## TRACEN Petaluma Haley Hall Dining Facility

## 20JAN25 - 26JAN25

2	BREAKFAST	Calories	20JAN25 - 26JAN25 LUNCH	Calories	DINNER	Calories
	FRESH FRUIT	VARIES	MARTIN LURTHER KING DAY	210	MARTIN LURTHER KING DAY	Calories
MONDAY	CREAM OF WHEAT EGGS & OMELETS TO ORDER BOILED EGGS CHICKEN APPLE / PORK SAUSAGE LINKS HASH BROWNS BUTTERMILK PANCAKES	110 VARIES 78 92/180 151 210	BOURBON CHICKEN FRIED CATFISH JASMINE RICE BLACK-EYED PEAS CHUCK WAGON VEGETABLES CORN ON THE COB SWEET POTATO PIE	320 450 200 105 65 90 195	SOUTHERN FRIED CHICKEN SMOTHERED STEAK & ONIONS MACARONI AND CHEESE ROASTED SWEET POTATOES BRAISED COLLARD GREENS HONEY GLAZED CORN BREAD PECAN PIE	175 180 63 98 140 200 210
TUESDAY	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	SPICY BLACK BEAN SOUP GRILLED CHICKEN TACOS AL PASTOR TACOS FRIJOLE CHARROS PAPAS BRAVAS CHARRED MEXICAN ZUCCHINI TRI COLORED PEPPERS  PLATED ALTERNATIVE CHARRED CHICKEN MOLE	317 300 209 205 235 154 54	ROASTED TURKEY BAKED HALIBUT W/ LEMON & DILL ORZO PILAF MASHED POTATOES W/ GRAVY STEAMED BROCCOLI GLAZED ROOT VEGETABLES CHEDDAR BISCUITS	380 108 210 180 63 90 110
<b>8 E D Z E S D A Y</b>	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	COCONUT LENTIL SOUP JAMAICAN BEEF STEW JERK CHICKEN JASMINE RICE RASTA PASTA CARIBBEAN BLEND VEGETABLES TANGY SPINACH FRESH BAGUETTE  PLATED ALTERNATIVE LAMB CURRY	380 525 202 350 210 62 150	VEAL PARMESAN W/ MARINARA ITALIAN HERBED CHICKEN BREAST SPAGHETTI NOODLES ROASTED RED POTATOES KALE & CHICKPEA MEDLEY FRIED ZUCCHINI STICKS GARLIC KNOTS	380 341 235 228 180 60
THURSDAY	FRESH FRUIT CREAM OF WHEAT EGGS & OMELETS TO ORDER BOILED EGGS BACON / SAUSAGE HOT LINKS HASH BROWNS FRENCH TOAST W/ BUTTER & SYRUP BREAKFAST SANDWICHES	VARIES 110 VARIES 78 192 / 180 151 210 340	ROASTED RED PEPPER BISQUE PORK KALAMATA CHICKEN MARSALA MEDITERRANEAN COUSCOUS AU GRATIN POTATOES GLAZED CARROTS W/ SPICED NUTS ROASTED PURPLE CAULIFLOWER  PLATED ALTERNATIVE GRILLED CHICKEN & TABOULEH SALAD	180 360 320 100 70 75 90	CHURRASCO SKIRT STEAK W/ CHIMICHURRI SAUCE LONG GRAIN WHITE RICE BLACK BEANS BROCCOLINI W/ LEMON CRUMBS SWEET PLANTAINS	225 60 120 150 90 80
FRIDAY	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	MANHATTAN CLAM CHOWDER GRILLED SALMON NY STRIP STEAK WILD MUSHROOM RISOTTO BAKED POTATO SAUTEED YELLOW SQUASH MARINATED PORTABELLA MUSHROOMS CAPTAIN'S PLATTER	324 VARIES 278 200 220 65 140 VARIES	KOREAN FRIED CHICKEN GRILLED CHICKEN BREAST JASMINE RICE KIMCHI FRIED RICE ROASTED CAULIFLOWER STEAMED EDAMAME POTSTICKERS W/ DIPPING SAUCE	328 248 180 45 95 190 210
SATURDAY	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	BEEF & LAMB GYROS HERDED LEMON GARLIC ROASTED POTATOES ROASTED VEGETABLES GREEK PASTA SALAD FRESH HUMMUS TOMATOES, ONIONS AND LETTUCE	350 300 160 25 110 VARIES	TARRAGON LIME CHICKEN HASSELBACK POTATOES ORZO PILAF MIXED VEGETABLES SAUTEED ASPARAGUS WHOLE WHEAT ROLLS	226 260 325 190 125 210
SUNDAY	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 CORNBEEF HASH / SAUSAGE WAFFLES W/ BUTTER & SYRUP MEATBALL SUBS CURLY FRIES ITALIAN PASTA SALAD ITALIAN BLEND VEGETABLES	VARIES 92 180 500 230 210 115	BBQ SHREDDED BEEF FRIED WING DINGS MACARONI SALAD BAKED BEANS SAUTEED SQUASH SOUTHERN GREEN BEANS SWEET HAWAIIAN ROLLS	210 105 140 152 99 136 220
The	Food Service Officer is authorized to make abo	anges to this	menu when, due to unusual or unforeseen circumstance	S. it may ha	necessary to provide substitutions for t	Week 2B

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 item not in stock or to permit the timely use of perishable foods. Assorted beverages, desserts, and breakfast pastries are available during meal service.

CSC CSC E. S. SANCHEZ
Dining Facility Supervisor

CSC CSC E. S. SANCHEZ
Food Service Officer

Captain M. M. Chong Commanding Officer