

TRACEN Petaluma Haley Hall Dining Facility

13JAN25 - 19JAN25

6	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	CHICKEN & RICE SOUP ROASTED PORK TENDERLOIN ROASTED GARLIC CHICKEN SAVORY STUFFING WILD RICE PILAF ROASTED COLORFUL CAULIFLOWER RAINBOW SWISS CHARD <u>PLATED ALTERNATIVE</u> TEMPURA SHRIMP W/ VEGETABLE CURRY	175 225 192 175 240 90 110 225	RED PEPPER CHICKEN PENNE PASTA MARINARA SAUCE EGG PLANT PARMESAN STEAMED PEAS GARLIC BREAD	280 168 210 195 275 195
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 78 192/180 151 210 250 136	CHICKEN TORTILLA SOUP CHICKEN & SHRIMP FAJITAS CILANTRO LIME BLACK BEANS SPANISH RICE ESQUITES ROASTED PEPPERS AND ONIONS <u>PLATED ALTERNATIVE</u> NACHOS W/ PORK CARNITAS	185 380 165 195 210 140 350	GARLIC BUTTER STEAK BITES CHIMICHURRI RICE CANDIED SWEET POTATOES CREAMED SPINACH BRAISED CARROTS HOT DINNER ROLLS	450 380 95 200 85 110
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 92/185 110 120 355	CHICKEN & DUMPLING SOUP BBQ BONE-IN CHICKEN THIGHS BBQ SHREDDED PORK JALAPENO MACARONI & CHEESE BROWN SUGAR & BACON BAKED BEANS BRAISED COLLARD GREENS CORN ON THE COB HAWAIIAN DINNER ROLLS <u>PLATED ALTERNATIVE</u> SHRIMP W/ CASHEW ALFREDO SAUCE	325 236 250 195 299 147 210 235	ROASTED BEEF BRISKET POLENTA W/ MILD MUSHROOMS BAKED POTATOES SAUTEED KALE ROASTED ASPARAGUS CHEDDAR & CHIVE DROP BISCUITS	280 250 295 299 190 #REF!
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 / 180 151 210 340	CHICKEN NOODLE SOUP HERB ROASTED CHICKEN ITALIAN SAUSAGE AND PEPPERS PASTA W/ MARINARA SAUCE RISOTTO RUSTICA ASPARAGUS W/ CHARRED CHERRY TOMATOES PATTY PAN SQUASH FOCACCIA BREAD <u>PLATED ALTERNATIVE</u> SEARED CHICKEN & VEGAN CHILI W/ BREAD	280 250 195 299 147 101 190 90 410	CHARRED CHICKEN THIGHS WILD RICE COTTAGE FRIES SAUTEED GARLIC GREEN BEANS STEAMED SUCCOTASH FRENCH BREAD	345 160 190 95 101 105
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 92/180 151 210 320	LOBSTER BISQUE ALMOND CRUSTED HALIBUT BASEBALL CUT SIRLOINS VEGETABLE RICE PILAF ROASTED FINGERLING POTATOES TOSCANA VEGETABLES STEAMED BROCCOLINI COLD BAR	210 327 210 220 100 90 110 VARIES	BEEF STEW STEAMED WHITE RICE BUTTERED EGG NOODLES ROASTED ROOT VEGETABLES CORN ON THE COB HOT DINNER ROLLS	345 400 60 90 160 142
S A T U R D A Y	FRESH FRUIT HOT GRITS EGGS & OMELETS TO ORDER BOILED EGGS BACON / MAPLE PORK LINKS HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP S.O.S. GRAVY W/ TOAST POINTS	VARIES 142 156 78 192/185 151 210 320	PHILLY CHEESE STEAKS BUFFALO CHICKEN TENDERS STEAK FRIES PASTA SALAD GRILLED PEPPERS, ONIONS, & MUSHROOMS CHUCKWAGON BLEND VEGETABLES	450 VARIES 220 205 VARIES 105	GRILLED CAJUN CHICKEN BREAST JAMBALAYA CHEESE GRITS FRIED OKRA BRAISED BRUSSELE SPROUTS HONEY GLAZED CORN BREAD	280 250 295 299 147 210
S U N D A Y	FRESH FRUIT OATMEAL EGGS & OMELETS TO ORDER BOILED EGGS TURKEY / PORK SAUSAGE LINKS HASH BROWNS WAFFLES W/ BUTTER & SYRUP	VARIES 110 156 78 92/180 151 230	EGGS & OMELETS TO ORDER CORNEB BEEF HASH / SAUSAGE LINKS WAFFLES W/ BUTTER & SYRUP FRIED CHICKEN SANDWICHES ROASTED POTATO WEDGES CREAM STYLE CORN CAPRI BLEND VEGETABLES	240 92 230 360 180 105 95	MEAT LASAGNA CHEESE TORTELLINI W/ MARINARA ITALIAN BLEND VEGETABLES STEAMED BROCCOLI MOZZARELLA STICKS W/ MARINARA BREADSTICKS	326 210 120 106 VARIES 110

Week 1B

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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