

TRACEN Petaluma Haley Hall Dining Facility

04AUG25 - 10AUG25

4	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS CHICKEN APPLE / PORK SAUSAGE LINKS HASH BROWNS WHOLE WHEAT PANCAKES SPAM & RICE	VARIES 110 VARIES VARIES 78 180 151 210 320	ROASTED TOMATO BISQUE GRILLED TRI TIP STEAK ROASTED GARLIC CHICKEN CASSOULET BEANS HERB ROASTED PEBBLE POTATOES ROASTED CITRUS CAULIFLOWER STEAMED PEAS HOT DINNER ROLLS PLATED ALTERNATIVE VEGETARIAN ENCHILADAS	278 375 120 92 75 60 90 84 220	CHICKEN MILANESE MARINARA SAUCE PENNE PASTA PESTO GNOCCHI SUMMER VEGETABLES RAINBOW SWISS CHARD GARLIC BREAD	280 168 210 195 75 95 110
T U E S D A Y	FRESH FRUIT OATMEAL ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE PATTIES VEGETARIAN SAUSAGE SHREDDED HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BISCUITS & SAUSAGE GRAVY	VARIES 158 VARIES VARIES 78 92/180 180 151 210 386	POZOLE VERDE CHICKEN FAJITAS SHRIMP FAJITAS REFRIED BEANS SPANISH RICE ESQUITES VEGETABLE PISTO TOPPINGS BAR PLATED ALTERNATIVE CHICKEN PHO	185 380 280 165 195 140 40 VARIES 420	GARLIC BUTTER STEAK BITES CHIMICHURRI RICE CANDIED SWEET POTATOES BRAISED CARROTS MONACO BLEND VEGETABLES CHEDDAR & CHIVE DROP BISCUITS	369 387 205 164 150 136
W E D N E S D A Y	FRESH FRUIT HOT GRITS ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS TURKEY / MAPLE PORK SAUSAGE LINKS HASH BROWNS WAFFLES W/ BUTTER & SYRUP SPINACH QUICHE	VARIES 142 VARIES VARIES 78 180 110 210 355	MINSTRONE CHICKEN DELMONICO ITALIAN SAUSAGE AND PEPPERS PASTA W/ MARINARA SAUCE RISOTTO RUSTICA ASPARAGUS W/ CHARRED CHERRY TOMATOES PATTY PAN SQUASH FOCACCIA BREAD PLATED ALTERNATIVE PARMESAN CRUSTED FISH & CHIPS	380 525 210 350 62 150 95 450	BLACKENED COD GRILLED CAJUN CHICKEN W/ CREAMY CAJUN SAUCE WHITE RICE SPICY RED BEANS FRIED OKRA ROASTED CAULIFLOWER FRENCH BREAD	200 225 180 295 90 112 80
T H U R S D A Y	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / HOT SAUSAGE LINKS VEGETARIAN SAUSAGE GOLDEN HASH BROWN PATTIES BUTTERMILK PANCAKES BREAKFAST SANDWICHES	VARIES 110 VARIES VARIES 78 92/180 180 151 210 340	KABOCHA SQUASH BISQUE HULI HULI CHICKEN PORK ADOBO STEAMED RICE PANCIT BIHON GRILLED BABY BOK CHOY SAUTEED NAPA CABBAGE VEGETABLE EGG ROLLS W/ DIPPING SAUCE PLATED ALTERNATIVE AHI POKE W/ SUSHI RICE (CRISPY TOFU ALT.)	210 280 250 95 99 47 90 VARIES 450	BRAISED BEEF BRISKET POLENTA W/ WILD MUSHROOMS BAKED POTATOES SAUTEED GARLIC GREEN BEANS CORN ON THE COB HOT DINNER ROLLS	600 108 95 60 84 42
F R I D A Y	FRESH FRUIT OATMEAL ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS CHICKEN APPLE / PORK SAUSAGE PATTIES HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BREAKFAST BURRITOS	VARIES 158 VARIES VARIES 78 180 151 210 320	NEW ENGLAND CLAM CHOWDER CATCH OF THE DAY MARINATED TOP SIRLOIN STEAK VEGETABLE RICE PILAF MASHED YUKON POTATOES W/ GRAVY TOSCANA VEGETABLES STEAMED BROCCOLINI COLD BAR	410 327 410 220 100 90 70 VARIES	ROSEMARY CITRUS CHICKEN ROASTED PEBBLE POTATOES ORZO PILAF VEGETABLE MEDLEY SAUTEED ASPARAGUS WHOLE WHEAT ROLLS	345 400 60 90 160 80
S A T U R D A Y	FRESH FRUIT HOT GRITS ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / MAPLE PORK SAUSAGE LINKS VEGAN SAUSAGE HASH BROWNS BUTTERMILK PANCAKES BISCUITS & SAUSAGE GRAVY	VARIES 142 VARIES VARIES 78 92/180 180 151 210 386	PHILLY CHEESE STEAK SANDWICHES W/ GRILLED PEPPERS, ONIONS, & MUSHROOMS STEAK FRIES PASTA SALAD CALI BLEND VEGETABLES	450 VARIES 220 220 110	BLACKENED CHICKEN WILD RICE COTTAGE FRIES SAUTEED SUCCOTASH VEGETABLE MEDLEY FRENCH BREAD	345 60 90 63 55 80
S U N D A Y	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS TURKEY / PORK SAUSAGE LINKS GOLDEN HASH BROWNS PATTIES WAFFLES W/ BUTTER & SYRUP	VARIES 110 VARIES VARIES 78 180 151 210	EGGS & OMELETS TO ORDER CORNED BEEF HASH / SAUSAGE WAFFLES W/ BUTTER & SYRUP FRIED CHICKEN SANDWICHES SEASONED WAFFLE FRIES CORN ON THE COB	VARIES 320/180 210 360 230 160	MEAT LASAGNA VEGETARIAN LASAGNA MOZZARELLA STICKS W/ MARINARA ROASTED BROCCOLI ITALIAN BLEND VEGETABLES GARLIC BREAD	450 380 290 95 200 85
Week 4						
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 E. S. Sanchez Dining Facility Supervisor			Reviewed By: CSCS N. E. Mogan Food Service Officer		Approved By: Captain J. D. Burch Commanding Officer	