



mána

EVENTS

Spring - Summer
2026



(630) 601 3113

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 fee applies)



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. 30 guests)

INDIVIDUALLY PLATED

3 - Course Menu | \$65 per person

Maximum number of guests may apply

Fresh & Meze

Host Choose 2: To be shared

Pan Fried Saganaki

lemon wedge, Maldon flake salt.

Village Salad

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

Wood-Grilled Loukaniko

Smoky Greek pork sausage infused with orange zest and herbs

Mana Spreads

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

Charred Beets

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

Chicken Avgolemono Soup

Chicken Soup with rice and egg lemon sauce

Crispy Calamari

Additional \$6 per person
served with spicy pepper aioli and lemon wedge

Crispy Zucchini Chips

Zucchini slices served with creamy tzatziki

Charred Meatballs

Grilled Prime beef meatballs with fresh herbs and spices, served with tzatziki

Char-Grilled Octopus

Additional \$10 per person
served with radish, red onion, cherry tomato, capers salad with dried oregano and ladolemono sauce

Main

Host Choose 3: your guests will have the option to select one

Char Grilled Chicken Skewer

marinated chicken skewer with bell pepper and onion

Oven-Roasted Chicken

marinated chicken with garlic, rosemary and thyme finished with ladolemono sauce

Wood-Grilled Alaskan Salmon

with gremolata and ladolemono sauce

Oven Baked Pastitsio

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

Oven Baked Moussaka

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

Wood Fire Branzino

Additional \$15 per person
capers, fresh parsley and ladolemono sauce

Char-Grilled Lamb Chops

Additional \$15 per person
Australian lamb, oregano and ladolemono sauce

Slow Roasted Leg of Lamb

Additional \$15 per person
marinated Australian lamb, seasoned to perfection

Gemista

Stuffed peppers with rice, onion, garlic, tomato and herbs

Sides

Host to choose 2 sides that will accompany main entree selections.

Additional sides may be added for \$5 per person and will be served family style

Roasted Vegetables Roasted Lemon Potatoes

Kale Tabouleh Spanakorizo Crunchy Potatoes

Oven-Roasted Briamé Rice Pilaf

Dessert

Host Choose 1

Vanilla Gelato OR Rice Pudding

Premium Desserts

+\$6 per person per additional dessert

Orange Cake - Portokalopita

phyllo pastry, yoghurt, and orange zest, delicately soaked in citrus syrup for crispness and fragrance.

Baklava

Delicate layers of flaky phyllo pastry filled with finely chopped nuts. Finished with a fragrant drizzle of sweet syrup.

Walnut Cake - Karydopita

walnut sponge cake infused with Mediterranean herbs, delicately soaked in citrus syrup.

Chocolate Mouse Cake

bittersweet chocolate mouse, chocolate genoise, chocolate mirror

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FAMILY STYLE DINNER

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

Fresh & Meze

Host Choose 2: to share

Pan Fried Saganaki

lemon wedge, Maldon flake salt.

Mana Spreads

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

Crispy Zucchini Chips

Zucchini slices served with creamy tzatziki

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 gold beets with almond ricotta, walnuts, and a drizzle of burnt honey lemon vinaigrette

Charred Meatballs

Grilled Prime beef meatballs with fresh herbs and spices, served with tzatziki

Wood-Grilled Loukaniko

Smoky Greek pork sausage infused with orange zest and herbs

Chicken Avgolemono Soup

Chicken Soup with rice and egg lemon sauce

Char-Grilled Octopus

Additional \$10 per person
served with radish, red onion, cherry tomato, capers salad with dried oregano and ladolemono sauce

Crispy Calamari

Additional \$6 per person
served with spicy pepper aioli and lemon wedge

Main

Host Choose 3 - Additional entree +\$10 per person

Oven Baked Pastitsio

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

Oven Baked Moussaka

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

Gemista

Stuffed peppers with rice, onion, garlic, tomato and herbs

Char Grilled Chicken Skewer

marinated chicken skewer with bell pepper and onion

Oven-Roasted Chicken

marinated chicken with garlic, rosemary and thyme finished with ladolemono sauce

Beef Giouvetsi

Tender, slow-braised beef simmered in a rich tomato sauce with orzo pasta, finished with creamy mizithra cheese, oregano, fresh parsley

Wood Fire Branzino

Additional \$15 per person
capers, fresh parsley and ladolemono sauce

Wood-Grilled Alaskan Salmon

with gremolata and ladolemono sauce

Char-Grilled Lamb Chops

Additional \$15 per person
Tender Colorado lamb accompanied by a lemon oregano vinaigrette and crunchy potatoes

Slow Roasted Leg of Lamb

Additional \$15 per person
marinated Australian lamb, seasoned to perfection

Sides

Host choose 2 shared side dishes

Additional sides may be added for \$5 per person and will be served family style

Roasted Vegetables Roasted Lemon Potatoes

Kale Tabouleh Spanakorizo Crunchy Potatoes

Oven-Roasted Briamé Rice Pilaf

Dessert

Host Choose 1: to share

Vanilla Gelato OR Greek Rice Pudding

Premium Desserts

+\$6 per person per additional dessert

Orange Cake - Portokalopita

phyllo pastry, yoghurt, and orange zest, delicately soaked in citrus syrup for crispness and fragrance.

Baklava

Delicate layers of flaky phyllo pastry filled with finely chopped nuts. Finished with a fragrant drizzle of sweet syrup.

Chocolate Mouse Cake

bittersweet chocolate mouse, chocolate genoise, chocolate mirror

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Food & Beverage Minimum

At Mana, curated food and beverage minimums are established based on the day, time, seasonal demand, and selected event space. Should the minimum not be fulfilled during your event, the remaining balance will be applied to the final invoice in order to meet the contracted minimum.

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.

Payment Fee

A 3.95% processing fee will be applied to all payments made by credit or debit card. Clients may opt to submit payment via ACH transfer or check to avoid this fee. Please note that all check payments must be received no later than 10 days prior to the scheduled event date.