FALL 2023
DINNER MENU

THURSDAYS

SEPTEMBER 28th
GARLIC AND HERB ROASTED SWORDFISH STEAK
Pasta e Fagioli Soup
House Salad
Seasonal Vegetable and Starch
Petite Caramel Cheesecake

OCTOBER 5TH
GRILLED NY STRIP STEAK
Beef Barley Soup
House Salad
Seasonal Vegetable and Starch
White Layer Cake with Fresh Berries

OCTOBER 12th
CHICKEN FRANÇAISE
Cream of Wild Mushroom Soup
House Salad
Seasonal Vegetable and Starch
Risotto Style Rice Pudding

OCTOBER 19TH
ROASTED LEG OF LAMB
Cream of Roasted Tomato Soup
House Salad
Seasonal Vegetable and Starch
Pecan Pie

OCTOBER 26TH
POLENTA ENCRUSTED SALMON
White Bean and Escarole Soup
House Salad
Seasonal Vegetable and Starch
Belgian Chocolate Torte

NOVEMBER 2ND
VEAL CUTLET PARMIGIANA
Roasted Chicken and Wild Rice Soup
House Salad
Seasonal Vegetable and Starch
French Apple Tart

NOVEMBER 9TH
HOUSE-MADE PASTA WITH SAVORY MEATBALLS AND ROASTED TOMATO-BASIL SAUCE
Minestrone Soup
House Salad
Seasonal Vegetable
Devil’s Food Cake

NOVEMBER 16TH
ROASTED HALF CHICKEN
Cream of Broccoli Soup
House Salad
Seasonal Vegetable and Starch
Blueberry-Walnut Carrot Cake

NOVEMBER 30TH
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 CT State CC Gateway Campus- please no cash

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

For reservations email Will Stewart: wstewart@gatewayct.edu or call 203-285-2269
For more information, please go to www.gatewayct.edu/cafevincenzo