



# FALL 2024 DINNER MENU

## THURSDAYS

<b>SEPTEMBER 26</b>	GARLIC AND HERB ROASTED SWORDFISH STEAK	Pasta e Fagioli Soup House Salad Seasonal Vegetable and Starch Petite Caramel Cheesecake
<b>OCTOBER 3</b>	GRILLED FILET MIGNON	White Bean Escarole Soup House Salad Seasonal Vegetable and Starch White Layer Cake with Fresh Berries
<b>OCTOBER 10</b>	CHICKEN FRANÇAISE	Cream of Wild Mushroom Soup House Salad Seasonal Vegetable and Starch Tiramisu
<b>OCTOBER 17</b>	ROASTED LEG OF LAMB	Cream of Roasted Tomato Soup House Salad Seasonal Vegetable and Starch Pecan Pie
<b>OCTOBER 24</b>	POLENTA ENCRUSTED SALMON	Beef Barley Soup House Salad Seasonal Vegetable and Starch Belgian Chocolate Torte
<b>OCTOBER 31</b>	ITALIAN STYLE BUFFET	All You Can Eat Traditional and Contemporary Dine-in or Take-out
<b>NOVEMBER 7</b>	HOUSE-MADE PASTA WITH SAVORY MEATBALLS AND ROASTED TOMATO-BASIL SAUCE	Minestrone Soup House Salad Seasonal Vegetable Devil's Food Cake
<b>NOVEMBER 14</b>	ROASTED HALF CHICKEN	Cream of Broccoli Soup House Salad Seasonal Vegetable and Starch Blueberry Carrot Cake
<b>NOVEMBER 21</b>	GRILLED PORK TENDERLOIN	Seafood Chowder House Salad Seasonal Vegetable and Starch Belgian Chocolate Mousse
<b>DECEMBER 5</b>	CRAB STUFFED FILLET OF SOLE	Roasted Chicken and Wild Rice Soup House Salad Seasonal Vegetable and Starch Fresh Berry Tart

**\$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: [william.stewart@ctstate.edu](mailto:william.stewart@ctstate.edu) or call 203-285-2269

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