

Athenian Dining Hall

November 2, 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 November 2, 2026

Dinner

Breakfast Bistro	Cage Free Scrambled Eggs, Potatoes, Chicken and Apple Sausage
Market Grill	Plant Based Lemon Pepper Chicken Tenders, Jojo Potatoes, Carrot and Celery Sticks
Market Grill	Plant Based Lemon Pepper Chicken Tenders, Jojo Potatoes, Carrot and Celery Sticks
Tossed	Roasted Vegetable Southwest Salad, Chipotle Ranch
Tossed	Roasted Vegetable Southwest Salad, Chipotle Ranch
Global Adventure	Roasted Tofu and Broccoli Bowl, Fortune Cookies
Global Adventure	Beef and Broccoli Bowl, Fortune Cookies



Tuesday November 3, 2026

Dinner

Breakfast Bistro	Cinnamon French Toast, Berry Compote, House Made Vanilla Whipped Cream
Kitchen Table	Pasta Ala Norma, Roasted Zucchini, Garlic Bread
Kitchen Table	Penne Pasta Alfredo, Roasted Zucchini, Garlic Bread
Tossed	Caesar Salad
Tossed	Grilled Halal Chicken Caesar Salad
Platios Latinos	Taco Tuesday
Platios Latinos	Taco Tuesday



Wednesday November 4, 2026

Dinner

Breakfast Bistro	Chocolate Chip Pancakes, Cage Free Eggs, Bacon
Global Adventure	Falafel, Cous Cous, Cucumber, Tomato, Tzatziki, Pita Bread
Global Adventure	Halal Chicken Shawarma, Cous Cous, Cucumber, Tomato, Tzatziki, Pita Bread
Tossed	Organic Mixed Green, Feta, Kalamata Olives, Tomato, Cucumber, Onion, Lemon Dressing
Tossed	Organic Mixed Green, Halal Chicken Feta, Kalamata Olives, Tomato, Cucumber, Onion, Lemon Dressing
Global Adventure	Wild Mushroom and Herb Frittata
Global Adventure	Herb Roasted Pork Loin, Mashed Potatoes, Roasted Rainbow Carrots



Thursday November 5, 2026

Dinner

Breakfast Bistro	Chorizo Breakfast Burritos
Platios Latinos	Cheese and Green Chili Enchiladas, Black Beans, Spanish Rice
Platios Latinos	Cheese and Green Chili Enchiladas, Black Beans, Spanish Rice
Tossed	Mediterranean Vegetable Salad, Lemon Oregano Vinaigrette
Tossed	Grilled Chicken Mediterranean Salad, Lemon Oregano Vinaigrette
Market Grill	Build Your Own Vegetable Burger Bar, Curly Fries, All the Fixings
Market Grill	Build Your Own Grass Fed Burger Bar, Curly Fries, All the Fixings



Friday November 6, 2026

Dinner

Breakfast Bistro	Applewood Bacon Croissant Egg and Cheese Sandwich
Global Adventure	Roasted Kung Pao Tofu, Jasmine Rice, Sesame Broccoli
Global Adventure	Kung Pao Halal Chicken, Jasmine Rice, Sesame Broccoli
Tossed	Free Range Halal Grilled Chicken Buddha Bowl
Tossed	Vegetarian Quinoa and Farro Buddha Bowl
Global Adventure	Cheese Lasagna, Garlic Green Beans, Caesar Salad
Global Adventure	Beef and Sausage Lasagna, Garlic Green Beans, Caesar Salad



Saturday November 7, 2026

Breakfast Bistro	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
Market Grill	Grilled Ham and Cheese Sandwich, Roasted Potatoes, Carrot and Celery Sticks
Kitchen Table	Tri-Tip, Scalloped Potatoes, Roasted Rainbow Carrots



Sunday November 8, 2026

Breakfast Bistro	Omelet and Waffle Bar, Toast, Bacon and Cage Free Egg
Kitchen Table	Cheese Tortellini Pasta Bake, Garlic Bread, Lemon Garlic Green Beans
Kitchen Table	BBQ Pork Ribs, Mac and Cheese, Baked Beans, Sweet Corn

