



SPRING 2025 - LUNCH MENU

TUESDAYS

FEBRUARY 18

GRILLED SKIRT STEAK

White Bean and Escarole Soup
Belgian Chocolate Cupcake

FEBRUARY 25

SWORDFISH STEAK

Roasted Chicken and Wild Rice Soup
Blueberry Carrot Cake

MARCH 4

FRESH PASTA WITH CHOICE OF:
SAUCE: ROASTED PLUM TOMATO
OR PESTO CREAM
AND PROTEIN:
CHICKEN OR SHRIMP

New England Clam Chowder
Pecan Pie

MARCH 11

CORNMEAL ENCRUSTED
SALMON FILLET

Pasta E Fagioli Soup
Petite Caramel Cheese Cake

MARCH 25

VEAL CUTLET PARMIGIANO

Cream of Broccoli Soup
White Layer Cake with Fresh Berries

APRIL 1

GRILLED LAMB CHOPS

Cream of Roasted Tomato Soup
Belgian Chocolate Mousse

APRIL 8

ITALIAN STYLE BUFFET

All you can eat
Traditional and contemporary
Dine-in or Take-out

APRIL 15

CRAB STUFFED FILLET OF SOLE

Cream of Wild Mushroom Soup
Fresh Fruit Tart

APRIL 22

CHICKEN FRANCAISE

Beef Barley Soup
Apple Tart

APRIL 29

GRILLED PORK TENDERLOIN

Italian Wedding Soup
Housemade Chocolate Chip
Ice Cream Sandwich

\$22.00 per person for dine-in and \$17.00 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 Gateway - please no cash.

Reservations are required as dine-in and take-out dinners are limited.
For reservations email Will Stewart: GW-CafeVincenzo@ctstate.edu or call 203-285-2269.
For more information, please go to <https://ctstate.edu/culinary-arts-program-dining>.