



FOURNOS Theophilos

Fournos Theophilos is an all-day culinary destination born out of a desire to share the joy of freshly prepared, simple, delicious Greek food inspired by authentic culinary traditions and perfected by exceptional Greek chefs.

Sourcing high quality ingredients largely supplied directly from Greece, our menu features bakery products, unique delicacies and seasonal signature dishes for every moment of the day.

Let us cater your office meetings or celebrations with an outstanding selection of authentic Greek dishes,



Lunch Catering Menu

Availability varies per day since all products are prepared fresh on a daily basis.

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness,

especially if you have certain medical conditions.

Lunch platters

Authentic Greek dishes to cater your needs for a perfect lunch!

Serve 10-14 guests

Roasted lemon chicken with mountain herbs, thyme & oregano

Taygetus mountain, Southern Greece

\$70

Roasted lamb with chickpeas & mint Greek yogurt sauce

Salona, Central Greece

\$90

Tomato braised beef with throubi herb and Greek honey

Karditsa, Thessaly, Greece

\$80

Cod fish with leeks, sweet potatoes & tarragon

Kalymnos, Aegean Sea

\$85

Slow Cooked Hand cut Lamb Yeeno

\$90

Hand Cut Chicken Yeeno

\$70



Greek Food Culture

Vegetarian lunch platters

*Greek ladena dishes made with earthy vegetables and legumes
to cater your needs for a vegetarian lunch!*

Serve 10-14 guests

Fasolakia

Homemade String Beans cooked on a roasted fresh tomato sauce with Greek herbs

\$60

Aginanes A La Polita

*Artichokes, green peas, baby potatoes and fresh dill cooked in a wine-vegetable
broth*

& Greek Extra virgin olive oil

\$60

Gigades

*Giant Organic Lima Beans From Kastoria Greece baked with lime wine broth
& tomatoes sauce*

\$60

Tounlou

*Roasted Vegetables, Zucchini, Eggplant, Green & Red Peppers, Mushrooms, Baby
Potatoes, Roasted Tomato Sauce, Greek Extra virgin olive oil*

\$50



Greek Food Culture

Salads

Our chefs signature salads are made fresh daily!

Serve 10-14 guests

Tomato salad with roasted peppers, purslane, mint, scallions, crouton from koulouni thessalonikis and cream of feta

\$50

Potato salad with herbs, sweet roasted potatoes, pickle onions, string beans, scallions, parsley, honey Dijon vinaigrette and crispy pancetta

\$50

Dandelion greens with pickle zucchini, lemon, mint, cream of feta and crispy potato straw

\$50

Green spinach salad with baby spinach, watercress, arugula, dry figs and apricots sauce, candied walnuts and manouni cheese

\$50

Kale Avocado Chicken Salad with baby kale, avocado, pickled dry onions, roasted almonds, cherry tomatoes, crumbled feta cheese, roasted chicken, lemon vinaigrette

\$65

Baby Spinach Beet Salad with baby spinach, red beets, green apple, leeks, walnuts, estragon and yogurt sauce

\$60

Bean Salad with black eyed beans, white beans, smoked salmon, cucumber, cherry tomatoes, dried onions, bulgur, mint, dill, lemon vinaigrette

\$65

Greek Salad with tomatoes onions, green peppers, cucumbers, extra virgin olive oil, Greek feta

\$65

Power Salad with tuna, cous cous, pickle ginger, radish and string beans

\$65

Side dishes & spreads

A selection of Greek side dishes and spreads to complement your main dish.

Serve 10-14 guests

Fakonizo (Lentile & Rice), Axios Delta, Northern Greece

\$10

Knithanaki (Onzo), Sennes, Northern Greece

\$10

Oven Baked pasta with Greek cheeses, Larissa, Northern Greece

\$60

Potato Chips, Naxos island

\$10

Fava (yellow split pea) spread, Santorini, Aegean Sea

\$10

Kopanisti cheese spread, Mykonos, Aegean Sea

\$10

Tzatziki

\$20

Dijon Mustard Souse

\$20

Plain Greek Yogurt

\$20

Feta Cheese

+\$35

Pita Bread / Bread

\$10.00