

Athenian Dining Hall

April 7, 2025

Your Café Team

Your General Manager: James Cruz
 Your Executive Chef: Miguel Aguilar
 For Catering, Please Call:



Café Hours

Breakfast: 7:30-8:05
 Lunch: 11:30-1:00

Monday April 7, 2025

Breakfast Bistro	Bacon, Egg and Crispy Hash Browns
Kitchen Table	Three Cheese Mac ands Cheese with Bengard Farms Broccoli
Kitchen Table	Three Cheese Mac ands Cheese with Bengard Farms Broccoli
Tossed	Organic Mixed Green Salad, Quinoa, Lentils and Roasted Butternut Squash with Balsamic Dressing
Tossed	Organic Mixed Green Salad, Quinoa, Lentils and Roasted Butternut Squash with Balsamic Dressing
Kitchen Table	Creamy Polenta with Tomato Basil Sauce, and Sauteed Organic Spinach
Kitchen Table	Hearty Beef Stew with Carrots, Celery and Onions over Creamy Mashed Potatoes



Dinner

Tuesday April 8, 2025

Breakfast Bistro	Brioche Breakfast Sandwich with Bacon, Egg Cheese and Tater Tots
Global Adventure	Teriyaki Tofu Rice Bowl with Chinese Broccoli
Global Adventure	Halal Chicken Teriyaki Rice Bowl with Chinese Broccoli
Tossed	Southwest Grilled Vegetarian Salad, Roasted Corn Black Beans, Onions, Peppers and Lime Chile Vin.
Tossed	Southwest Grilled Free Range Chicken Salad with Corn Black Beans and Lime Chile Dressing
Platios Latinos	Taco Tuesday
Platios Latinos	Taco Tuesday



Dinner

Wednesday April 9, 2025

Breakfast Bistro	Blueberry Pancakes, Sausage and Country Potatoes
Stone Hearth Oven	Cheese or Pepperoni Pizza
Stone Hearth Oven	Cheese or Pepperoni Pizza
Tossed	Caesar Salad
Tossed	Free Range Grilled Chicken Caesar Salad
Kitchen Table	Butternut Squash Ravioli with Sage Brown Butter Sauce
Kitchen Table	BBQ Pork Ribs, Ranchero Beans, and Grilled Asparagus



Dinner

Thursday April 10, 2025

Breakfast Bistro	Huevos Rancheros with Cage Free Fried Egg
Platios Latinos	Vegetable Fajitas, Cilantro Rice, Black Beans, Fire Roasted Salsa, and Flour Tortillas
Platios Latinos	Beef Fajitas, Cilantro Rice, Black Beans, Fire Roasted Salsa, and Flour Tortillas
Tossed	Mediterranean Slow Beans Salad with Free Range Grilled Chicken
Tossed	Vegetarian Mediterranean Slow Beans Salad
Global Adventure	Eggplant Parmesan, Buttered Egg Noodles, and Sauteed Green Beans
Global Adventure	Chicken Cacciatore , Buttered Egg Noodles, and Sauteed Green Beans



Dinner

Friday April 11, 2025

Breakfast Bistro	Biscuits and Gravy
Kitchen Table	Penne Pesto (nut free) Alfredo with Roasted Bengard Farms Broccoli
Kitchen Table	Penne Pesto (nut free) Grilled Chicken Alfredo with Roasted Bengard Farms Broccoli
Tossed	Fennel and Organic Arugula Salad with Meyer Lemon Vinaigrette
Tossed	Free Range Grilled Chicken, Fennel and Organic Arugula Salad with Meyer Lemon Vinaigrette
Global Adventure	Nhi's Famous Ramen Bar
Global Adventure	Nhi's Famous Ramen Bar



Dinner

Saturday April 12, 2025

Market Grill	Eggs, Sausage, Potatoes, Fruit and Yogurt
Market Grill	Vegetable or Chicken Potstickers with Vegetable Fried Rice
Global Adventure	Shrimp Scampi, Rice Pilaf and Lemon Broccolini



Sunday April 13, 2025

Breakfast Bistro	Waffle Bar, Eggs, Bacon, Fruit and Yogurt
Platios Latinos	Cheese or Chicken Quesadilla, Spanish Rice, Pinto Beans, and Pico de Gallo
Kitchen Table	Athenian Rosemary Roast Beef, Cream Mashed Potatoes, and Roasted Asparagus

