



# SPRING 2023 LUNCH MENU

## TUESDAYS

<b>FEBRUARY 21<sup>st</sup></b>	PULLED PORK	Pasta e Fagioli Soup Seasonal Vegetable and Starch Petite Caramel Cheesecake
<b>FEBRUARY 28<sup>th</sup></b>	LASAGNA	Beef Barley Soup Seasonal Vegetable and Starch White Layer Cake with Fresh Berries
<b>MARCH 7<sup>th</sup></b>	CHICKEN FRANÇAISE	Cream of Wild Mushroom Soup Seasonal Vegetable and Starch Risotto Style Rice Pudding
<b>MARCH 21<sup>st</sup></b>	CORNMEAL ENCRUSTED SALMON	Cream of Roasted Tomato Soup Seasonal Vegetable and Starch Pecan Pie
<b>MARCH 28<sup>th</sup></b>	ROASTED HALF CHICKEN	White Bean and Escarole Soup Seasonal Vegetable and Starch Belgian Chocolate Cupcake
<b>APRIL 4<sup>th</sup></b>	VEAL CUTLET PARMIGIANA	Roasted Chicken and Wild Rice Soup Seasonal Vegetable and Starch French Apple Tart
<b>APRIL 11<sup>th</sup></b>	ITALIAN BUFFET	All you can eat Traditional and Contemporary Dine-in or Take-out
<b>APRIL 18<sup>th</sup></b>	STUFFED FILET OF SOLE	Cream of Broccoli Soup Seasonal Vegetable and Starch Blueberry-Walnut Carrot Cake
<b>APRIL 25<sup>th</sup></b>	GRILLED PORK TENDERLOIN	Seafood Chowder Seasonal Vegetable and Starch Belgian Chocolate Mousse

Dine-in lunch begins at 12:00 PM, take-out will be ready at 1:00 PM.

Dine-in is \$20.00 per person, take-out is \$15.00 per person.

Reservations are required as dine-in and take-out lunches are limited.

We accept debit/credit card and checks made payable to Gateway Community College. Please no cash.

Details at [GatewayCT.edu/cafevincenzo](https://GatewayCT.edu/cafevincenzo)

For reservations email Will Stewart: [wstewart@gatewayct.edu](mailto:wstewart@gatewayct.edu) or call 203-285-2269