

CATERING  
BY



mána





---

## Spreads

---

Half pan 12 guests / Full pan 24 guests

**Tzatziki Avocado, Spicy Feta, Fava, White Tarama Served with Veggie crudité and pita**

Half \$45 | Full \$90

---

## Fresh & Meze

---

Half pan 12 guests / Full pan 24 guests

### Greek Meatballs

Oregano, garlic, parsley, mint, tzatziki

Half \$48 | Full \$92

### Chickpea Croquets

Dill, parsley, mint, green onion, aromatic yoghurt

Half \$38 | Full \$72

### Wood-Grilled Lamb Riblets

marinated with herbs and lemon., Served with house dipping sauce

Half \$75 | Full \$145

### Wood-Grilled Loukaniko

Smoky Greek pork sausage infused with orange zest and herbs

Half \$46 | Full \$80

### Village Salad

Tomato, cucumber, capers, onion, olives, barleyrusk, feta, EVOO, oregano, parsley, pepperoncino

Half \$40 | Full \$75

### Crispy Greens

Romaine, kale, spinach, mizithra, herbs, tzatziki dressing herby bread crumble

Half \$25 | Full \$45

### Charred Beets

Almond ricotta, charred red and golden beets, parsley, burnt honey vinaigrette

Half \$35 | Full \$65



---

## Entrees

---

Half pan 12 guests / Full pan 24 guests

### Moussaka

Potato, eggplant, zucchini, mushrooms ragout, bechamel creamy sauce

Half \$45 | Full \$80

### Pastitsio

Pasta noodles, wagyu ground beef ragout, parmesan, and a bechamel creamy sauce

Half \$60 | Full \$115

### Oven-Roasted Briamé

Tender zucchini, eggplant, carrots, and potatoes baked in rich tomato sauce, topped with feta.

Half \$40 | Full \$75

### Fire Roasted Shellfish Platter

Grilled prawns and mussels simmered in a bold tomato-chili sauce, with spicy mayo.

Half \$55 | Full \$100

### Traditional Oven Roasted Chicken Thighs

Rosemary, Oregano lemon garlic sauce, and EVOO

Half \$40 | Full \$75

### Wagyu Beef Gyro

served with tzatziki, tomato and onions

Half \$120 | Full \$220

### Char Grilled Salmon Filet

Lemon Caper Parsley Sauce

Half \$75 | Full \$140

### Traditional Oven Roasted Chicken

Oregano, lemon mustard sauce, and EVOO

Half \$45 | Full \$85

### Char Grilled Lamb Chops

Lemon olive oil

Half \$110 | Full \$200

### Roasted Black Pork Kontosouvli

Berkshire pork shoulder fire-roasted with herbs

Half \$55 | Full \$95

### Oven Roasted Calamari Plaki

tomato, onions, capers, parsley and EVOO

Half \$60 | Full \$110

### Char Grilled Chicken Skewer

Oregano, lemon, and EVOO dressing

Half \$45 | Full \$85





---

## Sides

Half pan \$24

### Roasted Vegetables

Broccoli, cauliflower, carrots, and a citrus herb dressing

### Roasted Lemon Potatoes

Lemon, oregano, garlic, EVOO

### Kale Tabbouleh

Tomatoes, grapes, dates, dried figs, roasted cashews, herbs, scallion, citrus, EVOO



---

## Dessert

Half pan 12 guests

### Portokalopita

\$35

### Rice Pudding

\$25

---

## mana Box

\$20 per person / 12 person minimum

### Protein

Choose one:

Roasted Black Pork Kontosouvli  
Traditional Oven Roasted Chicken Thighs  
Roasted Veggies

### Salad

Choose one:

Village Salad  
Crispy Greens

### Dessert

(included):

Portokalopita