

# TRACEN Petaluma Haley Hall Dining Facility

01SEP25 - 07SEP25

2	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT	VARIES	LABOR DAY	210	ITALIAN SAUSAGE BAKED ZITI	400
	CREAM OF WHEAT	110	BEEF STROGANOFF	200	VEGETARIAN BAKED ZITI	180
	ASST. TOPPINGS	VARIES	HERB ROASTED CHICKEN	225	MOZZARELLA STICKS W/ MARINARA	290
	EGGS & OMELETS TO ORDER	VARIES	BUTTERED EGG NOODLES	221	ROASTED ASPARAGUS	95
	BOILED EGGS	78	HERBED BASMATI RICE	65	STEAMED MIXED VEGETABLES	65
	CHICKEN APPLE / CHORIZO LINKS	180	CANDIED CARROTS	70	GARLIC BREAD	49
	HASH BROWNS	151	STEAMED BROCCOLI	90		
	WHOLE WHEAT PANCAKES	210				
T U E S D A Y	FRESH FRUIT	VARIES	POZOLE	380	CHICKEN MARSALA	353
	OATMEAL	158	ROPA VIEJA	525	CREAMY POLENTA	275
	ASST. TOPPINGS	VARIES	CHICKEN TACOS	202	FRESH HERB LINGUINI	200
	EGGS & OMELETS TO ORDER	VARIES	FRIJOLES CHARROS	210	SAUTEED KALE W/ SWEET ONIONS	45
	BOILED EGGS	78	SOUTHWESTERN RICE	350	ROASTED CAULIFLOWER	84
	BACON / SAUSAGE PATTIES	92/180	CHILI LIME CORN	62	BREADSTICKS	150
	VEGETARIAN SAUSAGE	180	ROASTED PEPPERS AND ONIONS	150		
	SHREDDED HASH BROWNS	151	SALSA BAR	VARIES		
W E D N E S D A Y	FRESH FRUIT	VARIES	PLATED ALTERNATIVE			
	HOT GRITS	142	CEVICHE TOSTADAS	210		
	ASST. TOPPINGS	VARIES				
	EGGS & OMELETS TO ORDER	VARIES				
	BOILED EGGS	78				
	TURKEY / MAPLE PORK SAUSAGE LINKS	180				
	HASH BROWNS	110				
	WAFFLES W/ BUTTER & SYRUP	210				
T H U R S D A Y	SPINACH QUICHE	355				
			CHICKEN NOODLE SOUP	185	SAUERBRATEN POT ROAST	225
			SAUTEED PORK MEDALLIONS W/ APPLE CHUTNEY	493	W/ HUNTER'S GRAVY	350
			SAVORY BAKED CHICKEN	189	MASHED RED POTATOES	151
			RICE PILAF	165	SPÄTZLE	130
			AU GRATIN POTATOES	298	BRAISED TANGY CABBAGE	80
			SAUTEED GREEN BEANS	155	BABY CARROTS W/ DILL BUTTER	80
			BRAISED COLLARD GREENS	35	HOT DINNER ROLLS	
F R I D A Y			CORNBREAD	120		
			PLATED ALTERNATIVE			
			DUCK A L'ORANGE W/ ROASTED BROCCOLINI	225		
S A T U R D A Y						
S U N D A Y						

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