

# Homer Café

Monday	February 9, 2026	Café Service Hours
<b>Breakfast Grill</b>	Chocolate Chip Pancakes with Warm Maple Syrup	\$6.50
<b>Bistro Grill</b>	Chicken Topped with Parmesan and Melted Mozzarella, House Marinara, Fresh SH Basil on a Hoagie Roll, Seasoned Curly Fries	\$9.50
<b>Platillo Latino</b>	Chicken Burrito Bowl, Bed of Romaine Lettuce Topped with Lime Cilantro Rice, Whole Black Beans, Hand Cut Salsa, Roasted Corn, Chipotle Chicken, Dollop of Sour Cream, Lime Wedge and Tortilla Strips	\$9.50
<b>Taste of Home</b>	Mongolian Beef or (V) Portobello with Red and Yellow Peppers, Sautéed Onions and Sliced Scallions Served with Jasmine Rice and Winter Mixed Vegetables	\$9.75
<b>Earthly Selections</b>	(V) Burrito Bowl, Bed of Romaine Lettuce Topped with Lime Cilantro Rice, Whole Black Beans, Hand Cut Salsa, Roasted Corn, Chipotle (V) Tofu, Dollop of Sour Cream, Lime Wedge and Tortilla Strips	\$9.50
<b>Tossed</b>	Spring Mix, Pickled Beet Salad with Pears, and Goat Cheese Balsamic Vinaigrette	\$9.50
<b>Pizza</b>	Meat Lovers; Salami, Pepperoni, Ham, Sausage	\$5.50
<b>Smoothies</b>	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	\$5.75
<b>Tuesday</b>	<b>February 10, 2026</b>	
<b>Breakfast Grill</b>	Huevos Rancheros Breakfast Tostadas; Refried Beans Tops a Crunchy Flat Tortilla with Scrambled Egg, Sliced Avocado, Hand Cut Salsa, Cotija Cheese	\$6.50
<b>Bistro Grill</b>	Breaded Chicken Tenders with Gator Tots and Honey Mustard Dipping Sauce	\$9.50
<b>Platillos Latinos</b>	Mexican Spiced Fries Topped with Lime Cilantro Carne Asada, Melty Cheddar and Jack Cheese, Hant Cut Salsa, Sour Cream, Guacamole	\$9.50
<b>Taste of Home</b>	Marinated Pork or (V) Portobello Al Pastor, Vegetable Rice, Black Beans, Pineapple Salsa with Tortilla	\$9.75
<b>Earthly Selections</b>	(V) Mexican Spiced Fries Topped with Lime Cilantro (V) Tofu, Melty Cheddar and Jack Cheese, Hant Cut Salsa, Sour Cream, Guacamole	\$9.50
<b>Tossed</b>	Fiesta Bowl: Quinoa, Black Beans, Fresh Romaine, Roasted Corn, Toy Box Tomatoes, Sweet Red Onions, SH Cilantro, Crunchy Tortilla Strips, Sliced Avocado, Avocado Vinaigrette	\$9.50
<b>Pizza</b>	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50
<b>Smoothies</b>	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75
<b>Wednesday</b>	<b>February 11, 2026</b>	
<b>Bistro Grill</b>	Pastrami Swiss Sandwich on Soft Hoagie Roll with Shredded Lettuce, Dijonaise, Sliced Pepperoncini, House Lemon Pepper Chips	\$9.50
<b>Platillos Latinos</b>	Flour Tortilla Tacos Stuffed with Mexican Ground Beef, Shredded Lettuce, Salsa Fresca and Cheddar Cheese, with Tortilla Chips and Refried Beans	\$9.50
<b>Taste of Home</b>	Cheese Ravioli with House Bolognese or (V) Marinara Sauce, Parmesan Cheese, Roasted Broccoli, Garlic Bread	\$9.75
<b>Earthly Selections</b>	(V) Flour Tortilla Tacos Stuffed with Mexican Spiced (V) Portobello, Shredded Lettuce, Salsa Fresca and Cheddar Cheese, with Tortilla Chips and Refried Beans	\$9.50
<b>Tossed</b>	Chopped Power Salad, Kale and Romaine Lettuce, Chickpeas, Carrots, Yellow Bell Pepper, Quinoa, Toasted Pepitas, with Creamy Cilantro Dressing	\$9.50
