

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 \$130 | Full \$220

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

Pulled Prime Beef Gyro

with tomato, onion, tzatziki and mini pitas

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 \$120 | Full \$220

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



(630) 592-2962 | 88 La Grange Road, La Grange, IL 60525 | managr.com



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

Chocolate Mosaiko

\$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):

Chocolate Mosaiko



Cancellation/No-Show Policy:

- Cancellation: To avoid charges, please cancel your order at least 48 hours before your scheduled pick-up/delivery time. Cancellations made within 24 hours of pick-up/delivery time will be subject to full payment.
- No-Show: If you fail to pick up your order, the full payment will be charged.
- Order Storage: Your food will be held until the end of our operating hours on the day of pick-up. After that time, the order will be forfeited.