

Athenian Dining Hall

November 4, 2024

Your Café Team

Your General Manager: James Cruz
 Your Executive Chef: Miguel Aguilar
 For Catering, Please Call:



Café Hours

Breakfast: 7:15-8:00
 Lunch: 11:30-1:00



Monday November 4, 2024

Breakfast Bistro	Cage Free Scrambled Eggs, Applewood Bacon, and Country Potatoes
Platios Latinos	Cheese Quesadillas, Pinto Beans, Spanish Rice, and Roasted Tomato Salsa
Platios Latinos Tossed	Cheese Quesadillas, Pinto Beans, Spanish Rice, and Roasted Tomato Salsa
Tossed	Chinese Vegetable Salad with, Orange Segments, Edamame and Crispy Wonton Strips Ginger Soy Dressing
Tossed	Chinese Chopped Salad with, Orange Segments, Edamame and Crispy Wonton Strips Ginger Soy Dressing
Global Adventure	BBQ Wu Chung Tofu, Baby Bok Choy, and Garlic Noodles
Global Adventure	Asian BBQ Chicken with Baby Bok Choy and Garlic Noodles



Dinner

Tuesday November 5, 2024

Breakfast Bistro	Sausage, Egg, and Cheese Muffin Sandwich with Tater Tots
Global Adventure	Vegetarian Chow Mein, with Tofu, Carrots, Peppers, Onions and Bok Choy
Global Adventure	Beef Chow Mein with Baby Bok Choy, Carrots, Peppers and Onions
Tossed	Southwestern Beef Salad with Black Beans, Roasted Corn, Cheddar Cheese and Chipotle Ranch
Tossed	Roasted Vegetable Southwestern Salad with Chipotle Ranch
Global Adventure	Plant Based Spicy Chicken Stir-Fry with Jasmine Rice
Global Adventure	Miso Glazed Wild Salmon, Jasmine Rice, and Roasted Vegetables



Dinner

Wednesday November 6, 2024

Breakfast Bistro	Blueberry Pancakes, Sausage Links, and Tater Tots
Global Adventure	WO Chung Roasted Tofu and Vegetable Stir-Fry Rice Bowl
Global Adventure	Halal Chicken and Vegetable Stir-Fry Rice Bowl
Tossed	Asian Vegetable Salad with Ginger Soy Vinaigrette
Tossed	Asian Chicken Salad with Ginger Soy Vinaigrette
Kitchen Table	Butternut Squash Ravioli with Sage Brown Butter
Kitchen Table	Honey Dijon Roasted Pork Loin, Creamy Mashed Potatoes, and Green Beans



Dinner

Thursday November 7, 2024

Breakfast Bistro	Huevos Rancheros with Cage Free Egg
Market Grill	Vegetarian Hot Dog, Carrot and Celery Sticks with Curly Fries
Market Grill	Millers All Beef Hot Dogs, Carrot and Celery Sticks, and Curly Fries
Tossed	Organic Farro, Spinach, Olive and Feta Cheese Salad
Tossed	Grilled Free Range Chicken, Organic Farro, Spinach, Olive and Feta Salad
Global Adventure	Thai Red Curry Bok Choy and Tofu with Jasmine Rice
Global Adventure	Thai Red Curry Halal Chicken with Sauteed Baby Bok Choy and Jasmine Rice



Dinner

Friday November 8, 2024

Breakfast Bistro	Egg, Sausage and Cheese Biscuit Sandwich with Hashbrowns
Kitchen Table	Penne Pasta Alfredo with Roasted Bengard Farms Broccoli
Kitchen Table	Christina's Favorite Penne Pasta Grilled Chicken Alfredo, Roasted Bengard Farms Broccoli
Tossed	Vegetable Cobb Salad with Pesto Ranch Dressing
Tossed	House Roasted Turkey Cobb Salad with Pesto Ranch Dressing
Kitchen Table	Organic Spinach and Orzo with Lemon and Herbs, and Dinner Roll
Kitchen Table	Shrimp, Organic Spinach and Orzo with Lemon and Herbs and Dinner Rolls



Dinner

Saturday November 9, 2024

Market Grill	Made to order Omelets and Waffle Bar
Market Grill	Vegetable or Chicken Pot Stickers with Vegetable Fried Rice
Kitchen Table	Country Fried Boneless Fried Chicken, Mashed Potatoes, Gravy and Cole Slaw



Sunday November 10, 2024

Breakfast Bistro	Made to order Omelets and Waffle Bar
Kitchen Table	BBQ Beef Sliders, Gilroy Garlic Tater Tots, and Sauteed Organic Spinach
Kitchen Table	Build Your Bowl Pasta Bar

