

# Homer Café

Monday May 19, 2025			Café Service Hours
<b>Breakfast Grill</b>	Classic Bacon, Scrambled Eggs and Country Potatoes Buffalo Wings with Fries and Ranch	\$6.25	Breakfast: 8am - 8:25am  Lunch: 11:15am - 11:50am  After School: M - Th 2:30pm - 3:15pm
<b>Bistro Grill</b>	Allergens: Dairy All Natural Chicken or (V) Tofu Stir-Fry with Spicy Hoisin, Broccoli, Snow Peas, Carrots, with Jasmine Rice		
<b>Taste of Home</b>	Allergens: Gluten, Sesame, Classic Chefs Salad, Romaine, Tomato, Cucumber, Red Onion, Celery, Egg, Ham, Honey Dijon Dressing	\$9.60	
<b>Tossed</b>	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	\$8.75	<b>Daily Specials</b>
<b>Pizza</b>	Allergens: Gluten, Dairy Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	\$5.25	<b>Breakfast:</b> Breakfast Burritos & Sandwiches, Muffins, Pastries & Bagels
<b>Smoothies</b>	Allergens: Dairy	\$5.50	<b>Pizza:</b> Pepperoni & Cheese 5 Cheese Specialty Pizza
Tuesday May 20, 2025			<b>Off the Grill:</b> Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips
<b>Breakfast Grill</b>	Chocolate Chip Pancakes with Warm Maple Syrup	\$6.25	<b>Tossed:</b> House Caesar Salad with Chicken House Vegetarian Caesar Salad Specialty Salad
<b>Bistro Grill</b>	Smoked Turkey Club with Applewood Smoked Bacon, Crisp Lettuce, Tomato, Mayo on Croissant with House Chips	\$8.75	<b>Sports Meal:</b> Protein with Rice & Vegetables
<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	\$8.95	
<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	\$5.00	
<b>Smoothies</b>	Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.50	
Wednesday May 21, 2025			
<b>Platillos Latinos</b>	Beef Barbacoa Bowl Lettuce, Hand Cut Salsa, Black Beans, Roasted Corn, Sour Cream, Smashed Avocado	\$8.75	
<b>Taste of Home</b>	Fire Grilled Seasoned Free Range Chicken Legs and Thighs or (V) Tofu with Macaroni Salad and Sweet Chili Grilled Corn on the Cobb	\$8.95	
<b>Pizza</b>	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$5.00	
<b>Smoothies</b>	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.50	
Thursday May 22, 2025			
<b>Breakfast Grill</b>	French Toast with Sliced Strawberries	\$6.25	
<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>Pizza</b>	Pepperoni and Cheese	\$5.00	
<b>Smoothies</b>	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.50	
Friday May 23, 2025			
<b>Bistro Grill</b>	Pasta Bowl Topped with Pomodoro Sauce, Sliced Chicken, Parmesan Cheese, Garlic Bread	\$8.75	
<b>Taste of Home</b>	Chicken or (V) Vegetarian Fried Rice, Peas, Carrots, Green Beans, Fried Egg, Served with Vegetable Spring Roll	\$8.95	
<b>Pizza</b>	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.00	
General Manager: Deanna Bower Executive Chef: Sara Roman Café Phone: 650.454.8475			
 <b>EPICUREAN GROUP</b> <i>fresh. honest. local.</i>			<p>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</p> <p>Epicurean Staff</p> <p><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></p> <p>ROBERT ORBEN</p>