

mána

PRIVATE DINING



(630) 601-3113

88 La Grange Road
La Grange, IL 60525

managrk.com



BAR PACKAGE

A consumption bar package will be provided unless different package arranged.



EVENT CONFIRMATION

We are excited to host your event! A signed contract and a non-refundable deposit equal to 50% of the total event fee is required to reserve the space. The deposit is due upon receipt of the signed contract. Please note, email correspondence does not guarantee your event. Final payment of your event must be paid with either cash or credit card day of event.



FOOD & BEVERAGE MINIMUM

Space minimums will vary depending on the season, day of the week, demand and space utilized. If assigned minimum is not met the difference will be charged as a room fee at the end of the event in order to meet the contracted minimum.

INDIVIDUALLY PLATED

3 - Course Menu | \$65 per person

Maximum number of guests may apply

Mana Spreads

Tzatziki avocado, smoked eggplant, spicy feta served with wood-fire pita bread



Fresh & Meze

Choose 2 - To be shared at the table

Crispy Zucchini Chips

Zucchini slices served with creamy tzatziki

Charred Meatballs

Wagyu beef, Mediterranean herbs and spices, served with a side of tzatziki

Slow Roasted Dolmathes

Grape leaves stuffed with rice, Wagyu beef, dill, and spices, topped with a tangy egg-lemon sauce

Mediterranean Ceviche

Additional \$5 per person

White fish, honeydew, cherry tomatoes, dill, cucumber, and onion

Char-Grilled Octopus

Additional \$5 per person

Accompanied by lemon, oregano, EVOO, fava spread, and caper berries

Crispy Calamari

Additional \$5 per person

Lightly battered fresh calamari served with garlic aioli for a timeless dip

Crispy Greens

Chopped romaine lettuce, kale, charred Persian cucumber, Parmesan panko crisps, mizithra, scallion, dill, mint, and lemon EVOO dressing

Village Salad

A traditional Greek salad featuring vine-ripened tomatoes, cucumbers, capers, onions, olives, dakos, parsley, feta cheese, and EVOO

Charred Beets

Vibrant red and orange beets with almond ricotta, walnuts, and a drizzle of burnt honey lemon vinaigrette



Main

Choose 3 - Guests will select 1 on site

Char Grilled Chicken Skewer

Traditionally marinated chicken skewer with bell peppers, onion, kale & grape tabbouleh salad, and tzatziki

Oven Baked Pastitsio

Greek casserole made with layers of pasta and Wagyu beef, kefalotyri cheese, béchamel sauce

Oven Baked Moussaka

Layers of mushrooms, thinly sliced potatoes, eggplant, zucchini, and creamy béchamel

Oven-Roasted Chicken

Traditionally marinated chicken skewer with bell peppers, onion, kale & grape tabbouleh salad, and tzatziki

Wood Fire Tsipoura (Sea Bream)

Additional \$10 per person
Wood-fired, roasted veggies and a tangy lemon-caper sauce, featuring a mild, sweet flavor and delicate flaky texture

Charred Salmon Filet

Additional \$8 per person
Wild-caught salmon, skin-on, crisply cooked on a wood-fire grill, served with tender artichokes, carrots, potatoes, and

Wood Fire Lamb Chops

Additional \$10 per person
Tender Colorado lamb accompanied by a lemon oregano vinaigrette and crunchy potatoes

Char Grilled Prime New

Additional \$12 per person
Rich, tender, and marbled, served sliced with crunchy potatoes, smoked black pepper aioli, and Maldon sea salt flakes

Wood Fire Tomahawk

Additional \$10 per person
Berkshire Tomahawk black pork chop grilled to perfection, marinated with EVOO and Greek spices. Served with flavorful lemon potatoes



Sides

Additional \$3 per person

Crispy Potatoes

Greek Rice

Roasted Veggies



Dessert

Choose 1 - To be shared at the table

(Additional dessert \$3 per person)

Melomakarono

Rice Pudding

Portokalopita

Pistachio Gelato

Additional \$6 per person

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FAMILY STYLE DINNER

3 - Course Menu | \$55 per person | 11 person minimum

Mana Spreads

Tzatziki avocado, smoked eggplant, spicy feta served with wood-fire pita bread



Fresh & Meze

Choose 2 - To be shared at the table

Crispy Zucchini Chips

Zucchini slices served with creamy tzatziki

Charred Meatballs

Wagyu beef, Mediterranean herbs and spices, served with a side of tzatziki

Slow Roasted Dolmathes

Grape leaves stuffed with rice, Wagyu beef, dill, and spices, topped with a tangy egg-lemon sauce

