

# TRACEN Petaluma Haley Hall Dining Facility

**10MAR25 - 16MAR25**

1	BREAKFAST	Calories	LUNCH	Calories	DINNER	Calories
<b>M O N D A Y</b>	FRESH FRUIT	VARIES	CREAM OF POTATO SOUP	90	LONDON BROIL FLANK STEAK	398
	CREAM OF WHEAT	110	PORK LOIN W/ SUNDRIED TOMATOES	300	TWICE BAKED POTATOES	276
	ASST. TOPPINGS	VARIES	CHICKEN DIJON	318	NOODLES JEFFERSON	241
	EGGS & OMELETS TO ORDER	VARIES	RISSOLE POTATOES	141	BROCCOLI W/ LEMON PANKO CRUMBS	188
	BOILED EGGS	78	GNOCCHI W/ PESTO SAUCE	320	EGGPLANT PARMESAN	194
	CHICKEN APPLE / PORK SAUSAGE LINKS	180	PARMESAN CAULIFLOWER	111	FRENCH BREAD	80
	HASH BROWNS	151	LEMON GARLIC SAUTEED SWISS CHARD	106		
	WHOLE WHEAT PANCAKES	210	<u>PLATED ALTERNATIVE</u>			
	CORNED BEEF HASH	320	BLACK BEAN BURGERS	400		
		CRISPY SMASHED SWEET POTATOES	110			
<b>T U E S D A Y</b>	FRESH FRUIT	VARIES	CHICKEN TORTILLA SOUP	140	BBQ CHICKEN	264
	OATMEAL	158	CARNE ASADA TACOS	350	CAROLINA STYLE PULLED PORK	417
	ASST. TOPPINGS	VARIES	BAJA FISH TACOS	424	RANCH STYLE BEANS	150
	EGGS & OMELETS TO ORDER	VARIES	SPANISH RICE	211	MACARONI AND CHEESE	310
	BOILED EGGS	78	REFRIED BEANS	205	GREEN BEAN LYONNAISE	45
	BACON / SAUSAGE PATTIES	92/180	CALICO CORN	96	ROASTED PEPPERS AND MUSHROOMS	80
	VEGAN SAUSAGE	180	COTIJA ROASTED MEXICAN VEGETABLES	110	JALAPENO & CHEDDAR DROP BISCUITS	152
	SHREDDED HASH BROWNS	151	FRESH SALSA BAR	VARIES		
	FRENCH TOAST W/ BUTTER & SYRUP	210	<u>PLATED ALTERNATIVE</u>			
BISCUITS & SAUSAGE GRAVY	386	PUERTO RICAN PICADILLO	470			
<b>W E D N E S D A Y</b>	FRESH FRUIT	VARIES	BRASIED ENGLISH SHORT RIBS	458	BEEF AND BROCCOLI	341
	HOT GRITS	142	NAPLES CHICKEN	475	JASMINE RICE	160
	ASST. TOPPINGS	VARIES	CREAMY POLENTA W/ BASIL OIL	300	CHOW MEIN NOODLES	214
	EGGS & OMELETS TO ORDER	VARIES	ROASTED POTATOES	141	STIR FRY VEGETABLES	171
	BOILED EGGS	78	ZUCCHINI PROVENCAL	35	SESAME GARLIC EDAMAME	189
	TURKEY / MAPLE PORK SAUSAGE LINKS	180	TOSCANA VEGETABLES	87	EGG ROLLS W/ DIPPING SAUCE	157
	HASH BROWNS	110	HOT DINNER ROLLS	80		
	WAFFLES W/ BUTTER & SYRUP	210	<u>PLATED ALTERNATIVE</u>			
	SPINACH QUICHE	355	CIOPPINO W/ SOURDOUGH BREAD	318		
<b>T H U R S D A Y</b>	FRESH FRUIT	VARIES	CHICKEN & WILD RICE SOUP	310	STICKY GLAZED BABY BACK RIBS	418
	CREAM OF WHEAT	110	RED PEPPER CHICKEN	380	CHICKEN WINGS	400
	ASST. TOPPINGS	VARIES	BLACKENED SHRIMP	367	BAKED BEANS	225
