



mána

CATERING

Celebrations, Showers & Gatherings

mána — ‘mother’ in Greek — brings the warmth of a Greek home kitchen to your table. From baby & bridal showers to birthdays and milestone celebrations, we cater gatherings of every size with the same care we bring to our dining room.

Philoxenia — the love of strangers. Every guest becomes family.



Spreads & Dips

PINT / 8–10 · QUART / 16–20 GUESTS

Trio of Spreads

Pt 60 · Qt 112

Choose any three — tzatziki avocado, spicy feta, tarama & hummus.

Spicy Feta

Pt 58 · Qt 105

Whipped feta, Greek yogurt, EVOO, pepperoncini, red pepper flake.

Tzatziki Avocado

Pt 55 · Qt 100

Yogurt, cucumber, dill, EVOO, a touch of avocado.

Tarama

Pt 58 · Qt 105

Cured cod-roe mousse whipped with lemon & olive oil.

Hummus

Pt 52 · Qt 96

Chickpea, tahini, lemon, garlic, EVOO.

Served with warm pita & fresh vegetable crudité.

Greens

HALF / 8 GUESTS · FULL / 16

Village Salad

Half 55 · Full 98

Tomato, cucumber, caper, onion, olive, dakos, feta, EVOO.

Charred Beets

Half 54 · Full 98

Beets, almond ricotta, walnut, honey-lemon vinaigrette.

Maroulosalata

Half 52 · Full 94

Romaine, kale, arugula, scallion, dill, mint, mizithra, lemon.

Soup

BY THE QUART

Chicken Avgolemono

Qt 34 · 2 Qt 64

Egg-lemon, chicken, rice.

To Share

HALF / 8 GUESTS · FULL / 16

Spanakopita

Half 54 · Full 104

Greek spinach pie.

Dolmades

Half 58 · Full 112

Wagyu, pork & veal, rice, dill, parsley, onion, avgolemono.

Crunchy Potatoes

Half 52 · Full 96

Fried potato, feta mousse, parsley, oregano, truffle oil.

Tiropita

Half 60 · Full 110

Greek cheese pie.

Charred Meatballs

Half 60 · Full 112

Wagyu beef, Mediterranean herbs & spice, tzatziki.

Grilled Loukaniko

Half 56 · Full 100

Pork sausage, orange zest, herbs, Greek honey mustard.

From the Sea

HALF / 8 GUESTS · FULL / 16

Char-Grilled Octopus

MP

Lemon, oregano, EVOO, bell pepper & fennel salad. Each.

Spicy Shrimp Saganaki

Half 98 · Full 185

Shrimp, tomato, garlic, oregano, chili, feta.

Entrées

HALF / 8 GUESTS · FULL / 16

Pastitsio	Half 72 · Full 135
<i>Layered pasta, wagyu beef ragout, béchamel.</i>	
Beef Giouvetsi	Half 74 · Full 142
<i>Braised beef, tomato, orzo, mizithra, parsley.</i>	
Moussaka	Half 64 · Full 120
<i>Eggplant, potato, zucchini, mushroom, béchamel.</i>	
Roasted Greek Chicken	Half 62 · Full 116
<i>Traditionally marinated chicken.</i>	
Roasted Leg of Lamb	Half 96 · Full 182
<i>Traditionally seasoned slow roasted leg of lamb.</i>	
Roasted Black Pork Kontosouvli	Half 62 · Full 116
<i>Berkshire pork, pita, tzatziki.</i>	
Pulled Brisket Gyro	Half 84 · Full 158
<i>Braised prime brisket, Greek pico, tzatziki, pita.</i>	
Seafood Pasta	Half 96 · Full 182
<i>Beet-root pesto, shrimp, calamari, crab, olive, feta.</i>	

Sides

HALF PAN / 8 GUESTS

Roasted Lemon Potatoes	40
<i>Lemon, EVOO, oregano, garlic.</i>	
Greek Rice	38
<i>Onion, garlic, EVOO, dill, parsley, ladolemono.</i>	
Baked Gigantes	48
<i>Giant beans, tomato, EVOO, feta.</i>	
Roasted Veggies	40
<i>Seasonal vegetables, ladolemono.</i>	

Center of the Table

PRICED BY THE PLATTER

Char-Grilled Lamb Chops	12 / 150 · 24 / 285
<i>Australian lamb, oregano, ladolemono. By the dozen.</i>	
Grilled Alaskan Salmon	MP
<i>Salmon, seasonal vegetables, caper-dill remoulade. Each.</i>	
Grilled Lavraki	MP
<i>Mediterranean Sea Bass Filet. Each.</i>	
Chicken Souvlaki Skewers	12 / 48
<i>Traditionally marinated chicken (6oz each).</i>	
Greek Butcher's Board	325
<i>Pork shoulder, lamb chops, loukaniko, chicken souvlaki, wagyu meatballs, pita, house sauces. Serves 8–10.</i>	

Sweet

BY THE PIECE

Baklava	60 pcs / 120
<i>Layered filo, walnut, honey syrup.</i>	
Portokalopita	12 / 80 · 24 / 160
<i>Greek orange pie, citrus syrup.</i>	
Karydopita	12 / 80 · 24 / 160
<i>Greek walnut cake, spiced syrup.</i>	
Chocolate Mousse Cake	12 / 80 · 24 / 160
<i>Rich chocolate mousse, dark ganache.</i>	

Celebration Packages

PER GUEST · 12 GUEST MINIMUM

Built for showers, birthdays & parties — a curated spread, priced per guest so planning is effortless. Choose the level that fits your celebration.

THE GATHERING	THE CELEBRATION	THE FEAST
\$28 / guest	\$42 / guest	\$58 / guest
Two spreads with pita One salad Two shared meze One entrée One side Sweets tray	Three spreads with pita Two salads Three shared meze Two entrées Two sides Sweets tray	Three spreads with pita Two salads A grazing board Lamb chops centerpiece Three entrées Two sides & sweets tray

Add a signature cocktail bar, wine service, or full staffing to any package — ask our events team. The customer is responsible to supply all alcoholic beverages; mána supplies all non-alcoholic drinks and mixers.

Pickup & Delivery

*Trays arrive hot and ready to serve. Please order at least 48 hours ahead.
Delivery across the western suburbs — quoted by distance.*

Good to Know

Half pan serves 8 · Full pan serves 16 · Packages & mána Box minimum 12 guests | Please order at least 48 hours ahead; cancellations within 24 hours are charged in full | Sales tax and a 3% service fee apply to all orders; delivery quoted by distance | For bar & beverage service, the customer supplies all alcoholic beverages; mána supplies non-alcoholic drinks & mixers | We accommodate allergen requests where possible but cannot guarantee an allergen-free kitchen | Keep hot foods above 140°F and cold below 40°F; refrigerate promptly and enjoy within 24 hours.