

NOSH BBQ BUFFET MENU

Sunday, July 28th | Dine-in Only

STARTER

Tomato Avocado Gazpacho

BUFFET PRICE
\$25

MAINS

Salmon and Vegetable Skewers

BBQ Tofu Pineapple Skewers

Gold Fever Chicken Wings

Hamburgers

Hot Dogs

Vegetarian Burgers

Chicken Breast

Salmon

SIDES

Bowtie Pasta Salad

Corn on the Cob

Three Bean Salad

DESSERT

Molasses Cookie

Fruit Salad



NOSH

WEEKLY SPECIALS

July 28 - August 3

Soup Specials

Sunday: Tomato Avocado Gazpacho Vg 

Monday: Tomato Basil Vg GF 

Tuesday: Beef Barley

Wednesday: Vegetable Noodle Vg

Thursday: Split Pea Vg GF 

Friday: Chicken Matzo Ball

Saturday: Wild Rice & Turkey GF

Lunch Specials

*All specials are \$14.99 & include a beverage

Monday: Balsamic Salmon with Grilled Asparagus and Pineapple Salsa

Tuesday: American Chop Suey
Garnished with garlic bread

Wednesday: Crispy Chicken Fingers & Fries
With choice of honey mustard, buffalo or BBQ dipping sauce

Thursday: Turkey Club Sandwich
Served with fries and a pickle

Friday: Crispy Cod Salad
Lightly breaded cod fried and served over chopped romaine, diced apple, dried cranberries, toasted pecans and red onion. Served with cider vinaigrette

Dinner Specials

*Please see the other special menus for our Sunday BBQ & Friday Shabbat

Monday

Entrée: Chicken Marsala \$15

Vegan: Beet & Black Bean "Meatballs" Vg \$14

A mixture of impossible meat, seasoned beets, black beans, caramelized onions and vegan cheddar cheese served with roasted tomato basil sauce

Daily Sides: Vegetable Barley Pilaf V GF

Sautéed Spinach with Onion & Tomato Vg GF 

Dessert: Devil's Chocolate Chunk Cake V

Tuesday

Entrée: Herb Roasted Turkey Breast \$17

With traditional stuffing and sage gravy

Vegan: Spinach Falafel Vg \$14

Served with Israeli cucumber salad and pita

Daily Sides: Yukon Gold Mashed Potatoes Vg GF

Roasted Vegetables Vg GF 

Dessert: Apple Fritters with Non-dairy Whipped Cream V

Wednesday

Dairy Night in GMH

Deli open until 4pm

A la carte menu available for take out if placed by 2pm

Thursday

Entrée: Pot Roast \$18

Vegan: Vegetable Platter Vg \$14

Baba ganoush, "cauliflower tabbouleh", grilled asparagus, eggplant, lemon roasted tomatoes, olives, marinated grilled red onions and peppers.

Served with pita

Daily Sides: Red Bliss Roasted Potatoes Vg GF 

Braised Cabbage and Carrots GF

Dessert: Mixed Berry Bar V



SHABBAT DINNER MENU

FRIDAY, AUGUST 2, 2024 | WINTER GARDEN

STARTERS

Chicken Matzo Ball Soup or
Garden Salad Vg/GF ♥

ENTREES

***ROASTED HALF CHICKEN \$28 | GF**
Marinated half chicken oven-roasted
and served with chicken gravy

***SWEET BAKED SALMON \$27 | GF ♥**
Fresh Atlantic salmon crusted and baked
with cranberries and fresh herbs

MUSHROOM WELLINGTON \$20 | Vg
Portobello mushroom filled with onions,
garlic, celery, kidney beans, red bell
peppers, mushrooms and lentils wrapped
and baked with puff pastry

SIDES

Herb-roasted Sweet
Potato Vg/GF ♥
Lemon Zested
Asparagus Vg/GF ♥

DESSERTS

Chocolate Swirl
Cake or
Fruit cup Vg ♥



Friday, August 2nd, 2024

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, July 30th**

Subject to the cancellation policy. Shabbat pre-ordered meals will be charged 24 to 48 hours prior to event. Refunds may not be issued once charges have been processed

Name:	Apt. #:
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Party / Group / Table Host

Meal Options Selections
**Lighter fare menu is not available during Shabbat dinner*

<u>STARTER</u> PLEASE SELECT ONLY ONE	<u>ENTRÉE</u> PLEASE SELECT ONLY ONE	<u>DESSERT</u> PLEASE SELECT ONLY ONE
Matzo Ball Soup	Chicken	Dessert
Garden Salad	Fish	Fruit Cup
Vegan	Thousand Island	Oil & Vinegar

Choice of Dressing: French Honey Mustard Italian Raspberry Vinaigrette Thousand Island Oil & Vinegar

NOTES



NOSH DAIRY NIGHT

JULY 31ST, 2024 GMH | \$25 PER PERSON

RSVP BY CALLING 4-9101

STARTERS

Cream of mushroom soup **V GF** or Baby Caprese salad with balsamic dressing **V GF**

OMELET STATION

Two eggs, choice of diced onions, tomatoes, bell peppers, spinach mushrooms, feta cheese, cheddar cheese, or Swiss cheese

LOX & BAGELS

Smoked salmon served with capers, tomato, red onion your choice of bagel and plain or vegetable cream cheese

VEGAN MENEMEN **VG GF**

Turkish-style scramble of nutritional yeast, fresh herbs and spices, tofu, sweet bell peppers, tomato onion, and vegan mozzarella (non-dairy)

SIDES

Seasoned Homefries
and Roasted
Broccoli **Vg GF** 

DESSERT

Ice Cream Sundae Bar
with assorted toppings:
jimmies, chocolate
sauce, cherries, and
whipped cream
& Fruit Cup **Vg GF** 