



# CULINARY CORNER

## WHAT YOU NEED TO KNOW . . .

As indicated on the Centro dinner specials menu for this week, Friday January 30th will be a dine in buffet dinner in Centro and Copper Beech. The regular dinner menu is available for to go only if placed by 2pm. The reason for the buffet in Centro is due to the Tu BiShvat Communal Dinner scheduled for that night in GMH with over one hundred expected to attend.

The dining team has put together a wonderful Las Vegas inspired prix-fixe dinner menu on Thursday Feb 12 from 5pm to 7pm. The three coursed meal will include a choice of three menus including wine pairings for each course. This wonderful dining experience will be followed by Elvis in concert in Great Meadow Hall beginning shortly after dinner. Registration and meal selection is required and space is limited. Visit the upcoming events page on the dining website to register prior to the deadline of Friday February 6th. (The regular dinner menu in Centro will be available for to go only on this evening)

Kitchen tours are starting again in February. If you want to get a sneak peek into the inner workings of the culinary operation here at NewBridge, we invite you to join the next tour on February 10th. Details and registration are available under upcoming events on the dining website. Space is limited so sign up soon.

We hope you have had a chance to try the new Nosh lunch menu rolled out this past Monday January 26th. We look forward to your feedback on the new items. Enjoy!

We have added a Kosher steak (rib-eye) to the monthly spend down freezer inventory in the store. As a reminder, the freezer is a supplemental way to use leftover dining credits throughout the month and the items are subject to availability. We ask that you adhere to the daily spending limit in fairness to all and recommend not waiting for the last day of the month to purchase.

As always if you have any questions regarding an upcoming dining event, please contact Chelsea, Josh or another member of the dining leadership team. Contact information can be found on the community app or on the contact resources page of the dining website.

# CENTRO

## WEEKLY SPECIALS

Feb. 1<sup>st</sup> - Feb. 7<sup>th</sup>

### Monday

**Soup:** Beef and cabbage **GF** \$5

**Entrée 1:** Seafood-stuffed crepes with Newburg sauce \$27

**Entrée 2:** Cheese-stuffed shells with vegan sausage Bolognese **V** \$12

**Daily Sides:** Confetti rice **Vg GF** \$4  
creamed spinach **V GF** \$3

**Dessert:** Strawberry shortcake **V** \$6

### Tuesday

**Soup:** Creamy white bean and tomato **V GF** \$5

**Entrée 1:** Artichoke & olive chicken tangine **GF LF** \$22

**Entrée 2:** Pumpkin & bean chili with tortilla chips & cheddar cheese **V** \$12

**Daily Sides:** Ranch potato wedges **V** \$4  
steamed peas **Vg GF** **Heart** \$3

**Dessert:** Rose apple tart **V** \$6

### Wednesday

**Soup:** Mushroom barley **Vg** **Heart** \$5

**Entrée 1:** Grilled filet mignon with fig demi **GF LF** \$28

**Entrée 2:** Cheese-stuffed pierogis with caramelized onions, mushrooms and a side of sour cream **V** \$14

**Daily Sides:** Baked sweet potato **Vg GF** **Heart** \$4  
vegetable medley **Vg GF** **Heart** \$3

**Dessert:** Orange Nutella cookie cups **V** \$6  
(contains nuts)

### Thursday

**Soup:** Kale & butternut squash **Vg GF** **Heart** \$5

**Entrée 1:** Turkey à la King \$22

**Entrée 2:** Pasta primavera with orecchiette pasta, broccoli, sundried tomato, jackfruit & pesto cream sauce **V** \$12

**Daily Sides:** Cranberry quinoa **Vg GF** **Heart** \$4

Roasted beets with feta **V GF** \$3

**Dessert:** Oreo cheesecake **V** \$6

### Friday

**Soup:** Curry vegetable chickpea **Vg GF** **Heart** \$5

**Entrée 1:** Sautéed calves liver with onion gravy **LF** \$19

**Entrée 2:** Impossible meatloaf with roasted tomato coulis **V LF** \$12

**Daily Sides:** Red bliss mashed potatoes **V GF** \$4  
braised carrots with raisins **Vg GF** **Heart** \$3

**Dessert:** Apple cranberry pie **V** \$6

### Saturday

**Soup:** Mulligatawny **Vg GF** \$5

**Entrée 1:** Pistachio-crusted salmon **GF** \$17

**Entrée 2:** Vegetable samosas with green chutney **Vg** \$12

**Daily Sides:** Basmati rice with toasted almonds **Vg GF** \$4  
balsamic glazed Brussel sprouts **Vg GF** **Heart** \$3

**Dessert:** Lemon square **V** \$6

### Salad of the week

Winter chopped salad \$5/\$8

Mixed green lettuce, toasted pecans, red delicious apples, dried cranberries, turkey bacon, feta cheese and white balsamic vinaigrette

### Cookie of the week

Apple cider donut cookie **V** \$2

# NOSH LUNCH SPECIALS

February 1<sup>st</sup> - February 7<sup>th</sup>

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## Soup

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Sunday: Corn chowder **Vg GF**

