

Athenian Dining Hall

May 12, 2025

Your Café Team

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



Café Hours

Breakfast: 7:30-8:05
 Lunch: 11:30-1:00

Monday May 12, 2025

Dinner	Breakfast Bistro	Cinnamon French Toast, House Made Whipped Cream, Bacon and Eggs
	Kitchen Table	Penne Pasta with 30 Hour Marinara, and Sauteed Gilroy Garlic Green Beans
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	Tossed	Caprese Salad with Balsamic Reduction, and Fresh Basil
	Tossed	Caprese salad with Balsamic Reduction, and Fresh Basil
	Global Adventure	Quinoa and Organix Sauteed Spinach Stuffed Peppers
Global Adventure	Marinated Grilled Tri-Tip, Scalloped Potatoes, and Bengard Farms Broccoli	



Tuesday May 13, 2025

Dinner	Breakfast Bistro	Sunrise Sausage Breakfast Sandwich with Hashbrowns
	Global Adventure	Chickpea Curry with Basmati Rice, Cauliflower and Pita Bread
	Global Adventure	Halal Chicken Tikka Masala, Basmati Rice, Cauliflower and Pita Bread
	Tossed	Ancient Grain Lentil Indian Salad with Lime Vinaigrette
	Tossed	Halal Grilled Chicken with Ancient Grain Lentils with Lime Vinaigrette
	Kitchen Table	Pasta Primavera, Grilled Garlic Bread, and Roasted Asparagus
Kitchen Table	Shrimp Scampi Linguini, Grilled Garlic Bread, and Roasted Asparagus	



Wednesday May 14, 2025

Dinner	Breakfast Bistro	Blueberry Pancakes, Chicken Apple Sausage Links, and Eggs
	Global Adventure	Vegetable and Tofu Chow Mein,
	Global Adventure	Beef Chow Mein with Baby Bok Choy, Onions, Carrots and Peppers
	Tossed	Asian Vegetable Salad with Ginger Soy Vinaigrette
	Tossed	Asian Chicken Salad with Ginger Soy Vinaigrette
	Kitchen Table	Grilled Balsamic Marinated Portobello Mushrooms with Rice Pilaf
Kitchen Table	Breaded Pork Chops, Mushroom Gravy, Rice Pilaf and Roasted Spring Squash	



Thursday May 15, 2025

Dinner	Breakfast Bistro	Sausage and Potato Breakfast Burrito
	American BBQ	Plant Based BBQ Pulled Pork Sandwich, Roasted Potatoes and Creamy Cole Slaw
	American BBQ	Halal BBQ Chicken, Roasted Potatoes, and Creamy Cole slaw
	Tossed	Organic Farro , Spinach, Olive and Feta Cheese Salad
	Tossed	Grilled Free Range Chicken, Organic Farro, Spinach, Olive and Feta Salad
	Global Adventure	Mediterranean White Bean and Tomato Stew with Cous Cous and Asparagus
Global Adventure	Pan Seared Cod, White Wine Tomato Basil Sauce, Cous Cous, and Asparagus	



Friday May 16, 2025

Dinner	Breakfast Bistro	Egg, Bacon and Cheese Croissant Sandwich with Tater Tots
	Market Grill	Vegetarian Hot Dogs, Jojo Potatoes, Carrot and Celey Sticks
	Market Grill	Nitrate Free All Beef Hot Dogs, Jojo Potatoes, Carrot and Celey Sticks
	Tossed	Vegetable Cobb Salad with Pesto Ranch Dressing
	Tossed	House Roasted Turkey Cobb Salad with Pesto Ranch Dressing
	Kitchen Table	Wild Mushroom Frittata with Organic Arugula Salad
Kitchen Table	Rosemary Crusted Roast Beef, Mashed Potatoes, Orange and Honey Glazed Carrots	



Saturday May 17, 2025

Dinner	Market Grill	Made to order Omelets and Waffle Bar
	Market Grill	Moco Loco-Hamburger, Mushroom Gravy, Rice and Fried Egg
	Kitchen Table	Sundried Tomato, Organic Spinach and Boursin Cheese Stuffed Chicken Breast with Rice Pilaf



Sunday May 18, 2025

Dinner	Breakfast Bistro	Made to order Omelets and Waffle Bar
	Market Grill	Build your own Burger Bar
	Kitchen Table	Grilled Flank Steak, Twice Baked Potato, and Gilroy Garlic Broccolini

