

# TRACEN Petaluma Haley Hall Dining Facility

28JUL25 - 03AUG25

3	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT	VARIES	CALDO GALLEGO	210	POLLO AL LIMONE	300
	CREAM OF WHEAT	110	LAMB TAGINE	400	PARMESAN FINGERLING POTATOES	190
	ASST. TOPPINGS	VARIES	SEARED CHICKEN BREAST	220	TORTELLINI W/ PESTO SAUCE	145
	EGGS & OMELETS TO ORDER	VARIES	W/ TARRAGON CREAM SAUCE		STUFFED PORTOBELLA MUSHROOMS	60
	BOILED EGGS	78	ROASTED RED POTATOES	120	WINTER ROOT VEGETABLES	80
	CHICKEN APPLE / PORK SAUSAGE LINKS	180	BASMATI RICE	235	FRENCH BREAD	80
	HASH BROWNS	151	BROCCOLINI W/ LEMON CRUMBS	68		
T U E S D A Y	WHOLE WHEAT PANCAKES	210	BRAISED BRUSSEL SPROUTS	80		
	FRESH CORNED BEEF HASH	320	NAAN BREAD	95		
			<u>PLATED ALTERNATIVE</u>			
			MOROCCAN VEGETABLE TAGINE W/ BASMATI RICE	292		
	FRESH FRUIT	VARIES	AJIACO SOUP	203	HOMESTYLE MEATLOAF	350
	OATMEAL	158	CUBAN MOJO PORK	210	GARLIC MASHED POTATOES	250
	ASST. TOPPINGS	VARIES	MOJO CHICKEN	220	BROWN GRAVY	75
W E D N E S D A Y	EGGS & OMELETS TO ORDER	VARIES	ARROZ AMARILLO	133	CREAMY MAC & CHEESE	325
	BOILED EGGS	78	CILANTRO LIME BLACK BEANS	305	CORN ON THE COBB	63
	BACON / SAUSAGE PATTIES	92/180	GRILLED ZUCCHINI	40	HONEY GLAZED CARROTS	98
	VEGETARIAN SAUSAGE	180	PLATANO FRITO	150	DINNER ROLLS	80
	SHREDDED HASH BROWNS	151				
	FRENCH TOAST W/ BUTTER & SYRUP	210	<u>PLATED ALTERNATIVE</u>			
	BISCUITS & SAUSAGE GRAVY	386	CUBAN SANDWICHES W/ YUCCA FRIES	670		
T H U R S D A Y	FRESH FRUIT	VARIES	ITALIAN WEDDING SOUP	185	CRANBERRY GLAZED PORKLOIN	280
	HOT GRITS	142	MAPLE MUSTARD CHICKEN	493	CRANBERRY GLAZED CHICKEN	168
	ASST. TOPPINGS	VARIES	BRAISED BEEF SHORT RIBS	190	WILD RICE PILAF	200
	EGGS & OMELETS TO ORDER	VARIES	BAKED POTATO BAR	165	ROASTED PEBBLE POTATOES	120
	BOILED EGGS	78	CREAMY POLENTA	298	BROCCOLI MEDLEY	90
	TURKEY / MAPLE PORK SAUSAGE LINKS	180	ROASTED PARMESAN CAULIFLOWER	155	ROASTED BUTTERNUT SQUASH	80
	HASH BROWNS	110	SAUTEED GREEN BEANS	35	HOT DINNER ROLLS	80
F R I D A Y	WAFFLES W/ BUTTER & SYRUP	210	BREADSTICKS	87		
	SPINACH QUICHE	355	<u>PLATED ALTERNATIVE</u>			
			SEARED SCALLOPS W/ POTATO COINS	375		
	FRESH FRUIT	VARIES	MISO SOUP	120	BATTERED FRIED FISH	395
	CREAM OF WHEAT	110	BEEF TEPPANYAKI	367	LEMON PEPPER CHICKEN	160
	ASST. TOPPINGS	VARIES	JAPANESE YAKITORI CHICKEN	300	SPICY RED BEANS	180
	EGGS & OMELETS TO ORDER	VARIES	STEAMED CALROSE RICE	165	WHITE RICE	160
S A T U R D A Y	BOILED EGGS	78	YAKISOBA (STIR FRY NOODLES)	170	SIMMERED COLLARD GREENS	90
	BACON / HOT SAUSAGE LINKS	92/180	SAUTEED SNOW PEAS	80	CAJUN MUSHROOMS	80
	VEGETARIAN SAUSAGE	180	MISO GLAZED ROOT VEGETABLES	47	CHEDDAR DROP BISCUITS	110
	GOLDEN HASH BROWN PATTIES	151	CRISPY GYOZA	200		
	BUTTERMILK PANCAKES	210	<u>PLATED ALTERNATIVE</u>			
	BREAKFAST SANDWICHES	340	TEMPURA SHRIMP W/ JAPANESE VEGAN CURRY (CRISPY TOFU ALT.)			
			<b>COAST GUARD DAY</b>			
S U N D A Y	FRESH FRUIT	VARIES	PULLED BBQ PORK	280	HONEY GARLIC CHICKEN	236
	OATMEAL	158	CORN DOGS	180	HONEY GARLIC PORK CHOPS	180
	ASST. TOPPINGS	VARIES	COLE SLAW	110	SCALLOPED POTATOES	160
	EGGS & OMELETS TO ORDER	VARIES	PASTA SALAD	210	GARLIC & HERB PASTA	78
	BOILED EGGS	78	CORN ON THE COB	90	ROASTED TOSCANA VEGETABLES	80
	CHICKEN APPLE / PORK SAUSAGE PATTIES	180	HAWAIIAN ROLLS	120	MALIBU BLEND VEGGIES	87
	HASH BROWNS	151	CAPTAINS PLATTER	180		
S A T U R D A Y	FRENCH TOAST W/ BUTTER & SYRUP	210				
	BREAKFAST EMPANADAS	320				
			TURKEY BURGERS		TANDOORI CHICKEN	300
			BEEF HOT DOGS	579	BASMATI RICE	190
			W/ CHILI CON CARNE		CHICKPEA MEDLEY	145
			TATER TOTS	150	GRILLED GRAFFITI EGGPLANT	60
			POTATO SALAD	275	GARLIC NAAN	80
S U N D A Y			STEAMED BROCCOLI & CAULIFLOWER	VARIES		
			TOPPINGS BAR	VARIES		
	FRESH FRUIT	VARIES	EGGS & OMELETS TO ORDER	VARIES	CRUSTED BEEF TENDERLOIN	350
	CREAM OF WHEAT	110	CORNED BEEF HASH / SAUSAGE	320/180	RED WINE AU JUS	75
	ASST. TOPPINGS	VARIES	WAFFLES W/ BUTTER & SYRUP	210	LONG GRAIN WILD RICE	180
	EGGS & OMELETS TO ORDER	VARIES	GRILLED CHICKEN STREET TACOS	210	ROASTED SWEET POTATO WEDGES	63
	BOILED EGGS	78	CHARRO BEANS	150	STEAMED PEAS & PEARLED ONIONS	98
S U N D A Y	TURKEY / PORK SAUSAGE LINKS	180	ELOTE CORN ON THE COB	177	ROASTED ASPARAGUS	87
	GOLDEN HASH BROWNS PATTIES	151	TOPPINGS BAR	VARIES	FRENCH BREAD	80
	WAFFLES W/ BUTTER & SYRUP	210				

Week 3

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