

Athenian Dining Hall

May 18, 2026

Your Café Team

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

Café Hours

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



Monday May 18, 2026

Dinner	Breakfast Bistro	Texas Toast French Toast, Berry Compote, House Made Whipped Cream, Bacon, Cage Free Egg
	Global Adventure	Tofu Tikka Masala, Basmati Rice, Roasted Cauliflower
	Global Adventure Tossed	Halal Chicken Tikka Masala, Basmati Rice, Roasted Cauliflower Vegetarian Kachumber Salad, Lemon Coriander Dressing
	Tossed	Vegetarian Kachumber Salad, Lemon Coriander Dressing
	Kitchen Table	Vegetarian Quinoa Stuffed Peppers, Scalloped Potatoes
Kitchen Table	Grilled Flank Steak, Caramelized Onions, Balsamic Reduction, Scalloped Potatoes, Grilled Asparagus	



Tuesday May 19, 2026

Dinner	Breakfast Bistro	Banana Chocolate Chip Pancakes, Bacon
	Global Adventure	Plant Based Chicken Chow Mein, Baby Bok Choy, Carrots, Onions, Shredded Cabbage
	Global Adventure Tossed	Char Siu BBQ Pork Chow Mein, Baby Bok Choy, Carrots, Onions, Shredded Cabbage
	Tossed	Asian Vegetable Salad, Ginger Soy Dressing
	Platios Latinos	Taco Tuesday
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Wednesday May 20, 2026

Dinner	Breakfast Bistro	Chorizo Breakfast Burrito, Roasted Tomato Salsa
	Stone Hearth Oven	BBQ Chicken, Roasted Vegetable Pesto, Cheese Pizza
	Stone Hearth Oven Tossed	BBQ Chicken, Roasted Vegetable Pesto, Cheese Pizza
	Tossed	Caesar Salad
	Tossed	Grilled Chicken Caesar
Global Adventure	Sweet and Sour Roasted Tofu Rice Bowl, Garlic Chinese Long Beans Vegetable Egg Roll	
Global Adventure	Sweet and Sour Chicken Rice Bowl, Garlic Chinese Long Beans Vegetable Egg Roll	



Thursday May 21, 2026

Dinner	Breakfast Bistro	Cage Free Egg and Cheese, Bacon, Bagel Sandwich, Hashbrowns
	Platios Latinos	Pasta Alla Norma, Roasted Rainbow Carrots
	Kitchen Table	Penne Turkey Bolognese Pasta Bake, Roasted Rainbow Carrots
	Tossed	Southwest Salad, Roasted Corn, Black Beans, Cheese, Peppers, Onions, Chipotle Ranch
	Tossed	Southwest Salad, Halal Chicken, Roasted Corn, Black Beans, Cheese, Peppers, Onions, Chipotle Ranch
Global Adventure	Vegetarian Tofu Pad Thai, Vegetable Egg Rolls	
Kitchen Table	Pepper Garlic Pork Chops, Jasmine Rice, Baby Bok Choy	



Friday May 22, 2026

Dinner	Breakfast Bistro	French Toast, Berry Compote, House Made Whipped Cream, Cage Free Egg
	Global Adventure	Thai Red Chicken Curry, Baby Corn, Water Chestnuts, Jasmine Rice, Garlic Sesame Broccoli
	Global Adventure	Thai Red Plant Based Chicken Curry, Baby Corn, Water Chestnuts, Jasmine Rice, Garlic Sesame Broccoli
	Tossed	Vegetarian Thai Cucumber Salad, Shredded Papaya, Lime Vinaigrette
	Tossed	Beef and Cucumber Thai Salad, Shredded Papaya, Lime Vinaigrette
Market Grill	House Made Vegetarian Burger, Potato Salad, Watermelon Wedge	
Market Grill	BBQ Bacon Grass Fed Burger, Potato Salad, Watermelon Wedge	



Saturday May 23, 2026

Dinner	Breakfast Bistro	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
	Stone Hearth Oven	Grilled Chicken Pesto Panini, Chips, Carrot and Celery Sticks
	Kitchen Table	Beef and Broccoli Rice Bowl



Sunday May 24, 2026

Dinner	Breakfast Bistro	Build Your Own Waffle and Omelet Bar
	Kitchen Table	Beef Fajitas, Spanish Rice, Black Beans, Salsa Fresca, Sour Cream
	Kitchen Table	Buffalo or Honey Sweet Chili Wings, Black Bean Garlic Noodles

