



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

A letter to the community from Michael Ross on behalf of the dining committee is being distributed this Friday. Paper versions will be placed in cubbies and an electronic version is available on the dining website. Also included in this communication are the current dining policies as a reference. Please contact a member of the dining committee or a member of the dining team with any questions.

New Centro Dinner menu coming soon! We are excited to announce that Monday November 17th will begin a new dinner menu for Centro. The dining committee will be sampling and reviewing some of the new items at their next meeting Wednesday November 5th. The new menu presentation prior to the Monday rollout will take place on the resident zoom chat Thursday November 13th and the new menu preview will be sent out on Friday November 14th. We hope you are excited as we are to try the new seasonal items.

Let's talk Turkey! The Thanksgiving menu and registration information is now available on the dining website under upcoming events. This year we will be hosting a community gathering Thanksgiving Buffet in Great Meadow Hall from 12pm to 4pm. Registration is required and family and guests are welcome to join. Please register for you and your household only before Monday November 17th. Centro will be closed for the day and the Nosh deli counter will be open for pick-up of to go meals only. For bulk orders (more than 6) please complete and return the bulk order form included in this week's dining communication no later than November 13th. Contact Joshua Ferraro or Chelsea Cromwell with any questions.

CENTRO

WEEKLY SPECIALS

Nov. 2nd - Nov. 8th

Monday

Soup: Moroccan chickpea Vg GF ♥ \$5

Entrée 1: Coconut breaded chicken breast with sweet chili sauce \$21

Entrée 2: Ramen bowl with curry miso broth and crispy tofu Vg \$12

Daily Sides: Potato Lyonnais V GF \$4

Roasted Brussel sprouts Vg GF ♥ \$3

Dessert: Blueberry coffee cake V \$6

Tuesday

Soup: Onion GF \$5

Entrée 1: Twin Maryland crab cakes with Old Bay aioli \$26

Entrée 2: Eggplant moussaka with vegan sausage, and mozzarella cheese served with marinara V \$12

Daily Sides: Spinach rice pilaf Vg GF \$4

Vegetable medley Vg GF ♥ \$3

Dessert: Rhubarb custard bar V \$6

Wednesday

Soup: Mushroom & orzo with greens Vg \$5

Entrée 1: Grilled sirloin steak with herb butter GF \$35

Entrée 2: Turkish eggs with pickled red onion, toast points and spiced yogurt sauce V \$12

Daily Sides: Baked potato Vg GF \$4

Roasted asparagus Vg GF ♥ \$3

Dessert: Strawberry cream cake roll V \$6

Thursday

Soup: Roasted asparagus bisque V GF \$5

Entrée 1: Seared red snapper with citrus-herb vinaigrette GF LF ♥ \$28

Entrée 2: Cauliflower fried rice with shiitake mushrooms, edamame beans and a fried egg V \$12

Daily Sides: Roasted carrot and parsnip mash V GF \$4

Roasted zucchini with baby tomatoes Vg GF ♥ \$3

Dessert: Coconut cream pie V \$6

Friday

Soup: Turkey noodle LF \$5

Entrée 1: Peking roasted half chicken with duck sauce \$18

Entrée 2: Crispy soy cutlets with lemon aioli and fried capers Vg \$12

Daily Sides: Vegetable lo-mein Vg \$4

Sautéed cabbage with red peppers Vg GF ♥ \$3

Dessert: Chocolate bourbon pecan pie V \$6

Saturday

Soup: Vegetable barley Vg ♥ \$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 V \$12

Daily Sides: Sweet potato waffle fries Vg GF \$4

Sliced tomatoes Vg GF ♥ \$3

Dessert: Oreo cookies and cream mousse V \$6

Salad of the week

Escarole salad \$5/\$8 V GF

Blood oranges, pickled onions, pumpkin seeds, goat cheese with simple vinaigrette

Cookie of the week

Nutella-stuffed chocolate chip V \$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.

