



## FALL 2022 DINNER MENU

### THURSDAYS

<b>SEPTEMBER 29<sup>th</sup></b>	GARLIC AND HERB ROASTED TILAPIA FILET	Pasta e Fagioli Soup House Salad Seasonal Vegetable and Starch Petite Caramel Cheesecake
<b>OCTOBER 6<sup>th</sup></b>	GRILLED NY STRIP STEAK	Beef Barley Soup House Salad Seasonal Vegetable and Starch White Layer Cake with Fresh Berries
<b>OCTOBER 13<sup>th</sup></b>	CHICKEN FRANÇAISE	Cream of Wild Mushroom Soup House Salad Seasonal Vegetable and Starch Risotto Style Rice Pudding
<b>OCTOBER 20<sup>th</sup></b>	ROASTED LEG OF LAMB	Cream of Roasted Tomato Soup House Salad Seasonal Vegetable and Starch Pecan Pie
<b>OCTOBER 27<sup>th</sup></b>	CORNMEAL ENCRUSTED SALMON	White Bean and Escarole Soup House Salad Seasonal Vegetable and Starch Belgian Chocolate Torte
<b>NOVEMBER 3<sup>rd</sup></b>	VEAL CUTLET PARMIGIANA	Roasted Chicken and Wild Rice Soup House Salad Seasonal Vegetable and Starch French Apple Tart
<b>NOVEMBER 10<sup>th</sup></b>	HOUSE-MADE PASTA WITH SAVORY MEATBALLS AND ROASTED TOMATO-BASIL SAUCE	Minestrone Soup House Salad Seasonal Vegetable Devil's Food Cake
<b>NOVEMBER 17<sup>th</sup></b>	ROASTED HALF CHICKEN	Cream of Broccoli Soup House Salad Seasonal Vegetable and Starch Blueberry-Walnut Carrot Cake
<b>DECEMBER 1<sup>st</sup></b>	GRILLED PORK TENDERLOIN	Seafood Chowder House Salad Seasonal Vegetable and Starch Belgian Chocolate Mousse

**\$25.00 per person for dine-in and \$20.00 per person for take-out.**

*Dine-in dinner service starts at 6:00 PM, take-out will be ready at 7:00 PM*

*We accept only debit/credit cards and checks made out to Gateway Community College - please no cash.*

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

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