



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Save the date and dust off your dancing shoes because “The King” is coming!!! The dining team, in collaboration with the community life team, is planning a very special dining and entertainment event on Thursday February 12th from 5pm to 7pm. We have two special themed menus, including a Vegas themed prix-fixe dinner in Centro (pre-register on the dining website). The three coursed meal will include a choice of three menus including wine pairings for each course. 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)

A buffet option fit for the “The King” in Nosh (first come, first served). All of this will be followed by a concert by Elvis himself!

Wednesday Night in Nosh, we are revisiting our “Fish Night” Before Covid the Nosh team would sauté all different types of fish in Nosh, in front of residents to enjoy! Next Wednesday February 11 our chefs will be cooking up some Stripe Bass and Mahi Mahi. The Nosh team hope to see you there like the good old days.....

We hope you have had a chance to try the new Nosh lunch menu rolled out this on Monday January 26th. We look forward to rolling out the new Centro menu on Monday February 23rd.

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. 8th - Feb 14th

Monday

Soup: Roasted tomato and fennel Vg GF ♥ \$5

Entrée 1: Apricot-glazed chicken thigh GF \$17

Entrée 2: Asiago-stuffed gnocchi with vodka sauce V \$12

Daily Sides: Baked sweet potato Vg GF ♥ \$4
sautéed green beans with red peppers Vg GF ♥ \$3

Dessert: Salted caramel apple crumble V \$6

Tuesday

Soup: Pumpkin bisque V GF \$5

Entrée 1: Crab-stuffed flounder with dill cream sauce \$24

Entrée 2: Pesto vegetable Stromboli served with marinara V \$12

Daily Sides: Wild rice pilaf Vg GF \$4
steamed green peas Vg GF ♥ \$3

Dessert: Chocolate truffle cake V \$6

Wednesday

Soup: Spinach barley Vg ♥ \$5

Entrée 1: Pot roast with red wine gravy GF LF \$20

Entrée 2: Mushrooms stuffed with spinach & artichokes with a balsamic glaze V \$12

Daily Sides: Garlic mashed potatoes V GF \$4
roasted broccoli Vg GF ♥ \$3

Dessert: Strawberry banana mousse V \$6

Thursday - Vegas Night Dinner

Take outs available off of always on menu if placed by 2pm

Friday

Soup: Sweet potato and apple soup GF LF ♥ \$5

Entrée 1: Breaded chicken schnitzel with lemon sauce & anchovie garnish LF \$24

Entrée 2: Impossible "hamburger helper" with macaroni and mushrooms Vg \$12

Daily Sides: Rice pilaf Vg GF \$4
braised celery with tomatoes Vg GF ♥ \$3

Dessert: Cannoli V \$6

Saturday

Soup: Cauliflower bisque with brown butter croutons V \$5

Entrée 1: Beef tenderloin Bourguignon GF LF \$25

Entrée 2: Wild mushroom ravioli with sundried tomatoes & truffle winter pesto Vg \$12

Daily Sides: Ricotta whipped potatoes V GF \$4
Sautéed haricot vert Vg GF ♥ \$3

Dessert: Red velvet cheesecake V \$6

Salad of the week

Garden salad \$5/\$8 Vg GF ♥

Romaine lettuce, cherry tomato, shredded carrots, cucumbers, red onion with Italian dressing

Cookie of the week

Maple brown sugar 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 8th - February 14th

Soup

Sunday: Pesto-roasted vegetable **Vg** **GF** 

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

Tuesday: Grilled meatloaf sandwich
with BBQ mayo

Wednesday: Chicken fingers and fries

Thursday: Corned beef Rueben
with thousand island & sauerkraut on rye

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

NOSH DINNER BUFFET

February 8th - February 14th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Pesto-roasted vegetable Vg GF ♥

Entrée 1: Beef chili

Catch of the day: Poached salmon GF ♥

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

Vegan: Vegetable lasagna roll with marinara Vg

Starch: Grilled corn muffin Vg or baked potato Vg GF

Veg: Peas and onions Vg GF ♥ or steamed wax beans Vg GF ♥

Dessert: Oatmeal raisin cookie V

Monday-Chef's Buffet

Soup: White bean and kale Vg GF ♥

Entrée 1: Soy BBQ brisket

Catch of the day: Grilled marinated salmon GF ♥

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

Vegan: Vegan hot dog with Impossible meat sauce Vg

Starch: Steamed confetti rice Vg GF or sesame scallion potato salad V

Veg: Coleslaw V GF or fried Brussel sprouts with water chestnuts Vg GF

Dessert: Raspberry roll V

Tuesday - Turkey Night

Soup: Orzo spinach Vg

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

Catch of the day: Seared grouper with pineapple salsa GF ♥

Chicken: Grilled chicken breast GF ♥

Vegan: Sweet potato and lentil tagine with curried crispy 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: Carrot cake V

Wednesday - Fish Night

Soup: Split pea Vg GF ♥

Entrée 1: Cajun grilled mahi-mahi

Catch of the day: Lemon pepper striped bass

Rotisserie 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 cabbage Vg GF

Dessert: Seven layer cake V

Thursday - Elvis Night

Take outs available off the always on menu if placed by 2pm

Dessert of the week:
Rugelach v

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SHABBAT DINNER MENU

FRIDAY FEBRUARY 13, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

ENTREES

Honey-glazed Statler chicken breast | \$26 GF

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

Tofu & eggplant stack | \$20 Vg GF

SIDES

Sweet potato kugel V GF

Sauteed broccoli with summer squash Vg GF ♥

DESSERTS

Apple babka V

Fruit cup Vg GF ♥

Friday, February 13th, 2026

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, February 10th**

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.

NOSH ELVIS BUFFET

THURSDAY FEBRUARY 12, 2026

BUFFET PRICE: \$26

Soup

Sweet potato bisque

Salad bar

Entrée 1

Country fried steak with gravy

Catch of the day

Fried red snapper with roasted red pepper tartar sauce

Rotisserie chicken

Half or quarter white or dark served with cranberry sauce

Vegan Entrée

Vegan sausage casserole

Sides

Warm Biscuits

Fried potato wedges

Collard greens with turkey bacon

Candied carrots

Dessert

Banana split with vegan ice cream & peanut butter caramel sauce

