



## Athenian Dining Hall

January 26, 2026



### Your Café Team

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

### Café Hours

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

**Monday**

**January 26, 2026**

<b>Breakfast Bistro</b>	Texas Toast French Toast, Berry Compote, House Made Whipped Cream, Bacon, Cage Free Egg
<b>Kitchen Table</b>	Cheese Tortellini, 30 Hour Marinara, Roasted Zucchini, Garlic Bread
<b>Kitchen Table</b>	Cheese Tortellini, 30 Hour Marinara, Roasted Zucchini, Garlic Bread
<b>Tossed</b>	Caprese Salad, Balsamic Reduction
<b>Tossed</b>	Caprese Salad, Balsamic Reduction
<b>Kitchen Table</b>	Vegetarian Pad Thai, Tofu, Garlic Broccoli
<b>Kitchen Table</b>	Thai Green Chicken Curry, Jasmine Rice, Garlic Broccoli

**MEATLESS Monday**

Dinner

**Tuesday**

**January 27, 2026**

<b>Breakfast Bistro</b>	Pumpkin Spiced Pancakes, Vanilla Whipped Cream, Cage Free Eggs
<b>Kitchen Table</b>	Vegetarian Frittata, Roasted Balsamic Brussel Sprouts
<b>Kitchen Table</b>	Roasted Halal Chicken, Mashed Potatoes, Gravy, Balsamic Glazed Brussel Sprouts
<b>Tossed</b>	Italian Fennel Slaw Salad, Orange Vinaigrette
<b>Tossed</b>	Grilled Halal Chicken and Fennel Salad, Orange Vinaigrette
<b>Platios Latinos</b>	Taco Tuesday-Build Your Own Taco or Burrito Bowl
<b>Platios Latinos</b>	Taco Tuesday-Build Your Own Taco or Burrito Bowl



Dinner

**Wednesday**

**January 28, 2026**

<b>Breakfast Bistro</b>	Breakfast Burrito, Roasted Tomato Salsa
<b>Stone Hearth Oven</b>	BBQ Chicken, Nut Free Pesto and Vegetable, or Cheese Pizza
<b>Stone Hearth Oven</b>	BBQ Chicken, Nut Free Pesto and Vegetable, or Cheese Pizza
<b>Tossed</b>	Caesar Salad
<b>Tossed</b>	Halal Grilled Chicken Caesar Salad
<b>Global Adventure</b>	Vegetarian Potstickers, Braised Baby Bok Choy, Jasmine Rice
<b>Global Adventure</b>	BBQ Char Siu Pork, Braised Baby Bok Choy, Jasmine Rice



**Thursday**

**January 29, 2026**

<b>Breakfast Bistro</b>	Cage Free Egg and Cheese Suns Up Sandwich, Bacon, Hashbrowns
<b>Platios Latinos</b>	Vegetarian Sofrito and Potato Flautas, Cilantro Rice, Black Beans, Roasted Tomato Salsa
<b>Platios Latinos</b>	Miguel's Famous Carnitas, Cilantro Rice, Black Beans, Salsa Fresca
<b>Tossed</b>	Southwest Salad, Roasted Corn, Black Beans, Cheese, Peppers, Onions, Chipotle Ranch
<b>Tossed</b>	Southwest Salad, Halal Chicken, Roasted Corn, Black Beans, Cheese, Peppers, Onions, Chipotle Ranch
<b>Kitchen Table</b>	Pasta Primavera, 30 Hour Marinara, Garlic Bread
<b>Kitchen Table</b>	Spaghetti and Meatballs, Garlic Bread



Dinner

**Friday**

**January 30, 2026**

<b>Breakfast Bistro</b>	Breakfast Biscuit Sausage Sandwich
<b>Global Adventure</b>	Tofu Tikka Masala, Basmati Rice, Roasted Cauliflower, Organic Garbanzo Beans
<b>Global Adventure</b>	Halal Chicken Tikka Masala, Basmati Rice, Roasted Cauliflower
<b>Tossed</b>	Organic Spinach, Strawberries, Feta cheese, Roasted Pepitas, Strawberry Balsamic Dressing
<b>Tossed</b>	Organic Spinach, Halal Chicken, Strawberries, Feta cheese, Roasted Pepitas, Strawberry Balsamic Dressing
<b>Kitchen Table</b>	Grilled Cauliflower Steak, Creamy Mashed Potatoes, Roasted Brussel Sprouts
<b>Kitchen Table</b>	Sweet Chili Halal Chicken Wings, Jojo Potatoes, Celery and Carrot Sticks



Dinner

**Saturday**

**January 31, 2026**

<b>Breakfast Bistro</b>	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
<b>Stone Hearth Oven</b>	Buffalo Chicken Grilled Cheese Panini, Garlic Tots
<b>Kitchen Table</b>	BBQ Ribs, Mac and Cheese, Corn Bread and Slaw



**Sunday**

**February 1, 2026**

<b>Breakfast Bistro</b>	Build Your Own Waffle and Omelet Bar
<b>Kitchen Table</b>	Chicken and Cheese Enchiladas, Pinto Beans, Spanish Rice, Pico de Gallo
<b>Kitchen Table</b>	Halal Grilled Chicken Teriyaki Rice Bowl

