

mána

EVENTS



(630) 592-2962

**88 La Grange Road
La Grange, IL 60525
managrk.com**



PRIVATE DINING

Planning a Special Occasion Private Event?
Our team at Mana Greek is excited to craft a private Greek culinary experience just for you and your guests. Whether you prefer a buffet, family-style, or plated dining option, we're here to make your lunch or dinner event unforgettable. Contact us today to start planning your next celebration!

(minimum consumption fees apply)



TAILOR-MADE DINING

Don't want to go private? Whether it's to celebrate a significant life event or just to enjoy a fun get-together with good company, proceed with an early reservation through our event page and pre-order your custom plated or family-style menu for a seamless dining experience.

(min. 12 guests - max. 50 guests)



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INDIVIDUALLY PLATED

3 - Course Menu | \$65 per person

Maximum number of guests may apply

Mana Spreads

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



Fresh & Meze

Choose 2 - To be shared at the table

Crispy Zucchini Chips

Zucchini slices served with creamy tzatziki

Seabass Cruddo

Additional \$5 per person

Maldon salt, evoo, lemon zest, capers, parsley

Charred Meatballs

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

Char-Grilled Octopus

Additional \$5 per person

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

Wood-Grilled Lamb Riblets

Additional \$8 per person

Marinated with herbs and lemon. Served with house dipping sauce.

Crispy Calamari

Additional \$5 per person

Lightly battered fresh calamari served with white tarama for a timeless dip

Wood-Grilled Loukaniko

Smoky Greek pork sausage infused with orange zest and herbs, grilled over open flame and served with tangy mustard.

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 choose one on-site

Char Grilled Chicken Skewer

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

Oven-Roasted Chicken

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

Oven Baked Moussaka

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

Oven-Roasted Briamé

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

Roasted Black Pork Kontosouvli

Additional \$8 per person

Berkshire pork shoulder fire-roasted with herbs, served with pita and crisp potatoes.

Wood-Grilled Alaskan Salmon

Additional \$8 per person

Flaky wild-caught salmon grilled over wood flame, with charred vegetable skewer, gremolata, and roasted garlic vinaigrette

Wood Fire Lamb Chops

Additional \$10 per person

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

Wood Fire Branzino

Additional \$8 per person

Roasted veggies, ladolemono dressing, oregano, parsley

Char Grilled Prime

New York Strip

Additional \$12 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

Roasted Vegetables

Roasted Lemon Potatoes

Kale Tabbouleh



Dessert

Choose 1 - To be shared at the table

(Additional dessert \$3 per person)

Rice Pudding

Greek Yogurt Semi-freddo

Additional \$3 per person

Chocolate Mosaiko

Pistachio Gelato

Additional \$6 per person

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FAMILY STYLE DINNER

3 - Course Menu | \$55 per person | 12 person minimum

Mana Spreads

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



Fresh & Meze

Choose 2 - To be shared at the table

Crispy Zucchini Chips

Zucchini slices served with creamy tzatziki

Chickpea Croquets

Dill, scallion, mint, parsley, cool yoghurt sauce

Crispy Greens

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

Charred Meatballs

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

Char-Grilled Octopus

Additional \$5 per person
Accompanied by lemon, oregano, EVOO, fava spread, and caper berries

Village Salad

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

Wood-Grilled Lamb Riblets

Additional \$8 per person
Marinated with herbs and lemon. Served with house dipping sauce.

Crispy Calamari

Additional \$5 per person
Lightly battered fresh calamari served with white tarama for a timeless dip

Charred Beets

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



Main

Choose 3 - to be shared at the table

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 Briamé

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

Wood-Grilled Wagyu Gyro

Additional \$8 per person
Spiced Wagyu beef paired with tomato, onion, and tzatziki, served with mini pitas

Wood-Grilled Alaskan Salmon

Additional \$8 per person
Flaky wild-caught salmon grilled over wood flame, with charred vegetable skewer, gremolata, and roasted garlic vinaigrette

Wood Fire Lamb Chops

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

Roasted Black Pork Kontosouvli

Additional \$6 per person
Berkshire pork shoulder fire-roasted with herbs, served with pita and crisp 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



Sides

Additional \$3 per person

Roasted Vegetables

Roasted Lemon Potatoes

Kale Tabbouleh



Dessert

Choose 1 - To be shared at the table

(Additional dessert \$3 per person)

Rice Pudding

Greek Yogurt Semi-freddo

Additional \$3 per person

Chocolate Mosaiko

Pistachio Gelato

Additional \$6 per person

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FAMILY STYLE PSISTARIA

... for the carnivore

3 - Course Menu | \$60 per person | 12 person minimum

Mana Spreads

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



Fresh & Meze

All included

Crispy Zucchini Chips

Zucchini slices served with creamy tzatziki

Crunchy Potatoes

Crispy smashed potatoes topped with crumbled feta, fresh herbs, and a zing of lemon zest.

Pan Fried Saganaki

Pan-fried Gaviera cheese with a splash of lemon

Chickpeas Croquets

Parsley, mint, dill, scallion, cool herby yoghurt

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

Wood-Grilled Wagyu Gyro

Spiced Wagyu beef

Charred Meatballs

Wagyu beef combined with Mediterranean herbs and spices

Wood-Grilled Loukaniko

Smoky Greek pork sausage infused with orange zest and herbs, grilled over open flame and served with tangy mustard.

Wood Fire Lamb Chops

Tender Colorado lamb accompanied by a lemon oregano vinaigrette

Roasted Black Pork Kontosouvli

Berkshire pork shoulder fire-roasted with herbs



Dessert

To be shared at the table: Chocolate Mosaiko





Reservation Confirmation & Payment Terms

To confirm your reservation, a contract will be signed & a deposit equal to 50% of the total event fee or agreed minimum consumption fee where applicable, should be paid due upon receipt of the signed contract. The deposit will turn non-refundable 2 weeks prior to the event. Please note that email correspondence alone does not guarantee your reservation. The final payment is to be made on the day of the event, via cash or credit card.

Cancellation Policy

Cancellations: Any cancellation of an event with a signed contract will result in a minimum charge of \$100. Any event canceled within 2 weeks of the scheduled date will result in a charge of 50% of the agreed event minimum. Any event canceled within a week of being executed will result in a charge of the 100% of the agreed minimum.

- **Weather Related Cancellations:** In the event the State of Illinois issues a "travel not recommended" warning, an event can be postponed at no charge. This event must be rescheduled within 90 days (subject to availability) or is subject to a cancellation fee of 50% of the agreed event minimum.

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 20% 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 4% 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.

