

# NOSH LUNCH SPECIALS

July 13<sup>th</sup> - July 19<sup>th</sup>

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## Soup

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Sunday: Pesto roasted vegetable **Vg GF** ❤️  
(contains nuts)

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

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## Entrées

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\*All specials are \$14.99, beverage & one side included

**Monday:** Tuscan grilled chicken sandwich  
with tomato, vegan mozzarella, and balsamic glaze on brioche roll

**Tuesday:** Pulled beef brisket  
garnished with onion rings and served with coleslaw and a dinner roll

**Wednesday:** Chicken fingers and fries

**Thursday:** Chipotle turkey wrap

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

# NOSH DINNER BUFFET

July 13<sup>th</sup> - July 19<sup>th</sup>

Buffet Price \$26

\*Please see separate Friday  
Shabbat menu and order form

## Sunday - Chef's Buffet

**Soup:** Pesto roasted vegetable Vg GF  (contains nuts)

**Entrée 1:** American chop suey with ground beef,  
macaroni, peppers, onions & tomato sauce

**Catch of the day:** Poached salmon GF

**Roasted Chicken:** Half or quarter white or dark  
served with cranberry sauce GF

**Vegan:** Vegetable lasagna with white  
sauce Vg

**Starch:** Warm garlic knot Vg or baked potato Vg GF


**Veg:** Peas & onions Vg GF  or steamed wax beans  
Vg GF 

**Dessert:** Pound cake with berries V

## Monday - BBQ

**Soup:** Chilled cantaloupe and basil Vg GF

**Entrée 1:** BBQ grilled chicken quarters marinated in  
soy sauce

**Catch of the day:** Grilled marinated salmon GF 

**Grilled chicken breast** GF 

**Vegan:** Vegan chili dog with impossible meat  
sauce Vg

**Starch:** Corn on the cob Vg GF or sesame  
scallion potato salad V


**Veg:** Fried Brussel sprouts with water  
chestnuts Vg GF or coleslaw V GF

**Dessert:** Grilled watermelon wedges Vg GF 

## Tuesday - Turkey Night

**Soup:** Orzo spinach Vg


**Entrée 1:** Herb-roasted carved turkey  
with sage gravy & bread stuffing

**Catch of the day:** Seared rainbow trout with  
pineapple salsa GF 

**Grilled chicken breast** GF 


**Vegan Entrée:** Sweet potato and lentil tagine with  
curried chickpeas Vg GF 


**Starch:** Chive mashed potato Vg GF or baked sweet  
potato Vg GF 


**Veg:** Vegetable medley Vg GF  or  
steamed spinach Vg GF 

**Dessert:** Fruit tart V

## Wednesday - Fish Night

**Soup:** Split pea Vg GF 



**Entrée 1:** Sautéed mahi-mahi with lemon and  
white wine GF 

**Catch of the day:** Sautéed striped bass with  
lemon and white wine GF 

**Roasted Chicken:** Half or quarter white or dark  
served with cranberry sauce GF

**Vegan:** Tomato basil frittata Vg

**Starches:** Green pea risotto Vg or roasted  
potatoes Vg GF

**Veg:** Roasted carrots Vg GF  or  
steamed green beans Vg GF 

**Dessert:** Apricot roll V


## Thursday - Mediterranean Night

**Soup:** Mushroom barley Vg 



**Entrée 1:** Keftedes (Greek lamb meatballs with  
whipped lemon vegan feta)

**Catch of the day:** Grilled branzino with  
pistachio and herb salsa GF 

**Roasted Chicken:** Half or quarter white or dark  
served with cranberry sauce GF


**Vegan:** Sweet potato hummus with Israeli salad  
and toasted pita points Vg 

**Starches:** Orzo pilaf Vg or  
baked potato Vg GF

**Veg:** Grilled vegetable medley Vg GF  or  
chickpea stuffed tomatoes Vg 

**Dessert:** Honey-roasted pears with lemon  
cream V

**Dessert of the week:**  
**Napoleon cake** V

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.



