



# CENTRO BRUNCH

*Sunday September 8*

*11am to 2pm*

*Reservations Required | Max of 8 people per table  
Call #49100 to reserve your spot*

## STARTER

*Hearty Chicken Vegetable Soup  
Greek Salad*

*Romaine, Cucumbers, Tomatoes, Olives, Feta Cheese  
with Greek Dressing*

## SMOKED SALMON DISPLAY

*Slices of Smoked Salmon with  
Red Onions, Tomatoes, Capers,  
Cream Cheese and Toasted  
Bagels & Whole Wheat*

## CONTINENTAL DISPLAY

*Hot Oatmeal with Walnuts and  
Brown Sugar, Specialty Pastries  
with Jams and Spreads,  
Greek Yogurt with Granola &  
Fresh Fruit*

## OMELETTE STATION

*Choice of: Red Onion, Tomato, Spinach, Mushrooms &  
Peppers  
(egg whites available)*

*CHOICE OF CHEESE: Cheddar, Swiss or American*

## MAINS

*Balsamic Grilled Tenderloin Tips*

*Eggs Benedict  
with Potato Pancakes, Turkey Ham, Poached Egg and  
Hollandaise Sauce*

*Cinnamon Challah French Toast  
with Pure Maple Syrup*

## SIDES

*Homefries  
Apple Chicken Sausage  
Roasted Vegetable Medley*

**\$29 PER PERSON**





# NOSH BBQ BUFFET MENU

Sunday, September 1st | Dine-in Only

## STARTER

Grilled Peach Soup

Chicken Matzo Ball Soup

**BUFFET PRICE**  
**\$25**

## MAINS

BBQ Beef Ribs

Orange Glazed Chicken Thighs and  
Chicken Drumsticks

Grilled Watermelon and Tofu Skewers

Hamburgers

Hot Dogs

Vegetarian Burgers

Chicken Breast

Salmon

## SIDES

Fire Roasted Cherry Tomato and  
Charred Green Beans

Corn on the Cob

Housemade Chips

## DESSERT

Assorted Desserts

Fruit Salad





# CENTRO CLAM BAKE

DINE IN ONLY

MONDAY SEPTEMBER 2ND

4PM TO 7PM

CALL X49100 FOR RESERVATIONS

**CENTRO DINNER MENU AVAILABLE FOR TAKEOUT  
DELIVERY IF PLACED BY 2PM**

## STARTER

Clam Chowder

Seasonal Vegetarian Gazpacho **Vg GF LF**

Shrimp Cocktail with Cocktail Sauce and Lemons **GF LF**

Shucked Oysters with Horseradish, Lemon and Tabasco Sauce **GF LF**

## MAINS

Mini Lobster Rolls

White Wine Steamed Clams and Mussels with Drawn Butter **GF**

Steak Tips **GF LF**

Poached Salmon **GF LF** ♥

Vegetarian "Crab less" Cakes **Vg LF**

Grilled Beef Burgers

Grilled Veggie Burgers

## SIDES

Corn on the Cob **Vg GF LF**

Potato Salad **V GF LF**

Baked Beans **Vg GF LF**

Cole Slaw **V GF LF**

Steamed Broccoli **Vg GF LF** ♥

## CONDIMENTS

Lettuce, Tomato, Red Onion,  
Pickles, Ketchup, Mustard,  
Mayo, Relish, Sauerkraut and  
American Cheese

## DESSERT

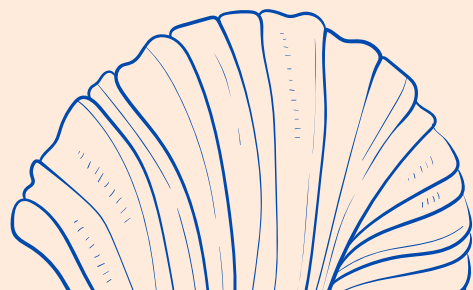
Apple Pie **V**

Pina Colada Mousse **Vg**

Sliced Watermelon Wedges **Vg GF**



**\$30 PER PERSON**



# NOSH

## WEEKLY SPECIALS

September 1st - 7th

### Soup Specials

Sunday: Chilled Melon **Vg**

Monday: White Bean and Kale **Vg GF** ❤️

Tuesday: Orzo Spinach **Vg**

Wednesday: Split Pea **Vg GF** ❤️

Thursday: Mushroom Barley **Vg** ❤️

Friday: Chicken Matzo Ball

Saturday: Vegetable Noodle **Vg**

### Lunch Specials

\*All specials are \$14.99 & include a beverage

#### Monday: Patty Melt

Ground chuck burger served on marble rye bread with caramelized onions and vegan American cheese

