

# TRACEN Petaluma Haley Hall Dining Facility

28APR25 - 04MAY25

2	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT	VARIES	FRENCH ONION SOUP	210	ITALIAN SAUSAGE BAKED ZITI	400
	CREAM OF WHEAT	110	BEEF STROGANOFF	200	VEGETARIAN BAKED ZITI	180
	ASST. TOPPINGS	VARIES	HERB ROASTED CHICKEN	225	MOZZARELLA STICKS W/ MARINARA	290
	EGGS & OMELETS TO ORDER	VARIES	BUTTERED EGG NOODLES	221	ROASTED ASPARAGUS	95
	BOILED EGGS	78	HERBED BASMATI RICE	65	STEAMED MIXED VEGETABLES	65
	CHICKEN APPLE / PORK SAUSAGE LINKS	180	CANDIED CARROTS	70	GARLIC BREAD	49
	HASH BROWNS	151	STEAMED GREEN PEAS	90		
T U E S D A Y	WHOLE WHEAT PANCAKES	210				
	CORNE D BEEF HASH	320				
			PLATED ALTERNATIVE			
			BERBERE CHICKEN & VEGETABLE CURRY	285		
			W/ WHITE RICE			
W E D N E S D A Y	FRESH FRUIT	VARIES	POZOLE	380	CHICKEN MARSALA	353
	OATMEAL	158	ROPA VIEJA	525	CREAMY POLENTA	275
	ASST. TOPPINGS	VARIES	CHICKEN TACOS	202	FRESH HERB LINGUINI	200
	EGGS & OMELETS TO ORDER	VARIES	FRIJOLES CHARROS	210	SAUTEED KALE W/ SWEET ONIONS	45
	BOILED EGGS	78	SOUTHWESTERN RICE	350	ROASTED CAULIFLOWER	84
	BACON / SAUSAGE PATTIES	92/180	CHILI LIME CORN	62	BREADSTICKS	150
	VEGAN SAUSAGE	180	BRAISED CHAYOTE SQUASH	150		
T H U R S D A Y	SHREDDED HASH BROWNS	151	SALSA BAR	VARIES		
	FRENCH TOAST W/ BUTTER & SYRUP	210				
	BISCUITS & SAUSAGE GRAVY	386				
			PLATED ALTERNATIVE			
			CEVICHE W/ YUCCA CHIPS	210		
F R I D A Y	FRESH FRUIT	VARIES	CHICKEN NOODLE SOUP	185	CHICKEN CORDON BLEU	225
	HOT GRITS	142	SAUTEED PORK MEDALLIONS W/ APPLE CHUTNEY	493	O'BRIEN POTATOES	350
	ASST. TOPPINGS	VARIES	SAVORY BAKED CHICKEN	189	PASTA W/ CREAM SAUCE	151
	EGGS & OMELETS TO ORDER	VARIES	RICE PILAF	165	BALSAMIC & HONEY BRUSSEL SPROUTS	130
	BOILED EGGS	78	AU GRATIN POTATOES	298	BABY CARROTS W/ DILL BUTTER	80
	TURKEY / MAPLE PORK SAUSAGE LINKS	180	SAUTEED GREEN BEANS	155	HOT DINNER ROLLS	80
	HASH BROWNS	110	BRAISED COLLARD GREENS	35		
S A T U R D A Y	WAFFLES W/ BUTTER & SYRUP	210	CORNBREAD	120		
	SPINACH QUICHE	355				
			PLATED ALTERNATIVE			
			DUCK A L'ORANGE W/ ROASTED BROCCOLINI	225		
S U N D A Y	FRESH FRUIT	VARIES	EGG DROP SOUP	236	TUSCANY CHICKEN	164
	CREAM OF WHEAT	110	MONOGOLIAN BEEF	315	RISOTTO RUSTICA	108
	ASST. TOPPINGS	VARIES	ORANGE CHICKEN	219	NOODLES JEFFERSON	180
