

CATERING  
BY



mána





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## Spreads

Half pan 8 guests / Full pan 16 guests

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

Half \$55 | Full \$100

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## Meze

Half pan 8 guests / Full pan 16 guests

### Greek Meatballs

Oregano, garlic, parsley, mint,  
tzatziki

Half \$60 | Full \$110

### Chickpea Croquets

Dill, parsley, mint, green onion,  
aromatic yoghurt

Half \$45 | Full \$85

### 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 \$55 | Full \$95

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## Fresh

Half pan 8 guests / Full pan 16 guests

### Village Salad

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

Half \$50 | Full \$90

### Crispy Greens

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

Half \$30 | Full \$55

### Charred Beets

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

Half \$50 | Full \$95

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## Entrees

Half pan 8 guests / Full pan 16 guests

### Moussaka

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

Half \$55 | Full \$100

### Pastitsio

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

Half \$70 | Full \$130

### Oven-Roasted Briamé

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

Half \$50 | Full \$85

### Traditional Oven Roasted Chicken

Oregano, lemon mustard sauce, and EVOO

Half \$55 | Full \$100

### Traditional Oven Roasted Chicken Thighs

Rosemary, Oregano lemon garlic sauce, and  
EVOO

Half \$55 | Full \$100

### Pulled Prime Beef Gyro

with tomato, onion, tzatziki and mini pitas

Half \$120 | Full \$220

### Char Grilled Chicken Skewer

Oregano, lemon, and EVOO dressing

Half \$65 | Full \$110

### Char Grilled Salmon Filet

Lemon Caper Parsley Sauce

Half \$85 | Full \$155

### Roasted Black Pork Kontosouvli

Berkshire pork shoulder fire-  
roasted with herbs

Half \$55 | Full \$100

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### 12 Char Grilled Lamb Chops

Lemon olive oil  
\$135

### 24 Char Grilled Lamb Chops

Lemon olive oil  
\$250



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



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## Sides

Half pan 8 guests  
\$32

### 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



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## Desserts

Half pan 8 guests

### Chocolate Mosaiko

\$45

### Rice Pudding

\$38

### Walnut Cake - Karydopita

\$60

### Orange Cake - Portokalopita

\$60

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## 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



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**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.