



C E N T R O
M E N U G L O S S A R Y
F A L L 2 0 2 4

BEER CHEESE SAUCE- aged cheddar cheese sauce that is infused with seasonal Samuel Adams beer

BOURSIN CHEESE COMPOUND BUTTER- Boursin cheese is a French soft cheese that made with cow's milk, garlic, and fresh herbs. Mix this with soft unsalted butter to create a compound butter

CELERY ROOT PUREE- a root vegetable from the celery plant that is slow cooked in cream and lightly seasoned before pureed

CHIOGGA BEETS- an Italian heirloom variety of beet that taste like a regular beets. It is known for the distinctive red and white striped interior

CURRY MISO BROTH- miso is a fermented soybean paste. Mixed with curry powder and coconut milk to enhance the flavor

FUJI APPLES- fire roasted apple from Japan that taste like a red delicious apples

LOUIE DRESSING- made with mayo, ketchup, herbs, Worcester, lemon juice, capers, horseradish, and sweet pickle relish

PAPILLOTE- a French cooking method that involves cooking food in folded parchment paper and baking in the oven

PEA TENDRILS- leaves and stems from pea plants that taste sweet and earthy

PORT CREAM SAUCE- a cream based sauce that is deglazed with port wine

RAMEN NOODLE- a Chinese style noodle that contains wheat and egg

RIBEYE HEART- a special cut from the ribeye that eliminates the fat that ribeye is known for and makes it a leaner cut of meat

SUNDRIED TOMATO PANCETTA- crispy pieces of sundried tomato

TEMPURA BRUSSEL SPROUTS- baby Brussel sprouts tempura battered with cornstarch and water and deep fried

WAGYU BEEF- Japanese meat that is special because of the even marbling of fat throughout the meat. This creates tenderness because the fat melts into the meat while it's cooking

C E N T R O November 11-November 16
W E E K L Y S P E C I A L S

Monday

- Soup:** Cannellini Bean & Escarole Soup VG GF LF ♥ \$5
- Entree 1:** Pecan Crusted Chicken with Maple Glaze \$17 LF
- Entree 2:** Mediterranean Vegan Ravioli with Sundried Tomato Pesto Sauce (contains nuts) V \$12
- Daily Sides:** Cauliflower Puree V GF \$4
Italian Squash Medley VG GF LF ♥ \$3
- Dessert:** Caramel Pound Cake V \$6

Tuesday

- Soup:** Salmon & Corn Chowder \$5
- Entree 1:** Rainbow Trout Almandine GF ♥ \$20
- Entree 2:** Shakshuska V GF \$12
- Daily Sides:** Baked Sweet Potato VG GF LF \$4
Balsamic Mushrooms VG GF LF ♥ \$3
- Dessert:** Cinnamon Babka V \$6

Wednesday

- Soup:** Scotch Broth (Lamb, Farro & Root Vegetables) \$5
- Entree 1:** Grilled Filet Mignon with Demi GF LF \$28
- Entree 2:** Grilled Greek Flatbread V \$12
- Daily Sides:** French Onion Mashed Potatoes V GF \$4
Garlic Green Beans VG GF LF ♥ \$3
- Dessert:** Apple Pie V \$6

Thursday

- Soup:** Crab Bisque \$5
- Entree 1:** Shrimp & Scallop Scampi GF \$27
- Entree 2:** Plant-Based "Sausage" Crumble Pot Pie Vg LF \$12
- Daily Sides:** Linguini Pasta V LF \$4
Sauteed Brussel Sprouts VG GF LF ♥ \$3
- Dessert:** Coffee Creme Brulee V \$6

Friday

- Soup:** Beef Barley Soup LF \$5
- Entree 1:** Molasses Braised Lamb Shank GF LF \$26
- Entree 2:** Farmers Market Quesadilla V \$12
- Daily Sides:** Potato Pancakes V GF \$4
Steamed Peas Vg GF LF ♥ \$3
- Dessert:** Fruit Pavlova V \$6

Saturday

- Soup:** Vegetable Chili Soup with Tortilla Chips VG LF \$5
- Entree 1:** Chicken Florentine GF LF ♥ \$19
- Entree 2:** Mushroom & Tofu Stir Fry with Snap Peas & Garlic Sauce VG LF \$12
- Daily Sides:** Yellow Rice VG GF LF \$4
Sauteed Vegetable Medley VG GF LF ♥ \$3
- Dessert:** Snickerdoodle Blondie V \$6

Salad of the week

Caesar Salad \$5/\$8

Romaine Lettuce, Croutons, Parmesan Cheese, Anchovies & Caesar Dressing

Cookie of the week

Cranberry Pecan Cookie \$2

C O P P E R
B E E C H
P R E F I X E
B U F F E T M E N U

**BUFFET MENU | NOVEMBER 11 -
NOVEMBER 16**

*Coffee, tea & soft drinks included in buffet price

Monday

Starter: Cannellini Bean & Escarole Soup VG GF LF ♥
House Salad

Entree 1: Pecan-Crusted Chicken with Maple Glaze LF

Entree 2: Onion & Chive Baked Haddock LF

Entree 3: Mediterranean Vegan Ravioli with Sundried Tomato
Pesto Sauce (Contains Nuts) V