	EGGS & OMELETS TO ORDER	VARIES	VEGETABLE FRIED RICE	180	ROASTED ROMANESCO	110
	BOILED EGGS	78	STEAMED WHITE RICE	120	ACORN SQUASH W/ BROWN SUGAR	98
	BACON / HOT SAUSAGE LINKS	92/180	SEASAME SOY BROCCOLI	78	FOCACCIA BREAD	240
	VEGAN SAUSAGE	180	STIR FRIED VEGETABLES	50		
F R I D A Y	GOLDEN HASH BROWN PATTIES	151	EGG ROLLS W/ DIPPING SAUCES	200		
	BUTTERMILK PANCAKES	210				
	BREAKFAST SANDWICHES	340				
			PLATED ALTERNATIVE			
			CHICKEN BAHN MI SANDWICHES	400		
S A T U R D A Y	FRESH FRUIT	VARIES	CRAB AND CORN CHOWDER	410	COUNTRY FRIED STEAK	450
	OATMEAL	158	CATCH OF THE DAY	VARIES	BROWN GRAVY	110
	ASST. TOPPINGS	VARIES	BEEF BURGUNDY	600	GARLIC MASHED POTATOES	120
	EGGS & OMELETS TO ORDER	VARIES	JASMINE RICE	140	BLACK EYED PEAS	95
	BOILED EGGS	78	ROASTED PEBBLE POTATOES	150	BRAISED NAPA CABBAGE	80
	CHICKEN APPLE / PORK SAUSAGE PATTIES	180	SAUTEED YELLOW SQUASH	120	GLAZED ROOT VEGETABLES	110
	HASH BROWNS	151	ROASTED VEGETABLE MEDLEY	70	BUTTERMILK BISCUITS	85
S U N D A Y	FRENCH TOAST W/ BUTTER & SYRUP	210	FRENCH BREAD	78		
	BREAKFAST BURRITOS	320	COLD BAR	VARIES		
			KALUA PORK	226	ASSORTED PIZZAS	326
			HAWAIIAN GARLIC SHRIMP	375	CHICKEN WINGS	260
			CALROSE RICE	125	JALAPENO POPPERS	180
			HAWAIIAN MAC SALAD	210	VEGETABLE PLATTER	40
S U N D A Y	BOILED EGGS	78	SAUTEED CABBAGE	125	RANCH & BBQ DIPPING SAUCES	VARIES
	BACON / MAPLE PORK SAUSAGE LINKS	92/180	BANG BANG BROCCOLI	78		
	VEGAN SAUSAGE	180	POTSTICKERS W/ DIPPING SAUCE	VARIES		
	HASH BROWNS	151				
	BUTTERMILK PANCAKES	210				
	BISCUITS & SAUSAGE GRAVY	386				
S U N D A Y	FRESH FRUIT	VARIES	EGGS & OMELETS TO ORDER	VARIES	FLAT IRON STEAKS	304
	CREAM OF WHEAT	110	CORNE D BEEF HASH / SAUSAGE	320/180	BAKED SWEET POTATO	175
	ASST. TOPPINGS	VARIES	WAFFLES W/ BUTTER & SYRUP	210	GARLIC PARMESAN ORZO	152
	EGGS & OMELETS TO ORDER	VARIES	CLUB SANDWICHES	165	CREAMED SPINACH	99
	BOILED EGGS	78	STEAMED MIXED VEGETABLES	110	ROASTED PEPPERS & MUSHROOMS	78
	TURKEY / PORK SAUSAGE LINKS	180	FRESH POTATO CHIPS	VARIES	HOT DINNER ROLLS	80
	GOLDEN HASH BROWNS PATTIES	151				
S U N D A Y	WAFFLES W/ BUTTER & SYRUP	210				
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:	Reviewed By:	Approved By:
CSC N. T. Gray Dining Facility Supervisor	CSCS N. E. Mogan Food Service Officer	Captain M. M. Chong Commanding Officer