

C E N T R O

May 19th - May 24th

W E E K L Y S P E C I A L S

Monday

Soup: Lamb and chickpea soup GF LF \$5
Entrée 1: Chicken breast topped with ricotta, spinach and roasted pepper with veloute sauce \$24
Entrée 2: Thai vegetable rolls with rice noodles served with soy-ginger dipping sauce VG LF \$12
Daily Sides: Whipped maple sweet potato V GF \$4
 Roasted Brussel sprouts VG GF LF ♥ \$3
Dessert: Blueberry coffee cake V \$6

Tuesday

Soup: Creamy carrots and apple soup V GF \$5
Entrée 1: Twin Maryland crab cakes with Old Bay aioli \$23
Entrée 2: Eggplant moussaka with vegan "sausage" and mozzarella cheese served with marinara V \$12
Daily Sides: Yellow rice VG GF LF \$4
 Vegetable medley VG GF LF ♥ \$3
Dessert: Mascarpone rice pudding V \$6

Wednesday

Soup: Sweet corn and saffron soup V GF \$5
Entrée 1: Savor's grilled sirloin steak with pomegranate demi glaze \$32
Entrée 2: French omelet with spinach, tomato, cheddar cheese V \$12
Daily Sides: Herb-roasted fingerling potatoes VG GF LF \$4
 Sautéed wax beans with fennel and tarragon VG GF LF ♥ \$3
Dessert: Strawberry cream cake roll V \$6

Thursday

Soup: Mushroom and orzo soup with greens VG LF \$5
Entrée 1: Seared Chilean sea bass with citrus herb vinaigrette GF LF ♥ \$30
Entrée 2: Cauliflower fried rice with shiitake mushrooms, edamame beans and a fried egg \$12
Daily Sides: Roasted carrot and parsnip mash V GF \$4
 Steamed broccoli VG GF LF ♥ \$3
Dessert: Tiramisu V \$6

Friday

Soup: Roasted cauliflower and almond soup V GF \$5
Entrée 1: Rotisserie half chicken with gravy and cranberry sauce \$17
Entrée 2: Lemon caper tofu cutlets V GF \$12
Daily Sides: Herbed cous cous with orange zest VG LF \$4
 Creamed spinach V GF \$3
Dessert: Chocolate Bourbon pecan pie V \$6

Saturday

Soup: Vegetable barley soup VG LF ♥ \$5
Entrée 1: Griddled corned beef Rachel with Swiss cheese, coleslaw and Russian dressing \$16
Entrée 2: Eggplant parmesan sub with marinara and mozzarella cheese VG LF \$12
Daily Sides: Sweet potato waffle fries VG GF \$4
 Roasted zucchini with red bell pepper VG GF LF ♥ \$3
Dessert: Oreo cookies and cream mousse V \$6

Salad of the week

Mixed Greens \$5/\$8

Baby corn, toasted pistachios, raisins, red onion with poppy seed dressing

Cookie of the week

Raspberry filled 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 | MAY 19 -
MAY 24

*Coffee, tea & soft drinks included in buffet price

Monday

Starters: Lamb and chickpea soup GF LF
House salad

Entrées: Chicken breast topped with ricotta, spinach,
and roasted pepper with velouté sauce

Citrus-baked swordfish GF LF ♥

Thai vegetable rolls with rice noodle served with soy ginger
dipping sauce VG LF

Sides: Whipped maple sweet potatoes V GF
Brussel sprouts VG GF LF ♥

Desserts: Blueberry coffee cake V
Fruit Cup VG GF ♥

Buffet Price: \$27

Tuesday

Starters: Creamy carrot and apple soup V GF
House salad

Entrées: Twin Maryland crab cakes with Old Bay aioli
Florentine turkey meatballs

Eggplant moussaka with vegan "sausage" and mozzarella
cheese served with marinara V

Sides: Yellow rice VG GF LF
Vegetable medley VG GF LF ♥

Desserts: Mascarpone rice pudding V
Fruit Cup VG GF ♥

Buffet Price: \$25

Wednesday

Starters: Sweet corn and saffron soup V GF
House salad

Entrées: Grilled herb steak tips
Mustard-grilled salmon GF LF ♥

French omelet with spinach, tomato, cheddar cheese V

Sides: Herb-roasted fingerling potatoes VG GF LF
Sautéed wax beans with fennel and tarragon VG GF LF ♥

Desserts: Strawberry cream cake roll V
Fruit Cup VG GF ♥

Buffet Price: \$28

Thursday

Starters: Mushroom and orzo soup with greens VG LF
House salad

Entrées: Seared Chilean sea bass with citrus herb
vinaigrette GF LF ♥

Harissa beef stew with apricots and root vegetables GF LF
Cauliflower fried rice with shiitake mushrooms,
edamame beans and a fried egg

Sides: Roasted carrot and parsnip mash V GF
Steamed broccoli VG GF LF ♥

Desserts: Tiramisu V
Fruit Cup VG GF ♥

Buffet Price: \$30

Friday

Starters: Roasted cauliflower and almond soup V GF
House salad

Entrees: Rotisserie half chicken with gravy & cranberry sauce
Sundried tomato poached cod GF LF ♥
Lemon caper tofu cutlets VG

Sides: **Herbed** cous cous with orange zest VG LF
Creamed spinach V GF

Desserts: Chocolate bourbon pecan pie V
Fruit Cup VG GF ♥

Buffet Price \$28

Saturday

Starters: Vegetable barley soup VG LF ♥
House salad

Entrees: Griddled corned beef Rachel with Swiss cheese,
coleslaw and Russian dressing
Herb-roasted chicken quarters GF LF
Eggplant parmesan sub with marinara and mozzarella
cheese VG LF

