

# Athenian Dining Hall

March 16, 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 March 16, 2026

Dinner	Breakfast Bistro		
	Platios Latinos		
	Platios Latinos Tossed		
	Tossed		
	Global Adventure		

### Tuesday March 17, 2026

Dinner	Breakfast Bistro		
	Market Grill		
	Market Grill Tossed		
	Tossed		
	Platios Latinos		

### Wednesday March 18, 2026

Dinner	Breakfast Bistro	Banana Chocolate Chip Pancakes, Bacon, Cage Free Egg	
	Market Grill	House Made Vegetable Burger, Rosemary Garlic Jojo Potatoes, Ciabatta Bread	
	Market Grill Tossed	Grilled Halal Nut Free Pesto Chicken Sandwich, Rosemary Garlic Jojo Potatoes, Ciabatta Bread	
	Tossed	Greek Tomato Salad, Baby Gem, Tomato, Onion, Olives, Red Onion, Lemon Oregano Dressing	
	Kitchen Table	Greek Tomato Salad, Grilled Chicken, Baby Gem, Tomato, Onion, Olives, Red Onion, Lemon Oregano Dressing	

### Thursday March 19, 2026

Dinner	Breakfast Bistro	Chilaquiles, Cage Free Egg, Tomatillo Salsa, Pickled Onion, Queso Fresco	
	Kitchen Table	Three Cheese Mac and Cheese, Roasted Squash	
	Kitchen Table	Three Cheese Bacon Mac and Cheese, Roasted Squash	
	Tossed	Caesar Salad	
	Tossed	Grilled Chicken Caesar Salad	

### Friday March 20, 2026

Dinner	Breakfast Bistro	Eggs Benedict	
	Global Adventure	Spicy Tofu and Sesame Broccoli Rice Bowl	
	Global Adventure	Kung Pao Chicken Rice Bowl, Roasted Sesame Broccoli	
	Tossed	Asian Vegetable Salad, Sesame Ginger Vinaigrette	
	Tossed	Asian Chicken and Vegetable Salad, Sesame Ginger Vinaigrette	

### Saturday March 21, 2026

Dinner	Breakfast Bistro	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg	
	Kitchen Table	Halal Chicken Tikka Masala, Basmati Rice, Cauliflower, Naan	
	Global Adventure	Build Your Own Poke Bowl	

### Sunday March 22, 2026

Dinner	Breakfast Bistro	Build Your Own Waffle Bar	
	Platios Latinos	Cheese Ravioli, 30 Hour Marinara, Garlic Bread	
	Kitchen Table	Grilled Wild Salmon, Creamy Lemon Dill Sauce, Rice Pilaf, Asparagus	