

TRACEN Petaluma Haley Hall Dining Facility

22APR24-28APR24

2	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT CREAM OF WHEAT EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE HASH BROWNS WHOLE WHEAT PANCAKES CORNED BEEF HASH	VARIES 110 VARIES 78 92/180 151 210 320	FRENCH ONION SOUP HERBED BUTTER BONE-IN CHICKEN THIGHS GRILLED PORK CHOPS O'BRIEN POTATOES PASTA W/ MUSHROOM RAGU BALSAMIC & HONEY BRUSSEL SPROUTS BABY CARROTS W/ DILL BUTTER <u>PLATED ALTERNATIVE</u> CHICKEN BAHN MI	210 225 350 151 130 80 65 400	ITALIAN SAUSAGE BAKED ZITI VEGETARIAN BAKED ZITI MOZZARELLA STICKS W/ MARINARA ROASTED ASPARAGUS STEAMED MIXED VEGETABLES GARLIC BREAD	400 180 290 95 65 49
T U E S D A Y	FRESH FRUIT OATMEAL ASST. OATMEAL TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE SHREDDED HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP SAUSAGE GRAVY HOME STYLE BISCUITS	VARIES 158 VARIES VARIES 78 92/180 151 210 250 136	POZOLE ROPA VIEJA BONELESS CHICKEN THIGH TACOS CILANTRO LIME BLACK BEANS SOUTHWESTERN RICE CHILI LIME CORN BRAISED CHAYOTE SQUASH SALSA BAR <u>PLATED ALTERNATIVE</u> BAJA FISH TACOS	380 525 202 210 350 62 150 VARIES 210	CHICKEN BREAST MARSALA CREAMY POLENTA FRESH HERB LINGUINI SAUTEED KALE W/ SWEET ONIONS ROASTED CAULIFLOWER BREADSTICKS	353 275 200 45 84 150
W E D N E S D A Y	FRESH FRUIT HOT GRITS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE HASH BROWNS WAFFLES W/ BUTTER & SYRUP SPINACH QUICHE	VARIES 142 VARIES 78 92/180 110 120 355	CHICKEN NOODLE SOUP SAUTEED PORK MEDALLIONS W/ APPLE CHUTNEY SAVORY BAKED BONE-IN CHICKEN BREASTS COUS COUS AU GRATIN POTATOES SAUTEED GREEN BEANS BRAISED COLLARD GREENS CORNBREAD <u>PLATED ALTERNATIVE</u> DUCK W/ ARUGULA SALAD	185 493 189 165 298 155 35 120 225	FLAT IRON STEAKS BAKED SWEET POTATO GARLIC PARMESAN ORZO CREAMED SPINACH ROASTED PEPPERS & MUSHROOMS HOT DINNER ROLLS	304 175 152 99 78 80
T H U R S D A Y	FRESH FRUIT CREAM OF WHEAT EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE GOLDEN HASH BROWN PATTIES BUTTERMILK PANCAKES BREAKFAST SANDWICHES	VARIES 110 VARIES 78 92/180 151 210 340	EGG DROP SOUP MONGOLIAN BEEF BONELESS ORANGE CHICKEN THIGHS VEGETABLE FRIED RICE STEAMED WHITE RICE SEASAME SOY BROCCOLI STIR FRIED VEGETABLES EGG ROLLS W/ DIPPING SAUCES <u>PLATED ALTERNATIVE</u> TOFU BUDDHA BOWL	236 315 219 180 120 78 50 200 165	TUSCANY CHICKEN THIGHS TORTELLINI W/ CREAM SAUCE LINGUINI POMODORO ROASTED ROMANESCO ACORN SQUASH W/ BROWN SUAGR FOCACCIA BREAD	164 108 180 110 98 240
F R I D A Y	FRESH FRUIT OATMEAL ASST. OATMEAL TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BREAKFAST BURRITOS	VARIES 158 VARIES VARIES 78 92/180 151 210 320	CRAB AND CORN CHOWDER MISO GLAZED COD BEEF BURGUNDY JASMINE RICE ROASTED PEBBLE POTATOES SAUTEED YELLOW SQUASH ROASTED VEGETABLE MELODY COLD BAR FRENCH BREAD	410 150 600 140 150 120 70 VARIES 78	COUNTRY FRIED STEAK BROWN GRAVY GARLIC MASHED POTATOES BLACK EYED PEAS BRAISED NAPA CABBAGE GLAZED ROOT VEGETABLES BUTTERMILK BISCUITS	450 110 120 95 80 110 85
S A T U R D A Y	FRESH FRUIT HOT GRITS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE SHREDDED HASH BROWNS BUTTERMILK PANCAKES SAUSAGE GRAVY HOME STYLE BISCUITS	VARIES 142 VARIES 78 92/180 151 210 250 136	KALUA PORK CALROSE RICE CHEF'S SELECTION VEGGIES HAWAIIAN MAC SALAD POTSTICKERS W/ DIPPING SAUCE	226 125 210 125 VARIES	ASSORTED PIZZAS ASSORTED WINGS JALAPENO POPPERS VEGETABLE PLATTER RANCH & BBQ DIPPING SAUCES	326 260 180 40 VARIES
S U N D A Y	FRESH FRUIT CREAM OF WHEAT EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP CORNED BEEF HASH	VARIES 110 VARIES 78 92/180 151 230 320	EGGS & OMELETS TO ORDER BACON/SAUSAGE/ WAFFLES W/BUTTER & SYRUP CLUB SANDWICHES FRESH POTATO CHIPS CHEF'S SELECTION VEGGIES	VARIES 92/180 223 165 VARIES	BEEF STROGANOFF BUTTERED EGG NOODLES HERBED BASMATI RICE CANDIED CARROTS STEAMED GREEN PEAS HOT DINNER ROLLS	200 221 65 70 90 80

Week 2

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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