Sides: Sweet potato waffle fries VG GF
Roasted zucchini with red bell peppers VG GF LF ♥

Desserts: Oreo cookies and cream mousse V
Fruit Cup VG GF ♥

Buffet Price \$25

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

DAILY SPECIALS

May 18th - May 23rd

Soup Specials

Sunday: Sweet potato bisque **Vg GF**

Monday: Tomato basil **Vg GF** ❤️

Tuesday: Beef barley

Wednesday: Vegetable noodle **V**

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 & one side

Monday: Grilled chicken Caesar salad wrap

Tuesday: Sloppy Joes
served on a bulky roll with a side of Tater Tots

Wednesday: Chicken fingers and fries

Thursday: Beef brisket quesadillas
with peppers, onions & vegan cheese
served with corn on the cob

Friday: Fish & chips
with French fries, coleslaw & lemon

Dinner Specials

*Please see separate menu for our
Sunday & Dairy Night Buffets

Sunday
Sunday Buffet*

Monday
Entrée: Boston baked cod \$18
Daily Sides: Au gratin potatoes **Vg GF**
Pineapple-glazed carrots **Vg GF**

Tuesday
Turkey Night
Entrée 1: Herb-roasted carved Turkey \$17
with sage gravy & challah stuffing
Vegan Entrée: Wild mushroom & tempeh bourguignon
\$13 **Vg**
Daily Sides: Cinnamon butternut squash puree **Vg GF**
Herb-roasted vegetable medley **Vg GF** ❤️
Dessert: Apple pie with non-dairy whipped cream **V**
Dine-in Buffet Price \$26

Wednesday
Dairy "breakfast at night" buffet in Great Meadow Hall*

Thursday
Entrée: Grilled beef Italian sausage & steak tips \$26 **GF**
served with roasted corn salsa
Daily Sides: Coconut rice **Vg GF**
Roasted tomatoes **Vg GF** ❤️

Friday
Shabbat Dinner
Entrée 1 : Roasted chicken breast \$24
with champagne tarragon reduction
Entrée 2 : Baked Arctic char \$28 **GF** ❤️
with orange caper vinaigrette
Vegan Entrée : Lentil & chickpea shepherd's pie \$20 **Vg GF**
Daily Sides : Tzimmes **Vg GF**
Lemon-scented roasted asparagus **Vg GF** ❤️
Dessert : Baklava **V**
(contains nuts)

NOSH SUNDAY DINNER BUFFET

Sunday, May 18th| Dine-in Only

STARTERS

Sweet potato bisque Vg GF

Salad bar Vg GF 

MAINS

Crispy fried chicken quarters with honey gravy

Baked grouper with Cajun peppers & onions GF 

Vegan “sausage” jambalaya with rice, okra, & kidney beans Vg

Grilled chicken breast GF 

Poached salmon GF 

SIDES

Dirty rice Vg GF

Coleslaw V GF

Braised green beans with apricots Vg GF 

DESSERT

Mississippi mud pie V

Fresh fruit Vg GF 

FULL BUFFET PRICE \$25
SOUP & SALAD BAR ONLY \$15



A NOSH KOSHER DAIRY EVENT

Breakfast at Nighth!

Featuring Harpist Laura Cole

Wednesday, May 21
at 5:30-7:30pm, GMH



CREATING SERENITY WITH MUSIC

New Jersey native Laura Cole has been playing folk harp for over 20 years, providing an elegant backdrop to any special occasion. She plays by ear and can transpose almost anything to the harp, from Always to Never on a Sunday.



GMH Dine-In: \$25

See menu online!

RSVP at [4-9101 or nbocdine.org](http://4-9101ornbocdine.org)

NOSH will be closed for the evening.

KOSHER DAIRY BUFFET BREAKFAST @ NIGHT IN GMH

Wednesday, May 21st | 5:30pm - 7:00pm

STARTERS

Broccoli & Cheddar Soup V

Mixed Green Salad V GF

with pecans, goat cheese & creamy Italian dressing

MAINS

“Build Your Own” Omelet Station V

Smoked Salmon Platter

Southwestern Vegan Breakfast Skillet Vg

with vegan “sausage”, mushrooms, zucchini, onions, cilantro and vegan cheddar served with guacamole & salsa

SIDES

Home Fries Vg GF

Roasted Broccoli Vg GF



DESSERT

Ice Cream Sundae Bar V

Fresh Fruit Platter Vg GF



DINE-IN ONLY BUFFET \$25

Friday, May 23rd, 2025

Shabbat Dinner in Winter Garden (Nosh)

Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, May 20th

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*

STARTER	ENTRÉE		DESSERT
PLEASE SELECT ONLY ONE	PLEASE SELECT ONLY ONE		PLEASE SELECT ONLY ONE
Matzo Ball Soup	Garden Salad	Chicken Fish Vegan	Dessert Fruit Cup

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

NOTES



SHABBAT DINNER MENU

FRIDAY MAY 23RD, 2025 | WINTER GARDEN

STARTERS

Chicken matzo ball soup
or
Garden salad Vg GF ♥

ENTREES

Roasted chicken breast
with champagne tarragon reduction | \$24

Baked Arctic char
with orange caper vinaigrette | \$28 GF ♥

Lentil & chickpea shepherd's pie | \$20 Vg GF

SIDES

Tzimmes Vg GF

Lemon-scented roasted
asparagus Vg GF ♥

DESSERTS

Baklava (contains nuts) V
or

Fruit cup Vg GF ♥