

Homer Café

Monday May 20, 2024	
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes \$6.25
Platillo Latino	Fish Tacos Breaded Cod, Sriracha Mayo, Shredded Cabbage, Hand Cut Salsa, Side of Refried Beans, Tortilla Chips \$8.75
Taste of Home	All Natural Chicken or (V) Tofu Stir-Fry with Spicy Hoisin, Broccoli, Snow Peas, Carrots, with Jasmine Rice \$8.95
Tossed	Classic Chefs Salad, Romaine, Tomato, Cucumber, Red Onion, Celery, Egg, Ham, Honey Dijon Dressing \$8.75
Pizza	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives \$5.00
Smoothies	Mango Madness \$5.50
Tuesday May 21, 2024	
Breakfast Grill	Chocolate Chip Pancakes with Warm Maple Syrup \$6.25
Bistro Grill	Smoked Turkey Club with Applewood Smoked Bacon, Crisp Lettuce, Tomato, Herbed Cream Cheese Spread on Sourdough Baguette with House Chips \$8.75
Taste of Home	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
Tossed	Mixed Greens, Black Beans, Corn, Crunchy Jicama, Chopped Tomatoes, Red Onions, Cilantro, Avocado, Sweet and Chipotle Ranch \$8.75
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions \$5.00
Smoothies	Mixed Berry \$5.50
Wednesday May 22, 2024	
Bistro Grill	Spring Mix, Spinach with Sliced Grapes, Quinoa, Tart Cranberries, Crumbled Blue Cheese, Sliced Free Range Chicken, Balsamic Dressing with a Cup of Tomato Basil Soup \$8.75
Platillos Latinos	Beef Barbacoa Bowl \$8.75
Taste of Home	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
Tossed	Spring Mix, Spinach with Sliced Grapes, Quinoa, Tart Cranberries, Crumbled Blue Cheese, Sliced Free Range Chicken, Balsamic Dressing \$8.75
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms \$5.00
Smoothies	Perfect Peach \$5.50
Thursday May 23, 2024	
Breakfast Grill	French Toast with Sliced Strawberries \$6.25
Platillo Latino	Chicken Street Tacos with Onions and Cilantro, Lime Wedge, Sliced Radish, Mexican Rice \$8.75
Taste of Home	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
Tossed	Orzo Pasta, Fresh Spinach, Kalamata Olives, Chopped Persian Cucumbers, Red Onions, Salty Feta, Cherry Tomatoes, SH Mint, Free Range Chicken, EVOO \$8.75
Pizza	Pepperoni and Cheese \$5.00
Smoothies	Banana Strawberry \$5.50
Friday May 24, 2024	
Bistro Grill	Pasta Bowl Topped with Pomodoro Sauce, Sliced Chicken, Parmesan Cheese, Garlic Bread \$8.75
Taste of Home	Chicken or (V) Vegetarian Fried Rice, Peas, Carrots, Green Beans, Fried Egg, Served with Vegetable Spring Roll \$8.95
Tossed	Italian Chopped Salad: Mixed Greens, Crunchy Romain, Tomatoes, Sliced Pepperoncini, Black Olives, Provolone, Italian Dressing \$8.75
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham \$5.00

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



EPICUREAN GROUP
fresh. honest. local.

Menu Key

Café Service Hours

Breakfast: 8am - 8:25am

Lunch: 11:15am - 11:50am

After School: M - Th 2:30pm - 3:15pm

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:

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

Epicurean Staff

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.

ROBERT ORBEN

