



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

As a reminder Centro is closed for dinner on Wednesday December 10th as we celebrate our Interfaith Dining event in Great Meadow Hall. If you are not joining the interfaith dinner, please join us for dinner in Nosh or order dinner to go from Centro if placed by 2pm.

For your planning purposes, menus and registration information for winter holiday dining events have been added to the dining website under Winter Holidays 2025 and included in this week's weekly packet. Pre-registration is required for the Shabbat Chanukah communal dinner in Great Meadow Hall starting Friday December 5th with a deadline to register by Monday December 15th and the New Year's Eve prix-fixe dinner in Centro starting Friday December 12th with a deadline to register by Monday December 22nd.

Please join us in the Terrace and Club rooms for the next Wine Down social event on Monday December 15th from 4pm to 5pm. We are once again going back to our roots where the wine down first began, we hope to see you there.

C E N T R O

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

Dec 7th - Dec 13th

Monday

- Soup:** Sherry mushroom bisque V \$5
Entrée 1: Classic meatballs with marinara \$20
Entrée 2: Eggplant napoleon V \$12
Daily Sides: Angel hair pasta Vg \$4
Steamed green peas Vg GF ♥ \$3
Dessert: Mint chocolate gelato V \$6

Tuesday

- Soup:** Clam chowder \$5
Entrée 1: Cod Florentine GF LF ♥ \$25
Entrée 2: Tomato, spinach & cheddar French omelet V \$12
Daily Sides: Potato hash Vg GF \$4
Roasted tri-color carrots Vg GF ♥ \$3
Dessert: Espresso martini cheesecake V \$6

Wednesday

**Closed for dinner - take outs only
if placed by 2pm**

Thursday

- Soup:** Roasted corn and leek V GF \$5
Entrée 1: Grilled twin lamb chops with rosemary demi LF \$34
Entrée 2: Black bean enchiladas with guacamole V GF \$12
Daily Sides: Mashed sweet potato V GF \$4
Braised mixed vegetables Vg GF ♥ \$3
Dessert: Chocolate sponge cake V \$6

Friday

- Soup:** Tomato tarragon & fennel Vg GF ♥ \$5
Entrée 1: Seared sea bass with cilantro lime butter GF \$32
Entrée 2: Fried bell pepper with cheesy sweet potato gnocchi V \$12
Daily Sides: Parsnip puree V GF \$4
Lemon butter asparagus V GF \$3
Dessert: Cherry pie V \$6

Saturday

- Soup:** Split pea Vg GF ♥ \$5
Entrée 1: Challah-stuffed chicken breast with gravy \$23
Entrée 2: Garden vegetable pizza with pesto on cauliflower crust V GF \$12
Daily Sides: Cranberry rice pilaf Vg GF \$4
Vegetable medley Vg GF ♥ \$3
Dessert: Lemon shortbread bar V \$6

Salad of the week

Persimmon & pomegranate salad \$5/\$8 V
Iceberg lettuce, cucumber, goat cheese and white balsamic dressing

Cookie of the week

Pecan 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

December 7th - December 13th

Soup

Sunday: Manhattan fish chowder

Monday: White bean & kale Vg GF ❤️

Tuesday: Orzo spinach Vg

Wednesday: Split pea Vg GF ❤️

Thursday: Mushroom barley Vg

Friday: Chicken matzo ball

Saturday: Vegetable noodle V

Entrées

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

Monday: Corned beef hash & eggs

Tuesday: Italian sub
with turkey, beef salami & fixings

Wednesday: Chicken fingers and fries

Thursday: Twin beef tacos
with avocado aioli & a side of black bean & corn salad

Friday: Fish & chips
with tartar sauce & lemon wedge

NOSH DINNER BUFFET

December 7th - December 13th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order
form

