

Athenian Dining Hall

May 4, 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 May 4, 2026

Dinner	Breakfast Bistro	Buttermilk Pancakes, Cage Free Fried Egg, Home Fried Potatoes
	Kitchen Table	Orecchiette Pasta, Tomato Ragù, Gilroy Garlic Green Beans
	Kitchen Table	Penne Pasta, Turkey Ragù, Gilroy Garlic Green Beans
	Tossed	Organic Spinach, Strawberries, Roasted Pepitas, Blue Cheese, Balsamic Vinaigrette
	Tossed	Organic Spinach, Strawberries, Roasted Pepitas, Blue Cheese, Balsamic Vinaigrette
Kitchen Table	Vegetarian Wild Mushroom Risotto	
Kitchen Table	Roasted Lemon Herb Chicken, Creamy Mashed Potatoes, Honey Orange Glazed Carrots	



Tuesday May 5, 2026

Dinner	Breakfast Bistro	Croissant Egg, Bacon and Cheese Sandwich, Hashbrowns
	Platios Latinos	Soyrizo and Potato Flautas, Ranchero Beans, Cilantro Rice, Roasted Tomato Salsa, Churro
	Platios Latinos	Chicken Tinga Tacos, Ranchero Beans, Cilantro Rice, Roasted Tomato Salsa, Churro
	Tossed	Southwest Roasted Vegetable Salad, Chipotle Ranch
	Tossed	Southwest Grilled Chicken Salad, Chipotle Ranch
Kitchen Table	Pasta Alla Norma, Gilroy Garlic Bread, Grilled Asparagus, Caesar Salad	
Kitchen Table	Grilled Chicken Fettucine Alfredo, Gilroy Garlic Bread, Grilled Asparagus, Caesar Salad	



Wednesday May 6, 2026

Dinner	Breakfast Bistro	French Toast, Berry Compotes, House Made Whipped Cream, Cage Free Egg
	Stone Hearth Oven	Cheese, Pepperoni, Garlic White Sauce
	Stone Hearth Oven	Cheese, Pepperoni, Garlic White Sauce
	Tossed	Caesar Salad
	Tossed	Grilled Chicken Caesar Salad
Global Adventure	Vegetarian Spicy Tofu and Sesame Broccoli Rice Bowl	
Global Adventure	Beef Bulgogi, Kimchi Fried Rice, Baby Bok Choy	



Thursday May 7, 2026

Dinner	Breakfast Bistro	Bacon, Egg, Cheese and Potato Burrito, Roasted Tomato Salsa
	Kitchen Table	House Made Vegetarian BBQ Burger, Jojo Potatoes, Carrot and Celery Sticks
	Market Grill	BBQ Turkey Burgers, Jojo Potatoes, Carrot and Celery Sticks
	Tossed	Organic Baby Arugula, Watermelon Radish, Feta Cheese, Mint, Citrus Vinaigrette
	Tossed	Organic Baby Arugula, Grilled Chicken Watermelon Radish, Feta Cheese, Mint, Citrus Vinaigrette
Global Adventure	Vegetarian Green Curry Tofu, Coconut Rice, Sesame Bengard Farms Broccoli	
Global Adventure	Green Curry Thai Chicken Curry, Coconut Rice, Sesame Bengard Farms Broccoli	



Friday May 8, 2026

Dinner	Breakfast Bistro	Eggs Benedict
	Global Adventure	Plant Based Chicken Adobo, Garlic Rice, baby Bok Choy
	Global Adventure	Chicken Adobo, Garlic Rice, Baby Bok Choy
	Tossed	Asian Vegetable Salad, Sesame Ginger Vinaigrette
	Tossed	Asian Chicken and Vegetable Salad, Sesame Ginger Vinaigrette
Global Adventure	Balsamic Glazed Grilled Portobello Mushrooms, Athenian Rosemary Roasted Potatoes, Carrots	
Global Adventure	Balsamic Glazed Grilled Tri-Tip, Athenian Rosemary Roasted Potatoes, Rainbow Carrots	



Saturday May 9, 2026

Dinner	Breakfast Bistro	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
	Global Adventure	Beef or Vegetarian Chow Mein
	Kitchen Table	Chicken Florentine, Rice Pilaf, Roasted Squash



Sunday May 10, 2026

Dinner	Breakfast Bistro	Build Your Own Waffle Bar
	Platios Latinos	Shredded Chicken Enchiladas, Spanish Rice, Refried Beans
	Global Adventure	Sweet Chili and Pineapple Beef Rice Bowl, Sesame Broccoli

