



Athenian Dining Hall

October 19, 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 October 19, 2026

Dinner

Breakfast Bistro	Sausage, Egg, and Cheese Croissant Sandwich, Hashbrowns
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	Vegetarian Cobb Salad, Ranch or Balsamic Dressing
Global Adventure	Portobello Stuffed Mushroom, Creamy Mashed Potatoes, Roasted Broccoli
Global Adventure	Grass Fed Meatloaf, Creamy Mashed Potatoes, Roasted Broccoli



Tuesday October 20, 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	Halal Chicken Adobo, Garlic Rice, Roasted Rainbow Carrots
Tossed	Vegetarian Asian Vegetable Salad, Miso Dressing
Tossed	Asian Halal Chicken Chopped Vegetable Salad, Miso Dressing
Global Adventure	Taco Tuesday
Global Adventure	Taco Tuesday



Wednesday October 21, 2026

Dinner

Breakfast Bistro	Bacon Breakfast Burrito, Roasted Tomato Salsa
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
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 22, 2026

Dinner

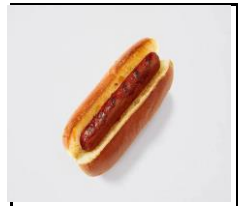
Breakfast Bistro	Cage Free Scrambled Eggs, Chicken Apple Sausage, Country Potatoes
Platios Latinos	Cheese Quesadilla, Pinto Beans, Spanish Rice, Sour Cream and Salsa
Platios Latinos	Grilled Halal Chicken Quesadilla, Pinto Beans, Spanish Rice, Sour Cream and Salsa
Tossed	Vegetarian Organic Spinach Salad, 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 23, 2026

Dinner

Breakfast Bistro	Eggs Benedict
Market Grill	Vegetarian Bratwurst, Curly Fries, Carrot and Celery Sticks
Market Grill	All Beef Hot Dog, Curly Fries, Carrot and Celery Sticks
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 24, 2026

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 25, 2026

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

