

Athenian Dining Hall

September 22, 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 22, 2025

Dinner	Breakfast Bistro	Texas Toast French Toast, Berry Compote, House Made Whipped Cream, Bacon, Cage Free Egg
	Market Grill	Penne Pasta Marinara, Basil, Shaved Parmesan, Garlic Bread
	Market Grill	Penne Pasta Marinara, Basil, Shaved Parmesan, Garlic Bread
	Tossed	Caesar Salad
	Tossed	Caesar Salad
	Global Adventure	Cremini, Shitake, & Enoki Mushroom Risotto, Gremolata
	Kitchen Table	Halal Chicken Marsala, Mashed Potatoes, Roasted Brussel Sprouts



Tuesday September 23, 2025

Dinner	Breakfast Bistro	Croissant Sandwich, Cage Free Egg, Sausage, Cheddar Cheese, Country Potatoes
	Global Adventure	Plant Based Chicken Adobo, Garlic Rice, Sesame Green Beans
	Global Adventure	Halala Chicken Adobo, Garlic Rice, Sesame Green Beans
	Tossed	Vegetarian Asian Salad, Mixed Greens, Shredded Cucumbers, Peppers, Carrots, Soy Ginger Dressing
	Tossed	Grilled Chicken Asian Salad, Mixed Greens, Soy Ginger Dressing
	Platios Latinos	Taco Tuesday-Build Your Own Taco or Burrito Bowl
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Wednesday September 24, 2025

Dinner	Breakfast Bistro	Chocolate Chip Pancakes, Cage Free Eggs
	American BBQ	House Made Falafel Burger, Gilroy Garlic Tots, Creamy Cole Slay
	American BBQ	Pulled BBQ Pork Sandwich, Gilroy Garlic Tots, Creamy Cole Slay
	Tossed	Vegetarian Chef Salad, Cheddar Cheese, Tomatoes, Cucumber, Cage Free Hard Boiled Egg, Chickpeas
	Tossed	Chef Salad, Ham, Cheddar Cheese, Tomatoes, Cucumber, Cage Free Hard Boiled Egg
	Global Adventure	Vegetarian Edamame Potstickers, Jasmine Rice, Baby Bok Choy, Sweet Chili Sauce
	Global Adventure	Thai Grilled Pepper Garlic Pork Chops, Jasmine Rice, Baby Bok Choy



Thursday September 25, 2025

Dinner	Breakfast Bistro	Huevos Rancheros, Refried Beans, Fried Egg, Tomato Salsa, Queso Fresca
	Platios Latinos	Taco Pie, Fajita Vegetables, Black Beans, Cheese, Corn and Spanish Rice
	Platios Latinos	Taco Pie, Grass Fed Beef, Black Beans, Cheese, Corn and Spanish Rice
	Tossed	Farmers Street Three Bean Salad with Organic Quinoa
	Tossed	Farmers Street Three Bean Salad, Grilled Free Range Chicken, Organic Quinoa
	Kitchen Table	Grilled Cauliflower Steak, Creamy Mashed Potatoes, Corn
	Kitchen Table	Country Fried Chicken, Creamy Mashed Potatoes, Gravy, Corn



Friday September 26, 2025

Dinner	Breakfast Bistro	Cage Free Egg and Cheese Suns Up Sandwich, Bacon, Hashbrowns
	Market Grill	Vegetarian Mexican Style Hot Dog, Sauteed Pepper, Onions, Tomatoes, Tajin Roasted Potatoes
	Market Grill	Mexican Style Hot Dog, Bacon, Sauteed Pepper, Onions, Tomatoes, Tajin Roasted Potatoes
	Tossed	Mexican Caesar Salad, Black Beans, Cotija Cheese, Tortilla Strips, Lime Caesar Dressing
	Tossed	Mexican Caesar Salad, Grilled Chicken, Black Beans, Cotija Cheese, Tortilla Strips, Lime Caesar Dressing
	Kitchen Table	Organic Spinach Lasagna, Garlic Bread, Arugula Salad
	Kitchen Table	Beef and Sausage Lasagna, Garlic Bread, Arugula



Saturday September 27, 2025

Dinner	Breakfast Bistro	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
	Stone Hearth Oven	Sicilian Pan Pizza, Marinara, Fresh Mozzarella, Slice Tomato, Bacon, Garlic
	Kitchen Table	Feta and Organic Spinach, and Sundried Tomato, Stuffed Halal Chicken, Mashed Potatoes, Asparagus



Sunday September 28, 2025

Dinner	Breakfast Bistro	Build Your Own Waffle and Omelet Bar
	Kitchen Table	Crispy Parmesan Chicken Tenders, House Made Fries, Carrot and Celery Sticks, Ranch Dressing
	Kitchen Table	Piri Piri Beef, Cous-Cous, Roasted Brussel Sprouts

