

**Your Café Team**

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

**Athenian Dining Hall**

January 12, 2026

**Café Hours**

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

**Monday January 12, 2026**

<b>Breakfast Bistro</b>	Texas Toast French Toast, Berry Compote, House Made Whipped Cream, Cage Free Egg
<b>Global Adventure</b>	Vegetable Fried Rice, baby Bok Choy, Vegetable Eggroll
<b>Global Adventure</b>	Vegetable Fried Rice, baby Bok Choy, Vegetable Eggroll
<b>Tossed</b>	Organic Arugula, Shaved Fennel, Granny Smith Apple, Lemon Vinaigrette
<b>Tossed</b>	Organic Arugula, Shaved Fennel, Granny Smith Apple, Lemon Vinaigrette
<b>Global Adventure</b>	Yakisoba Noodle, Ginger Soy Grilled Tofu, Braised Baby Bok Choy
<b>Global Adventure</b>	Yakisoba Noodle Ginger Soy Grilled Chicken, Braised Baby Bok Choy



Dinner

**Tuesday January 13, 2026**

<b>Breakfast Bistro</b>	Breakfast Pita Sandwich, Cage Free Egg, Sausage, Tater Tots
<b>Kitchen Table</b>	Pasta Primavera, 30 Hour Marinara, Roasted Bengard Farms Broccoli, Focaccia Bread
<b>Kitchen Table</b>	Pasta Bolognese, Roasted Bengard Farms Broccoli, Focaccia Bread
<b>Tossed</b>	Organic Spinach, Strawberries, Pepitas, Feta Cheese, Strawberry Balsamic Dressing
<b>Tossed</b>	Halal Grilled Chicken, Organic Spinach, Strawberries, Pepitas, Feta Cheese, Strawberry Balsamic Dressing
<b>Platios Latinos</b>	Taco Tuesday
<b>Platios Latinos</b>	Taco Tuesday



Dinner

**Wednesday January 14, 2026**

<b>Breakfast Bistro</b>	Chilaquiles, Cage Free Egg, Tomatillo Salsa, Pickled Onion, Queso Fresco
<b>Stone Hearth Oven</b>	Cheese, Pepperoni, or Vegetable Pesto Pizza
<b>Stone Hearth Oven</b>	Cheese, Pepperoni, or Vegetable Pesto Pizza
<b>Tossed</b>	Caesar Salad
<b>Tossed</b>	Grilled Halal Chicken Cesar Salad
<b>Kitchen Table</b>	Eggplant Parmesan, Egg Noodles, Sautéed Squash
<b>Kitchen Table</b>	Halal Chicken Parmesan, Marinara, Parmesan Cheese, Egg Noodles, Sautéed Green Beans



Dinner

**Thursday January 15, 2026**

<b>Breakfast Bistro</b>	Eggs Benedict, Home Fried Potatoes
<b>Global Adventure</b>	Kung Pao Tofu and Eggplant, Green Beans, Jasmine Rice
<b>Global Adventure</b>	Halal Kung Pao Chicken, Garlic Green Beans, Jasmine Rice
<b>Tossed</b>	Vegetarian Southwest Salad, Chipotle Ranch Dressing
<b>Tossed</b>	Grilled Southwest Beef Salad, Chipotle Ranch Dressing
<b>Kitchen Table</b>	Grilled Cauliflower Steak, Creamy Mashed Potatoes
<b>Global Adventure</b>	Asian BBQ Glazed Pork Ribs, Garlic Noodles, Baby Bok Choy



Dinner

**Friday January 16, 2026**

<b>Breakfast Bistro</b>	Sourdough Breakfast Sandwich, Cage Free Egg, Bacon, Cheese
<b>Kitchen Table</b>	Vegetarian Chicken Tenders and Waffles
<b>Kitchen Table</b>	Chicken and Waffles
<b>Tossed</b>	Vegetarian Buddha Bowl
<b>Tossed</b>	Roasted Halal Chicken Buddha Bowl
<b>Kitchen Table</b>	Crispy Polenta Cakes, Tomato Ragu, Sautéed Green Beans
<b>Kitchen Table</b>	Roast Beef, Scalloped Potatoes, Mushroom Gravy, Sautéed Organic Spinach



Dinner

**Saturday January 17, 2026**

<b>Breakfast Bistro</b>	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
<b>Kitchen Table</b>	Cheese Tortellini, Pesto Sauce, Garlic Bread
<b>Global Adventure</b>	Halal Chicken Adobo, Garlic Rice, Onion & Tomato Salad

**Sunday January 18, 2026**

<b>Breakfast Bistro</b>	Build Your Own Waffle Bar
<b>Platios Latinos</b>	BBQ Pulled Pork Sandwich, Roasted Garlic Potatoes, Cole Slaw
<b>Kitchen Table</b>	Sweet Chili Wings, Garlic Noodles, Green Beans