Monday: Tomato basil **Vg GF** ❤

Tuesday: Potato lentil **Vg GF**

Wednesday: Italian wedding

Thursday: Vegetable noodle **V**

Friday: Chicken matzo ball

Saturday: Mushroom barley **Vg** ❤

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## Entrées

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

**Monday: Salmon melt**  
with vegan cheddar cheese on club wheat

**Tuesday: Grilled turkey Rueben**  
with sauerkraut, thousand island & vegan cheese on rye bread with choice  
of side

**Wednesday: Chicken fingers and fries**

**Thursday: French dip sandwich**  
with roast beef, horseradish spread, with side beef au jus  
with choice of side

**Friday: Fish & chips**  
with tartar sauce & a lemon wedge

# NOSH DINNER BUFFET

February 1<sup>st</sup> - February 7<sup>th</sup>

**Buffet Price \$26**

\*Please see separate Friday  
Shabbat menu and order form

## Sunday- Chef's Buffet

**Soup:** Corn chowder Vg GF

**Entrée 1:** Sesame garlic meatballs

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

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

**Vegan:** Sweet ginger tofu with edamame beans Vg

**Starch:** Steamed brown rice Vg GF or baked potato Vg GF

**Veg:** Roasted mushrooms with snap peas Vg GF

or steamed carrots Vg GF

**Dessert:** Mini cream puffs V

## Monday

Closed for Birthday Night

## Tuesday -Turkey Night

**Soup:** Potato lentil Vg GF

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

**Catch of the day:** Tuna noodle casserole

**Chicken:** Grilled chicken breast GF

**Vegan:** Vegetable frittata Vg GF

**Starch:** Mashed potato Vg GF or baked sweet potato Vg GF

**Veg:** Vegetable medley Vg GF

or steamed spinach Vg GF

**Dessert:** Apple cobbler V

## Wednesday - Italian Night

**Soup:** Italian wedding

**Entrée 1:** Make your own pasta station

**Catch of the day:** Wild striped bass puttanesca

**Chicken:** Half or quarter white or dark tossed in a warm herb vinaigrette

**Vegan:** Pesto soy cutlet with vegan parmesan and balsamic glaze Vg

**Starch:** Spaghetti Vg or Garlic bread V

**Veg:** Braised eggplant with zucchini and yellow squash Vg GF

or steamed peas Vg GF

**Dessert:** Pecan caramel cannoli V

## Thursday- Cuban Night

**Soup:** Vegetable noodle V

**Entrée 1:** Mojo lamb stew

**Catch of the day:** Poached mahi-mahi with tomato and green olive sauce Vg GF

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

**Vegan:** Black bean stew with sweet plantains Vg GF

**Starch:** Steamed white rice Vg GF or baked potato Vg GF

**Veg:** Roasted tomatoes Vg GF

or steamed broccoli Vg GF

**Dessert:** Arroz con leche V

**Dessert of the week:**  
**Apricot roll** 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 FEBRUARY 6, 2026 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup  
or  
Garden salad Vg GF ♥

## ENTREES

Zaatar braised pot roast with apricots  
and prunes | \$26

Grilled salmon steak with  
pomegranate glaze | \$24 GF

Cauliflower steak Florentine | \$20 Vg GF

## SIDES

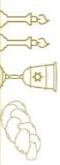
Herb-roasted potatoes Vg GF  
Orange zested Brussel sprouts Vg GF ♥

## DESSERTS

Boston cream cake V  
Fruit cup Vg GF ♥

SHABBAT DINNER MENU

Friday, February 6th, 2026



**Shabbat Dinner in Winter Garden (Nosh)**

**Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, February 3rd**

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>
<u>PLEASE SELECT ONLY ONE</u>	<u>PLEASE SELECT ONLY ONE</u>			<u>PLEASE SELECT ONLY ONE</u>
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.

# NEWBRIDGE KITCHEN TOUR

## TUESDAY FEBRUARY 10 2026 @ 12 NOON

### TOUR BEGINS AT CENTRO HOST DESK



LIMITED TO 12 PEOPLE PER TOUR : REGISTER ELECTRONICALLY  
FIND THE KITCHEN TOUR PAGE UNDER UPCOMING EVENTS ON THE DINING WEBSITE  
CLICK "GET TICKETS" WITH NUMBER OF TICKETS NEEDED AND FOLLOW PROMPTS

# VEGAN NIGHT

## Centro Dinner

Feb. 12, 2026

Visit the upcoming events page on the dining website before Friday February 6<sup>th</sup> to register

### Prix Fixe Menu 1

#### First Course

Roasted yellow tomato soup with basil  
pistou & crème fraîche

*and*

Fuji apple stack with frisee, toasted  
pistachios & black cherry balsamic  
vinaigrette

#### Second Course

Rainbow vegetable gratin with  
green chutney  
*served with*

Fondant potatoes

Roasted asparagus with hollandaise

#### Third Course

Layered chocolate cake with Nutella  
mousse & caramelized hazelnuts

\$50

### Prix Fixe Menu 2

#### First Course

Roasted yellow tomato soup with basil  
pistou & crème fraîche

*and*

Fuji apple stack with frisee, toasted  
pistachios & black cherry balsamic  
vinaigrette

#### Second Course

Diver scallop "croquille" with buttery Ritz  
crust & lobster beurre blanc  
*served with*

Fondant potatoes

Roasted asparagus with hollandaise

#### Third Course

Layered chocolate cake with Nutella  
mousse & caramelized hazelnuts

\$70

### Prix Fixe Menu 3

#### First Course

Roasted yellow tomato soup with basil  
pistou & crème fraîche

*and*

Fuji apple stack with frisee, toasted  
pistachios & black cherry balsamic  
vinaigrette

#### Second Course

Grilled Tomahawk veal chop with black  
currant demi glace  
*served with*

Fondant potatoes

Roasted asparagus with hollandaise

#### Third Course

Layered chocolate cake with Nutella  
mousse & caramelized hazelnuts

\$80