



Athenian Dining Hall

August 31, 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 August 31, 2026

Dinner

Breakfast Bistro	Blueberry Pancakes, Sausage, Cage Free Scrambled Eggs
Global Adventure	Wo Chung Crspy Tofu Stir-Fry Rice Bowl, Sesame Baby Bok Choy
Global Adventure	Halal Chicken Teriyaki Stir-Fry Noodle Bowl, Sesame Baby Bok Choy
Tossed	Vegetable Asian Chopped Salad, Sesame Ginger Soy Dressing
Tossed	Vegetable Asian Chopped Salad, Sesame Ginger Soy Dressing
Kitchen Table	Grilled Tamari and Garlic Marinated Portobello Mushroom, Creamy Mashed Potatoes
Kitchen Table	Grilled Balsamic Marinated Flank Steak, Creamy Mashed Potatoes, Honey Glazed Rainbow Carrots



Tuesday September 1, 2026

Dinner

Breakfast Bistro	Hawaiian Spam Fried Rice, Fried Cage Free Egg
Platios Latinos	Roasted Vegetable Quesadilla, Cilantro Lime Rice, Pinto Beans Pico de Gallo
Platios Latinos	Pork Carnitas, Cilantro Lime Rice, Pinto Beans, Pico de Gallo,
Tossed	Vegetarian Roasted Corn Tex Mex Salad, Chipotle Ranch Dressing
Tossed	Grilled Chicken, Roasted Corn Tex Mex Salad, Chipotle Ranch Dressing
Global Adventure	Tofu, Potato and Vegetable Green Curry Rice Bow, Green Papaya Salad
Global Adventure	Thai Green Curry Chicken Rice Bowl, Green Papaya Salad



Wednesday September 2, 2026

Dinner

Breakfast Bistro	Chorizo Breakfast Burrito, Roasted Tomato Salsa
Stone Hearth Oven	Cheese, Pesto, or Pepperoni Pizza
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Tossed	Caesar Salad
Tossed	Grilled Chicken Caesar Salad
American BBQ Series	Fully Loaded Double Stuffed Baked Potatoes
American BBQ Series	Sticky BBQ Baby Back Ribs, Mac and Cheese, Baked Beans, Creamy Cole Slaw



Thursday September 3, 2026

Dinner

Breakfast Bistro	Cinnamon French Toast, Berry Compote, House Made Vanilla Whipped Cream
Kitchen Table	House Made Falafel, Pita Bread, Cous-Cous, Cucumber, Tomato, Onion Salsa, Tzatziki Sauce
Kitchen Table	Chicken Shawarma, Pita Bread, Cous-Cous, Cucumber, Tomato, Onion Salsa, Tzatziki Sauce
Tossed	Mediterranean Vegetable Salad, Lemon Oregano Vinaigrette
Tossed	Grilled Chicken Mediterranean Salad, Lemon Oregano Vinaigrette
Market Grill	Build Your Own House Made Vegetarian Burger Bar, Gilroy Garlic Jojo Potatoes
Kitchen Table	Build Your Own Grass Fed Burger Bar, Gilroy Garlic Jojo Potatoes



Friday September 4, 2026

Dinner

Breakfast Bistro	Applewood Bacon Croissant Egg and Cheese Sandwich
Kitchen Table	Pasta Ala Norma, 30 Hour Marinara, Garlic Green Beans
Kitchen Table	Grilled Halal Chicken Pasta Alfredo, Garlic Green Beans
Tossed	Free Range Grilled Chicken Buddha Bowl
Tossed	Vegetarian Quinoa and Farro Buddha Bowl
Global Adventure	Organic Spinach and Wild Mushroom Frittata, Scalloped Potatoes, Roasted Vegetables
Global Adventure	Rosemary and Garlic Roast Beef, Scalloped Potatoes, Roasted Vegetables



Saturday September 5, 2026

Breakfast Bistro	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
Market Grill	Classic Cubano Sandwich, Fried Plantains, Carrot and Celery Sticks
Kitchen Table	Beef or Vegetable Chow Mein, Vegetarian Egg Rolls



Sunday September 6, 2026

Breakfast Bistro	Omelet and Waffle Bar, Toast, Bacon and Cage Free Egg
Kitchen Table	Cheese Tortellini Bowl, 30 Hour Marinara, Gilroy Garlic Bread, Caesar Salad
Kitchen Table	Chicken Wings Three Ways, Choice of Buffalo, Teriyaki, or Lemon Pepper, Jojo Potatoes, Wedge Salad

