

# Athenian Dining Hall

December 2, 2024

## 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 December 2, 2024

Dinner	<b>Breakfast Bistro</b>	Sausage and Bacon Breakfast Burritos
	<b>Kitchen Table</b>	Grilled Cheese on Sourdough with Roasted Tomato Soup
	<b>Kitchen Table</b>	Grilled Cheese on Sourdough with Roasted Tomato Soup
	<b>Tossed</b>	Organic Mixed Green Salad, Quinoa, Lentils and Roasted Butternut Squash with Balsamic Dressing
	<b>Tossed</b>	Organic Mixed Green Salad, Quinoa, Lentils and Roasted Butternut Squash with Balsamic Dressing
	<b>Kitchen Table</b>	Organic Quinoa, Sweet Potato Stuffed Tomatoes
<b>Kitchen Table</b>	Grilled Flank Steak, Chimichuri, Creamy Garlic Mashed Potatoes and Green Beans	



### Tuesday December 3, 2024

Dinner	<b>Breakfast Bistro</b>	Texas Toast French Toast, Bacon, and Cage Free Scrambled Eggs
	<b>Kitchen Table</b>	Veggie Chicken Tenders and Waffles with Carrot and Celery Sticks with House Made Ranch Dressing
	<b>Kitchen Table</b>	Chicken and Waffles with Carrot and Celery Sticks with House Made Ranch Dressing
	<b>Tossed</b>	Southwest Grilled Vegetarian Salad, Roasted Corn Black Beans, Onions, Peppers and Lime Chile Vin.
	<b>Tossed</b>	Southwest Grilled Free Range Chicken Salad with Corn Black Beans and Lime Chile Dressing
	<b>Platios Latinos</b>	Taco Tuesday
<b>Platios Latinos</b>	Taco Tuesday	



### Wednesday December 4, 2024

Dinner	<b>Breakfast Bistro</b>	Cage Free Egg, Spam Fried Rice, and Chicken Apple Sausage
	<b>Stone Hearth Oven</b>	Cheese or Sausage and Pepperoni Pizza
	<b>Stone Hearth Oven</b>	Cheese or Sausage and Pepperoni Pizza
	<b>Tossed</b>	Caesar Salad
	<b>Tossed</b>	Free Range Grilled Chicken Caesar Salad
	<b>Kitchen Table</b>	Spicy General Tso Tofu with Sticky Rice
<b>Global Adventure</b>	Beef Bulgogi, Sticky Rice, Kimchi, and Pickled Daikon	



### Thursday December 5, 2024

Dinner	<b>Breakfast Bistro</b>	Pumpkin Spiced Pancakes, Cage Free Eggs, and Sausage
	<b>Global Adventure</b>	Spaghetti with 30 Hour Marinara, Gilroy Garlic Bread, Roasted Winter Squash
	<b>Global Adventure</b>	Spaghetti Bolognese, Gilroy Garlic Bread, Roasted Winter Squash
	<b>Tossed</b>	Mediterranean Slow Beans Salad with Free Range Grilled Chicken
	<b>Tossed</b>	Vegetarian Mediterranean Slow Beans Salad
	<b>Kitchen Table</b>	Grilled Portobella Mushroom, Quinoa, Organic Spinach and Roasted Peppers
<b>Kitchen Table</b>	Baked Cod, Lemon Caper Sauce, Rice Pilaf, and Roasted Vegetables	



### Friday December 6, 2024

Dinner	<b>Breakfast Bistro</b>	Biscuits and Gravy
	<b>Global Adventure</b>	Chik Pea and Organic Spinach Curry, Basmati Rice, and Roasted Cauliflower
	<b>Global Adventure</b>	Halal Chicken Tikka Masala, Basmati Rice, Roasted Cauliflower
	<b>Tossed</b>	Fennel and Organic Arugula Salad with Meyer Lemon Vinaigrette
	<b>Tossed</b>	Free Range Grilled Chicken, Fennel and Organic Arugula Salad with Meyer Lemon Vinaigrette
	<b>Global Adventure</b>	Nhi's Famous Vegetarian Pho Bowl
<b>Global Adventure</b>	Nhi's Famous Beef Pho Bowl	



### Saturday December 7, 2024

<b>Market Grill</b>	Eggs, Sausage, Potatoes, Fruit and Yogurt
<b>Market Grill</b>	Classic Cubano Sandwich with Curly Fries
<b>American BBQ</b>	Brown Sugar Glazed BBQ Ribs, House Made Corn Bread, Cole Slaw and Mac and Cheese



### Sunday December 8, 2024

<b>Breakfast Bistro</b>	Waffle Bar, Eggs, Bacon, Fruit and Yogurt
<b>Global Adventure</b>	House Roasted Turkey Pesto Panini Sandwich, and Jojo Potatoes
<b>Kitchen Table</b>	Halal Chicken Teriyaki Rice Bowl with Bengard Farms Broccoli

