

Homer Café

Monday May 4, 2026		Café Service Hours
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes	Breakfast: 7:30am - 8:25am Lunch: 11:15am - 11:50am After School: M - Th 2:30pm - 3:15pm
Bistro Grill	Alvarado Street Sliced Wheat, Topped with Applewood Smoked Bacon, Crunchy Iceberg Lettuce, Sliced Tomato, Mayo, House Made Lemon Pepper Chips	
Platillo Latino	Beef Fajita Burrito Bowl, Red and Green Peppers, Onions, Mexican Rice, Black Beans, Chopped Tomatoes, Roasted Corn, Guacamole	
Taste of Home	Free Range Huli Huli Chicken or (V) Tofu, Dwelley Farms Stir Fried Vegetables, Macaroni Salad, Green Scallions & Fresh Cilantro	
Tossed	Mediterranean Seasoned Chicken, Toasted Farro, Fresh Arugula, Roasted Red Peppers, Sun-Dried Tomatoes, Crumbled Feta Cheese, Marinated Artichoke Hearts, Kalamata Olives, And Fresh Parsley	
Pizza	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	Daily Specials
Smoothies	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	
Tuesday May 5, 2026		Breakfast: Burritos, Muffins, Pastries & Bagels Pizza: Pepperoni & Cheese 5 Cheese Specialty Pizza Off the Grill: Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips Tossed: House Caesar Salad with Chicken House Vegetarian Caesar Salad Specialty Salad Sports Meal: Protein with Rice & Vegetables
Breakfast Grill	Frech Toast with Strawberries and Warm Maple Syrup	
Bistro Grill	Korean Sweet Chili Wings, Waffle Fries, Carrot Sticks and Ranch Dipping Sauce	
Platillos Latinos	Lime Cilantro Marinated Carne Asada Tacos, Flour Tortillas with Lettuce, Tomato and Cheese with Tortilla Chips and Salsa Fresco	
Kitchen Table	Thin Sliced Steak or (V) Portobello Fajitas, Red and Green Peppers, Sliced Onions, Lime Cilantro Rice, Roasted Elote Corn, Hand Cut Salsa, Tortillas	
Tossed	Grilled Chicken, Fresh Avocado, Mixed Greens, Roasted Corn, Crisp Tortilla Strips, Carrots, Chipotle Ranch Dressing	Tuesday May 5th
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	
Smoothies	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	
Wednesday May 6, 2026		
Bistro Grill	Spicy Nashville Crispy Chicken Sandwich, Brioche Bun, Cabbage Slaw, House Made Pickles, Spicy Cajun Remoulade & Curly Fries	
Platillos Latinos	Michoacan Style Pork Carnitas Burrito with Rice, Beans, Melted Cheese, House Made Salsas, Tortilla Chips	
Taste of Home	Szechuan Chicken or (V) Organic Tofu Stir Fry with Del Cabo Farms Roasted Mixed Bell Peppers, Onions, Snow Peas and Steamed Brown Rice	
Tossed	Chicken with Mixed Field Greens and Curly Kale with Fresh Strawberry, Tart Blueberry, Sweet Corn, Creamy Goat Cheese in a Honey Mustard	
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	After School
Smoothies	Strawberries Wild: Strawberry, Banana, Apple Juice	
Thursday May 7, 2026		From 2:30-3:15 pm M-TH Rotating Menu House Baked Cookies Ice Cream Root beer Floats French Fries Quesadilla Sliders Chicken Strips Nachos Churros Wings Taqitos
Breakfast Grill	Avocado Toast, Sliced Bacon, Smashed Avocado, Scrambled Egg on Texas Toast	
Bistro Grill	Grilled Chicken on Alvarado Street Whole Wheat Bun, Mayo, Lettuce, Tomato Slices, Pickles, with JoJo Potatoes	
Platillo Latino	Cheesy Crust Southwestern Steak Wrap, Lettuce, Tomato, Corn, Black Beans, Avocado, Chipotle Ranch & House Made Potato Chips	
Kitchen Table	Grilled Free Range Chicken or (V) Portobello Florentine, Pasta and Grilled Marinated Vegetables, Garlic Bread	
Tossed	Roasted Chicken, Fuji Apples and Kale with Dried Cherries, Toasty Almonds, And Salty Feta in a Balsamic Vinaigrette	
Pizza	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	
Friday May 8, 2026		General Manager: Deanna Bower Executive Chef: Louis Leon Café Phone: 650.454.8475
Breakfast Grill	Spicy Breakfast Tacos are loaded with Mexican Chorizo, Diced Potatoes, Scrambled Eggs and Jalapenos with all the fixing	
Bistro Grill	Teriyaki Chicken Potsticker Bowl, Pickled Ginger Rice, Red Peppers, Edamame, Chopped Cucumber, Shredded Carrots, Chopped Scallions, Sesame Seeds	
Platillo Latino	Indian Butter Chicken or (V) Curry Infused Cauliflower Tossed In Rich And Buttery Tomato Gravy, Basmati Rice and Seasonal Vegetables	
Taste of Home	Mediterranean Seasoned Chicken, Toasted Farro, Fresh Arugula, Roasted Red Peppers, Sun-Dried Tomatoes, Crumbled Feta Cheese, Marinated Artichoke Hearts, Kalamata Olives, And Fresh Parsley	
Tossed	Peppers, Sun-Dried Tomatoes, Crumbled Feta Cheese, Marinated Artichoke Hearts, Kalamata Olives, And Fresh Parsley	
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	
Smoothies	Orangeicle: Orange Sherbert, Apple, Juice, Yogurt	