# SHABBAT DINNER MENU

FRIDAY JULY 18TH, 2025 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup  
or  
Garden salad Vg GF ♥

## ENTREES

Seared chicken breast | \$26 GF  
with sundried tomato picatta sauce

Whole grain mustard baked salmon | \$26  
with a pecan-panko crust

Tofu and eggplant stacks | \$14 Vg GF  
layers of grilled Portobello mushrooms, tofu  
and eggplant topped with vegan marsala sauce

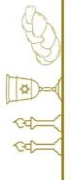
## SIDES

Sweet potato kugel V GF

Sautéed broccoli with  
summer squash Vg GF ♥

## DESSERTS

Rugelach V  
Fruit cup Vg GF ♥



SHABBAT DINNER MENU

Friday, July 18th, 2025

Shabbat Dinner in Winter Garden (Nosh)

Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, July 15th

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

PLEASE SELECT ONLY ONE

Matzo Ball  
Soup

Garden Salad

ENTRÉE

PLEASE SELECT ONLY ONE

Chicken

Fish

Vegan

DESSERT

PLEASE SELECT ONLY ONE

Dessert

Fruit Cup

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

NOTES

# C E N T R O

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

July 13<sup>th</sup> - July 19<sup>th</sup>

## Monday

- Soup:** Roasted tomato and fennel Vg GF ♥ \$5  
**Entrée 1:** Apricot-glazed chicken thigh GF \$17  
**Entrée 2:** Spinach artichoke stuffed mushrooms V \$12  
**Daily Sides:** Baked sweet potato Vg GF ♥ \$4  
 Sautéed asparagus with red pepper Vg GF ♥ \$3  
**Dessert:** Salted caramel apple crumble cake V \$6

## Tuesday

- Soup:** Sweet corn and crab chowder \$5  
**Entrée 1:** Seafood-stuffed flounder with dilled cream sauce \$24  
**Entrée 2:** Asiago-stuffed gnocchi with vodka sauce V \$12  
**Daily Sides:** Wild rice pilaf Vg GF \$4  
 Steamed green peas Vg GF ♥ \$3  
**Dessert:** Chocolate truffle cake V \$6

## Wednesday

- Soup:** Chilled carrot coconut Vg GF ♥ \$5  
**Entrée 1:** Grilled T-bone veal chop with spinach and green pepper salsa GF LF \$30  
**Entrée 2:** Pesto vegetable Stromboli served with marinara V \$12  
**Daily Sides:** Corn on the cob Vg GF \$4  
 Roasted broccoli Vg GF ♥ \$3  
**Dessert:** Strawberry banana mousse V \$6

## Thursday

- Soup:** Asian beef noodle LF \$5  
**Entrée 1:** General Tso's chicken LF \$17  
**Entrée 2:** Grilled teriyaki cauliflower steak garnished with tofu bites Vg \$12  
**Daily Sides:** Steamed jasmine rice Vg GF \$4  
 Sautéed bok choy with mushroom Vg GF ♥ \$3  
**Dessert:** Chinese sponge cake with fresh berries V \$6

## Friday

- Soup:** Braised veal and white bean GF LF \$5  
**Entrée 1:** Bone-in beef short ribs slow-cooked in red wine LF GF \$26  
**Entrée 2:** Impossible hamburger helper with macaroni and mushrooms Vg \$12  
**Daily Sides:** Garlic mashed potatoes V GF \$4  
 Braised celery with tomatoes Vg GF ♥ \$3  
**Dessert:** Cannoli V \$6

## Saturday - Buffet

### (Dine-in only)

- Soup:** Spinach barley Vg ♥  
**Entrées:** Salmon Louise with honey glaze and toasted peanuts GF LF ♥  
 Vegan quesadillas Vg (plant based steak with peppers, onions, vegan mozzarella cheese grilled in a wrap served with Pico de Gallo)  
 Poached salmon GF ♥ and Roasted chicken GF ♥  
**Daily Sides:** Parsley-oiled crispy Yukon potatoes Vg GF, Vegetable medley Vg GF ♥ and baked sweet potato Vg GF ♥  
**Dessert:** Pecan cheesecake V

**Buffet Price: \$25**

## Salad of the week

Niçoise salad \$5/\$8 V GF

Romaine, Yukon potatoes, green beans, Kalamata olives, hard boiled eggs, radishes and mustard vinaigrette

## Cookie of the week

Italian ricotta cookie V \$2

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