

Homer Café

Monday	February 23, 2026	
Breakfast Grill	Classic Breakfast, Eggs, Bacon, Biscuit and Hashbrowns	\$6.50
Bistro Grill	Penne Pasta Topped with Bolognese Sauce, Grated Parmesan Cheese, Cheesy Garlic Bread	\$9.50
Platillo Latino	Grilled Chicken Bowl with Mexican Rice, Beans and Cheese, with Chips and Hand Cut Salsa	\$9.50
Taste of Home	Mediterranean Marinated Sliced Steak or (V) Tofu, Brown Rice, Roasted Vegetable Medley - Zucchini, Mushrooms, Fingerling Potatoes, Whole Garlic, Campari Tomatoes, House Naan	\$9.75
Earthly Selections	(V) Buttered Penne Pasta Topped with Grated Parmesan Cheese, Cheesy Garlic Bread	\$9.50
Tossed	Spring Mix, Arugula, Sweet Dried Fruit, Fresh Crisp Apples, Point Reyes Blue Cheese, Balsamic Vinaigrette	\$9.50
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.50
Smoothies	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	\$5.75
Tuesday	February 24, 2026	
Breakfast Grill	Hashbrowns Loaded with Smashed Avocado, Applewood Smoked Bacon and Scrambled Eggs	\$6.50
Bistro Grill	Corned Beef Ruben House Sauerkraut, Swiss Cheese, 1,000 Island Spread, on Marbled Rye with Lemon Pepper Chips	\$9.50
Platillos Latinos	Shredded Beef and Ghost Pepper Jack Cheese Stuffed into a Huge Flour Tortilla Grilled to Perfection served with Hand Cut Salsa	\$9.50
Taste of Home	Traditional Chicken or (V) Tofu Mole, Mexican Vegetable Rice, Black Beans, Cool Sour Cream and Tiny Flour Tortillas	\$9.75
Earthly Selections	(V) Vegetable Medley, Ghost Pepper Jack Cheese Stuffed into a Huge Flour Tortilla Grilled to Perfection served with Hand Cut Salsa	\$9.50
Tossed	Toasted Farro Salad, Roasted Asparagus, Broccolini, And Radishes, Tart Cranberries. Topped with Dill, Chives, Honey Mustard Dressing	\$9.50
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$5.50
Smoothies	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75
Wednesday	February 25, 2026	
Bistro Grill	Boneless Free Range Chicken Tenders Tossed in Sweet Carolina BBQ Sauce, with Gilroy Garlic Fries and Ranch Dipping Sauce	\$9.50
Platillo Latino	4 Steak Street Tacos on Corn Tortillas Topped with Shredded Cabbage, Cotija Cheese with Spanish Rice	\$9.50
Taste of Home	Cajun Pasta, Free Range Chicken, Andouille Sausage,Or (V) Cauliflower and Mushroom, Bell Peppers, Onions, Celery, Cajun Cream Sauce & Grilled Garlic Bread	\$9.75
Earthly Selections	(V) Crispy Tofu Tenders Tossed in Sweet Carolina BBQ Sauce, with Gilroy Garlic Fries and Ranch Dipping Sauce	\$9.50
Tossed	Italian Pasta Salad, Bow Tie Pasta, Romaine Lettuce, Genoa Salami, Sweet Sopressa, Tomato, Garbanzo Beans, Pepperoncini, Black Olives, Pepperoncini, Italian Dressing	\$9.50
Pizza	Hawaiian Pizza with Ham and Pineapple	\$5.50
Smoothies	Orangeicle: Orange Sherbert, Apple, Juice, Yogurt	\$5.75
Thursday	February 26, 2026	
Breakfast Grill	Breakfast Quesadilla	\$6.50
Bistro Grill	Blackened Chicken and Sweet Potato Bowl, Wild Rice, Shredded Red Cabbage and Kale, Salty Sunflower Seeds, Topped with Honey Dijon Sauce	\$9.50
Platillo Latino	New Mexico Style Pork Enchiladas with Red and Green Sauce, Topped with Ghost Pepper Jack Cilantro Lime Rice, and Sour Cream	\$9.50
Taste of Home	Hunan Tender Beef or (V) Portobello, Mixed Vegetable Medley, Spicy, Sweet Sauce, Jasmine Rice	\$9.75
Earthly Selections	(V) Blackened Tofu and Sweet Potato Bowl, Wild Rice, Shredded Red Cabbage and Kale, Salty Sunflower Seeds, Topped with Honey Dijon Sauce	\$9.50
Tossed	Mixed Greens, Roasted Butternut Squash, Fresh Crisp Apples, Sweet Dried Figs, Toasted Pumpkin Seeds, And Creamy Goat Cheese in an Balsamic Vinaigrette	\$9.50
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.50
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.75
Friday	February 27, 2026	
Breakfast Grill	National Strawberry Day - Stawberry Pancakes	\$6.50
Bistro Grill	(V) Vegetarian Potsticker Bowl, Jasmine Rice, Asian Slaw	\$9.50
Platillo Latino	Creamy Shrimp Corn Bowl, Cilantro Lime Rice, Roasted Corn, Hand Cut Salsa, Chopped Avocado, Topped with Chili Crisp and Creamy Lime Cilantro Sauce	\$9.75
Taste of Home	(V) House Made Butternut Squash Macaroni and Cheese, Mixed Vegetables and Garlic Bread	\$9.75
Earthly Selections	(V) Vegetarian Potsticker Bowl, Jasmine Rice, Asian Slaw	\$9.50
Tossed	Classic Caesar Salad, Romaine Lettuce, Shaved Parmesan and House Croutons with Caesar Dressing	\$9.50
Pizza	(V) 5 Cheese, Tomato with Olive Oil Base	\$5.50
Smoothies	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.75
General Manager: Deanna Bower		
Executive Chef: Louis Leon		
Café Phone: 650.454.8475		

Café Service Hours
Before School: 8:am - 8:25am
Morning Break: As Scheduled
Lunch: 12:05pm - 12:55pm
After School: M - Th 2:30pm - 3:00pm
Daily Specials
Breakfast: Breakfast Burritos & Sandwiches, 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:
February
National Strawberry Day Thursday 2/27

After School
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
Taquito
 EPICUREAN GROUP fresh. honest. local.

Menu Key