

Athenian Dining Hall

September 15, 2025

Your Café Team

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



Café Hours

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

Monday September 15, 2025

Dinner	Breakfast Bistro	Churro Waffles, Cage Free Scrambled Eggs
	Market Grill	Sourdough Grilled Cheese Sandwich, Athenian Rosemary Jojo Potatoes, Roasted Tomato Basil Soup
	Market Grill	Sourdough Grilled Cheese Sandwich, Athenian Rosemary Jojo Potatoes, Roasted Tomato Basil Soup
	Tossed	Vegetarian Caprese Salad with Baby Gem Greens, Fresh Mozzarella and Balsamic Reduction
	Tossed	Vegetarian Caprese Salad with Baby Gem Greens, Fresh Mozzarella and Balsamic Reduction
	Global Adventure	Spicy General Tsao Wo Chong Tofu, Kimchi Fried Rice, Baby Bok Choy, House Made Pickled Daikon
	Global Adventure	Korean Beef Bulgogi, Kimchi Fried Rice, Baby Bok Choy, House Made Pickled Daikon



Tuesday September 16, 2025

Dinner	Breakfast Bistro	Bacon Scramble, Country Potatoes
	Global Adventure	Organic Chickpea Chana Masala, Basmati Rice, Roasted Cauliflower
	Global Adventure	Halal Chicken Tikka Masala, Basmati Rice, Naan, Roasted Cauliflower
	Tossed	Vegetarian Cobb Salad, Organic Greens, Tomatoes, Cucumber, Blue Cheese, Cucumbers, House Ranch Dressing
	Tossed	Grilled Free Range Chicken Cobb, Blue Cheese, Bacon, Egg, House Ranch Dressing
	Kitchen Table	Roasted Beet, Baby Arugula, Caramelized Onion, Parmesan Cheese Flatbread
	Kitchen Table	Grilled Wild Caught Salmon, Lemon Butter Sauce, Creamy Mashed Potatoes, Sautéed Organic Spinach



Wednesday September 17, 2025

Dinner	Breakfast Bistro	Breakfast Burrito, Cage Free Egg, Chorizo, Crispy Potato, Cheddar Cheese, House Made Salsa
	Stone Hearth Oven	Cheese or Pepperoni Pizza with Side Caesar Salad
	Stone Hearth Oven	Cheese or Pepperoni Pizza with Side Caesar Salad
	Tossed	Caesar Salad, Baby Romaine, House Caesar Dressing, Parmesan Cheese, Garlic Croutons
	Tossed	Chicken Caesar Salad, Baby Romaine, House Caesar Dressing, Parmesan Cheese, Garlic Croutons
	American BBQ	Green Chile Mac and Cheese, House Made Corn Bread
	American BBQ	Smoked BBQ Pork Ribs, Baked Beans, House Made Corn Bread, Creamy Cole Slaw



Thursday September 18, 2025

Dinner	Breakfast Bistro	Hawaiian Style Breakfast, Spam Fried Rice, Cage Free Egg
	Kitchen Table	Penne Pasta Alfredo, Bengard Farms Broccoli
	Kitchen Table	Christina's Favorite Chicken Alfredo, Bengard Farms Broccoli
	Tossed	Ancient Grain Farro Salad, Organic Spinach, Orange Segments, Pear Tomatoes, Lemon Vinaigrette
	Tossed	Ancient Grain Farro, Chicken, Organic Spinach, Orange Segments, Pear Tomatoes, Lemon Vinaigrette
	Kitchen Table	No Dinner
	Kitchen Table	No Dinner



Friday September 19, 2025

Dinner	Breakfast Bistro	House Baked Biscuits and Gravy, Cage Free Egg,
	Platios Latinos	Soyrizo & Potato Taco, Spanish Rice, Ranchero Beans, Salsa Fresca
	Platios Latinos	Beef Fajitas, Cilantro Rice, Rice, Black Beans, Flour Tortillas
	Tossed	Free Range Grilled Chicken Buddha Bowl
	Tossed	Vegetarian Quinoa and Farro Buddha Bowl
	Market Grill	Wo Chong Teriyaki Rice Bowl, Jasmine Rice, Chinese Broccoli
	Global Adventure	Chicken Teriyaki Rice Bowl, Jasmine Rice, Chinese Broccoli



Saturday September 20, 2025

Dinner	Breakfast Bistro	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
	Global Adventure	Asian BBQ Pork Belly Bao, Pickled Vegetables, Garlic Noodles
	Kitchen Table	Halal Chicken Madera, Mashed Potatoes, Sautéed Organic Spinach



Sunday September 21, 2025

Dinner	Breakfast Bistro	Meat Scrambles, Country Potatoes,
	Kitchen Table	House Roasted Beef, Green Chile, Jack Cheese Panini and House Made Potato Chips
	Kitchen Table	Pan Seared Tilapia, Jalapeno Lemon Butter Sauce, Angel Hair Pasta, Organic Spinach