Daily Sides: Cauliflower Puree V GF

Italian Squash Medley VG GF LF ♥

Dessert: Caramel Pound Cake V

Fruit Cup VG GF LF ♥

Buffet Price: \$26

Tuesday

Starter: Salmon & Corn Chowder
House Salad

Entree 1: Rainbow Trout Almandine GF ♥

Entree 2: Bourbon Glazed Chicken Thigh GF LF

Entree 3: Shakshuska V GF

Daily Sides: Baked Sweet Potato VG GF LF

Balsamic Mushrooms VG GF LF ♥

Dessert: Cinnamon Babka V

Fruit Cup VG GF LF ♥

Buffet Price: \$28

Wednesday

Starter: Scotch Broth (Lamb, Farro & Root Vegetables)
House Salad

Entree 1: Steak Tips GF LF

Entree 2: Roasted Turkey Tips with Peppers &
Onions GF LF ♥

Entree 3: Grilled Greek Flatbread V

Daily Sides: French Onion Mashed Potatoes V GF

Garlic Green Beans VG GF LF ♥

Dessert: Apple Pie V

Fruit Cup VG GF LF ♥

Buffet Price: \$28

Thursday

Starter: Crab Bisque
House Salad

Entree 1: Shrimp Scampi GF

Entree 2: Beef Stir Fry with Assorted Vegetables & Garlic
Sauce LF

Entree 3: Plant Based "Sausage" Crumble Pot Pie VG LF

Daily Sides: Linguini Pasta V LF

Sauteed Brussel Sprouts VG GF LF ♥

Dessert: Coffee Crème Brulee V

Fruit Cup VG GF LF ♥

Buffet Price: \$28

Friday

Starter: Beef Barley Soup LF
House Salad

Entree 1: Molasses Braised Lamb Stew GF LF

Entree 2: Grilled Arctic Char with Olive Tapenade GF LF

Entree 3: Farmers Market Quesadilla V

Daily Sides: Potato Pancakes V GF

Steamed Peas VG GF LF ♥

Dessert: Fruit Pavlova V

Fruit Cup VG GF LF ♥

Buffet Price: \$28

Saturday

Starter: Vegetable Chili Soup with Tortilla Chips VG LF
House Salad

Entree 1: Chicken Florentine GF LF ♥

Entree 2: Coconut-Breaded Shrimp with Duck Sauce LF

Entree 3: Mushroom & Tofu Stir Fry with Snap Peas &
Garlic Sauce VG LF

Daily Sides: Yellow Rice VG GF LF

Sauteed Vegetable Medley VG GF LF ♥

Dessert: Pecan Cheesecake V

Fruit Cup VG GF LF ♥

Buffet Price: \$28

V = Vegetarian Vg = Vegan = Heart Healthy= ♥ GF = Gluten Friendly. Consuming raw or undercooked meat, fish, poultry or eggs can increase your risk of a foodborne illness. Please notify your server in advance of any food allergies you may have.

NOSH BUFFET MENU

Sunday, November 10th | Dine-in Only

STARTER

Hearty Chickpea & Kale Vg GF 

Chicken Matzo Ball Soup

Salad Bar Vg/GF 

MAINS

Meatballs with Marinara

Chicken Piccata

Tofu Carbonara Vg

Grilled Chicken Breast GF 

Seared Salmon GF 

SIDES

Baked Potato

Roasted Broccoli Vg GF 

DESSERT

Chocolate Dipped Biscotti

Fresh Fruit Vg/GF 

BUFFET PRICE \$25

NOSH TURKEY NIGHT BUFFET MENU

Tuesday, November 12th | Dine-in Only

STARTER

Beef Barley Soup

Salad Bar Vg/GF 

MAINS

Carved Herb-Roasted Whole Turkey

Mediterranean Display Vg

Grilled Chicken Breast GF 

Seared Salmon GF 

SIDES

Baked Potato

Mashed Butternut Squash Vg GF

Roasted Broccoli with Cranberries Vg GF 

DESSERT

Fruit of the Forest Pie with Non-Dairy Whipped Cream V

Fresh Fruit Vg/GF 

BUFFET PRICE \$28



NOSH DAIRY NIGHT

NOVEMBER 13TH, 2024 | GREAT MEADOW HALL
DOORS OPEN @ 5:15. DINNER STARTS @ 5:30

STARTERS

Chilled Cucumber Soup **V** or
Classic Caesar Salad with Romaine,
Croutons, Parmesan Cheese and Anchovies

