

# TRACEN Petaluma Haley Hall Dining Facility

**30DEC24 - 05JAN25**

2	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
<b>M O N D A Y</b>	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	HERBED BUTTER BONE-IN CHICKEN THIGHS GRILLED PORK LOIN ROASTED POTATOES PASTA W/ MUSHROOM RAGU BALSAMIC & HONEY BRUSSEL SPROUTS BABY CARROTS W/ DILL BUTTER	210 225 350 151 130 80	ITALIAN SAUSAGE BAKED ZITI VEGETARIAN BAKED ZITI MOZZARELLA STICKS W/ MARINARA CHEF'S SELECTION VEGETABLES GARLIC BREAD	400 180 290 VARIES 165
<b>T U E S D A Y</b>	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	ROPA VEIJA SHREDDED CHICKEN TACOS ARROZ AMARILLO VEGAN PICADILLO W/ BLACK BEANS CHILI LIME CORN GRILLED PEPPERS & ONIONS	380 525 202 210 350 162	CHICKEN BREAST MARSALA ROASTED FINGERLING POTATOES FRESH HERB LINGUINI CHEF'S SELECTION VEGETABLES BREADSTICKS	353 185 275 200 145
<b>W E D N E S D A Y</b>	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	NEW YEARS DAY CHILI CON CARNE BEEF HOT DOGS CORN DOGS TATER TOTS PASTA SALAD CHEF'S SELECTION VEGETABLES DICED ONION & SHREDDED CHEESE	 193 189 165 298 255 VARIES VARIES	NEW YEARS DAY FLAT IRON STEAKS PORK LOIN W/ APPLE CHUTNEY BLACK-EYED PEAS JASMINE RICE SAUTEED CABBAGE BRAISED COLLARD GREENS FRENCH BREAD	 175 152 199 78 80 110 210
<b>T H U R S D A Y</b>	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	MONOGOLIAN BEEF STEAMED CALROSE RICE VEGETABLE YAKISOBA ROASTED EDAMAME CHEF'S SELECTION VEGETABLES	236 315 219 180 120	TUSCAN CHICKEN THIGHS LEMON & HERB QUINOA PASTA W/ FRIED SAGE CHEF'S SELECTION VEGETABLES BREADSTICKS	164 108 180 110 198
<b>F R I D A Y</b>	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	MISO GLAZED COD GRILLED HANGAR STEAK JASMINE RICE ROASTED PEBBLE POTATOES SAUTEED YELLOW SQUASH ROASTED VEGETABLES	225 225 210 140 150 120	COUNTRY FRIED STEAK COUNTRY GRAVY GARLIC MASHED POTATOES RANCH STYLE BEANS CHEF'S SELECTION VEGETABLES BUTTERMILK BISCUITS	450 110 120 95 80 110
<b>S A T U R D A Y</b>	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	CAJUN GRILLED CHICKEN SHRIMP PO BOY NEW ORLEAN'S DIRTY RICE CHEF'S SELECTION VEGETABLES POTATO SALAD LETTUCE, TOMATOES, ONIONS, PICKLES	226 246 125 210 125 VARIES	BABY BACK RIBS CHICKEN WINGS BAKED BEANS SCALLOPED POTATOES CHEF'S SELECTION VEGETABLES HONEY GLAZED CORNBREAD	326 260 225 240 VARIES 225
<b>S U N D A Y</b>	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 TURKEY MELTS SEASONED FRIES CHEF'S SELECTION VEGETABLES PASTA SALAD	165 230 VARIES 220	BEEF STROGANOFF BUTTERED EGG NOODLES HERBED BASMATI RICE CANDIED GINGER CARROTS CHEF'S SELECTION VEGETABLES HOT DINNER ROLLS	200 221 65 70 VARIES 80

Week 2A

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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