Mediterranean Ceviche

Additional \$5 per person

White fish, honeydew, cherry tomatoes, dill, cucumber, and onion

Char-Grilled Octopus

Additional \$5 per person

Accompanied by lemon, oregano, EVOO, fava spread, and caper berries

Crispy Calamari

Additional \$5 per person

Lightly battered fresh calamari served with garlic aioli for a timeless dip

Crispy Greens

Chopped romaine lettuce, kale, charred Persian cucumber, Parmesan panko crisps, mizithra, scallion, dill, mint, and lemon EVOO dressing

Village Salad

A traditional Greek salad featuring vine-ripened tomatoes, cucumbers, capers, onions, olives, dakos, parsley, feta cheese, and EVOO

Charred Beets

Vibrant red and orange beets with almond ricotta, walnuts, and a drizzle of burnt honey lemon vinaigrette



Main

Choose 3 - Guests will select 1 on site

Char Grilled Chicken Skewer

Traditionally marinated chicken skewer with bell peppers, onion, kale & grape tabbouleh salad, and tzatziki

Oven Baked Pastitsio

Greek casserole made with layers of pasta and Wagyu beef, kefalotyri cheese, béchamel sauce

Oven Baked Moussaka

Layers of mushrooms, thinly sliced potatoes, eggplant, zucchini, and creamy béchamel

Oven Baked Stuffed Peppers

Flavorful green and red peppers packed with herbed rice, toasted pine nuts, and sweet raisins, accompanied by zesty, golden lemon potatoes.

Wood-Grilled Wagyu Gyro

Additional \$8 per person

Spiced Wagyu beef paired with tomato, onion, and tzatziki, served with mini pitas

Charred Samoln Filet

Additional \$8 per person

Wild caught salmon, skin-on, crisply cooked on a wood-fire grill, served with tender artichokes, carrots, potatoes, and green peas in a zesty lemon sauce

Wood Fire Lamb Chops

Additional \$10 per person

Tender Colorado lamb accompanied by a lemon oregano vinaigrette and crunchy potatoes

Wood Grilled Main Lobster Pasta

Additional \$10 per person

Whole lobster served over a bed of pasta in a creamy garlic and ouzo sauce with cherry tomatoes. Garnished with fresh herbs for a delicious finish

Slow-Braised Lamb Shank

Kokinisto

Additional \$ 11 per person

Rich, tender, and marbled. Served sliced with crunchy potatoes, smoked black pepper aioli, and Maldon sea salt flakes



Sides

Additional \$3 per person

Crispy Potatoes
Greek Rice
Roasted Veggies



Dessert

Choose 1 - To be shared at the table

(Additional dessert \$3 per person)

Melomakarono
Rice Pudding
Portokalopita
Pistachio Gelato

Additional \$6 per person

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FAMILY STYLE PSISTARIA

... for the carnivore

3 - Course Menu | \$60 per person | 11 person minimum

Mana Spreads

Tzatziki avocado, smoked eggplant, spicy feta served with wood-fire pita bread



Fresh & Meze

All included

Crispy Zucchini Chips

Zucchini slices served with creamy tzatziki

Crunchy Potatoes

Topped with creamy feta and freshly shaved truffle flakes

Pan Fried Saganaki

Pan-fried Gaviera cheese with a splash of lemon

Charred Beets

Vibrant red and orange beets with almond ricotta, walnuts, and a drizzle of burnt honey lemon vinaigrette

Crispy Greens

A mix of chopped romaine lettuce, kale, charred Persian cucumber, Parmesan panko crisps, mizithra, scallion, dill, mint, and lemon EVOO dressing

Village Salad

A traditional Greek salad featuring vine-ripened tomatoes, cucumbers, capers, onions, olives, dakos, parsley, feta cheese, and EVOO



Piatela Kreatikon

(A big sharable board)

All included

Served with pita bread, onions, tomato, tzatziki and crispy potatoes

Char Grilled Chicken Skewer

Traditionally marinated chicken skewer with bell peppers, and onion

Wood-Grilled Wagyu Gyo

Spiced Wagyu beef paired with tomato, onion, and tzatziki, served with mini pitas

Charred Meatballs

Wagyu beef combined with Mediterranean herbs and spices, served with a side of tzatziki

Wood Fire Lamb Chops

Tender Colorado lamb accompanied by a lemon oregano vinaigrette and crunchy potatoes



Dessert

To be shared at the table: Portokalopita





Tax

Please note that the Client is responsible for all applicable state, county, city, and any other relevant local taxes, which will be added to the final bill. These taxes are separate from the service charge and administrative charge (described below).

Service Charge

An 18% service charge will be applied at to the final bill. This service charge is not optional and will be distributed directly to the service staff. Additional gratuities for event staff are at the sole discretion of the client and can be provided at the conclusion of the event.

Administrative Fee

An Administrative Fee of 5% of all event charges, plus any applicable state and/or local taxes, will be added to the final bill. This fee covers the costs associated with planning and hosting your event. The Administrative Fee is paid directly to the private event planning staff and is not a tip, gratuity, or service charge for wait staff, service employees, or bartenders.

