The Club at Gateway Center
Fall 2024 Season: September 24th – November 20th.
(Weekly features include first course, entrée, dessert, and beverage)

Hours – 11:00 am to 12:15 pm seating times

Tuesday Luncheon Special	Wednesday Luncheon Special	Entrée Salad Special	Weekly Vegetarian	Soup of the Day	Notes
September 24th Spring Mix Salad Chicken Cordon Bleu Rice Pilaf Carrots Vichy Crème Brulé	**September 25th** Spring Mix Salad Grilled Chicken Pink Sauce Pasta Green Beans Chef Duryea's Chocolate Cake	Cobb Salad, served with Grilled Chicken, or Salmon	Eggplant Parmesan	Tomato Basil Soup	
October 1st Avocado-Tomato Bruschetta Chicken Coq au Vin Pasta Grilled Vegetables Pina Colada Cupcake	**October 2nd** Spring Mix Salad Beef Stroganoff Buttered Egg Noodles Green Beans Pumpkin Cupcake	Cobb Salad, served with Grilled Chicken, or Salmon	Ratatouille Crepes Sautéed Vegetables with Marinara Sauce	Poblano Soup	
October 8th Spring Mix Salad Chicken Fried Chicken, Garlic Mashed Potatoes Peas and Carrots Chocolate Cake	**October 9th** Avocado-Tomato Bruschetta Chicken Kabob with Tzatziki Sauce Yellow Rice Tiramisu	Cobb Salad, served with Grilled Chicken or Salmon	Mushroom Ravioli with Creamy Tomato sauce	Minestrone	
October 15th Spring Mix Salad Chicken Enchiladas in Salsa Verde Spanish Rice Charro Beans Tres Leches Cake	**October 16th** Wedge Salad Filet Mignon with Demi-Glaze Sauce Mashed Potatoes Asparagus Bread Pudding with Caramel Sauce **Premium Price + $5**	Cobb Salad, served with Grilled Chicken or Salmon	Vegetable Enchiladas	Poblano Soup	
October 22nd Caesar Salad Chicken Parm Buttered Fettuccine, Grilled Vegetables Fruit Tart	**October 23rd** Spring Mix Salad Country Fried Steak Garlic Mashed Potatoes Green Beans Chef Duryea's Chocolate Cake	Cobb Salad, served with Grilled Chicken or Salmon	Basil Pesto Pasta with Roasted Cherry Tomatoes & Green Beans, topped with Parmesan Cheese	Tomato Basil Soup	

October 29th Spring Mix Salad Filet Mignon with Demi-Glaze Sauce Mashed Potatoes Asparagus NY Style Cheesecake **Premium Price + $5**	**October 30th** Spring Mix Salad Chicken Cordon Bleu Rice Pilaf Carrots Vichy Crème Brulé	Cobb Salad, served with Grilled Chicken or Salmon	Eggplant Parmesan	Vegetable Soup	
November 5th Caesar Salad Smothered Pork Chop Smashed New Potatoes Peas and Carrots Biscuit Strawberry Shortcake	**November 6th** **Guest Chef Day** Ranch Hand Salad Shine Texas Braised Short Rib Poblano Cheese Grits Chocolate Bottom Pecan Pie **Lunch is $20 per person or 2 Season Tickets**	Cobb Salad, served with Grilled Chicken or Salmon	Mushroom Ravioli with Creamy Tomato sauce	Broccoli Cheddar Soup	
November 12th Spring Mix Salad Chicken Fried Chicken Mashed Potatoes Peas and Carrots Peach Cobbler	**November 13th** Spring Mix Salad Pork Tenderloin Rice Pilaf Green Beans NY Style Cheesecake	Cobb Salad, served with Grilled Chicken or Salmon	Ratatouille Crepes Sautéed Vegetables with Marinara Sauce	Butternut Squash Soup	
November 19th Spring Mix Salad Glazed Pork Tenderloin Smashed New Potatoes Green Beans Apple Cobbler	**November 20th** Spring Mix Salad Chicken Fried Chicken Mashed Potatoes Peas and Carrots Chocolate Mousse	Cobb Salad, served with Chicken or Salmon	Mushroom Ravioli with Creamy Tomato sauce	Tomato Basil Soup	

A menu featuring vegetarian options are always available. Carryout is also available upon request. E-mail GatewayClub@unt.edu or call 940-565-4144 for reservations or more information. Reservations can only be held for 15 minutes past the original time, and reservations for eight or more must be reconfirmed two days prior to meal. Meals are $14.00 inclusive. A season ticket book of 9 tickets can be purchased for $100.00, which is a discount of $3.00 per ticket.