Sunday - Chef's Selections

Soup: Manhattan fish chowder GF

Entrée 1: Slow cooked roast lamb with
mint demi GF ♥

Catch of the day: Poached salmon GF

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

Vegan: Roasted vegetable lentil casserole Vg

Starch: Maple whipped sweet potatoes V GF or
baked potato Vg GF

Veg: Ratatouille vegetables Vg GF ♥ or
steamed spinach Vg GF ♥

Dessert: Cranberry oatmeal cookies V

Monday - Chef's Selections

Soup: White bean and kale Vg GF ♥

Entrée 1: Beef meatloaf with gravy

Catch of the day: Seared halibut with lemon
sauce GF ♥

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

Vegan: Sweet potato ravioli with sage sauce Vg

Starch: Corn O'brien Vg GF or roasted
potatoes Vg GF

Veg: Non-dairy creamed spinach Vg GF or
roasted zucchini Vg GF ♥

Dessert: Raspberry die blon V

Tuesday - Turkey Night

Soup: Orzo spinach Vg

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

Catch of the day: Potato-crust cod

Chicken: Grilled chicken breast GF ♥

Vegan: Vegetable frittata Vg

Starch: Scallion whipped potato Vg GF or
baked sweet potato Vg GF ♥

Veg: Broccoli au gratin Vg or
steamed carrots Vg GF ♥

Dessert: Banana bread V

Wednesday - Hawaiian Luau Night

Soup: Split pea Vg GF ♥

Entree 1: Sweet & sour turkey meatballs

Catch of the day: Coconut-crust mahi with
kiwi mango salsa

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

Vegan: Hawaiian pizza Vg

Starch: Vegetable fried rice Vg or
baked potato Vg GF

Veg: Sautéed snap peas with ginger and
peppers Vg GF ♥

herb-roasted yellow squash Vg GF ♥

Dessert: Parfait with vanilla cake, coconut
pudding, crushed pineapple, toasted coconut &
fresh fruit V

Thursday - Deli Night

Soup: Mushroom barley Vg

Entrée 1: Hot or cold corned beef, pastrami, or
house marinated grilled chicken sandwich
with fixings

Catch of the day: New England baked haddock

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

Vegan: Impossible meat knish Vg

Starches: French fries or

baked sweet potato Vg GF ♥

Veg: Coleslaw V GF or steamed peas Vg GF ♥

Dessert: Apple pie V

Dessert of the week:
Chocolate tart v

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undercooked meat, fish, poultry or eggs can

increase your risk of a foodborne illness. Please

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SHABBAT DINNER MENU

FRIDAY DECEMBER 12, 2025 | WINTER GARDEN

STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

ENTREES

Beef stuffed cabbage with rice & a
sweet tomato sauce | \$25 GF

Maple Dijon-glazed Arctic char | \$26

Lentil & vegetable stuffed cabbage
braised in tomato sauce | \$18 Vg GF ♥

SIDES

Quinoa pilaf Vg GF ♥

Parsley-roasted cauliflower Vg GF ♥

DESSERTS

Apple sponge cake V

Fruit cup Vg GF ♥

Friday, December 12th, 2025

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, December 9th**

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	Beef	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.



Centro Brunch

Thursday, December 25th | 11am-2pm

Call x4-9100 for reservations

Buffet Price: \$37

Kids 12-5: \$27

Under 5: \$17

BAKERS CORNER

Assorted muffins, pastries, apple cider donuts & cinnamon rolls prepared in house by NewBridge baker, Doug Kast

FRESH FRUIT & OATS

with assorted yogurts, cottage cheese & oatmeal with brown sugar & almond milk

GARDEN SALAD STATION

LOX & BAGELS PLATTER

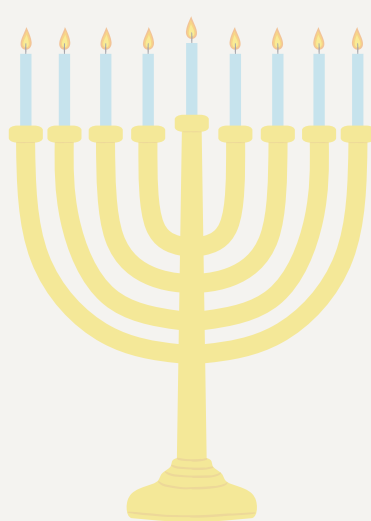
with assorted bagels, assorted cream cheeses, capers, sliced onion & tomato

CHEF'S SPECIALS

Carved coffee-rubbed sirloin with au jus
Gingerbread waffle station
Eggs benedict
Vegan strata
Kenny's avocado toast
Scrambled eggs

ACCOMPANIMENTS

Chicken sausage
Beef bacon
Vegan "sausage" patties
Breakfast potatoes



COMMUNAL HANUKKAH DINNER

FRIDAY, DECEMBER 19TH, 2025 | GREAT MEADOW HALL

STARTERS

Chicken Matzo Ball Soup or
Garden Salad Vg GF♥

ENTREES

APRICOT & FENNEL BRAISED BEEF
BRISKET | \$27 GF

BAKED TOMATO & LEEK-CRUSTED SALMON
WITH WHITE WINE SAUCE | \$27 GF♥

CHICKPEA & RAISIN RED LENTIL NOODLE CASSEROLE
| \$14 VG GF

SIDES

Vegetable & Potato
Pancakes V

Roasted Asparagus
Vg GF♥

DESSERTS

Apple cider donut
cake V
or
Fruit Cup Vg GF♥

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Please visit upcoming events on the dining website to register
Deadline to register is Monday December 15th