

TRACEN Petaluma Haley Hall Dining Facility

08DEC25 - 14DEC25

4	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT	VARIES	ROASTED TOMATO BISQUE	278	CHICKEN MILANESE	280
	CREAM OF WHEAT	110	GRILLED TRI TIP STEAK	375	MARINARA SAUCE	168
	ASST. TOPPINGS	VARIES	ROASTED GARLIC CHICKEN	120	PENNE PASTA	210
	EGGS & OMELETS TO ORDER	VARIES	CASSOULET BEANS	92	GORGONZOLA CREAM GNOCCHI	195
	BOILED EGGS	78	HERB ROASTED PEBBLE POTATOES	75	ROASTED VEGETABLES	75
	CHICKEN APPLE / CHORIZO LINKS	180	ROASTED CITRUS CAULIFLOWER	60	RAINBOW SWISS CHARD	95
	HASH BROWNS	151	SAUTEED BRUSSEL SPROUTS	90	GARLIC BREAD	110
	CHOCOLATE CHIP PANCAKES	210	HOT DINNER ROLLS	84		
	SPINACH QUICHE	300				
				<u>PLATED ALTERNATIVE</u> WHEATBERRY CHILI & FRENCH BREAD	220	
T U E S D A Y	FRESH FRUIT	VARIES	POZOLE VERDE	185	GARLIC BUTTER STEAK BITES	369
	OATMEAL	158	CHICKEN FAJITAS	380	CHIMICHURRI RICE	387
	ASST. TOPPINGS	VARIES	SHRIMP FAJITAS	280	CANDIED SWEET POTATOES	205
	EGGS & OMELETS TO ORDER	VARIES	REFRIED BEANS	165	BRAISED CARROTS	164
	BOILED EGGS	78	SPANISH RICE	195	MONACO BLEND VEGETABLES	150
	BACON / SAUSAGE PATTIES	92/180	ESQUITES	140	CHEDDAR & CHIVE DROP BISCUITS	136
	SHREDDED HASH BROWNS	180	VEGETABLE PISTO	40		
	FRENCH TOAST W/ BUTTER & SYRUP	210	TOPPINGS BAR	VARIES		
	BISCUITS & SAUSAGE GRAVY	386				
				<u>PLATED ALTERNATIVE</u> VEGETARIAN ENCHILADAS	420	
W E D N E S D A Y	FRESH FRUIT	VARIES	MINISTRONE	380	BLACKENED COD	200
	HOT GRITS	142	CHICKEN DELMONICO	525	GRILLED CAJUN CHICKEN	225
	ASST. TOPPINGS	VARIES	ITALIAN SAUSAGE AND PEPPERS	210	CREAMY CAJUN SAUCE	120
	EGGS & OMELETS TO ORDER	VARIES	PASTA W/ MARINARA SAUCE		WHITE RICE	180
	BOILED EGGS	78	RISOTTO RUSTICA	350	SPICY RED BEANS	295
	TURKEY / MAPLE PORK SAUSAGE LINKS	180	BRAISED WINTER GREENS	62	FRIED OKRA	90
	HASH BROWNS	110	PATTY PAN SQUASH	150	ROASTED CAULIFLOWER	112
	BLUEBERRY PANCAKES	210	FOCACCIA BREAD	95	FRENCH BREAD	80
	CORNED BEEF HASH	355				
				<u>PLATED ALTERNATIVE</u> GRILLED CHICKEN W/ CASHEW PENNE PASTA	450	
T H U R S D A Y	FRESH FRUIT	VARIES	KABOCHA SQUASH BISQUE	210	BRAISED BEEF BRISKET	600
	CREAM OF WHEAT	110	HULI HULI CHICKEN	280	POLENTA W/ WILD MUSHROOMS	108
	ASST. TOPPINGS	VARIES	PORK ADOBO	250	BAKED POTATOES	95
	EGGS & OMELETS TO ORDER	VARIES	GARLIC FRIED RICE	95	SAUTEED GARLIC GREEN BEANS	60
	BOILED EGGS	78	PANCIT BIHON	99	CORN ON THE COB	84
	BACON / HOT SAUSAGE LINKS	92/180	GRILLED BABY BOK CHOY	47	HOT DINNER ROLLS	42
	GOLDEN HASH BROWN PATTIES	180	SAUTEED ZUCCHINI	90		
	BUTTERMILK PANCAKES	210	VEGETABLE EGG ROLLS W/ DIPPING SAUCE	VARIES		
	BREAKFAST SANDWICHES	340				
				<u>PLATED ALTERNATIVE</u> CHICKEN SISIG W/ LETTUCE WRAP (CRISPY TOFU ALT.)	450	
F R I D A Y	FRESH FRUIT	VARIES	NEW ENGLAND CLAM CHOWDER	410	ROSEMARY CITRUS CHICKEN	345
	OATMEAL	158	CATCH OF THE DAY	327	ROASTED PEBBLE POTATOES	400
	ASST. TOPPINGS	VARIES	MARINATED TOP SIRLOIN STEAK	410	ORZO PILAF	60
	EGGS & OMELETS TO ORDER	VARIES	VEGETABLE RICE PILAF	220	ROASTED SQUASH	90
	BOILED EGGS	78	MASHED YUKON POTATOES W/ GRAVY	100	SPINACH W/ GREEN APPLE	160
	CHICKEN APPLE / PORK SAUSAGE PATTIES	180	TOSCANA VEGETABLES	90	WHOLE WHEAT ROLLS	80
	HASH BROWNS	151	STEAMED BROCCOLINI	70		
	FRENCH TOAST W/ BUTTER & SYRUP	210	SHRIMP COCKTAIL	VARIES		
	BREAKFAST BURRITOS	320	HOT DINNER ROLLS	80		
S A T U R D A Y	FRESH FRUIT	VARIES	PHILLY CHEESE STEAK SANDWICHES	450	BLACKENED CHICKEN	345
	HOT GRITS	142	GRILLED PEPPERS, ONIONS, & MUSHROOMS	VARIES	WILD RICE	60
	ASST. TOPPINGS	VARIES	STEAK FRIES	220	COTTAGE FRIES	90
	EGGS & OMELETS TO ORDER	VARIES	PASTA SALAD	220	SAUTEED SUCCOTASH	63
	BOILED EGGS	78	CALI BLEND VEGETABLES	110	STEWED OKRA	55
	BACON / MAPLE PORK SAUSAGE LINKS	92/180			HOT DINNER ROLLS	80
	HASH BROWNS	180				
	BUTTERMILK PANCAKES	210				
	BISCUITS & SAUSAGE GRAVY	386				
S U N D A Y	FRESH FRUIT	VARIES	EGGS & OMELETS TO ORDER	VARIES	MEAT LASAGNA	450
	CREAM OF WHEAT	110	CORNED BEEF HASH / SAUSAGE	320/180	VEGETARIAN LASAGNA	380
	ASST. TOPPINGS	VARIES	WAFFLES W/ BUTTER & SYRUP	210	MOZZARELLA STICKS W/ MARINARA	290
	EGGS & OMELETS TO ORDER	VARIES	FRIED CHICKEN SANDWICHES	360	ROASTED BROCCOLI	95
	BOILED EGGS	78	SEASONED WAFFLE FRIES	230	ITALIAN BLEND VEGETABLES	200
	TURKEY / PORK SAUSAGE LINKS	180	CORN ON THE COB	160	GARLIC BREAD	85
	GOLDEN HASH BROWNS PATTIES	151				
	FRENCH TOAST W/ BUTTER & SYRUP	210				

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
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