

Athenian Dining Hall

November 18, 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 November 18, 2024

Breakfast Bistro	Cage Free Scrambled Eggs, Bacon, and Country Potatoes
Kitchen Table	Three Cheese Mac and Cheese with Bengard Farms Broccoli
Kitchen Table	Three Cheese Mac and Cheese with Bengard Farms Broccoli
Tossed	Roasted Butternut Squash, Organic Spinach and Farro Salad
Tossed	Roasted Butternut Squash, Organic Spinach and Farro Salad
Kitchen Table	Residential Dinner
Kitchen Table	Thanksgiving Feast!



Dinner

Tuesday November 19, 2024

Breakfast Bistro	Blueberry Pancakes, Cage Free Eggs, and Crispy Bacon
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	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



Dinner

Wednesday November 20, 2024

Breakfast Bistro	Sausage, Egg, and Cheese Croissant Sandwich and Home Fried Potatoes
Global Adventure	Hoisin Stir Fried Halal Chicken, 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 Egg Noodles
Kitchen Table	Shrimp, Organic Spinach Scampi with Lemon Cream and Egg Noodles



Dinner

Thursday November 21, 2024

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



Dinner

Friday November 22, 2024

Breakfast Bistro	Eggs Benedict with Country Potatoes
Kitchen Table	Thanksgiving Feast, Roasted Turkey, Mashed Potatoes, Gravy, Green Beans and Stuffing
Kitchen Table	Thanksgiving Feast, Roasted Turkey, Mashed Potatoes, Gravy, Green Beans and Stuffing
Tossed	Free Range Grilled Chicken Buddha Bowl
Tossed	Vegetarian Quinoa and Farro Buddha Bowl
Kitchen Table	Closed for Thanksgiving
Market Grill	Closed for Thanksgiving



Dinner

Saturday November 23, 2024

Breakfast Bistro	
Market Grill	
Global Adventure	



Sunday November 24, 2024

Breakfast Bistro	
Global Adventure	
Kitchen Table	

