

# Athenian Dining Hall

April 29, 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 April 29, 2024**

Dinner	<b>Breakfast Bistro</b>	Bacon, Cage Free Scrambled Eggs, and Waffles
	<b>Platios Latinos</b>	Cheese Quesadilla, Spanish Rice, Black Beans, and Roasted Tomato Salsa
	<b>Platios Latinos Tossed</b>	Cheese Quesadilla, Spanish Rice, Black Beans, and Roasted Tomato Salsa
	<b>Tossed</b>	Organic Mixed Green Salad, Quinoa, Lentils and Roasted Butternut Squash with Balsamic Dressing
	<b>Kitchen Table</b>	Organic Spinach and Cheese Lasagna, Gilroy Garlic Bread, and Roasted Broccoli
	<b>Kitchen Table</b>	Grass Fed Beef Lasagna, Gilroy Garlic Bread and Roasted Broccoli



**Tuesday April 30, 2024**

Dinner	<b>Breakfast Bistro</b>	Pita Bread Breakfast Sandwich with, Bacon, Egg and Cheese
	<b>Global Adventure</b>	General Tsao's Tofu, Garlic Fried Rice, and Baby Bok Choy
	<b>Global Adventure Tossed</b>	Free Range Chicken Adobo, Garlic Fried Rice, and Baby Bok Choy
	<b>Tossed</b>	Southwest Grilled Vegetarian Salad, Roasted Corn, Black Beans, Onions, Peppers and Lime Chile Vin.
	<b>Kitchen Table</b>	Southwest Grilled Free Range Chicken Salad with Corn Black Beans and Lime Chile Dressing
	<b>Kitchen Table</b>	Stuffed Portobello Mushrooms and Green Beans



**Wednesday May 1, 2024**

Dinner	<b>Breakfast Bistro</b>	Driscoll's Triple Berry French Toast served with Homemade Whipped Cream and Maple Syrup
	<b>Market Grill</b>	House Made Black Bean Sliders, Athenian Rosemary Jojo Potatoes, and all the Fixings
	<b>Market Grill Tossed</b>	Grass Fed Beef Sliders, Athenian Rosemary Jojo Potatoes and all the Fixings
	<b>Tossed</b>	Asian Chicken Chopped Salad with Napa Cabbage, Carrots, Cucumber, and Sesame Ginger Dressing
	<b>Kitchen Table</b>	Asian Chopped Salad with Napa Cabbage, Carrots, Cucumbers, and Sesame Ginger Dressing
	<b>Kitchen Table</b>	Roasted Beet, Hummus, and Organic Arugula Flat Bread with Lemon Thyme Vinaigrette



**Thursday May 2, 2024**

Dinner	<b>Breakfast Bistro</b>	Chocolate Chip Pancakes, Cage Free Eggs, and Chicken Apple Sausage
	<b>Global Adventure</b>	Plant Based Chicken Stir Fry with Jasmine Rice and Hawaiian Mac Salad
	<b>Global Adventure Tossed</b>	Kalua Pork with Jasmine Rice and Hawaiian Mac Salad
	<b>Tossed</b>	Hawaiian Mac Salad
	<b>Kitchen Table</b>	Hawaiian Mac Salad
	<b>Kitchen Table</b>	Cauliflower Herbed Steak, Mashed Potatoes and Lemon Grilled Asparagus



**Friday May 3, 2024**

Dinner	<b>Breakfast Bistro</b>	
	<b>Platios Latinos</b>	
	<b>Platios Latinos Tossed</b>	
	<b>Tossed</b>	
	<b>Kitchen Table</b>	
	<b>Kitchen Table</b>	



**Saturday May 4, 2024**

Dinner	<b>Kitchen Table</b>	Made to Order Eggs, Sausage, Potatoes, Fruit and Yogurt
	<b>Kitchen Table</b>	House Roasted Turkey Pesto Panini with Curly Fries
	<b>Izakaya</b>	Sweet Ginger Grass Fed Meatballs, Jasmine Rice, and Sauteed Sesame Organic Spinach



**Sunday May 5, 2024**

Dinner	<b>Breakfast Bistro</b>	Waffle Bar, Made to order Eggs, Bacon, Fruit and Yogurt
	<b>Global Adventure</b>	Chicken Pot Stickers, and Fried Rice
	<b>Global Adventure</b>	Free Range Chicken Tikka Masala, Basmati Rice, Cauliflower and Naan

