

TRACEN Petaluma Haley Hall Dining Facility

22DEC25 - 28DEC25

6	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories	
M O N D A Y	FRESH FRUIT	VARIES	CHICKEN AND RICE SOUP	220	HONEY GLAZED HAM	350	
	CREAM OF WHEAT	110	SEARED SALMON	220	ROASTED TURKEY	214	
	ASST. TOPPINGS	VARIES	PAPRIKASH CHICKEN	300	MASHED POTATOES W/ GRAVY	325	
	EGGS & OMELETS TO ORDER	VARIES	RICE PILAF	200	SAVORY STUFFING	150	
	BOILED EGGS	78	ROASTED RED POTATOES	120	ROASTED VEGETABLE MEDLEY	77	
	CHICKEN APPLE / CHORIZO LINKS	180	GRILLED EGGPLANT	120	GREEN BEAN CASSEROLE	120	
	HASH BROWNS	151	SAUTEED BRUSSEL SPROUTS	30	BUTTERMILK BISCUITS	190	
	CHOCOLATE CHIP PANCAKES	210	HOT ROLLS	80			
	BACON & CHEESE QUICHE	320					
T U E S D A Y	FRESH FRUIT	VARIES	MEXICAN STREET CORN SOUP	110	SPAGHETTI & MEATBALLS	500	
	OATMEAL	158	CHIPOTLE CHICKEN	275	GRILLED CHICKEN BREAST	135	
	ASST. TOPPINGS	VARIES	PORK CARNITAS W/ TORTILLAS	300	ROASTED FINGERLING POTATOES	120	
	EGGS & OMELETS TO ORDER	VARIES	FRIJOLE DE OLLA	180	STEAMED BROCCOLINI	165	
	BOILED EGGS	78	CILANTRO LIME RICE	211	ITALIAN BLEND VEGETABLES	VARIES	
	BACON / SAUSAGE PATTIES	92/180	ELOTE ASADO (CORN)	302	GARLIC BREAD	92	
	SHREDDED HASH BROWNS	180	COTIJA ROASTED MEXICAN VEGETABLES	110			
	FRENCH TOAST W/ BUTTER & SYRUP	210	TOPPINGS BAR	VARIES			
	BISCUITS & SAUSAGE GRAVY	386					
W E D N E S D A Y	FRESH FRUIT	VARIES	COCONUT LENTIL SOUP	300	SPICY SHRIMP ETOUFFEE	395	
	HOT GRITS	142	JAMAICAN BEEF STEW	450	BLACKENED CHICKEN W/ CREOLE SAUCE	280	
	ASST. TOPPINGS	VARIES	JERK CHICKEN	335	STEAMED WHITE RICE	241	
	EGGS & OMELETS TO ORDER	VARIES	STEAMED JASMINE RICE	165	CARROT ALMONDINE	41	
	BOILED EGGS	78	RASTA PASTA	298	CITRUS ROASTED GOLD BEETS	121	
	TURKEY / MAPLE PORK SAUSAGE LINKS	180	CARIBBEAN BLEND VEGETABLES	50	CORNBREAD	210	
	HASH BROWNS	110	TANGY KALE	35	BUTTERMILK BISCUITS	190	
	BLUEBERRY PANCAKES	210	NAAN BREAD	80			
	CORNED BEEF HASH	355					
T H U R S D A Y	FRESH FRUIT	VARIES	HAPPY HOLIDAYS		310	ROASTED PRIME RIB	350
	CREAM OF WHEAT	110	GRILLED CHICKEN W/ LEMON & GARLIC BUTTER	380	FRIED CHICKEN	225	
	ASST. TOPPINGS	VARIES	SHRIMP SCAMPI	275	MASHED POTATOES W/ GRAVY	214	
	EGGS & OMELETS TO ORDER	VARIES	HERBED PASTA	367	MACARONI & CHEESE	110	
	BOILED EGGS	78	JASMINE RICE	289	COLLARD GREENS	150	
	BACON / HOT SAUSAGE LINKS	92/180	ROASTED CAULIFLOWER	110	ROASTED VEGETABLES	77	
	GOLDEN HASH BROWN PATTIES	180	ITALIAN BLEND VEGETABLES	85	DINNER ROLLS	110	
	BUTTERMILK PANCAKES	210	GARLIC BREAD	178			
	BREAKFAST SANDWICHES	340					
F R I D A Y	FRESH FRUIT	VARIES	SEAFOOD CHOWDER	410	BEEF STEW	310	
	OATMEAL	158	CATCH OF THE DAY	VARIES	BUTTERED EGG NOODLES	180	
	ASST. TOPPINGS	VARIES	GRILLED NY STRIP W/ AU JUS	704	ROASTED SWEET POTATOES	400	
	EGGS & OMELETS TO ORDER	VARIES	RISSOLE POTATOES	242	CREAMED SPINACH	186	
	BOILED EGGS	78	HERBED SAFFRON RICE	230	BRAISED BRUSSEL SPROUTS	160	
	CHICKEN APPLE / PORK SAUSAGE PATTIES	180	CANDIED GINGER ROOT VEGETABLES	35	HOT DINNER ROLLS	80	
	HASH BROWNS	151	YELLOW SQUASH PROVENCAL	55			
	FRENCH TOAST W/ BUTTER & SYRUP	210	FRENCH BREAD	130			
	BREAKFAST BURRITOS	320					
S A T U R D A Y	FRESH FRUIT	VARIES	SLOPPY JOES	365	STICKY BBQ RIBS	326	
	HOT GRITS	142	CAJUN FRIES	260	CHICKEN WINGS	260	
	ASST. TOPPINGS	VARIES	BAKED BEANS	189	MACARONI & CHEESE	325	
	EGGS & OMELETS TO ORDER	VARIES	STEAMED BROCCOLI	189	POTATO SALAD	190	
	BOILED EGGS	78	STEAMED PEAS & CARROTS	84	CORN ON THE COB	160	
	BACON / MAPLE PORK SAUSAGE LINKS	92/180			SOUTHERN GREEN BEANS	160	
	HASH BROWNS	180			CORN BREAD	120	
	BUTTERMILK PANCAKES	210					
	BISCUITS & SAUSAGE GRAVY	386					
S U N D A Y	FRESH FRUIT	VARIES	EGGS & OMELETS TO ORDER	VARIES	MARINATED HANGER STEAK	320	
	CREAM OF WHEAT	110	CORNED BEEF HASH / SAUSAGE	320/180	WALDORF SWEET POTATOES	VARIES	
	ASST. TOPPINGS	VARIES	WAFFLES W/ BUTTER & SYRUP	210	ORZO PILAF	215	
	EGGS & OMELETS TO ORDER	VARIES	GRILLED ROAST BEEF & CHEESE	350	SAUTEED GREEN BEANS	98	
	BOILED EGGS	78	TATER TOTS	165	STEAMED LIMA BEANS	45	
	TURKEY / PORK SAUSAGE LINKS	180	BLACK BEAN QUINOA SALAD	132	HOT DINNER ROLLS	80	
	GOLDEN HASH BROWNS PATTIES	151	MALIBU BLEND VEGETABLES	110			
	FRENCH TOAST W/ BUTTER & SYRUP	210					

Week 6

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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