

Athenian Dining Hall

October 6, 2025

Your Café Team

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



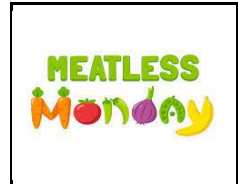
Café Hours

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

Monday October 6, 2025

Dinner

Breakfast Bistro	Churro Waffles, Cage Free Scrambled Eggs
Market Grill	Build Your Own Potato or Nacho Bar
Market Grill	Build Your Own Potato or Nacho Bar
Tossed	Vegetarian Caprese Salad with Baby Gem Greens, Fresh Mozzarella and Balsamic Reduction
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Kitchen Table	Vegetarian Lasagna, Garlic Bread, Caesar Salad
Kitchen Table	Italian Sausage and Beef Lasagna, Garlic Bread, Caesar Salad



Tuesday October 7, 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
Platios Latinos	Taco Tuesday
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Wednesday October 8, 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 October 9, 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
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



Friday October 10, 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	Quesabirria, Spanish Rice, Ranchero Beans, Churro Bites
Tossed	Free Range Grilled Chicken Buddha Bowl
Tossed	Vegetarian Quinoa and Farro Buddha Bowl
Market Grill	Portobello Mushroom Burger, Athenian Rosemary Jojo Potatoes
Market Grill	Grass Fed bacon Cheeseburgers, Athenian Rosemary Jojo Potatoes



Saturday October 11, 2025

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, Sauteed Organic Spinach



Sunday October 12, 2025

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

