

CENTRO  
WEEKLY SPECIALS

March 17th-  
March 22nd

Monday

- Soup:** Cauliflower leek V GF \$5  
**Entrée 1:** Beef & vegetable cottage pie topped with cheddar mashed potatoes \$19  
**Entrée 2:** Stuffed cabbage with vegan "sausage" rice & vegetables in a beer tomato sauce VG LF \$12  
**Daily Sides:** Whipped root vegetables V GF \$4  
Braised Brussels sprouts VG GF LF ♥ \$3  
**Dessert:** Grasshopper pie V \$6

Thursday

- Soup:** Beef & rice with peppers GF LF \$5  
**Entrée 1:** Shrimp & scallop scampi \$27  
**Entrée 2:** Impossible meat Bolognese VG GF LF \$12  
**Daily Sides:** Linguini pasta VG LF \$4  
Sautéed green beans VG GF LF ♥ \$3  
**Dessert:** Eggnog crème brulee V \$6

Tuesday

- Soup:** Turkey & corn chowder \$5  
**Entrée 1:** Rainbow trout amandine GF ♥ \$20  
**Entrée 2:** Shakshuka V GF \$12  
**Daily Sides:** Baked sweet potato VG GF LF ♥ \$4  
Balsamic mushrooms VG GF LF \$3  
**Dessert:** Banana pudding cheesecake V

Friday

- Soup:** Beef barley LF \$5  
**Entrée 1:** Lamb shank braised in molasses GF LF \$26  
**Entrée 2:** Farmers market quesadillas V \$12  
**Daily Sides:** Potato pancakes V GF \$4  
Steamed peas VG GF LF ♥ \$3  
**Dessert:** Cranberry bliss cupcake V \$6

Wednesday

- Soup:** Cannellini bean & escarole VG GF LF ♥ \$5  
**Entrée 1:** Pecan-crust chicken with maple glaze LF \$18  
**Entrée 2:** Mediterranean ravioli with sundried tomato pesto V \$12  
**Daily Sides:** Cauliflower puree V GF \$4  
Roasted asparagus VG GF LF ♥ \$3  
**Dessert:** Caramel pound cake V \$6

Saturday

- Soup:** Vegetable chili VG GF LF \$5  
**Entrée 1:** Roasted chicken leg & thigh with tangy mustard sauce GF LF \$19  
**Entrée 2:** Mushroom & tofu stir-fry with snap peas & garlic sauce VG LF \$12  
**Daily Sides:** Yellow rice VG GF LF \$4  
Sautéed vegetable medley VG GF LF ♥ \$3  
**Dessert:** Hot chocolate brownie V \$6

Salad of the week

Caesar \$5/\$8

Romaine lettuce, croutons, parmesan cheese, anchovies & Caesar dressing

Cookie of the week

Sugar cookie \$2

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.

C O P P E R

B E E C H

P R I X F I X E  
B U F F E T M E N U

# BUFFET MENU | MARCH 17 MARCH 22

\*Coffee, tea & soft drinks included in buffet price

## Monday

**Starters:** Cauliflower leek soup V GF  
House Salad

**Entrées:** Beef & vegetable cottage pie LF  
Irish butter-poached salmon

Vegan "sausage" stuffed cabbage VG LF

**Sides:** Whipped root vegetables V GF  
Braised Brussels sprouts VG LF

**Desserts:** Grasshopper pie V  
Fruit Cup VG GF LF ♥

**Buffet Price: \$27**

## Tuesday

**Starters:** Turkey & corn chowder  
House Salad

**Entrées:** Rainbow trout amandine GF ♥  
Beef tips braised in red wine GF LF  
Shakshuka V GF

**Sides:** Baked sweet potato VG GF LF ♥  
Balsamic mushrooms VG GF LF

**Desserts:** Banana pudding cheesecake V  
Fruit Cup VG GF LF ♥

**Buffet Price: \$28**

## Wednesday

**Starters:** Cannellini bean & escarole soup VG GF LF ♥  
House Salad

**Entrées:** Pecan-crusted chicken with maple glaze LF  
Baked haddock with lemon & tarragon GF LF ♥  
Mediterranean ravioli with sundried tomato pesto V