SEARED HALIBUT | \$30

Pan-seared halibut with lemon and 
white wine

SPANAKOPITA | \$20

Flaky spinach and feta-filled pie
garnished with black olives, tomato and
red onion


TEMPEH PRIMAVERA \$19 | **VG**

Tempeh strips sautéed with assorted
vegetables, cashew cream sauce, vegan
parmesan cheese

SIDES

Traditional
Noodle Kugel **V**
Roasted Brussel
Sprouts **Vg GF** 

DESSERT

Raspberry White
Chocolate Brulee
Cheesecake garnished
with fresh mint
or Fruit Cup **Vg GF** 



SHABBAT DINNER MENU

FRIDAY, NOVEMBER 15TH, 2024 | WINTER GARDEN

STARTERS

Chicken Matzo Ball Soup or
Garden Salad Vg/GF ♥

ENTREES

APRICOT, LEEK, ORANGE & FENNEL
BRAISED VEAL OSSO BUCCO | \$32 GF

BAKED STUFFED SALMON
FLORENTINE WITH WHITE WINE
SAUCE | \$27 GF ♥

LENTIL BOLOGNESE WITH ZUCCHINI
NOODLES | \$14 VG GF

SIDES

Kasha Varnaskas Vg
Roasted
Asparagus Vg/GF ♥

DESSERTS

Apple Babka V
or
Fruit cup Vg/GF ♥

Friday, November 15th, 2024

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, November 12th**

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*

<u>STARTER</u>		<u>ENTRÉE</u>		<u>DESSERT</u>	
PLEASE SELECT ONLY ONE		PLEASE SELECT ONLY ONE		PLEASE SELECT ONLY ONE	
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

NOSH

WEEKLY SPECIALS

November 11th - November 16th

Soup Specials

Sunday: Hearty Chickpea & Kale Vg GF 

Monday: Tomato Basil Vg GF 

Tuesday: Beef Barley

Wednesday: Garden Vegetable Vg GF 

Thursday: Split Pea Vg GF 

Friday: Chicken Matzo Ball

Saturday: Wild Rice & Turkey GF

Lunch Specials

*All specials are \$14.99 and include a beverage

Monday: Grilled Chicken Caesar Wrap
With chips

Tuesday: Greek Salmon Burger with Cucumber Mayo,
Roasted Red Pepper, Spinach on bulky Roll
With choice of side

Wednesday: Mona Lisa Crispy Chicken Salad

Thursday: Warm Pastrami Sandwich with Mustard on a
Bulky Roll
With onion rings

Friday: Fried Fish and Chips
With tartar sauce and a lemon wedge

Dinner Specials

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

Monday

Entrée: *Chicken Marbella \$18 GF 

Vegan: Eggplant Moussaka \$13 Vg

Daily Sides: Roasted fingerling sweet potatoes Vg GF
Steamed peas Vg GF

Dessert: Chocolate Chip Cannoli Bites in Phyllo Cups V

Tuesday

Buffet in Nosh

A la carte not available for buffet price


Entrée: Herb Roasted Turkey \$17

Whole Turkey's oven-roasted with challah bread stuffing and
sage gravy

Vegan: Mediterranean Plate \$12 Vg

Assorted grilled vegetables, balsamic mushrooms, lemon
artichokes, hummus and grilled pita bread

Daily Sides: Mashed butternut squash Vg GF

Roasted broccoli with cranberries Vg GF 

Dessert: Fruit of the Forest Pie with Non-Dairy Whipped
Cream V or Fruit Cup Vg GF


Buffet Price: \$28

Wednesday

Dairy Night in GMH

All Pre orders Due Friday, November 8th. Return to Nosh

Thursday

Entrée: Lamb and Beef Kofta with Jajukh Relish \$28 

Vegan: Vegan Kofta with Jajukh Relish \$13

Daily Sides: Bulgur pilaf Vg 

Roasted tomato wedges with onion and green bell peppers

Dessert: Kadayif



WINTER GARDEN BRUNCH

NOVEMBER 16, 2024 11AM-2PM | \$29 PER PERSON

RSVP BY CALLING 4-9101

CONTINENTAL

Homemade assorted
muffins & pastries **vg**
Fresh fruit salad **vg**
Hot oatmeal **vg**

OMELETS MADE TO ORDER

Eggs, mushrooms,
peppers, onions,
tomatoes, spinach,
vegan cheddar cheese

INTERNATIONAL STATION

Lox platter with capers, sliced onion and tomato
A selection of bagels **vg**
A choice of plain or garden vegetable parve
cream cheese spreads **vg**
Smoked white fish salad with rosemary crackers

MAINS

Sundried tomato and chive frittata
Vegan sausage, vegetables & vegan mozzarella
quesadilla **vg**
Rustic potato hash **vg**
Challah French toast with maple syrup
or berry sauce

REFRESHMENTS

Premium Blend Coffee & Decaffeinated Coffee,
Harney and Sons Fine Tea
Selection of Juices