

TRACEN Petaluma Haley Hall Dining Facility

23DEC24 - 29DEC24

1	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT CREAM OF WHEAT SCRAMBLED EGGS BOILED EGGS CHICKEN APPLE / PORK SAUSAGE LINKS HASH BROWNS BUTTERMILK PANCAKES	VARIES 110 VARIES 78 92/180 151 210	BAKED BBQ CHICKEN CAROLINA BBQ PORK BAKED BEANS TATER TOTS BRAISED COLLARD GREENS COLESLAW HAWAIIAN DINNER ROLLS	284 295 317 150 210 145 210	LONDON BROIL FLANK STEAK BAKED POTATOES PASTA PRIMAVERA CHEF SELECTION VEGETABLES FRENCH BREAD	360 276 241 VARIES 108
T U E S D A Y	FRESH FRUIT OATMEAL ASST. OATMEAL TOPPINGS SCRAMBLED EGGS BOILED EGGS BACON / SAUSAGE PATTIES HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP	VARIES 158 VARIES VARIES 78 192/180 151 210	BEEF TACOS SALSA VERDE CHICKEN SPANISH RICE PAPAS BRAVAS CALICO CORN COTIJA ROASTED VEGETABLES	210 325 275 220 95 62	CHICKEN BREAST CHASSEUR RISSOLE POTATOES GNOCCHI W/ PESTO SAUCE CHEF SELECTION VEGETABLES BREADSTICKS	264 210 150 131 145
W E D N E S D A Y	FRESH FRUIT HOT GRITS SCRAMBLED EGGS BOILED EGGS TURKEY / MAPLE PORK SAUSAGE LINKS HASH BROWNS BUTTERMILK PANCAKES	VARIES 142 156 78 92/185 110 120	CHRISTMAS DAY GRILLED CHICKEN BREAST NASHVILLE HOT CHICKEN FRENCH FRIES CHEF SELECTION VEGETABLES MACARONI SALAD	 175 209 241 VARIES 287	CHRISTMAS DAY PRIME RIB W/ AU JUS SPRIAL HAM MACARONI & CHEESE BAKED POTATO BRAISED BRUSSEL SPROUTS ROASTED CAULIFLOWER HAWAIIAN DINNER ROLLS	 220 190 113 99 150 169 210
T H U R S D A Y	FRESH FRUIT CREAM OF WHEAT SCRAMBLED EGGS BOILED EGGS BACON / SAUSAGE HOT LINKS HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP	VARIES 110 VARIES 78 192 / 180 151 210	HULI HULI CHICKEN JASMINE RICE HAWAIIAN SWEET POTATOES SAUTEED CABBAGE GARLIC & GINGER GREEN BEANS	380 367 425 170 78	STICKY GLAZED BABY BACK RIBS CHICKEN TENDERS AU GRATIN POTATOES CHEF SELECTION VEGETABLES FRIED OKRA HONEY BUTTER CORNBREAD	418 400 328 VARIES 155 94
F R I D A Y	FRESH FRUIT OATMEAL ASST. OATMEAL TOPPINGS SCRAMBLED EGGS BOILED EGGS CHICKEN APPLE / SAUSAGE PATTIES HASH BROWNS BLUEBERRY PANCAKES	VARIES 158 VARIES 156 78 92/180 151 210	ALMOND CRUSTED SALMON BEEF BURGUNDY JASMINE RICE ROASTED FINGERLING POTATOES BROCCOLINI W/ CANDIED LEMON CALIFORNIA BLEND VEGGIES	301 216 400 300 220 121	CHICKEN CURRY VEGETABLE PAD THAI JASMINE RICE CHEF SELECTION VEGETABLES EGG ROLLS W/ DIPPING SAUCE	440 290 120 110 90
S A T U R D A Y	FRESH FRUIT HOT GRITS SCRAMBLED EGGS BOILED EGGS BACON / MAPLE PORK LINKS HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP	VARIES 142 156 78 192/185 151 210	TORTILLA CHIPS W/ QUESO SEASONED GROUND BEEF REFRIED BEANS ARROZ AMARILLO CHEFS SELECTION VEGGIES TOMATOES, JALAPENOS SOUR CREAM, SALSA	VARIES 120 218 180 VARIES VARIES VARIES	ALICE SPRING CHICKEN BREASTS GARLIC MASHED POTATOES BROWN GRAVY CHEF SELECTION VEGETABLES BUTTERMILK BISCUITS	185 225 160 VARIES 225
S U N D A Y	FRESH FRUIT OATMEAL SCRAMBLED EGGS BOILED EGGS TURKEY / PORK SAUSAGE LINKS HASH BROWNS WAFFLES W/ BUTTER & SYRUP	VARIES 110 156 78 92/180 151 230	GRILLED REUBENS ONION RINGS CHEF SELECTION VEGETABLES CAPRESE PASTA SALAD	530 260 VARIES 289	IRISH LAMB STEW BATTERED COD FILLETS STEAK FRIES DUNMURRY RICE CHEF SELECTION VEGETABLES HOT ROLLS	420 443 365 290 VARIES 103

WEEK 1A

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 N. T. Gray Dining Facility Supervisor	Reviewed By: CSCS N. E. Mogan Food Service Officer	Approved By: Captain M. M. Chong Commanding Officer
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