	EGGS & OMELETS TO ORDER	VARIES	ROSEMARY ROASTED RED POTATOES	300	SCALLOPED POTATOES	328
	BOILED EGGS	78	BROWN BUTTER ORZO	170	BRAISED COLLARD GREENS	160
	BACON / HOT SAUSAGE LINKS	92/180	SAUTEED SPINACH	78	GRILLED CORN ON THE COB	155
	VEGAN SAUSAGE	180	TRI-COLOR CARROTS	47	HONEY BUTTER CORNBREAD	94
	GOLDEN HASH BROWN PATTIES	151	HOT DINNER ROLLS	80		
	BUTTERMILK PANCAKES	210	<u>PLATED ALTERNATIVE</u>			
BREAKFAST SANDWICHES	340	CHICKEN SHAWARMAS	400			
<b>F R I D A Y</b>	FRESH FRUIT	VARIES	NEW ENGLAND CLAM CHOWDER	301	ALICE SPRING CHICKEN	440
	OATMEAL	158	CATCH OF THE DAY	VARIES	GARLIC MASHED POTATOES	290
	ASST. TOPPINGS	VARIES	PRIME RIB W/ AU JUS	400	BROWN MUSHROOM GRAVY	120
	EGGS & OMELETS TO ORDER	VARIES	HERBED & ONION RISOTTO	209	RICE PILAF	165
	BOILED EGGS	78	BAKED POTATOES	220	BRAISED CARROTS & ONIONS	110
	CHICKEN APPLE / PORK SAUSAGE PATTIES	180	BROCCOLINI W/ CANDIED LEMON	121	SWEET & SOUR NAPA CABBAGE	90
	HASH BROWNS	151	CALIFORNIA BLEND VEGGIES	60	BUTTERMILK BISCUITS	100
	FRENCH TOAST W/ BUTTER & SYRUP	210	CAPTAINS PLATTER	VARIES		
	BREAKFAST BURRITOS	320				
<b>S A T U R D A Y</b>	FRESH FRUIT	VARIES	TORTILLA CHIPS W/ QUESO	VARIES	SAVORY ROASTED CHICKEN	451
	HOT GRITS	142	SEASONED GROUND BEEF	120	SWEET POTATOES	190
	ASST. TOPPINGS	VARIES	BLACK BEANS	218	W/ MAPLE PECAN BUTTER	199
	EGGS & OMELETS TO ORDER	VARIES	ARROZ AMARILLO	180	QUINOA PILAF	50
	BOILED EGGS	78	STEAMED CORN	96	CITRUS ROASTED ASPARAGUS	110
	BACON / MAPLE PORK SAUSAGE LINKS	92/180	TOPPINGS BAR	VARIES	ROASTED COLORFUL CAULIFLOWER	142
	VEGAN SAUSAGE	180			FOCACCIA BREAD	110
	HASH BROWNS	151				
	BUTTERMILK PANCAKES	210				
BISCUITS & SAUSAGE GRAVY	386					
<b>S U N D A Y</b>	FRESH FRUIT	VARIES	EGGS & OMELETS TO ORDER	VARIES	IRISH LAMB STEW	420
	CREAM OF WHEAT	110	CORNED BEEF HASH / SAUSAGE	320/180	BATTERED COD FILLETS	443
	ASST. TOPPINGS	VARIES	WAFFLES W/ BUTTER & SYRUP	210	STEAK FRIES	365
	EGGS & OMELETS TO ORDER	VARIES	GRILLED REUBENS	530	CREAMY MASHED POTATOES	290
	BOILED EGGS	78	GARLIC PARMESAN FRENCH FRIES	260	SAUTEED PURPLE CABBAGE W/ APPLES	261
	TURKEY / PORK SAUSAGE LINKS	180	ITALIAN BLEND VEGETABLES	110	WHOLE WHEAT RYE ROLLS	103
	GOLDEN HASH BROWNS PATTIES	151	CAPRESE PASTA SALAD	289		
	WAFFLES W/ BUTTER & SYRUP	210				

WEEK 1

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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