<b>Pizza</b>	(V) 5 Cheese and Tomato Pizza with Olive Oil Base	\$5.50
<b>Smoothies</b>	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.75
<b>Thursday</b>	<b>February 12, 2026</b>	
<b>Breakfast Grill</b>	French Toast Stuffed with Nutella and Bacon with Sliced Strawberries	\$6.50
<b>Bistro Grill</b>	Asian Inspired Chicken with Toasted Coconut Rice Bowl, Sliced Mango, Carrot Ribbons, Chopped Cucumber, Edamame	\$9.50
<b>Platillo Latino</b>	Tri Colored Tortilla Chips Piled High with Carnitas, Cheddar Cheese and Ghost Pepper Jack Topped with Hand Cut Salsa, Sour Cream and Smashed Avocado	\$9.50
<b>Taste of Home</b>	Greek Free Range Chicken or (V) Cauliflower Shawarma Plate with Romaine Lettuce, Tomatoes, Red Onions, Feta Cheese, Persian Cucumber, Tziki Sauce, Basmati Rice, Toasted Pita	\$9.75
<b>Earthly Selections</b>	(V) Tri Colored Tortilla Chips Piled High with (V) Vegetables, Cheddar Cheese and Ghost Pepper Jack Topped with Hand Cut Salsa, Sour Cream and Smashed Avocado	\$9.50
<b>Tossed</b>	Moroccan Bowl: Cucumbers, Tomatoes, Roasted Peppers, Spiced Chickpeas, Turmeric Cauliflower, Red Onions, Brown Rice, Lemon Tahini Dressing	\$9.50
<b>Pizza</b>	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	\$5.50
<b>Smoothies</b>	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.75
<b>Friday</b>	<b>February 13, 2026</b>	
<b>Bistro Grill</b>	Pasta with House Bolognese, Parmesan Cheese, Roasted Broccoli, Garlic Bread	\$9.50
<b>Platillo Latino</b>	Fish Tacos Flour Tortilla Topped with Breaded Cod, Red and Green Shredded Cabbage Chipotle Mayo Sauce, Hand Cut Salsa, with Chips and Side of Refried Beans	\$9.50
<b>Taste of Home</b>	Chicken or (V) Vegetable Fried Rice, Peas, Carrots, Green Beans, Fried Egg, Served with Vegetable Spring Roll	\$9.75
<b>Earthly Selections</b>	(V) Butter Pasta with Parmesan Cheese, Roasted Broccoli, Garlic Bread	\$9.50
<b>Tossed</b>	Romaine Lettuce, Caesar Dressing, House Croutons, Parmesan Cheese	\$9.50
<b>Pizza</b>	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	\$5.50
<b>General Manager:</b> Deanna Bower <b>Executive Sous Chef:</b> Louis Leon <b>Email:</b> Foodservices@shschools.org		 <b>EPICUREAN GROUP</b> fresh. honest. local.
		<b>Daily Specials</b>
		<b>Breakfast:</b> Breakfast Burritos & Sandwiches, Muffins, Pastries & Bagels
		<b>Pizza:</b> Pepperoni & Cheese 5 Cheese Specialty Pizza
		<b>Off the Grill:</b> Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips
		<b>Tossed:</b> House Caesar Salad with Chicken House Vegetarian Caesar Salad Specialty Salad
		<b>Sports Meal:</b> Protein with Rice & Vegetables
		<b>February</b>
		 <b>Note to Self</b> Self-love means accepting all your strengths and weaknesses   Happy Valentine's Day!
		<b>After School</b>
		<b>From 2:30-3:15 pm M-TH</b>
		<b>Rotating Menu</b>
		House Baked Cookies Ice Cream Root beer Floats French Fries Quesadilla Sliders Chicken Strips Nachos Churros Wings Taquitos

**General Manager: Deanna Bower**  
**Executive Sous Chef: Louis Leon**  
**Email: [Foodservices@chschools.org](mailto:Foodservices@chschools.org)**



## Menu Key