#### Tuesday: Turkey Meatball Sub

Served on a sub roll with marinara sauce, sautéed onion, pepper medley

#### Wednesday: Chicken Fingers with French Fries

A choice of BBQ, Buffalo or Honey Mustard dipping sauce

#### Thursday: Pastrami Rachel

Sliced deli pastrami, Dijon blended sauerkraut, vegan American cheese served with Russian dressing on rye bread

#### Friday: Fish & Chips

Crispy panko-breaded cod served with coleslaw and French fries

### Dinner Specials

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

#### Monday

Nosh dinner menu available for take out if placed by 2pm

Deli open until 6pm

Closed for regular dinner service

#### Tuesday

Entrée: Herb-Roasted Turkey \$17

A mix of dark and white meat with challah bread stuffing and sage gravy

Vegan: Mushroom Bolognese \$14 **Vg GF** ❤️

Sautéed mushrooms, carrots, celery, onions and red kidney beans slow cooked in a rich tomato sauce

Daily Sides: Garlic Mashed Potatoes **Vg GF**

Garlicky Green Beans **Vg GF** ❤️

Dessert: Cherry Pie **V**

#### Wednesday

Entrée: General Tso's Chicken \$16

Vegan: Cauliflower Bites \$14 **Vg**

Crispy cauliflower pieces flash fried and coated with scallion ginger sauce

Daily Sides: Steamed Jasmine Rice

Sautéed Mushrooms and Red Bell Peppers **Vg GF** ❤️

Dessert: Orange Citrus Cake **V**

#### Thursday

Entrée: Mediterranean Baked Haddock \$18 **GF**

Baked with spinach, artichoke, roasted red pepper, garlic and white wine

Vegan: Italian Style Roasted Cabbage with Tomato and Lentils \$14 **Vg GF**

Daily Sides: Tri-color CousCous with Red Quinoa **Vg**

Braised Dill Carrots **Vg GF** ❤️

Dessert: Baklava (Contains Walnuts) **V**





# SHABBAT DINNER MENU

FRIDAY, SEPTEMBER 6, 2024 | WINTER GARDEN

## STARTERS

Chicken Matzo Ball Soup or  
Garden Salad Vg/GF ♥

## ENTREES

**HALF ROASTED CHICKEN \$26 |GF**  
Herb-marinated and simply roasted, served  
with a side of chicken gravy

**BAKED BRANZINO \$26 |GF ♥**  
Herb-marinated and baked with an orange  
citrus sauce

**VEGAN STUFFED TOMATO \$20 |Vg/GF ♥**  
Sautéed peppers, asparagus, red onion,  
mushrooms and quinoa with a spinach  
lemon sauce

## SIDES

Baked Sweet  
Potato Vg/GF ♥  
and  
Tuscan  
Vegetables Vg/GF ♥

## DESSERTS

Apple sponge cake  
or  
Fruit cup Vg/GF ♥

Friday, September 6th, 2024

Shabbat Dinner in Winter Garden (Nosh)

Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, September 3rd

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. #:

Party / Group / Table Host

Meal Options Selections

\*Lighter fare menu is not available during Shabbat dinner

<div>STARTER</div> <div>PLEASE SELECT ONLY ONE</div>		<div>ENTRÉE</div> <div>PLEASE SELECT ONLY ONE</div>		<div>DESSERT</div> <div>PLEASE SELECT ONLY ONE</div>	
Matzo Ball Soup	Garden Salad	Beef	Fish	Vegan	Dessert Fruit Cup

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

NOTES