

# Athenian Dining Hall

October 21, 2024

**Your Café Team**

Your General Manager: James Cruz  
 Your Executive Chef: Miguel Aguilar  
 For Catering, Please Call: 707-334-9888



**Café Hours**

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



**Monday October 21, 2024**

Dinner

Breakfast Bistro	Cage Free Scrambled Eggs, Bacon, and Country Potatoes
Kitchen Table	Build Your Own Baked Potato Bar, Cheese, Sour Cream, Butter, Chives, Mushroom's, and Broccoli
Kitchen Table	Build Your Own Baked Potato Bar, Cheese, Sour Cream, Butter, Chives, Mushroom's, and Broccoli
Tossed	Roasted Butternut Squash, Organic Spinach and Farro Salad
Tossed	Roasted Butternut Squash, Organic Spinach and Farro Salad
Global Adventure	Cream my Vegan Polenta with Sauteed Wild Mushrooms and Tomato Chutney
Global Adventure	Green Goddess Grilled Free Range Chicken, Roasted Garlic Mashed Potatoes and Orange Glazed Carrots



**Tuesday October 22, 2024**

Dinner

Breakfast Bistro	Blueberry Pancakes, Cage Free Eggs, and Crispy Bacon
Kitchen Table	Penne Pasta with Lemon, Garlic and Sundried Tomato's and Sauteed Green Beans
Kitchen Table	Penne Pasta with Grilled Free Range Chicken Lemon, Garlic and Sundried Tomato's and Sauteed Green Beans
Tossed	Southwest Roasted Vegetable Salad with Chipotle Ranch
Tossed	Southwest Grilled Free Range Chicken Salad with Chipotle Ranch
Global Adventure	Lemon Grass Tofu Stir-Fry, Baby Bok Choy, Pad Thai and Jasmine Rice
Global Adventure	Lemon Grass Pork Chops, with Vegetarian Pad Thai and Jasmine Rice



**Wednesday October 23, 2024**

Dinner

Breakfast Bistro	Sausage, Egg, and Cheese Croissant Sandwich and Home Fried Potatoes
Global Adventure	Hoisin Stir Fried Beef, Jasmine Rice, Sesame Soy Broccoli
Global Adventure	Hoisin Stir Fried Tofu, Jasmine Rice, Sesame Soy Broccoli
Tossed	Fennel and Organic Arugula Salad with Meyer Lemon Vinaigrette
Tossed	Free Range Roasted Chicken, Fennel and Organic Arugula Salad with Meyer Lemon Vinaigrette
Kitchen Table	Organic Spinach and Shiitake Mushroom with Lemon Cream and Rice Pilaf
Kitchen Table	Shrimp, Organic Spinach Scampi with Lemon Cream and Rice Pilaf



**Thursday October 24, 2024**

Dinner

Breakfast Bistro	Huevos Rancheros Queso Fresco, and Cage Free Egg
Kitchen Table	House Made Falafel, Tzatziki Sauce, Tomato, Cucumber and Onion Salad
Kitchen Table	Free Range Chicken Gyros, Cous-Cous, Tzatziki Sauce, Tomato, Cucumber, and Onion Salad
Tossed	Greek Salad
Tossed	Greek Salad
Kitchen Table	Quinoa and Barley Stuffed Peppers with Sauteed Organic Spinach
Kitchen Table	Balsamic Grilled Tri-Tip, Roasted Rosemary Garlic Potatoes, and Sauteed Organic Spinach



**Friday October 25, 2024**

Dinner

Breakfast Bistro	Banana Fosters Waffle, Bacon and Cage Free Scrambled Eggs
Kitchen Table	Mac and Cheese with Bengard Farms Broccoli
Kitchen Table	Bacon Mac and Cheese with Bengard Farms Broccoli
Tossed	Free Range Grilled Chicken Buddha Bowl
Tossed	Vegetarian Quinoa and Farro Buddha Bowl
Kitchen Table	House Made Black Bean Burger with Curly Fries
Market Grill	Build Your Own Burger Bar with Curly Fries



**Saturday October 26, 2024**

Breakfast Bistro	Eggs, Bacon, Waffle Bar and Omelets Made to Order
Market Grill	House Roasted Beef, with Roasted Green Peppers, Provolone Cheese and Garlic Tots
Global Adventure	Free Range Chicken Katsu, Jasmine Rice, Pickled Daikon and Steamed Baby Bok Choy



**Sunday October 27, 2024**

Breakfast Bistro	Eggs, Sausage, Waffle Bar and Omelets Made to Order
Global Adventure	Free Range Chicken Chow Mein with Baby Bok Choy, Carrots, Cabbage and Peppers
Kitchen Table	Lemon Pepper, Buffalo, or Sweet Chili Wings, Jojo Potatoes and Celery and Carrot Sticks