NOSH LUNCH SPECIALS

November 2nd - November 8th

Soup

Sunday: Lentil 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 and turkey GF

Entrées

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

Monday: Grilled chicken Caesar wrap

Tuesday: Sloppy Joes on a bulky roll

Wednesday: Chicken fingers and fries

Thursday: Brisket quesadilla

with peppers, onions & vegan cheese served with roasted corn salad

Friday: Fish & chips

with tartar sauce and a lemon wedge

NOSH DINNER BUFFET

November 2nd - November 8th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Lentil Vg GF ❤️

Entrée 1: Salisbury steak with onion gravy

Catch of the day: Poached salmon GF ❤️

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

Vegan: Vegan jambalaya with okra, kidney beans, vegan sausage Vg

Starch: Non-dairy creamed corn casserole Vg or baked potato Vg GF

Veg: Braised green beans with apricots Vg GF ❤️ or basil roasted tomatoes Vg GF ❤️

Dessert: Biscotti V

Monday

CLOSED FOR BIRTHDAY NIGHT
IN GMH

Tuesday - Turkey Night

Soup: Beef barley

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

Catch of the day: Grilled sea trout with caper and tomato relish GF

Chicken: Grilled chicken breast GF ❤️

Vegan: Wild mushroom and tempeh bourguignon Vg

Starch: Cinnamon butternut squash puree Vg GF or sweet potato Vg GF ❤️

Veg: Herb-roasted vegetable medley Vg GF ❤️ or steamed peas and onions Vg GF ❤️

Dessert: White chocolate brownie V

Wednesday -Asian Night

Starters: Vegetable noodle V

Entrée 1: Crispy orange chicken with broccoli

Catch of the day: Ginger soy poached halibut (plain available)

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

Vegan: Tofu stir fry Vg

Starches: Steamed jasmine rice Vg GF or baked potato Vg GF

Veg: Spring rolls with duck sauce Vg or steamed spinach Vg GF ❤️

Dessert: Chinese mango pudding V

Thursday - Prime Rib Night

Soup: Split pea Vg GF ❤️

Entrée 1: Carved prime rib with horseradish sauce and au jus

Catch of the day: Whole grain mustard broiled Arctic char GF ❤️

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

Vegan: Vegetable frittata Vg

Starches: Garlic mashed potato Vg GF or baked sweet potato Vg GF ❤️

Veg: Grilled asparagus Vg GF ❤️ or steamed baby carrots Vg GF ❤️

Dessert: Pecan tart V

Dessert of the week:
Coconut macaroon v

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SHABBAT DINNER MENU

FRIDAY NOVEMBER 7, 2025 | WINTER GARDEN

STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

ENTREES

Roasted chicken breast with champagne tarragon
reduction | \$24 ♥

Baked salmon with orange and olive
vinaigrette | \$28 GF ♥

Lentil & chickpea Shepherds pie | \$20 Vg GF

SIDES

Tzimmes Vg GF

Green bean almandine Vg GF ♥

DESSERTS

Baklava V (contains nuts)

Fruit cup Vg GF ♥

Friday, November 7th, 2025

Shabbat Dinner in Winter Garden (Nosh)

Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, November 4th

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 Raspberry Vinaigrette Italian Thousand Island Oil & Vinegar

NOTES: please list any dietary restrictions/preferences here. We will do our best to accommodate.

Thanksgiving

BULK ORDER MENU KOSHER



Name: _____

Telephone #: _____

Unit # _____

Completed forms must be
returned to Nosh no later than
Wednesday 11/12. Orders can be
picked up at Nosh on Wednesday
11/26 from 2pm-4pm

ENTREES

Kosher Carved Whole Roasted Turkey,
22#, pre-cooked weight, White meat, leg, wings.
Feeds 12-15 ppl

Price Quantity

\$220.00

SMALL (serves 12-14)

Price #

\$9.00

LARGE (serves 20-24)

Price #

\$7.00

\$14.00

\$23.00

\$32.00

\$21.00

\$34.00

\$23.00

\$33.00

\$22.00

\$33.00

\$22.00

\$33.00

\$17.00

\$17.00

SIDE DISHES

Cranberry Raisin Chutney(serves 6)

Gravy small serves 6/Large serves 14

Butternut Squash

Green Beans

Mashed Potatoes

Challah Apple Cranberry Stuffing

Candied Sweet Potatoes

DESSERTS

Apple Pie (9")

Pumpkin Pie (9")