

Athenian Dining Hall

February 24, 2025

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 February 24, 2025

Dinner	Breakfast Bistro	Cage Free Scrambled Eggs, Bacon, and Country Potatoes
	Kitchen Table	Three Cheese Mac and Cheese with Bengard Farms Broccoli
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	Tossed	Roasted Butternut Squash, Organic Spinach and Farro Salad
	Tossed	Roasted Butternut Squash, Organic Spinach and Farro Salad
Global Adventure	Kimchi Fried Rice with Vegetable and Tofu Stir-Fry	
Global Adventure	Chicken Katsu with Jasmine Rice and Sauteed Vegetables	



Tuesday February 25, 2025

Dinner	Breakfast Bistro	Eggs Benedict with Country Potatoes
	Kitchen Table	Potato Soyrito Tacos, with Rice, and Pinto Beans
	Kitchen Table	Beef Chili Colorado with Rice, Pinto Beans, and Flour Tortillas
	Tossed	Southwest Roasted Vegetable Salad with Chipotle Ranch
	Tossed	Southwest Grilled Free Range Chicken Salad with Chipotle Ranch
Global Adventure	Grilled Balsamic Glazed Portobello Mushrooms with Rice Pilaf	
Global Adventure	Miso Soy Glazed Salmon, Wasabi Mashed Potatoes, and Chinese Broccoli	



Wednesday February 26, 2025

Dinner	Breakfast Bistro	Sausage, Egg, and Cheese Croissant Sandwich and Home Fried Potatoes
	Global Adventure	Tofu and Vegetable Stir-Fry and Jasmine Rice Bowl
	Global Adventure	Kung Pao Halal Chicken, Jasmine Rice, and Sautéed Zucchini
	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 Mushroom Frittata	
Kitchen Table	Grilled Marinated Flank Steak with Roasted Rosemary Potatoes and Winter Squash	



Thursday February 27, 2025

Dinner	Breakfast Bistro	Breakfast Chorizo Burritos with Roasted Tomato Salsa
	Market Grill	Black Bean Sliders, Jojo Potatoes, Carrot and Celery Sticks
	Market Grill	Grass Fed Beef Sliders, Jojo Potatoes, Carrot and Celery Sticks
	Tossed	Greek Salad
	Tossed	Greek Salad
Kitchen Table	Quinoa and Barley Stuffed Peppers with Sauteed Organic Spinach	
Global Adventure	Asian Sticky Ribs, Jasmine Rice and Chinese Long Beans	



Friday February 28, 2025

Dinner	Breakfast Bistro	French Toast with Berry Compote and Fresh Whipped Cream
	Kitchen Table	House Made Falafel, Tzatziki Sauce, Tomato, Cucumber and Onion Salad
	Kitchen Table	Halal Chicken Gyros, Cous-Cous, Tzatziki Sauce, Tomato, Cucumber, and Onion Salad
	Tossed	Free Range Grilled Chicken Buddha Bowl
	Tossed	Vegetarian Quinoa and Farro Buddha Bowl
Global Adventure	Nhi's Famous Build Your Own Pho Bowl	
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Saturday March 1, 2025

Dinner	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 Cacciatore, Egg Noodles, and Roasted Baby Carrots



Sunday March 2, 2025

Dinner	Breakfast Bistro	Eggs, Sausage, Waffle Bar and Omelets Made to Order
	Global Adventure	Pork Belly Bao, Micro Greens, Pickled Red Onion and Sriracha Mayo
	Kitchen Table	Lemon Pepper, Buffalo, or Sweet Chili Wings, Jojo Potatoes and Celery and Carrot Sticks

