

TRACEN Petaluma Haley Hall Dining Facility

3/2/26 - 3/8/26

4	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 SPINACH QUICHE	VARIABLES 110 VARIABLES VARIABLES 78 151 180 210 151 / 120 320	BROCCOLI & CHEESE SOUP GRILLED TRI TIP STEAK ROASTED GARLIC CHICKEN CASSOULET BEANS HERB ROASTED PEBBLE POTATOES ROASTED CITRUS CAULIFLOWER SAUTEED BRUSSEL SPROUTS HOT DINNER ROLLS <u>PLATED ALTERNATIVE</u> GRILLED TURKEY BURGERS	235 375 120 92 75 60 90 84 420	CHICKEN MILANESE MARINARA SAUCE PENNE PASTA PESTO GNOCCHI ROASTED VEGETABLES RAINBOW SWISS CHARD GARLIC BREAD	280 168 210 195 75 95 110
T U E S D A Y	FRESH FRUIT OATMEAL ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS CRISPY BACON PORK SAUSAGE PATTIES HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BISCUITS & SAUSAGE GRAVY	VARIABLES 158 VARIABLES VARIABLES 78 192 180 151 195 / 120 210	POZOLE VERDE CHICKEN FAJITAS CARNITAS REFRIED BEANS SPANISH RICE ESQUITES VEGETABLE PISTO TOPPINGS BAR <u>PLATED ALTERNATIVE</u> VEGETARIAN ENCHILADAS	185 380 280 165 195 140 40 VARIABLES 220	GARLIC BUTTER STEAK BITES CHIMICHURRI RICE CANDIED SWEET POTATOES BRAISED CARROTS MONACO BLEND VEGETABLES CHEDDAR & CHIVE DROP BISCUITS	369 387 205 164 150 136
W E D N E S D A Y	FRESH FRUIT HOT GRITS ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS GRILLED SPAM / CORNED BEEF HASH HOME FRIES BLUEBERRY PANCAKE JASMINE RICE BUTTER & SYRUP	VARIABLES 142 VARIABLES VARIABLES 78 180 110 210 105 120	MINESTRONE CHICKEN DELMONICO HALIBUT PUTTANESCA PASTA W/ MARINARA SAUCE RISOTTO RUSTICA ASPARAGUS W/ CHARRED CHERRY TOMATOES PATTY PAN SQUASH FOCACCI BREAD <u>PLATED ALTERNATIVE</u> GRILLED CHICKEN W/ CASHEW FETTUCCINE	380 525 210 169 350 62 150 95 VARIABLES	GRILLED CHICKEN BREAST CREAMY CAJUN SAUCE WHITE RICE SPICY RED BEANS FRIED OKRA ROASTED CAULIFLOWER FRENCH BREAD	200 225 180 295 90 112 80
T H U R S D A Y	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS CRISPY BACON SAUSAGE HOT LINKS GOLDEN HASH BROWN PATTIES PANCAKES W/ BUTTER & SYRUP BREAKFAST SANDWICHES	VARIABLES 110 VARIABLES VARIABLES 78 192 195 251 210 / 120 320	KABOCHA SQUASH BISQUE HULI HULI CHICKEN PORK ADOBO GARLIC FRIED RICE PANCIT BIHON GRILLED BABY BOK CHOY SAUTEED ZUCCHINI VEGETABLE LUMPIA W/ SAUCE <u>PLATED ALTERNATIVE</u> AHI POKE BOWLS	210 280 250 95 99 47 90 VARIABLES 450	BBQ BEEF BRISKET POLENTA W/ WILD MUSHROOMS BAKED POTATOES SAUTEED GARLIC GREEN BEANS CORN ON THE COB HOT DINNER ROLLS	600 108 95 60 84 42
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	VARIABLES 158 VARIABLES VARIABLES 78 180 151 210 195 / 120 320	NEW ENGLAND CLAM CHOWDER CATCH OF THE DAY MARINATED TOP SIRLOIN STEAK VEGETABLE RICE PILAF MASHED YUKON POTATOES W/ GRAVY TOSCANA VEGETABLES STEAMED BROCCOLINI SHRIMP COCKTAIL	410 327 410 220 100 90 70 VARIABLES VARIABLES	SAGE CITRUS PORK CHOPS ROASTED PEBBLE POTATOES ORZO PILAF ROASTED SQUASH SAUTEED ASPARAGUS WHOLE WHEAT ROLLS	345 400 60 90 160 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 PANCAKES W/ BUTTER & SYRUP	VARIABLES 142 VARIABLES VARIABLES 78 92 / 180 151 210 / 120	EGGS & OMELETS TO ORDER TURKEY / PORK SAUSAGE LINKS PANCAKES W/ BUTTER & SYRUP PHILLY CHICKEN CHEESE STEAKS MALIBU BLEND VEGETABLES STEAK FRIES STEAMED PEAS & CARROTS	VARIABLES 320 / 180 210 / 120 360 110 230 110 VARIABLES	BLACKENED CHICKEN CREOLE JAMBALAYA MACARONI & CHEESE CHUCK WAGON VEGETABLES FRIED OKRA FRENCH BREAD	345 60 90 63 55 80
S U N D A Y	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS PORK SAUSAGE LINKS TURKEY SAUSAGE LINKS HOME FRIES WAFFLES W/ BUTTER & SYRUP	VARIABLES 110 VARIABLES VARIABLES 78 180 145 151 151 / 120	EGGS & OMELETS TO ORDER TURKEY / PORK SAUSAGE LINKS WAFFLES W/ BUTTER & SYRUP FRIED CHICKEN SANDWICHES SEASONED WAFFLE FRIES CALI BLEND VEGETABLES	VARIABLES 320 / 180 151 / 120 360 230 160 VARIABLES	ITALIAN SAUSAGE LASAGNA VEGETARIAN LASAGNA MOZZARELLA STICKS W/ MARINARA ROASTED BROCCOLI ITALIAN BLEND VEGETABLES GARLIC BREAD	450 380 290 95 200 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:

CSC E. S. Sanchez
Dining Facility Supervisor

Reviewed By:

CSCS N. E. Mogan
Food Service Officer

Approved By:

Captain J. D. Burch
Commanding Officer