**Sides:** Cauliflower puree V GF  
Roasted asparagus VG GF LF ♥

**Desserts:** Caramel pound cake V  
Fruit Cup VG GF LF ♥

**Buffet Price: \$27**

## Thursday

**Starters:** Beef & rice soup GF LF  
House Salad

**Entrées:** Shrimp scampi GF  
Veal parmesan

Impossible meat Bolognese VG GF LF

**Sides:** Linguini pasta VG LF  
Sautéed green beans VG GF LF ♥

**Desserts:** Eggnog crème brulee V  
Fruit Cup VG GF LF ♥

**Buffet Price: \$29**

## Friday

**Starters:** Beef barley soup LF  
House Salad

**Entrees:** Molasses-braised lamb stew GF LF  
Grilled arctic char with olive & tomato tapenade GF LF  
Farmers market quesadillas V

**Sides:** Potato pancakes V GF  
Steamed peas VG GF LF ♥

**Desserts:** Cranberry bliss cupcakes V  
Fruit Cup VG GF LF ♥

**Buffet Price \$28**

## Saturday

**Starters:** Vegetable chili VG GF LF ♥  
House Salad

**Entrées:** Roasted chicken leg & thigh with  
tangy mustard sauce GF LF

Breaded coconut shrimp with duck sauce LF  
Mushroom & tofu stir-fry with garlic sauce VG LF

**Sides:** Yellow rice VG GF LF

Sautéed vegetable medley VG GF LF ♥

**Desserts:** Hot chocolate brownie V  
Fruit Cup VG GF LF

**Buffet Price: \$28**

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# NOSH

## DAILY SPECIALS

March 16th - March 21st

### 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

\*includes a beverage & one side

**Monday: Vegetable & herb frittata**  
with vegan cheese served with griddled English  
muffin & home fries

**Tuesday: Grilled corned beef Rachel**  
with caramelized onions

**Wednesday: Crispy Chicken Fingers**  
with French fries

**Thursday: Pulled beef sliders**  
with barbeque sauce

**Friday: Fried Fish & Chips**  
with French fries, tartar sauce & lemon

### Dinner Specials

\*Please see separate menu for our Sunday Night Buffets

#### Sunday

Sunday dinner buffet\*

#### Monday

Entrée: Corned beef & cabbage \$24

Daily Sides: Boiled potatoes Vg GF

Steamed carrots Vg GF 

#### Tuesday


Turkey Night

Entrée 1: Herb-roasted carved turkey \$17

with challah stuffing & sage gravy

Vegan Entrée: American chop suey \$12 Vg

Daily Sides: Mashed butternut squash Vg GF 

Roasted Brussels sprouts with cranberries Vg GF 

Dessert: Fruit of the forest pie V

Dine-in Buffet Price \$26

#### Wednesday

Entrée: Beer-battered haddock \$19

with tartar sauce & lemon


Daily Sides: Potato wedges Vg GF

Corn succotash Vg GF 

#### Thursday

Entrée: Chicken Marbella \$19 GF

Daily Sides: Couscous pilaf Vg


Roasted vegetable medley Vg GF 

#### Friday

Shabbat Dinner

Entrée 1 : Beef brisket \$27


braised with apricot & fennel

Entrée 2 : Tomato & leek crusted salmon \$27 GF 

with white wine sauce

Vegan Entrée : Chickpea & raisin noodle casserole \$14 Vg

Daily Sides: Zucchini & potato latke V

Roasted asparagus Vg GF 

Dessert : Sufganiyot V

# NOSH SUNDAY DINNER BUFFET

Sunday, March 16th | Dine-in Only

## STARTERS

Hearty chickpea & kale soup Vg GF 

Salad bar Vg GF 

## MAINS

Chicken piccata

Meat cassoulet with beef knockwurst, Italian beef sausage, & lamb

Soy cutlet parmesan Vg

Grilled chicken breast GF 

Poached salmon GF 

## SIDES

Spaghetti pasta tossed with garlic oil Vg

Roasted broccoli Vg GF 

Baked potato Vg GF

## DESSERT

Chocolate dipped biscotti Vg

Fresh fruit Vg GF 

**BUFFET PRICE \$25**



# SHABBAT DINNER MENU

FRIDAY MARCH 21ST, 2025 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup or  
Garden salad Vg GF ♥

