

TRACEN Petaluma Haley Hall Dining Facility

10FEB25 - 16FEB25

2	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
M O N D A Y	FRESH FRUIT CREAM OF WHEAT EGGS & OMELETS TO ORDER BOILED EGGS CHICKEN APPLE / PORK SAUSAGE LINKS HASH BROWNS BUTTERMILK PANCAKES	VARIES 110 VARIES 78 92/180 151 210	FRENCH ONION SOUP HERB BUTTER BONE-IN CHICKEN THIGHS HERB GRILLED PORK TENDERLOIN O'BRIEN POTATOES PASTA W/ MUSHROOM RAGU BALSAMIC & HONEY BRUSSEL SPROUTS BABY CARROTS W/ DILL BUTTER <u>PLATED ALTERNATIVE</u> CHICKEN BAHN MI	210 225 350 151 130 80 65 400	ITALIAN SAUSAGE BAKED ZITI VEGETARIAN BAKED ZITI MOZZARELLA STICKS W/ MARINARA CHEF'S SELECTION VEGETABLES GARLIC BREAD	400 180 290 VARIES 165
T U E S D A Y	FRESH FRUIT OATMEAL ASST. OATMEAL TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE PATTIES HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP SAUSAGE GRAVY HOME STYLE BISCUITS	VARIES 158 VARIES VARIES 78 192/180 151 210	POZOLE ROPA VIEJA BONELESS CHICKEN THIGH TACOS CILANTRO LIME BLACK BEANS SOUTHWESTERN RICE CHILI LIME CORN BRAISED CHAYOTE SQUASH SALSA BAR <u>PLATED ALTERNATIVE</u> BAJA FISH TACOS	380 525 202 210 350 62 150 VARIES 210	CHICKEN BREAST MARSALA ROASTED FINGERLING POTATOES FRESH HERB LINGUINI CHEF'S SELECTION VEGETABLES BREADSTICKS	353 185 275 200 145
W E D N E S D A Y	FRESH FRUIT HOT GRITS EGGS & OMELETS TO ORDER BOILED EGGS TURKEY / MAPLE PORK SAUSAGE LINKS HASH BROWNS BUTTERMILK PANCAKES BREAKFAST QUICHE	VARIES 142 156 78 92/185 110 120	CHICKEN NOODLE SOUP SAUTEED PORK MEDALLIONS W/ APPLE CHUTNEY SAVORY BAKED BONE-IN CHICKEN BREAST COUS COUS POTATO AU GRATIN SAUTEED GREEN BEANS BRAISED COLLARD GREENS CORNBREAD <u>PLATED ALTERNATIVE</u> DUCK W/ FINGERLING POTATOES & BROCCOLINI	185 493 189 165 298 155 35 120 225	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
T H U R S D A Y	FRESH FRUIT CREAM OF WHEAT EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE HOT LINKS HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BREAKFAST EMPANADAS	VARIES 110 VARIES 78 192 / 180 151 210	AFRICAN AMERICAN HISTORY MONTH ETHIOPIAN CUISINE DORO WAT (CHICKEN) WALI NA SAMAKI (FISH) AZIFA (LENTIL SALAD) GOMEN (COLLARDS) ATAKILT (CABBAGE & POTATOES) DABO (BREAD) <u>PLATED ALTERNATIVE</u> BERBERE CURRY W/ WHITE RICE	210 315 219 180 120 78 50 200 700	TUSCAN CHICKEN THIGHS LEMON & HERB QUINOA PASTA W/ FRIED SAGE CHEF'S SELECTION VEGETABLES BREADSTICKS	164 108 180 110 198
F R I D A Y	FRESH FRUIT OATMEAL ASST. OATMEAL TOPPINGS EGGS & OMELETS TO ORDER BOILED EGGS CHICKEN APPLE / SAUSAGE PATTIES HASH BROWNS BLUEBERRY PANCAKES BREAKFAST BURRITOS	VARIES 158 VARIES 156 78 92/180 151 210	SCALLOP, SHRIMP & HALIBUT STEW GRILLED AHI TUNA BEEF BURGUNDY JASMINE RICE BUTTER-PARMESAN PASTA ROASTED ROOT VEGETABLES STEAMED EDAMAME COLD BAR FRENCH BREAD	225 225 210 140 150 120 105 VARIES 78	COUNTRY FRIED STEAK COUNTRY GRAVY GARLIC MASHED POTATOES RANCH STYLE BEANS CHEF'S SELECTION VEGETABLES BUTTERMILK BISCUITS	450 110 120 95 80 110
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	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
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	EGGS & OMELETS TO ORDER CORNBEEF HASH / SAUSAGE WAFFLES W/ BUTTER & SYRUP GRILLED TURKEY MELTS SEASONED FRIES CHEF'S SELECTION VEGETABLES PASTA SALAD	VARIES 92 180 410 230 110 205	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 E. S. SANCHEZ Dining Facility Supervisor	Reviewed By: CSCS N. E. Mogan Food Service Officer	Approved By: Captain M. M. Chong Commanding Officer
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