



Athenian Dining Hall

September 28, 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 September 28, 2026

Dinner	Breakfast Bistro	Sausage, Egg, and Cheese Croissant Sandwich, Hashbrowns
	Kitchen Table	Spaghetti, 30 Hour Marinara, Roasted Lemon and Thyme Squash
	Kitchen Table	Spaghetti Turkey Bolognese, Roasted Lemon and Thyme Squash
	Tossed	Caprese Salad, Fresh Mozzarella, Tomato, Basil, Balsamic Reduction
	Tossed	Caprese Salad, Fresh Mozzarella, Tomato, Basil, Balsamic Reduction
	Global Adventure	Portobello Stuffed Mushroom, Creamy Mashed Potatoes, Roasted Broccoli
	Global Adventure	Grass Fed Meatloaf, Creamy Mashed Potatoes, Roasted Broccoli



Tuesday September 29, 2026

Dinner	Breakfast Bistro	Churro Waffle Sticks, Blueberry Compote, Cage Free Eggs
	Global Adventure	Plant Based Chicken Adobo, Garlic Rice, Roasted Rainbow Carrots
	Global Adventure	Chicken Adobo, Garlic Rice, Roasted Rainbow Carrots
	Tossed	Vegetarian Asian Vegetable Salad, Miso Dressing
	Tossed	Asian Chicken Chopped Vegetable Salad, Miso Dressing
	Global Adventure	Taco Tuesday
	Global Adventure	Taco Tuesday



Wednesday September 30, 2026

Dinner	Breakfast Bistro	Bacon Breakfast Burrito, Roasted Tomato Salsa
	Kitchen Table	Three Cheese Mac and Cheese, Roasted Broccoli
	Kitchen Table	Bacon Mac and Cheese, Roasted Broccoli
	Tossed	Vegetarian Cobb Salad, Ranch or Balsamic Dressing
	Tossed	Traditional Cobb Salad, Ranch or Balsamic Dressing
	Kitchen Table	Vegetarian Grilled Flatbread, Beets, Blue Cheese, Organic Arugula, Balsamic Drizzle
	Kitchen Table	Miso Glazed Baked Salmon, Garlic Noodles, Baby Bok Choy



Thursday October 1, 2026

Dinner	Breakfast Bistro	Cage Free Scrambled Eggs, Chicken Apple Sausage, Country Potatoes
	Platios Latinos	Portobello Mushroom Fajitas, Spanish Rice, Refried Beans, Sour Cream, Salsa, Flour Tortilla
	Platios Latinos	Chicken Fajitas, Spanish Rice, Refried Beans, Sour Cream, Salsa, Flour Tortilla
	Tossed	Vegetarian Organic Spinach Salad, Feta Cheese, Strawberries, Pepitas, Balsamic Dressing
	Tossed	Grilled Chicken, Organic Spinach Salad, Feta Cheese, Strawberries, Pepitas, Balsamic Dressing
	Kitchen Table	Crispy Sweet Chili Tofu Chow Mein, Baby Bok Choy
	Kitchen Table	Char Siu Pork Chow Mein, baby Bok Choy



Friday October 2, 2026

Dinner	Breakfast Bistro	Eggs Benedict
	Market Grill	Grilled Cheese, Jojo Potatoes, Tomato Soup
	Market Grill	Grilled Cheese, Jojo Potatoes, Tomato Soup
	Tossed	Free Range Grilled Chicken Buddha Bowl
	Tossed	Fresh Sliced Apples and Honey
	Kitchen Table	Wild Mushroom Frittata, Garlic Green Beans
	Kitchen Table	Shrimp Scampi Linguine, Garlic Green Beans



Saturday October 3, 2026

Dinner	Breakfast Bistro	Omelet and Waffle Bar, Toast, Sausage and Cage Free Egg
	Market Grill	House Roasted Roast Beef, Cheddar and Caramelized Onion Panini, Curly Fries
	Kitchen Table	Chicken Cordon Bleu, Rice Pilaf, Roasted Asparagus



Sunday October 4, 2026

Dinner	Breakfast Bistro	Omelet and Waffle Bar, Toast, Bacon and Cage Free Egg
	Kitchen Table	Chicken Pesto Sandwich, Curly Fries, Carrot and Celery Sticks
	Kitchen Table	Garlic Crusted Roast Beef, Mashed Potatoes, Roasted Rainbow Carrots

