

Homer Café

MondaySeptember 15, 2025			Café Service Hours	
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes	\$6.50	Before School: 8:am - 8:25am	
Bistro Grill	CBR- Chicken Bacon Ranch Sandwich on Whole Wheat, Lettuce, Sliced Tomato, House Chips		Morning Break: As Scheduled	
Platillo Latino	Birria Beef Quesadilla, House Tortilla Chips, Hand Cut Salsa	\$9.50	Lunch: 12:05pm - 12:55pm	
Asian Inspired	Japanese Chicken or (V) Tofu Curry, Rough Cut Carrots and Potatoes, White Jasmine Rice	\$9.75	After School: M - Th 2:30pm - 3:00pm	
Tossed	Autumn Chopped Salad, Romaine Lettuce, Chicken, Salty Sunflower Seeds, Bartlet Pear, Honey Crisp Apple, Applewood Smoked Bacon, Dried Cranberries, Salty Feta in a Sweet Poppyseed Dressing	\$9.50	Daily Specials	
Pizza	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	\$5.50	Breakfast: Burritos, Muffins, Pastries & Bagels	
TuesdaySeptember 16, 2025			Pizza: Pepperoni & Cheese 5 Cheese Specialty Pizza	
Breakfast Grill	Chocolate Chip Pancakes with Warm Maple Syrup	\$6.50	Off the Grill: Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips	
Bistro Grill	Classic Beef Pastrami Reuben with House-Made Sauerkraut and Thousand Island Dressing, Swiss Cheese on Ciabatta and Kettle Chips	\$9.50	Tossed: House Caesar Salad with Chicken House Vegetarian Caesar Salad Specialty Salad	
Platillos Latinos	Crispy Fish Tacos, Shredded Red and Green Cabbage, Hand Cut Salsa, Creamy Lemon Dill Tarter Sauce, Flour Tortilla, Side of Chips	\$9.50	Sports Meal: Protein with Rice & Vegetables	
Kitchen Table	Cuban Beef or (V) Tofu Ropa Vieja, Cuban Yellow Rice, Black Beans, Hand Cut Salsa, Corn Tortillas	\$9.75	Hello September	
Tossed	Mexican Watermelon Salad, Arugula, Sweet Watermelon, Sliced Jalapeno, Cotija Cheese, Tajin Seasoning, Creamy Cilantro Lime Dressing	\$9.50		
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50		
Smoothies	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75		
WednesdaySeptember 17, 2025			<p>Hispanic Heritage Month (HHM) takes place September 15 to October 15 every year as a time to recognize and celebrate the many contributions, diverse cultures, and extensive histories of the American Latino community</p>	
Bistro Grill	Hot Link Sausage with Onions and Peppers with a Cajun Remoulade on Soft Hoagie Roll with House Chips	\$9.50		
Platillos Latinos	Chicken Street Tacos on Tiny Corn Tortillas, Onion Cilantro Mix, Black Beans, Salsa Verde	\$9.50		
Taste of India	Beef or (V) Cauliflower Vindaloo with Peppers, Onions, Ginger Garlic Paste, Indian Spices, Steamed Lemon Rice, Garlic Naan and House made Cilantro Mint Chutney	\$9.75	After School	
Tossed	Chicken, Toasted Farro Salad, Roasted Asparagus, Broccolini, And Radishes, Tart Cranberries. Topped with Dill, Chives, Honey Mustard Dressing	\$9.50	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	
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$5.50		
Smoothie	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.75		
ThursdaySeptember 18, 2025				
Breakfast Grill	Pumpkin French Toast with Warm Maple Syrup	\$6.50		
Bistro Grill	Crispy Wings Tossed in Buffalo Sauce, Carrots Sticks, Crispy Gator Tots	\$9.50		
Platillo Latino	Cuban Sandwich, Roasted Pork, Honey Ham, Swiss Cheese, Dijonaise Spread, Dill Pickles, Crispy Onion Strings, on a Cuban Roll, French Fries	\$9.50		
Kitchen Table	Free Range Chicken and Applewood Smoked Bacon or (V) Wild Mushroom Pasta with Fresh Spinach and Tomatoes in Garlic Cream Sauce, Garlic Bread	\$9.75		
Tossed	Chicken, Kale and Quinoa Salad, Roasted Butternut Squash, Tangy Dried Cranberries, Crumbled Feta, Basic Italian Dressing	\$9.50		
Pizza	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	\$5.50		
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.75		
FridaySeptember 19, 2025				
Breakfast Grill	Breakfast Quesadillas with Eggs, Red and Green Peppers, Melty Cheese, Grilled to a Toasty Brown with Hand Cut Salsa	\$6.50		
Food Truck Friday	New Orleans Muffaletta, Olive Tapenade, Sopprissata, Mortadella, Prosciutto, Sliced Provolone, with Lemon Pepper Chips	\$9.50		
Platillo Latino	Sourdough Sam Bread Bowl Filled with New England Clam Chowder			
Taste of Home	Cowboy Beef or (V) Chili with All the Fixins, Roasted Carrot Coins, Sweet Jalapeno Cornbread	\$9.75		
Tossed	Mixed Green Salad with Crunchy Romaine, Sliced Red Onions, Black Olives, Tangy Pepperoncini, Shredded Parmesan, Tomatoes and Classic Croutons with Italian Vinaigrette	\$9.50		
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.50		
Smoothies	Orangeicle: Orange Sherbert, Vanilla Fro-Yo, Orange Juice	\$5.75		
General Manager: Deanna Bower Executive Chef: Louis Leon Café Phone: 650.454.8475				

Menu Key

