

## SPRING 2024 LUNCH MENU

### TUESDAYS

<b>FEBRUARY 20<sup>TH</sup></b>	NY STRIP STEAK	White Bean and Escarole Soup Seasonal Vegetable and Starch Belgian Chocolate Cupcake
<b>FEBRUARY 27<sup>TH</sup></b>	SWORDFISH STEAK	Roasted Chicken and Wild Rice Soup Seasonal Vegetable and Starch Blueberry-Walnut Carrot Cake
<b>MARCH 5<sup>TH</sup></b>	RIGATONI BOLOGNESE	Cream of Broccoli Soup Seasonal Vegetable and Starch Pecan Pie
<b>MARCH 19<sup>TH</sup></b>	CORNMEAL ENCRUSTED SALMON FILLET	Pasta E Fagioli Soup Seasonal Vegetable and Starch Petite Caramel Cheese Cake
<b>MARCH 26<sup>TH</sup></b>	VEAL CUTLET PARMIGIANO	New England Clam Chowder Seasonal Vegetable and Starch White Layer Cake with Fresh Berries
<b>APRIL 2<sup>ND</sup></b>	ROASTED HALF CHICKEN	Cream of Roasted Tomato Soup Seasonal Vegetable and Starch Belgian Chocolate Mousse
<b>APRIL 9<sup>TH</sup></b>	ITALIAN STYLE BUFFET	All You Can Eat Traditional and Contemporary Dine-in or Take-out
<b>APRIL 16<sup>TH</sup></b>	STUFFED FILLET OF SOLE	Cream of Wild Mushroom Soup Seasonal Vegetable and Starch Risotto Style Rice Pudding
<b>APRIL 23<sup>RD</sup></b>	CHICKEN FRANÇAISE	Beef Barley Soup Seasonal Vegetable and Starch Apple Tart
<b>APRIL 30<sup>TH</sup></b>	GRILLED PORK TENDERLOIN	Italian Wedding Soup Seasonal Vegetable and Starch Housemade Chocolate Chip Ice Cream Sandwich

**\$20.00 per person for dine-in and \$15.00 per person for take-out.**

*Dine-in lunch service starts at 12:00 PM, take-out will be ready at 1:00 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 lunches are limited.

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

For more information, please go to [www.gatewayct.edu/cafevincenzo](http://www.gatewayct.edu/cafevincenzo)