

Athenian Dining Hall

April 22, 2024

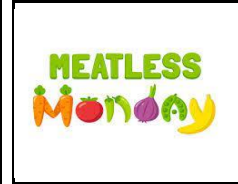
Your Café Team

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



Monday April 22, 2024

Dinner	Breakfast Bistro	Cage Free Scrambled Eggs, Hash Browns and British Banger Sausage
	Market Grill	Cheddar and Provolone Grilled Cheese Sandwich on Sourdough with Roasted Tomato Soup
	Market Grill Tossed	Cheddar and Provolone Grilled Cheese Sandwich on Sourdough with Roasted Tomato Soup
	Tossed	Baby Kale with Strawberries, Roasted Pepitas, Feta Cheese and Balsamic Dressing
	Global Adventure	Sweet and Sour Wo Chung Tofu with Asparagus
Global Adventure	Spicy Free Range Kung Pao Chicken with Jasmine Rice	



Tuesday April 23, 2024

Dinner	Breakfast Bistro	Eggs Benedict with Canadian Bacon and Hollandaise Sauce
	Kitchen Table	Beef Bolognese Rigatoni Bake with Roasted Spring Vegetables
	Kitchen Table Tossed	30 Hour Marinara Rigatoni Bake with Roasted Spring Vegetables
	Tossed	Sugar Snap Pea and Organic Arugula Salad with Prosciutto and Pecorino Cheese
	Tossed	Sugar Snap Pea and Organic Arugula Salad with Pecorino Cheese and Lemon Vinaigrette
	Platios Latinos	Taco Tuesday-Carne Asada or Chicken Tacos, Spanish Rice, and Black Beans
Platios Latinos	Cheese Enchiladas, Spanish Rice and Black Beans	



Wednesday April 24, 2024

Dinner	Breakfast Bistro	Scrambled Free Range Eggs, Sausage and Potato
	Global Adventure	Wo Chung Teriyaki Tofu Rice Bowl
	Global Adventure	Free Range Chicken Teriyaki Rice Bowl
	Tossed	Organic Arugula and Artichoke Salad with Parmesan Cheese and Peppercorn Dressing
	Tossed	Organic Arugula, Free Range Chicken and Artichoke Salad with Parmesan Cheese and Peppercorn Dressing
	Market Grill	Roasted Tofu and Eggplant Sandwich with Gilroy Garlic Jojo Potatoes
Market Grill	Build Your Own Burger Bar with Gilroy Garlic Jojo Potatoes	



Thursday April 25, 2024

Dinner	Breakfast Bistro	Huevos Rancheros with Black Beans, Salsa Fresca and Over Easy Egg
	Kitchen Table	Three Cheese Mac and Cheese and Roasted Mushroom and Asparagus
	Kitchen Table	Three Cheese Bacon Mac and Cheese and Roasted Mushroom and Asparagus
	Tossed	Snap Pea, Mixed Greens and Pickled Red Onion with Lemon Parsley Vinaigrette
	Tossed	Snap Pea, Smoked Salmon, Mixed Greens and Pickled Red Onion with Lemon Parsley Vinaigrette
	Kitchen Table	Lemon Chile Shrimp, Roasted Asparagus with Spring Onion Rice Pilaf
Kitchen Table	Polenta Napoleon with Roasted Peppers and Eggplant with 30 hour Marinara Sauce	



Friday April 26, 2024

Dinner	Breakfast Bistro	Fitz Farm Wild Mushroom and Bacon Quiche
	Stone Hearth Oven	Cheese or Pesto Sausage Pizza with Caesar Salad
	Stone Hearth Oven	Cheese or Pesto Sausage Pizza with Caesar Salad
	Tossed	Roasted Beet and Quinoa Salad with White Balsamic Vinaigrette
	Tossed	Smoke Turkey and Cheddar
	Global Adventure	Nhi's Famous Vegetarian Pho Bowl
Global Adventure	Nhi's Famous Beef Pho Bowl	



Saturday April 27, 2024

Dinner	Breakfast Bistro	Omelets, Chocolate Chip Pancakes, Over Easy Eggs, and Turkey Sausage
	Global Adventure	BBQ Beef Bao Sandwiches, Sesame Slaw and Pickled Red Onions
	Kitchen Table	Pan Fried Tilapia with Lemon and Herb Rice Pilaf and Grilled Asparagus



Sunday April 28, 2024

Dinner	Breakfast Bistro	Omelets, Waffle, Bacon and Hashbrowns
	Market Grill	Beef and Scallion Fried Rice
	Market Grill	Honey Sriracha Chicken Wings, Garlic Noodles and Braised Baby Bok Choy

