TRACEN Petaluma Haley Hall Dining Facility

14APR25 - 20APR25						
6	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 / PORK SAUSAGE LINKS HASH BROWNS WHOLE WHEAT PANCAKES CORNED BEEF HASH	VARIES 110 VARIES VARIES 78 180 151 210 320	CREAM OF MUSHROOM SOUP HUNGARIAN BEEF AND ONION STEW PAPRIKASH CHICKEN LETCHO HUNGARIAN RICE ROASTED RED POTATOES GRILLED EGGPLANT SAUTEED BRUSSEL SPROUTS HOT DINNER ROLLS <u>PLATED ALTERNATIVE</u> GRILLED CHICKEN W/ QUINOA SALAD	210 220 300 200 120 120 30 80 210	HONEY GLAZED HAM ROASTED TURKEY MASHED POTATOES W/ GRAVY STUFFING ROASTED VEGETABLE MEDLEY GREEN BEAN CASSEROLE BUTTERMILK BISCUITS	350 214 325 150 77 120 190
T U E S D A Y	FRESH FRUIT OATMEAL ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE PATTIES VEGAN SAUSAGE SHREDDED HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BISCUITS & SAUSAGE GRAVY	VARIES 158 VARIES VARIES 78 92/180 180 151 210 386	MEXICAN STREET CORN SOUP CHIPOTLE CHICKEN PORK CARNITAS W/ TORTILLAS FRIJOLES DE OLLA CILANTRO LIME RICE ELOTE ASADO (CORN) COTIJA ROASTED MEXICAN VEGETABLES TOPPINGS BAR <u>PLATED ALTERNATIVE</u> NACHOS W/ PORK CARNITAS	110 275 300 180 211 302 110 VARIES 350	SPAGHETTI & MEATBALLS GRILLED CHICKEN BREAST ROASTED FINGERLING POTATOES STEAMED GREEN BEANS ITALIAN BLEND VEGETABLES GARLIC BREAD	500 135 120 165 VARIES 92
W E D N E S D A Y	FRESH FRUIT HOT GRITS ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS TURKEY / MAPLE PORK SAUSAGE LINKS HASH BROWNS WAFFLES W/ BUTTER & SYRUP SPINACH QUICHE	VARIES 142 VARIES VARIES 78 180 110 210 355	COCONUT LENTIL SOUP JAMAICAN BEEF STEW JERK CHICKEN STEAMED JASMINE RICE RASTA PASTA CARIBBEAN BLEND VEGETABLES TANGY SPINACH NAAN BREAD <u>PLATED ALTERNATIVE</u> LAMB CURRY W/ ROASTED ROMANESCO	300 450 335 165 298 50 35 80 455	SPICY SHRIMP ETOUFFEE BLACKENED CHICKEN W/ CREOLE SAUCE STEAMED WHITE RICE CARROT ALMONDINE STEAMED LIMA BEANS CORNBREAD BUTTERMILK BISCUITS	395 280 241 41 190 #REF! 190
T H U R S D A Y	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / HOT SAUSAGE LINKS VEGAN SAUSAGE GOLDEN HASH BROWN PATTIES BUTTERMILK PANCAKES BREAKFAST SANDWICHES	VARIES 110 VARIES VARIES 78 92/180 180 151 210 340	ITALIAN WEDDING SOUP GRILLED CHICKEN W/ LEMON & GARLIC BUTTER SHRIMP SCAMPI HERBED PASTA WILD MUSHROOM RISOTTO ROASTED CAULIFLOWER ITALIAN BLEND VEGETABLES GARLIC BREAD <u>PLATED ALTERNATIVE</u> LOCO MOCO W/ JASMINE RICE	310 380 275 367 289 110 85 78 385	KOREAN FRIED CHICKEN LO MEIN NOODLES CALROSE RICE STEAMED EDAMAME SWEET CHILI BOK CHOY LUMPIA W/ ASSORTED DIPPING SAUCE	350 214 325 150 77 VARIES
F R I D A Y	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	SHRIMP BISQUE CATCH OF THE DAY NY STRIP W/ RED WINE AU JUS RISSOLE POTATOES HERBED SAFFRON RICE CANDIED GINGER ROOT VEGETABLES YELLOW SQUASH PROVENCAL COLD BAR	410 VARIES 704 242 230 35 55 VARIES	GOURMET BURGER BAR CAJUN FRENCH FRIES BAKED BEANS BROCCOLI & CAULIFLOWER MEDLEY STEAMED PEAS AND CARROTS TOPPINGS BAR	365 165 189 84 76 VARIES
SATURDAY	FRESH FRUIT HOT GRITS ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / MAPLE PORK SAUSAGE LINKS VEGAN SAUSAGE HASH BROWNS BUTTERMILK PANCAKES BISCUITS & SAUSAGE GRAVY	VARIES 142 VARIES VARIES 78 92/180 180 151 210 386	CHICKEN ALFREDO FETTUCCINI PASTA MOZZARELLA STICKS W/ MARINARA STEAMED GREEN PEAS ROASTED BROCCOLI GARLIC BREAD	500 360 180 165 84 92	ROASTED BEEF SIRLOIN MASHED POTATOES & GRAVY ROASTED SWEET POTATOES CREAMED SPINACH CORN ON THE COB HOT DINNER ROLLS	500 180 400 186 160 80
SUNDAY	FRESH FRUIT CREAM OF WHEAT ASST. TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS TURKEY / PORK SAUSAGE LINKS GOLDEN HASH BROWNS PATTIES WAFFLES W/ BUTTER & SYRUP	VARIES 110 VARIES VARIES 78 180 151 210	EGGS & OMELETS TO ORDER CORNED BEEF HASH / SAUSAGE WAFFLES W/ BUTTER & SYRUP FRENCH DIP SANDWICHES W/ AU JUS TATER TOTS BLACK BEAN QUINOA SALAD MALIBU BLEND VEGETABLES	VARIES 320/180 210 350 165 132 110	MARINATED HANGER STEAK WALDORF SWEET POTATOES ORZO PILAF BRAISED BRUSSEL SPROUTS ROASTED ASPARAGUS HOT DINNER ROLLS	320 VARIES 215 98 45 80 Week 6
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.						
Or to permit the timely use of per Submitted By: CSC N. T. Gray			Reviewed By:		Approved By:	
CSC N. I. Gray Dining Facility Supervisor			CSCS N. E. Mogan Food Service Officer		Captain M. M. Chong Commanding Officer	