apples

Jammy Jams: Blackberry, Raspberry, Apricot, Orange Marmalade

Other Goodies: Peanut Butter, Nutella, Speculoos, Lemon Curd, Salted Caramel, Chocolate Ganache
Fresh Whipped Cream

Rolled Gelato

Vanilla Crème Gelato

Mix In: Oreos, Nilla Wafers, Cinnamon Toast Baubles, Pretzels, Chocolate Chips

Jammy Jams: Blackberry, Raspberry, Apricot, Orange Marmalade

Other Goodies: Peanut Butter, Nutella, Speculoos, Salted Caramel, Chocolate Ganache, Whipped Cream

Gelato Sammy

Select up to 2 Cookies: Brown Butter Cinnamon, Sugar, Chocolate Chip, Double Chocolate

Select up to 2 Gelato Flavors: Vanilla Crème, Coffee, Chocolate, Mint Chocolate,

Black Raspberry, Strawberry

Bevande

Guest's choice of: House Made Limonata, Bottled Water, Fresca, Assorted San Pellegrino

Sweet Escape Packages are available:

Tuesday through Thursday: 10am-12pm or 2pm-4pm & Friday: 10am - 2pm

Price includes Set-Up/Break Down, Disposable Serviceware, Travel up to 20 Miles from 44115, & up to 1 hour of On-Site Service



Prix Fixe Menu

Good Morning, Sunshine!

\$300/up to 20 guests

Full Espresso Bar

*Made to Order: Espresso, Café Americano, Café Palermo, Café Latte, Café Moka
Sugar, Equal, Splenda, Raw Turbino Sugar, Half & Half, Sweet Cream, Oat, & Soy*

Fritella di Abruzzi: Italian Style Cinnamon Sugar Donut

Served with Choice of: Salted Caramel, Chocolate Ganache, Clover Honey, Fresh Whipped Cream

Assorted Signature Pastries & Croissants

Delightful selection from our Patisserie

Holy Crepe It's Early!

\$400/up to 20 guests

Drip Coffee Service

Select One: Italian or French Roast

Sugar, Equal, Splenda, Raw Turbino Sugar, Half & Half, Sweet Cream, Oat, Soy

Mangia Crepe Made To Order

Proteins: Turkey, Ham, Chicken Breast

Cheeses: Camembert, Gouda, Cheddar, Chevre, Herbed Chevre, Straciatella

Jammy Jams: Blackberry, Raspberry, Apricot, Orange Marmalade, Fig, Bacon & Onion

Other Goodies: Sliced Granny Smith Apples, Spinach, Mushrooms

Fritella di Abruzzi: Italian Style Cinnamon Sugar Donut

Served with Choice of: Salted Caramel, Chocolate Ganache, Clover Honey, Fresh Whipped Cream

Call or Text: 216.551.8130

Shoot Us an Email: Events@MangiaDolce.com

*The full amount is due at the time of booking. Unforeseen add-ons, overages, damages, etc. are charged at the conclusion of the event.