



FALL 2021 LUNCH MENU

TUESDAYS

OCTOBER 5th	GARLIC AND HERB ROASTED TILAPIA FILET	Pasta e Fagioli Soup House Salad Seasonal Vegetable and Starch Petite Caramel Cheesecake
OCTOBER 12th	LASAGNA	Beef Barley Soup House Salad Seasonal Vegetable and Starch White Layer Cake with Fresh Berries
OCTOBER 19th	CHICKEN FRANÇAISE	Cream of Wild Mushroom Soup House Salad Seasonal Vegetable and Starch Risotto Style Rice Pudding
OCTOBER 26th	ROASTED LEG OF LAMB	Cream of Roasted Tomato Soup House Salad Seasonal Vegetable and Starch Pecan Pie
NOVEMBER 2nd	CORNMEAL ENCRUSTED SALMON	White Bean and Escarole Soup House Salad Seasonal Vegetable and Starch Belgian Chocolate Torte
NOVEMBER 9th	VEAL CUTLET PARMIGIANA	Roasted Chicken and Wild Rice Soup House Salad Seasonal Vegetable and Starch French Apple Tart
NOVEMBER 16th	HOUSE-MADE PASTA WITH SAVORY MEATBALLS AND ROASTED TOMATO-BASIL SAUCE	Minestrone Soup House Salad Seasonal Vegetable Devil's Food Cake
NOVEMBER 30th	STUFFED FILET OF SOLE	Cream of Broccoli Soup House Salad Seasonal Vegetable and Starch Blueberry-Walnut Carrot Cake
DECEMBER 7th	GRILLED PORK TENDERLOIN	Seafood Chowder House Salad Seasonal Vegetable and Starch Belgian Chocolate Mousse

**Dine-in lunch service starts at 12:00 PM, take-out will be ready at 1:00 PM.
Dine-in will be \$20.00 per person, take-out will be \$15.00 per person.**

Reservations are required, as dine-in and take-out lunches are limited. Parties of two are encouraged, with a maximum of parties of four allowed. Covid-19 vaccinations are required to dine-in.
For questions regarding exemptions, please contact the GCC Covid Coordinator: gw-covid@gatewayct.edu

For reservations, email Will Stewart: wstewart@gatewayct.edu or call 203-285-2269