



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.

C E N T R O

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

Feb. 1st - Feb. 7th

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 ♥ \$3
Dessert: Rose apple tart V \$6

Wednesday

Soup: Mushroom barley Vg ♥ \$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 ♥ \$4
vegetable medley Vg GF ♥ \$3
Dessert: Orange Nutella cookie cups V \$6
(contains nuts)

Thursday

Soup: Kale & butternut squash Vg GF ♥ \$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 ♥ \$4
Roasted beets with feta V GF \$3
Dessert: Oreo cheesecake V \$6

Friday

Soup: Curry vegetable chickpea Vg GF ♥ \$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 ♥ \$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 ♥ \$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

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

February 1st - February 7th

Soup

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 ❤️

Entrées

*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 1st - February 7th

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**

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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 ♥

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>	
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.

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

VEGAS NIGHT

Centro Dinner

Feb. 12, 2026

Visit the upcoming events page on the dining website before Friday February 6th to register

Prix Fixe Menu 1

First Course

Roasted yellow tomato soup with basil
pistou & crème fraiche
and

Fuji apple stack with frisee, roasted
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 fraiche
and

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

Second Course

Diver scallop “croquille” with buttery Ritz
crust & lobster buerre 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 fraiche
and

Fuji apple stack with frisee, roasted
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