

Athenian Dining Hall

September 9, 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 September 9, 2024

Breakfast Bistro	Cage Free Scrambled Eggs, Applewood Bacon, and Country Potatoes
Kitchen Table	Cheddar and Provolone Sourdough Grilled Cheese, Carrot and Celery Sticks and Tomato Soup
Kitchen Table	Cheddar and Provolone Sourdough Grilled Cheese, Carrot and Celery Sticks and Tomato Soup
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 September 10, 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	Halal Chicken 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
Kitchen Table	Plant Based Spicy Chicken Stir-Fry with Jasmine Rice
Kitchen Table	Clay Pot Tilapia, Jasmine Rice, and Sautéed Vegetable's



Dinner

Wednesday September 11, 2024

Breakfast Bistro	Blueberry Pancakes, Sausage Links, and Tater Tots
Global Adventure	Roasted Tofu and Broccoli Rice Bowl
Global Adventure	Beef and Broccoli Rice Bowl
Tossed	Caesar Salad
Tossed	Free Range Chicken Caesar Salad
Kitchen Table	Butternut Squash Ravioli with Sage Brown Butter
Kitchen Table	Honey Dijon Roasted Pork Loin, Creamy Mashed Potatoes, and Green Beans



Dinner

Thursday September 12, 2024

Breakfast Bistro	Huevos Rancheros with Cage Free Egg
Kitchen Table	Vegetarian Nut Free Pesto Pasta with Roasted Zucchini and Yellow Squash
Kitchen Table	Creamy Nut Free Pesto Pasta with Grilled Free Range Chicken and Roasted Zucchini and Yellow Squash
Tossed	Organic Farro, Spinach, Olive and Feta Cheese Salad
Tossed	Grilled Free Range Chicken, Organic Farro, Spinach, Olive and Feta Salad
Kitchen Table	Plant Based Chicken Tenders and Waffles
Kitchen Table	Chicken Wings and Waffles



Dinner

Friday September 13, 2024

Breakfast Bistro	Egg, Sausage and Cheese Biscuit Sandwich with Hashbrowns
Market Grill	Vegetarian Hot Dog, Carrot and Celery Sticks with Curly Fries
Market Grill	Millers All Beef Hot Dogs, Carrot and Celery Sticks, and Curry Fries
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 September 14, 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 September 15, 2024

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

