

<div> <div>TRACEN</div> <div>Petaluma Haley Hall Dining Facility</div> </div>						
05JAN26 - 11JAN26						
2	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 SAUSAGE LINKS PORK SAUSAGE LINKS BREAKFAST LATKES WAFFLES W/ BUTTER & SYRUP HAM & CHEESE QUICHE	VARIES 110 VARIES VARIES 78 180 180 151 210 320	CHICKEN NOODLE SOUP SAUTEED PORK MEDALLIONS W/ APPLE CHUTNEY BAKED CHICKEN THIGHS WILD MUSHROOM QUINOA AU GRATIN POTATOES SAUTEED GREEN BEANS ROASTED ROMANESCO	210 200 225 221 65 70 90	BEEF BOLOGNESE SPAGHETTI NOODLES 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. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / PORK SAUSAGE PATTIES HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BISCUITS & SAUSAGE GRAVY	VARIES 158 VARIES VARIES 78 92/180 180 151 210	POZOLE ROPA VIEJA CHICKEN TACOS FRIJOLES CHARROS SOUTHWESTERN RICE CHILI LIME CORN ROASTED PEPPERS AND ONIONS SALSA BAR W/ CHIPS	380 525 202 210 350 62 150 VARIES	HONEY BAKED HAM MACARONI & CHEESE MASHED POTATOES & GRAVY LEMON GARLIC SWISS CHARD GLAZED ROOT VEGETABLES BUTTERMILK BISCUITS	353 275 200 45 84 150
W E D N E S D A Y	FRESH FRUIT HOT GRITS ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS CORNED BEEF HASH HOME FRIES BLUEBERRY PANCAKES BUTTER & SYRUP	VARIES 142 VARIES VARIES 78 180 110 210 133	EGG DROP SOUP SCALLION GINGER SALMON W/ SOY DRESSING ORANGE CHICKEN CALROSE RICE VEGETABLE CHOW MEIN STEAMED BROCCOLI BOK CHOY STIR FRY VEGETABLE EGGS ROLLS W/ SAUCE	185 493 189 165 298 155 35 VARIES	SAUERBRATEN POT ROAST HUNTER'S GRAVY MASHED RED POTATOES SPÄTZLE GERMAN BRAISED CABBAGE BABY CARROTS W/ DILL BUTTER HOT DINNER ROLLS	225 350 151 130 80 80
T H U R S D A Y	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SPICY SAUSAGE LINKS GOLDEN HASH BROWN PATTIES BUTTERMILK PANCAKES BREAKFAST SANDWICHES	VARIES 110 VARIES VARIES 78 92/180 180 151 210	FRENCH ONION SOUP MARINATED PORK TENDERLOIN HERB ROASTED CHICKEN RISOTTO RUSTICA ROASTED RED POTATOES CANDIED CARROTS STEAMED BROCCOLI	236 315 219 180 120 78 50	TUSCANY CHICKEN WILD RICE PILAF NOODLES JEFFERSON SAUTEED BROCCOLINI ACORN SQUASH W/ BROWN SUGAR FOCACCIA BREAD	164 108 180 110 98 240
F R I D A Y	FRESH FRUIT OATMEAL ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS CHICKEN SAUSAGE LINKS PORK SAUSAGE LINKS POTATOES O'BRIEN FRENCH TOAST W/ BUTTER & SYRUP BREAKFAST BURRITOS	VARIES 158 VARIES VARIES 78 180 180 151 210 320	CRAB AND CORN CHOWDER CATCH OF THE DAY RIBEYE STEAKS STEAMED WHITE RICE VEGEAN WHITE BEAN CASSOULET SAUTEED YELLOW SQUASH ROASTED VEGETABLE MEDLEY FRENCH BREAD SHRIMP COCKTAIL	410 VARIES 320 140 150 120 70 78 VARIES	ASSORTED PIZZAS CHICKEN WINGS JALAPENO POPPERS CELERY & CARROT STICKS RANCH & BBQ DIPPING SAUCES	450 110 120 95 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 HASH BROWNS BUTTERMILK PANCAKES BUTTER & SYRUP	VARIES 142 VARIES VARIES 78 92/180 180 151 133	EGGS & OMELETS TO ORDER BACON / MAPLE PORK SAUSAGE LINKS BUTTERMILK PANCAKES W/ BUTTER & SYRUP PULLED PORK SANDWICH GARLIC PARMESAN FINGERLING POTATOES STEAMED BROCCOLI	VARIES 375/180 180 210 125 78	CHICKEN MARSALA CREAMY POLENTA FRESH HERB LINGUINI SAUTEED KALE W/ SWEET ONIONS ROASTED CAULIFLOWER BREADSTICKS	326 260 180 40 VARIES
S U N D A Y	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS TURKEY SAUSAGE LINKS SAUSAGE LINKS HOME FRIES WAFFLES W/ BUTTER & SYRUP	VARIES 110 VARIES VARIES 78 180 180 151 210	EGGS & OMELETS TO ORDER CORNED BEEF HASH / SAUSAGE WAFFLES W/ BUTTER & SYRUP TURKEY & PROVOLONE SANDWICHES STEAMED MIXED VEGETABLES SEASONED FRIES	VARIES 320/180 210 165 110 VARIES	FLAT IRON STEAKS BAKED SWEET POTATO GARLIC PARMESAN ORZO STEAMED PEAS AND CARROTS ROASTED RED PEPPERS HOT DINNER ROLLS	304 175 152 99 78 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:			Reviewed By:		Approved By:	
CSC E. S. Sanchez Dining Facility Supervisor			CSCS N. E. Mogan Food Service Officer		Captain J. D. Burch Commanding Officer	