

<div> <div>TRACEN</div> <div>Petaluma Haley Hall Dining Facility</div> </div>						
19JAN26 - 25JAN26						
4	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT	VARIES	HOLIDAY		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	PESTO GNOCCHI	195
	BOILED EGGS	78	HERB ROASTED PEBBLE POTATOES	75	ROASTED VEGETABLES	75
	CHICKEN SAUSAGE LINKS	180	ROASTED CITRUS CAULIFLOWER	60	RAINBOW SWISS CHARD	95
	PORK SAUSAGE LINKS	180	SAUTEED BRUSSEL SPROUTS	90	GARLIC BREAD	110
T U E S D A Y	BREAKFAST LATKES	151	HOT DINNER ROLLS	84		
	WAFFLES W/ BUTTER & SYRUP	210				
	SPINACH QUICHE	180				
	FRESH FRUIT	VARIES	POZOLE VERDE	185	GARLIC BUTTER STEAK BITES	369
	OATMEAL	158	CHICKEN FAJITAS	380	CHIMICHURRI RICE	387
	ASST. TOPPINGS	VARIES	CARNITAS	280	CANDIED SWEET POTATOES	205
	EGGS & OMELETS TO ORDER	VARIES	REFRIED BEANS	165	BRAISED CARROTS	164
W E D N E S D A Y	BOILED EGGS	78	SPANISH RICE	195	MONACO BLEND VEGETABLES	150
	BACON / PORK SAUSAGE PATTIES	92/180	ESQUITES	140	CHEDDAR & CHIVE DROP BISCUITS	136
	HASH BROWNS	180	VEGETABLE PISTO	40		
	FRENCH TOAST W/ BUTTER & SYRUP	151	TOPPINGS BAR	VARIES		
	BISCUITS & SAUSAGE GRAVY	210				
	FRESH FRUIT	VARIES	MINSTRONE	380	GRILLED CHICKEN BREAST	200
	HOT GRITS	142	CHICKEN DELMONICO	525	CREAMY CAJUN SAUCE	225
T H U R S D A Y	ASST. TOPPINGS	VARIES	HALIBUT PUTTANESCA	210	WHITE RICE	180
	EGGS & OMELETS TO ORDER	VARIES	PASTA W/ MARINARA SAUCE	169	SPICY RED BEANS	295
	BOILED EGGS	78	RISOTTO RUSTICA	350	FRIED OKRA	90
	GRILLED SPAM / CORNED BEEF HASH	180	ASPARAGUS W/ CHARRED CHERRY TOMATOES	62	ROASTED CAULIFLOWER	112
	HOME FRIES	110	PATTY PAN SQUASH	150	FRENCH BREAD	80
	BLUEBERRY PANCAKES	210	FOCACCIA BREAD	95		
	BUTTER & SYRUP	133				
F R I D A Y	FRESH FRUIT	VARIES	KABOCHA SQUASH BISQUE	210	BBQ 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 / SPICY SAUSAGE LINKS	92/180	GRILLED BABY BOK CHOY	47	HOT DINNER ROLLS	42
	GOLDEN HASH BROWN PATTIES	180	SAUTEED ZUCCHINI	90		
S A T U R D A Y	BUTTERMILK PANCAKES	151	VEGETABLE LUMPIA W/ SAUCE	VARIES		
	BREAKFAST SANDWICHES	210				
	BUTTER & SYRUP	133				
	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
S U N D A Y	BOILED EGGS	78	MASHED YUKON POTATOES W/ GRAVY	100	SAUTEED ASPARAGUS	160
	CHICKEN SAUSAGE LINKS	180	TOSCANA VEGETABLES	90	WHOLE WHEAT ROLLS	80
	PORK SAUSAGE LINKS	180	STEAMED BROCCOLINI	70		
	POTATOES O'BRIEN	151	SHRIMP COCKTAIL	VARIES		
	FRENCH TOAST W/ BUTTER & SYRUP	210				
	BREAKFAST BURRITOS	320				
	FRESH FRUIT	VARIES	EGGS & OMELETS TO ORDER	VARIES	BLACKENED PORK CHOPS	345
S A T U R D A Y	HOT GRITS	142	TURKEY / PORK SAUSAGE LINKS	320/180	CREOLE JAMBALAYA	60
	ASST. TOPPINGS	VARIES	BUTTERMILK PANCAKES W/ BUTTER & SYRUP	210	MACARONI & CHEESE	90
	EGGS & OMELETS TO ORDER	VARIES	PHILLY CHICKEN CHEESE STEAKS	360	SAUTEED GREEN BEANS	63
	BOILED EGGS	78	CALI BLEND VEGETABLES	110	FRIED OKRA	55
	BACON / MAPLE PORK SAUSAGE LINKS	92/180	STEAK FRIES	230	FRENCH BREAD	80
	HASH BROWNS	180	STEAMED PEAS & CARROTS	110		
	BUTTERMILK PANCAKES	151				
S U N D A Y	BUTTER & SYRUP	133				
	FRESH FRUIT	VARIES	EGGS & OMELETS TO ORDER	VARIES	MEAT LASAGNA	450
	CREAM OF WHEAT	110	TURKEY / PORK SAUSAGE LINKS	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 SAUSAGE LINKS	180	CORN ON THE COB	160	GARLIC BREAD	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:			Reviewed By:		Approved By:	
CSC E. S. Sanchez Dining Facility Supervisor			CSCS N. E. Mogan Food Service Officer		Captain J. D. Burch Commanding Officer	