

Athenian Dining Hall

June 2, 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 June 2, 2025

Dinner

Breakfast Bistro	Cage Free Scrambled Eggs, Bacon, and Country Potatoes
Kitchen Table	Baked Penne Pasta al Forno, Gilroy Garlic Bread, Bengard Farms Broccoli
Kitchen Table	Baked Penne Pasta al Forno, Gilroy Garlic Bread, Bengard Farms Broccoli
Tossed	Organic Arugula, Driscoll Strawberry, Feta Cheese and Lemon Vinaigrette
Tossed	Organic Arugula, Driscoll Strawberry, Feta Cheese and Lemon Vinaigrette
Global Adventure	Spicy Eggplant and Tofu Stir-Fry Rice Bowl
Global Adventure	Hoisin Beef Stir-Fry, Jasmine Rice, and Baby Bok Choy

MEATLESS
Monday

Tuesday June 3, 2025

Dinner

Breakfast Bistro	Eggs Benedict with Country Potatoes
American BBQ Series	Stuffed Pepper with Organic Brown Rice, and Tomato Chutney
American BBQ Series	BBQ Chicken, Rosemary Jojo Potatoes, and Summer Vegetables
Tossed	Southwest Roasted Vegetable Salad with Chipotle Ranch
Tossed	Southwest Grilled Free Range Chicken Salad with Chipotle Ranch
Platios Latinos	Cheese and Green Chile Enchiladas, Spanish Rice, Ranchero Beans and Churros
Platios Latinos	Beef Barbacoa Enchiladas, Spanish Rice, Ranchero Beans and Churros



Wednesday June 4, 2025

Dinner

Breakfast Bistro	Chocolate Chip Pancakes, Applewood Smoked Bacon, Eggs, Home Fried Potatoes
Stone Hearth Oven	Cheese, Pepperoni or Peso and Vegetable Pizza, Caesar Salad
Stone Hearth Oven	Cheese, Pepperoni or Peso and Vegetable Pizza, Caesar Salad
Tossed	Caesar Salad
Tossed	Free Range Grilled Caesar Salad
Kitchen Table	Grilled Balsamic Glazed Portobello Mushrooms, Mashed Potatoes, Roasted Asparagus
Kitchen Table	Grilled Marinated Flank Steak, Creamy Mashed Potatoes, Mushroom Gravy, Roasted Asparagus



Thursday June 5, 2025

Dinner



Friday June 6, 2025

Dinner



Saturday June 7, 2025

