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.



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

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.

Marulosalata — 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
Layered pasta, wagyu beef ragout, béchamel.

Beef Giouvetsi — Half 74 · Full 142
Braised beef, tomato, orzo, mizithra, parsley.

Moussaka — Half 64 · Full 120
Eggplant, potato, zucchini, mushroom, béchamel.

Roasted Greek Chicken — Half 62 · Full 116
Traditionally marinated chicken.

Roasted Leg of Lamb — Half 96 · Full 182
Traditionally seasoned slow roasted leg of lamb.

Roasted Black Pork Kontosouvli — Half 62 · Full 116
Berkshire pork, pita, tzatziki.

Pulled Brisket Gyro — Half 84 · Full 158
Braised prime brisket, Greek pico, tzatziki, pita.

Seafood Pasta — Half 96 · Full 182
Beet-root pesto, shrimp, calamari, crab, olive, feta.

Sides

HALF PAN / 8 GUESTS

Roasted Lemon Potatoes — 40
Lemon, EVOO, oregano, garlic.

Greek Rice — 38
Onion, garlic, EVOO, dill, parsley, ladolemono.

Baked Gigantes — 48
Giant beans, tomato, EVOO, feta.

Roasted Veggies — 40
Seasonal vegetables, ladolemono.

Center of the Table

PRICED BY THE PLATTER

Char-Grilled Lamb Chops — 12 / 150 · 24 / 285
Australian lamb, oregano, ladolemono. By the dozen.

Grilled Alaskan Salmon — MP
Salmon, seasonal vegetables, caper-dill remoulade. Each.

Grilled Lavraki — MP
Mediterranean Sea Bass Filet. Each.

Chicken Souvlaki Skewers — 12 / 48
Traditionally marinated chicken (6oz each).

Greek Butcher's Board — 325
Pork shoulder, lamb chops, loukaniko, chicken souvlaki, wagyu meatballs, pita, house sauces. Serves 8–10.

Sweet

BY THE PIECE

Baklava — 60 pcs / 120
Layered filo, walnut, honey syrup.

Portokalopita — 12 / 80 · 24 / 160
Greek orange pie, citrus syrup.

Karydopita — 12 / 80 · 24 / 160
Greek walnut cake, spiced syrup.

Chocolate Mousse Cake — 12 / 80 · 24 / 160
Rich chocolate mousse, dark ganache.