

TRACEN Petaluma Haley Hall Dining Facility

13OCT25 - 19OCT25

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 APPLE / CHORIZO LINKS HASH BROWNS CHOCOLATE CHIP PANCAKES GRILLED SPAM STEAMED JASMINE RICE	VARIES 110 VARIES VARIES 78 180 151 210 320 200	COLUMBUS / INDIGENOUS DAY BEEF STROGANOFF HERB ROASTED CHICKEN BUTTERED EGG NOODLES HERBED BASMATI RICE CANDIED CARROTS STEAMED BROCCOLI	210 200 225 221 65 70 90	ITALIAN SAUSAGE BAKED ZITI VEGETARIAN BAKED ZITI MOZZARELLA STICKS W/ MARINARA ROASTED ASPARAGUS STEAMED MIXED VEGETABLES GARLIC BREAD	400 180 290 95 65 49
	FRESH FRUIT OATMEAL ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE PATTIES SHREDDED HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BISCUITS & SAUSAGE GRAVY	VARIES 158 VARIES VARIES 78 92/180 180 210 386	POZOLE ROPA VIEJA CHICKEN TACOS FRIJOLE CHARROS SOUTHWESTERN RICE CHILI LIME CORN ROASTED PEPPERS AND ONIONS SALSA BAR PLATED ALTERNATIVE CEVICHE W/ TORTILLA CHIPS	380 525 202 210 350 62 150 VARIES 210	CHICKEN MARSALA CREAMY POLENTA FRESH HERB LINGUINI SAUTEED KALE W/ SWEET ONIONS ROASTED CAULIFLOWER BREADSTICKS	353 275 200 45 84 150
	FRESH FRUIT HOT GRITS ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS TURKEY / MAPLE PORK SAUSAGE LINKS HASH BROWNS BLUEBERRY PANCAKES SPINACH QUICHE	VARIES 142 VARIES VARIES 78 180 110 210 355	CHICKEN NOODLE SOUP SAUTEED PORK MEDALLIONS W/ APPLE CHUTNEY SAVORY BAKED CHICKEN RICE PILAF AU GRATIN POTATOES SAUTEED GREEN BEANS BRAISED COLLARD GREENS CORNBREAD PLATED ALTERNATIVE DUCK A L'ORANGE W/ ROASTED BROCCOLINI	185 493 189 165 298 155 35 120 225	SAUERBRATEN POT ROAST W/ HUNTER'S GRAVY MASHED POTATOES SPÄTZLE BRAISED TANGY CABBAGE BABY CARROTS W/ DILL BUTTER HOT DINNER ROLLS	225 350 151 130 80 80
	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / HOT SAUSAGE LINKS GOLDEN HASH BROWN PATTIES BUTTERMILK PANCAKES BREAKFAST SANDWICHES	VARIES 110 VARIES VARIES 78 92/180 180 210 340	EGG DROP SOUP MONGOLIAN BEEF ORANGE CHICKEN VEGETABLE FRIED RICE STEAMED WHITE RICE SESAME SOY BROCCOLI STIR FRIED VEGETABLES PLATED ALTERNATIVE CHICKEN BAHN MI SANDWICHES (VEGETARIAN ALT.)	236 315 219 180 120 78 50 400 VARIES	TUSCANY CHICKEN RISOTTO RUSTICA NOODLES JEFFERSON ROASTED ROMANESCO ACORN SQUASH W/ BROWN SUGAR FOCACCIA BREAD	164 108 180 110 98 240
	FRESH FRUIT OATMEAL ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS CHICKEN APPLE / PORK SAUSAGE PATTIES HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BREAKFAST BURRITOS	VARIES 158 VARIES VARIES 78 180 151 210 320	CRAB AND CORN CHOWDER CATCH OF THE DAY GRILLED RIBEYE JASMINE RICE ROASTED PEBBLE POTATOES SAUTEED YELLOW SQUASH ROASTED VEGETABLE MEDLEY FRENCH BREAD SHRIMP COCKTAIL	410 VARIES 600 140 150 120 70 78 VARIES	COUNTRY FRIED STEAK BROWN GRAVY GARLIC MASHED POTATOES BLACK EYED PEAS LEMON GARLIC SWISS CHARD GLAZED ROOT VEGETABLES BUTTERMILK BISCUITS	450 110 120 95 80 110 85
	FRESH FRUIT HOT GRITS ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / MAPLE PORK SAUSAGE LINKS HASH BROWNS BUTTERMILK PANCAKES BISCUITS & SAUSAGE GRAVY	VARIES 142 VARIES VARIES 78 92/180 180 210 386	KALUA PORK HAWAIIAN GARLIC SHRIMP CALROSE RICE HAWAIIAN MAC SALAD GARLIC EDAMAME BANG BANG BROCCOLI EGGROLLS W/ DIPPING SAUCE	226 375 125 210 125 78 VARIES	ASSORTED PIZZAS CHICKEN WINGS JALAPENO POPPERS CELERY & CARROT STICKS RANCH & BBQ DIPPING SAUCES	326 260 180 40 VARIES
	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS TURKEY / PORK SAUSAGE LINKS GOLDEN HASH BROWNS PATTIES FRENCH TOAST W/ BUTTER & SYRUP	VARIES 110 VARIES VARIES 78 180 151 210	EGGS & OMELETS TO ORDER CORNED BEEF HASH / SAUSAGE WAFFLES W/ BUTTER & SYRUP GRILLED TURKEY MELTS 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: CSC F. Blodgett Dining Facility Supervisor	Reviewed By: CSCS N. E. Mogan Food Service Officer	Approved By: Captain J. D. Burch Commanding Officer
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