

TRACEN Petaluma Haley Hall Dining Facility

15APR24-21APR24

1	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT	VARIES	CREAM OF POTATO SOUP	90	LONDON BROIL FLANK STEAK	398
	CREAM OF WHEAT	110	CHICKEN BREAST CHASSEUR	318	TWICE BAKED POTATOES	276
	EGGS & OMELETS TO ORDER	VARIES	PORK LOIN W/ SUNDRIED TOMATOES	300	NOODLES JEFFERSON	241
	BOILED EGGS	78	RISSOLE POTATOES	141	BROCCOLI W/ LEMON PANKO CRUMBS	188
	BACON / SAUSAGE	92/180	GNOCCHI W/PESTO SAUCE	320	FOUR CHEESE BAKED EGGPLANT	194
	HASH BROWNS	151	PARMESAN CAULIFLOWER	111	FRENCH BREAD	80
	WHOLE WHEAT PANCAKES	210	LEMON GARLIC SAUTEED SWISS CHARD	106		
	CORNED BEEF HASH	320	<u>PLATED ALTERNATIVE</u>			
			BLACK BEAN BURGERS	400		
			CRISPY SMASHED SWEET POTATOES	110		
T U E S D A Y	FRESH FRUIT	VARIES	CHICKEN TORTILLA SOUP	140	BONE-IN BBQ CHICKEN THIGHS	264
	OATMEAL	158	CARNE ASADA TACOS	350	CAROLINA STYLE PULLED PORK	417
	ASST. OATMEAL TOPPINGS	VARIES	FISH TACOS W/ SLAW & CHIPOLTE AIOLI	424	RANCH STYLE BEANS	150
	EGGS & OMELETS TO ORDER	VARIES	SPANISH RICE	211	MACARONI AND CHEESE	310
	BOILED EGGS	78	BLACK BEANS	112	GREEN BEAN LYONNAISE	45
	BACON / SAUSAGE	92/180	CALICO CORN	96	ROASTED PEPPERS AND MUSHROOMS	80
	SHREDDED HASH BROWNS	151	COTIJA ROASTED MEXICAN VEGETABLES	110	JALAPENO & CHEDDAR DROP BISCUITS	152
	FRENCH TOAST W/ BUTTER & SYRUP	210	FRESH SALSA BAR	VARIES		
	SAUSAGE GRAVY	250	<u>PLATED ALTERNATIVE</u>			
	HOME STYLE BISCUITS	136	PUERTO RICAN PICADILLO W/ RICE & TOSTONES	470		
W E D N E S D A Y	FRESH FRUIT	VARIES	BRASIED ENGLISH SHORT RIBS	458	CHICKEN QUARTERS	451
	HOT GRITS	142	NAPLES CHICKEN BREASTS	475	W/HERBED DEMI GLAZE	
	EGGS & OMELETS TO ORDER	156	HERBED & ONION RISOTTO	209	SWEET POTATOES -	190
	BOILED EGGS	78	ROASTED PAREMESAN POTATOES	141	W/MAPLE PECAN BUTTER	
	BACON / SAUSAGE	92/180	ZUCCHINI PROVENCAL	35	MOROCCAN COUSCOUS	199
	HASH BROWNS	110	TOSCANA VEGETABLES	87	CITRUS ROASTED ASPARAGUS	50
	WAFFLES W/ BUTTER & SYRUP	120	HOT DINNER ROLLS	80	ROASTED COLORFUL CAULIFLOWER	110
	SPINACH QUICHE	355	<u>PLATED ALTERNATIVE</u>		FOCACCIA BREAD	142
			CIOPPINO W/ SOURDOUGH BREAD	318		
T H U R S D A Y	FRESH FRUIT	VARIES	CHICKEN & WILD RICE SOUP	310	STICKY GLAZED BABY BACK RIBS	418
	CREAM OF WHEAT	110	BONE-IN RED PEPPER CHICKEN THIGHS	380	CHICKEN WINGS	400
	EGGS & OMELETS TO ORDER	VARIES	BLACKENED SHRIMP	367	NEW ORLEAN'S DIRTY RICE	291
	BOILED EGGS	78	ROSEMARY ROASTED RED POTATOES	300	AU GRATIN POTATOES	328
	BACON / SAUSAGE	92/180	BROWN BUTTER ORZO	170	BRAISED COLLARD GREENS	160
	GOLDEN HASH BROWN PATTIES	151	SAUTEED SPINACH	78	GRILLED CORN ON THE COB	155
