

Athenian Dining Hall

November 11, 2024

Your Café Team

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



Café Hours

Breakfast: 7:15-8:05
 Lunch: 11:30-1:00



Monday November 11, 2024

Breakfast Bistro	Churro Waffles, Crispy Bacon and Cage Free Eggs
Kitchen Table	Rigatoni Alla Norma with Gilroy Garlic Rolls
Kitchen Table	Rigatoni Alla Norma with Gilroy Garlic Rolls
Tossed	Caprese Salad with Balsamic Reduction and Extra Virgin Olive oil
Tossed	Caprese Salad with Balsamic Reduction and Extra Virgin Olive oil
Global Adventure	Vietnamese Grilled Portobella Mushroom Rice Bowl with, Jalapenos, Cilantro, Pickled Carrot and Radish
Global Adventure	Vietnamese Grilled Pork Rice Bowl with, Jalapenos, Cilantro, Pickled Carrot and Radish



Dinner

Tuesday November 12, 2024

Breakfast Bistro	Breakfast Pita Sausage and Egg Sandwich with Hashbrowns
Global Adventure	Plant Based Chicken Adobo with Gilroy Garlic Rice and Chinese Green Beans
Global Adventure	Halal Chicken Adobo with Gilroy Garlic Rice and Chinese Green Beans
Tossed	Furakake Japanese Soba Noodle Salad
Tossed	Furakake Chicken and Japanese Soba Noodle Salad
Platios Latinos	Taco Tuesday
Platios Latinos	Taco Tuesday



Dinner

Wednesday November 13, 2024

Breakfast Bistro	Banana Chocolate Chip Pancakes, Chicken Apple Sausage and Cage Free Egg
Stone Hearth Oven	Cheese or Pepperoni Pizza with Caesar Salad
Stone Hearth Oven	Cheese or Pepperoni Pizza with Caesar Salad
Tossed	Caesar Salad with House Made Croutons and Caesar Dressing
Tossed	Grilled Free Range Chicken Caesar Salad with House Made Croutons and Caesar Dressing
Global Adventure	Teriyaki Tofu Rice Bowl with Roasted Baby Carrots
Global Adventure	Teriyaki Chicken Rice Bowl with Roasted Baby Carrots



Dinner

Thursday November 14, 2024

Breakfast Bistro	Breakfast Chorizo Burrito with Salsa
Kitchen Table	Wild Mushroom Tetrazzini with Roasted Squash
Kitchen Table	Free Range Chicken Tetrazzini with Roasted Squash
Tossed	Organic Mixed Green Salad with Sun Dried Tomatoes and Balsamic Vinaigrette
Tossed	Grilled Free Range Chicken, Organic Mixed Green Salad with Sun Dried Tomatoes and Balsamic Vinaigrette
Global Adventure	Hoisin BBQ Tofu, Garlic Noodles, and Soy Glazed Green Beans
Global Adventure	Hoisin BBQ Pork Ribs, Garlic Noodles, and Soy Glazed Green Beans



Dinner

Friday November 15, 2024

Breakfast Bistro	Hawaiian Style Breakfast with Bacon, Spam, Scrambled Eggs and Rice
Platios Latinos	Roasted Vegetable Quesadillas, Black Beans, Spanish Rice, and Flour Tortillas
Platios Latinos	Miguel's Famous Carnitas, Black Beans, Spanish Rice and Flour Tortillas
Tossed	Free Range Grilled Chicken Buddha Bowl
Tossed	Vegetarian Quinoa and Farro Buddha Bowl
Kitchen Table	Build Your Own Baked Potatoes Bar
Kitchen Table	Grilled Balsamic Glazed Flank, Roasted Carrots and Baked Potatoes



Dinner

Saturday November 16, 2024

Breakfast Bistro	Eggs, Bacon, Waffle Bar and Omelets Made to Order
Market Grill	Pork Belly Bao with Cilantro and Pickled Vegetables
Global Adventure	Hearty Beef Stew with Creamy Mashed Potatoes



Sunday November 17, 2024

Breakfast Bistro	Eggs, Sausage, Waffle Bar and Omelets Made to Order
Global Adventure	Free Range Chicken Caprese Panini Sandwich and Roasted Garlic Potatoes
Kitchen Table	Jalapeno Garlic Tilapia with Angel Hair Pasta