## ENTREES

Beef Brisket  
braised with apricot & fennel | \$27 GF

Tomato & Leek-Crusted Salmon  
baked with white wine sauce | \$27 GF ♥

Chickpea & Raisin Noodle Casserole | \$14 Vg

## SIDES

Zucchini & potato latke V

Roasted asparagus Vg GF ♥

## DESSERTS

Sufganiyot V

or  
Fruit cup Vg GF ♥

Friday, March 21st, 2025

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, March 18th**

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**

# PASSOVER 2025 DINING PREVIEW

## **WEDNESDAY 4/9/2025**

NOSH CLOSED ALL DAY

CLEANING OF THE NOSH KITCHEN

KOSHER GRAB & GO AVAILABLE AT STORE

## **THURSDAY 4/10/2025**

NOSH CLOSED ALL DAY

KASHERING THE NOSH KITCHEN FOR PASSOVER

KOSHER GRAB & GO AVAILABLE AT STORE

## **FRIDAY 4/11/2025**

NOSH REOPENS

KOSHER FOR PASSOVER THROUGH HOLIDAY

LUNCH @ 11:30AM

SHABBAT DINNER IN WINTER GARDEN @ 6PM

## **SATURDAY 4/12/2025**

FIRST NIGHT OF PASSOVER

KOSHER SEDER DINNER IN GREAT MEADOW HALL

OPEN TO IL RESIDENTS & THEIR GUESTS

NOSH - LUNCH OPEN UNTL 2PM

NOSH - CLOSED FOR DINNER

CENTRO - PASSOVER FRIENDLY DINNER BUFFET

NORMAL DINING HOURS

OPEN TO IL RESIDENTS AND THEIR GUESTS

## **SUNDAY 4/13/2025**

SECOND NIGHT OF PASSOVER

KOSHER SEDER DINNER IN GREAT MEADOW HALL

OPEN TO IL & AL RESIDENTS & THEIR GUESTS

NOSH - OPEN FOR LUNCH

DELI AND SALAD BAR OPEN UNTIL 6PM

CENTRO - FRIENDLY FOR PASSOVER BUFFET

11AM- 2PM

OPEN TO IL RESIDENTS AND THEIR GUESTS

## **MONDAY 4/14/2025**

NOSH - OPEN NORMAL DINING HOURS

KOSHER FOR PASSOVER

CENTRO - OPEN NORMAL DINING HOURS

REGULAR DINNER MENU WITH

FRIENDLY FOR PASSOVER SPECIALS

THROUGHOUT HOLIDAY

## **SATURDAY 4/19/2025**

PASSOVER ENDS

LAST DAY NOSH MENU IS KOSHER FOR PASSOVER



# Passover First Seder

*Saturday April 12, 2025 in Great Meadow Hall  
Seder program begins @ 5:30 with dinner to follow*

## FIRST COURSE

*Whole Hard Boiled Egg*

## SECOND COURSE

*Chicken Matzo Ball Soup*

*-OR-*

*Spring Salad Vg GF* ♥

*Romaine lettuce, strawberry, basil, avocado & watermelon  
radish with grilled lime vinaigrette*

## ENTREE COURSE

*Beef Brisket \$44 GF*

*with garlic au jus*

*Marinated Baked Cod \$40 GF* ♥

*with citrus relish*

*Kale & Quinoa Risotto \$20 Vg GF* ♥

*with balsamic glaze*

## SERVED WITH

*Parsley roasted baby potatoes Vg GF* ♥

*Caramelized carrot & onion medley Vg GF* ♥

## DESSERT COURSE

*Apple Crumb Cake V*

*-OR-*

*Fresh Fruit Cup* ♥

*All offerings are Kosher for Passover. Price of entrée includes Seder plate offerings, four course dinner, & Kosher wine*

*Visit [upcoming events](http://nbocdine.org) on [dining website](http://nbocdine.org) (nbocdine.org) for additional details and to order and reserve your space*





# Passover Second Seder

Sunday April 13, 2025 in Great Meadow Hall  
Seder program begins @ 5:30 with dinner to follow

## FIRST COURSE

Whole Hard Boiled Egg

## SECOND COURSE

Chicken Matzo Ball Soup

-or-

Boston Bibb Salad Vg GF 

*Roasted beets, balsamic mushrooms, cherry tomato with  
mustard vinaigrette*

## ENTREE COURSE

Honey-Glazed Chicken Leg \$36 GF  
*with warm pear compote*

Seared Salmon \$38 GF   
*with roasted tomato & shallot relish*

Vegetable Tagine \$20 Vg GF   
*with spinach florentine quinoa*

## SERVED WITH

Tzimmes  
Roasted asparagus Vg GF 

## DESSERT COURSE

Apricot Cake Roll V  
OR-  
Fresh Fruit Cup Vg GF 

All offerings are Kosher for Passover. Price of entrée includes Seder  
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