	BUTTERMILK PANCAKES	210	TRI-COLOR CARROTS	47	HONEY BUTTER CORNBREAD	94
	BREAKFAST SANDWICHES	340	HOT DINNER ROLLS	80		
			<u>PLATED ALTERNATIVE</u>			
			BONELESS CHICKEN THIGH SHAWARMAS W/ HUMMUS & PICKLED VEGETABLES	400		
F R I D A Y	FRESH FRUIT	VARIES	NEW ENGLAND CLAM CHOWDER	301	ALICE SPRING CHICKEN BREASTS	440
	OATMEAL	158	MAHI MAHI W/ MANGO SALSA	216	GARLIC MASHED POTATOES	290
	ASST. OATMEAL TOPPINGS	VARIES	PRIME RIB W/ AU JUS	400	BROWN MUSHROOM GRAVY	120
	EGGS & OMELETS TO ORDER	156	CREAMY POLENTA W/ BASIL OIL	300	BRAISED CARROTS & ONIONS	110
	BOILED EGGS	78	ROASTED FINGERLING POTATOES	220	SWEET & SOUR NAPA CABBAGE	90
	BACON / SAUSAGE	92/180	BROCCOLINI W/ CANDIED LEMON	121	BUTTERMILK BISCUITS	100
	HASH BROWNS	151	CALIFORNIA BLEND VEGGIES	60		
	FRENCH TOAST W/ BUTTER & SYRUP	210	CAPTAINS PLATTER	VARIES		
	BREAKFAST BURRITOS	320				
S A T U R D A Y	FRESH FRUIT	VARIES	TORTILLA CHIPS W/ QUESO	VARIES	BEEF AND BROCCOLI	341
	HOT GRITS	142	SEASONED GROUND BEEF	120	JASMINE RICE	160
	SCRAMBLED EGGS	156	REFRIED BEANS	218	STIR FRY VEGETABLES	171
	BOILED EGGS	78	ARROZ AMARILLO	180	SESAME GARLIC EDAMAME	189
	BACON / SAUSAGE	92/180	CHEFS SELECTION VEGGIES	VARIES	EGG ROLLS	157
	HASH BROWNS	151	TOMATOES/ JALAPENOS	VARIES		
	BUTTERMILK PANCAKES	210	SOUR CREAM/ SALSA	VARIES		
	SAUSAGE GRAVY	250				
	HOME STYLE BISCUITS	136				
					<u>VEGAN OPTION</u>	
				SWEET & SOUR TOFU	150	
S U N D A Y	FRESH FRUIT	VARIES	EGGS & OMELETS TO ORDER	VARIES	IRISH LAMB STEW	420
	CREAM OF WHEAT	110	BACON / SAUSAGE	92	BATTERED COD FILLETS	443
	SCRAMBLED EGGS	156	WAFFLES W/BUTTER & SYRUP	180	STEAK FRIES	365
	BOILED EGGS	78	GRILLED REUBENS -	530	CREAMY MASHED POTATOES	290
	BACON / SAUSAGE	92/180	W/ RUSSIAN DRESSING		SAUTEED PURPLE CABBAGE W/ APPLES	261
	GOLDEN HASH BROWNS PATTIES	151	GARLIC PARMESAN FRENCH FRIES	260	WHOLE WHEAT RYE ROLLS	103
	FRENCH TOAST W/ BUTTER & SYRUP	230	CHEF SELECTION VEGETABLES	VARIES		
	CORNED BEEF HASH	320	CAPRESE PASTA SALAD	289		

WEEK 1A

The Food Service Officer is authorized to make changes to this menu when, due to unusual or unforeseen circumstances, it may be necessary to provide substitutions for food items not in stock or to permit the timely use of perishable foods. Assorted beverages, desserts, and breakfast pastries are available during meal service.

Submitted By: CSC N. T. Gray Dining Facility Supervisor	Reviewed By: CSCS N. E. Mogan Food Service Officer	Approved By: Captain M. M. Chong Commanding Officer
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