

# Homer Café

| Monday May 18, 2026      |  |
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| <b>Breakfast Grill</b>   | Classic Bacon, Scrambled Eggs and Country Potatoes \$6.25  |
| <b>Bistro Grill</b>      | Philly Cheese Steak, Melty Swiss and Provolone, Sautéed Onions, Red and Yellow Peppers, on a Soft Hoagie Roll, Gator Tots \$8.75   |
| <b>Platillo Latino</b>   | Beer Battered Cod Tacos on Flour Tortillas, Cajun Remoulade, Cabbage Slaw, Hand Cut Salsa, House Tortilla Chips and Salsa \$9.25   |
| <b>Taste of Home</b>     | All Natural Chicken or (V) Tofu Stir-Fry with Spicy Hoisin, Broccoli, Snow Peas, Carrots, with Jasmine Rice \$9.60   |
| <b>Tossed</b>            | Classic Chefs Salad, Romaine, Tomato, Cucumber, Red Onion, Celery, Egg, Ham, Honey Dijon Dressing \$8.75   |
| <b>Pizza</b>             | Meat Lovers Pizza \$5.25   |
| <b>Smoothies</b>         | Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice \$5.50  |
| Tuesday May 19, 2026     |  |
| <b>Breakfast Grill</b>   | Chocolate Chip Pancakes with Warm Maple Syrup \$6.25   |
| <b>Bistro Grill</b>      | Smoked Turkey Club with Applewood Smoked Bacon, Crisp Lettuce, Tomato, Mayo on Croissant with House Chips \$8.75   |
| <b>Platillos Latinos</b> | Triple Dipper - Potato Skins, Mozzarella Sticks and Chicken Tenders with Sour Cream and Ranch \$9.25   |
| <b>Taste of Home</b>     | Slow Roasted Crispy Shredded Pork Carnitas or (V) Portobello, and served with Tiny Flour Tortillas, Onion and Cilantro, Avocado Salsa, Cool Sour Cream, Whole Black Beans \$9.60               |
| <b>Tossed</b>            | Mixed Greens, Black Beans, Corn, Crunchy Jicama, Chopped Tomatoes, Red Onions, Cilantro, Avocado, Sweet and Chipotle Ranch \$8.75  |
| <b>Pizza</b>             | Hawaiian Pizza: Ham, Pineapple, Green Onions \$5.25  |
| <b>Smoothies</b>         | Raspberries, Orange Sherbet, Mango, Bananas, Apple Juice \$5.50  |
| Wednesday May 20, 2026   |  |
| <b>Breakfast Grill</b>   | \$6.25   |
| <b>Bistro Grill</b>      | Chicken and Brie Wrap, Fig Jelly, Arugula, Balsamic with House Chips \$8.75  |
| <b>Platillos Latinos</b> | Beef Barbacoa Bowl Lettuce, Hand Cut Salsa, Black Beans, Roasted Corn, Sour Cream, Smashed Avocado \$9.25  |
| <b>Taste of Home</b>     | Fire Grilled Seasoned Free Range Chicken Legs and Thighs or (V) Tofu with Waffle Fries and Sweet Chili Grilled Corn on the Cobb \$9.60   |
| <b>Tossed</b>            | \$8.75   |
| <b>Pizza</b>             | Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms \$5.25  |
| <b>Smoothies</b>         | Strawberries Wild: Strawberry, Banana, Apple Juice \$5.50  |
| Thursday May 21, 2026    |  |
| <b>Breakfast Grill</b>   | French Toast with Sliced Strawberries \$6.25   |
| <b>Bistro Grill</b>      | Chicken Potsticker Bowl, Jasmine Rice, Vegetable Medley, Sweet Sticky Teriyaki Sauce \$8.75  |
| <b>Platillo Latino</b>   | Chicken Street Tacos with Onions and Cilantro, Lime Wedge, Sliced Radish, Mexican Rice \$8.75  |
| <b>Taste of Home</b>     | Mediterranean Beef or (V) Mediterranean Cauliflower Shawarma Plate with Romain Lettuce, Tomatoes, Red Onions, Feta Cheese, Persian Cucumber, Tziki Sauce, Spiced Couscous, Toasted Pita \$8.95 |
| <b>Tossed</b>            | \$8.75   |
| <b>Pizza</b>             | Pepperoni and Cheese \$5.00  |
| <b>Smoothies</b>         | Raspberry Smoothie with Vanilla Yogurt and Apple Juice \$5.50  |
| Friday May 22, 2026      |  |
| <b>Breakfast Grill</b>   | Cinnamon Rolls \$6.25  |
| <b>Bistro Grill</b>      | Tortellini Topped with Pomodoro Sauce, Sliced Chicken, Parmesan Cheese, Garlic Bread \$9.25  |
| <b>Platillo Latino</b>   | \$8.75   |
| <b>Taste of Home</b>     | Chicken or (V) Vegetarian Fried Rice, Peas, Carrots, Green Beans, Fried Egg, Served with Vegetable Spring Roll \$9.60  |

General Manager: Deanna Bower  
Executive Chef: Sara Roman  
Café Phone: 650.454.8475



| Café Service Hours  |
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| Breakfast: 8am - 8:25am<br><br>Lunch: 11:15am - 11:50am<br><br>After School: M - Th 2:30pm - 3:15pm   |
| Daily Specials  |
| <b>Breakfast:</b><br>Breakfast Burritos & Sandwiches, Muffins, Pastries & Bagels  |
| <b>Pizza:</b><br>Pepperoni & Cheese<br>5 Cheese<br>Specialty Pizza  |
| <b>Off the Grill:</b><br>Hamburgers with Kettle Chips<br>Cheeseburgers with Kettle Chips  |
| <b>Tossed:</b><br>House Caesar Salad with Chicken<br>House Vegetarian Caesar Salad<br>Specialty Salad   |
| <b>Sports Meal:</b><br>Protein with Rice & Vegetables   |
| Goodbye Seniors   |
| Congratulations Seniors it has been great serving you. Thank you for allowing us to be a part of your amazing journey. Good Luck and please come back to visit  |
| <b>A graduation ceremony is an event where the commencement speaker tells thousands of students dressed in identical caps and gowns that "INDIVIDUALITY" is the key to success.</b><br><br>ROBERT ORBEN |
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