

## **Homer Café**

ATHERTON			
Monday	November 3, 2025		Café Service Hours
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes	\$6.50	Before School: 8:am - 8:25am
Bistro Grill	BBQ Pulled Chicken Sandwich on Kaiser Roll with Sweet & Sour Apple Cabbage Slaw, Housemade Honey Chipotle BBQ Sauce and Rosemary Parmesan Potato	\$9.50	Morning Break: As Scheduled
Platillo Latino	Wedges Chicken Tamales with Creamy Chile Verde Sauce, Spanish Rice, Sour Cream, Hand	\$9.50	Lunch: 12:05pm - 12:55pm
Tasta of Homo	Cut Salsa Rojo Chicken or (V) Tofu Nacho Bar with all the Fixins	\$9.75	After School: M - Th 2:30pm - 3:00pm
•	(V) BBQ Tofu Sandwich on Kaiser Roll with Sweet & Sour Apple Cabbage Slaw, Housemade Honey Chipotle BBQ Sauce and Rosemary Parmesan Potato Wedges	\$9.50	
Tossed	Asian Chicken Salad, Shredded Red and Green Cabbage, Black Rice, Mandarin Oranges, Edamame, Green Onions, Crunchy Wonton Strips, Red and Black Sesame Seeds in an Asian Vinaigrette	\$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
Smoothies Tuesday	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice November 4, 2025	\$5.75	Pizza:
	Chocolate Chip Pancakes with Warm Maple Syrup	\$6.50	Pepperoni & Cheese
Bistro Grill	Garlic Chicken Pasta Alfredo with Green Zucchini, Tomatoes, Fresh Herbs and Garlic Parmesan Bread Crumbs	\$9.50	5 Cheese Specialty Pizza
Platillos Latinos	Mexican Taco Salad in a Flour Bowl, Romaine and Iceberg Lettuce, Pork Chile Verde, Tomatoes, Black Beans, Red Onions, Cheddar Cheese, Sour Cream with a	\$9.50	Off the Grill:
Kitchen Table	Spicy Chipotle Ranch Michocan Red Chicken or (V) Wild Mushroom Mole, Mexican Rice, Whole Pinto	\$9.75	Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips
(V) Earthly Selections	Beans, Hand Cut Salsa, Flour Tortillas, Cool Sour Cream (V) Mexican Taco Salad in a Flour Bowl, Romaine and Iceberg Lettuce, Verde (V)	\$9.75	Tossed:
(-,,	Tofu Tomatoes, Black Beans, Red Onions, Cheddar Cheese, Sour Cream with a Spicy Chipotle Ranch	\$9.50	House Caesar Salad with Chicken House Vegetarian Caesar Salad
Tossed	Mexican Taco Salad, Romaine and Iceberg Lettuce, Tomatoes, Black Beans, Red Onions, Roasted Corn Cheddar Cheese, Sour Cream with a Spicy Chipotle Ranch	\$9.50	Specialty Salad
Pizza Smoothies	4 Cheese Blend, Fresh Sliced Roma Tomatoes, Fresh Basil, Olive Oil Base	\$5.50	Sports Meal: Protein with Rice & Vegetables
	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75	
Wednesday	November 5, 2025		
Bistro Grill	Vegetables and Grilled Pineapple Relish	\$9.50	
Platillos Latinos	Free Range Achiote Chicken Quesadilla with Peppers, Onions and Monterey Jack Cheese with Spanish Rice, Shredded Lettuce, Sour Cream, Housemade Salsa and Guacamole	\$9.50	November
Taste of Home	Herb Tri-Tip or (V) Organic Tofu with Balsamic Glaze, Scalloped Potatoes, Roasted Broccoli and Dinner Roll with a Butter Pat	\$9.75	Filled with Flavor: National Sandwich Day
(V) Earthly Selections	(V) Tofu Teriyaki Bowl with Steamed Coconut Rice, Stir Fried Vegetables and Grilled Pineapple Relish	\$9.50	November 3rd
Tossed	BBQ Chicken Salad, Romaine Lettuce, Black Beans, Roasted Corn, Monterey Jack Cheese, Chopped Tomatoes, Shredded Jicama, Topped with BBQ Sauce and	\$9.50	
Pizza	Tortilla Strips with Ranch Dressing Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$5.50	CANDWICH
Smoothies	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.75	* * * * * * * * * * * * * * * * * * * *
Thursday	November 6, 2025		SANDWICH
Breakfast Grill	Breakfast Quesadilla with Bacon, Cage Free Scrambled Eggs, Cheese, Peppers, Onions, Housemade Pico de Gallo	\$6.25	DAY
Bistro Grill	Cheesy Mushroom and Grass Fed Ground Beef on a Hawaiian Bun and Garlic Parmesan Fries	\$8.95	
Platillo Latino	Southwest Steak Bowl, Rice, Roasted Corn, Hand Cut Salsa, Sour Cream	\$8.95	VEMBER
Kitchen Table	Homestyle Chicken or (V) Tofu Pot Pie Filled with Tender Chicken and Mixed Vegetables Topped with Flakey Puffed Pastry and Baked to Perfection	\$9.25	
	(V) Cheesy Wild Mushroom on a Hawaiian Bun and Garlic Parmesan Fries Spring Mix, Blood Orange, Sun Flower Seeds, Goat Cheese, Cucumbers, Balsamic	\$9.75 \$8.95	After School
Pizza	Vinaigrette BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	\$5.25	From 2:30-3:15 pm M-TH
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.50	Rotating Menu
	November 7, 2025  Buttermilk Biscuit with Chorizo Sausage Gravy with Fried Egg	\$6.25	House Baked Cookies
Bistro Grill Platillo Latino	Cochinita Pibil Pork Tacos, with Cabbage, Queso Fresa, Mango Pineapple Salsa	\$8.95 \$8.95	Ice Cream Root beer Floats
Kitchen Table	with House Tortilla Chips and Salsa Pumpkin Curry with Chicken or (V) Cauliflower, Basmati Rice, Spinach and Red	\$9.25	French Fries Quesadilla
(V) Earthly Selections	Pepper, Warm Nan Cochinita Pibil (V) Tofu Tacos, with Cabbage, Queso Fresa, Mango Pineapple	\$9.75	Sliders
	Salsa with House Tortilla Chips and Salsa	<b>φ3./3</b>	Chicken Strips
Tossed	Roasted Chicken, Spring Mix, Sliced Fresh Mango, Batonnet Cut Cucumbers, Red Onions, Cilantro, Sunflower Seeds, Balsamic Vinaigrette	\$8.95	Nachos Churros
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.25	Wings
	Orangecicle: Orange Sherbert, Apple, Juice, Yogurt	\$5.50	Taquitos
General Manager: Deanna B Executive Chef: Louis Leon	ower		EPICUREAN GROUP





Executive Chef: Louis Leon Café Phone: 650.454.8475













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