



CULINARY CORNER

WHAT YOU NEED TO KNOW . . .

Thank you to all who joined us for a night with “The King”! Whether you dined in Nosh, Centro or just came down to Great Meadow Hall for the concert, we enjoyed working with the community life and programming teams to bring the community a night of food and music together. We hope you enjoyed!

The February kitchen tour was a success and the feedback from those who participated was extremely positive. This tour filled up quickly but don't worry if you missed it as we plan to tour bi-monthly until further notice. Stay tuned for the date and registration for the April tour in future communications.

Purim is just around the corner! The menu and registration details for the Kosher Communal dinner on Monday March 2nd in Great Meadow Hall are posted on the upcoming events page of the dining website and will be included in this week's dining packet. Registration is open beginning Friday February 13th and closes on Monday February 23rd.

The new Centro dinner menu launches on Monday February 23rd. Joins us next Thursday on the resident zoom chat for the menu presentation. In addition, the menu preview will be shared on the dining website and in the weekly packet next Friday. As a reminder, Centro will be closed for Lunch on that Monday the 23rd to prepare for the launch of the new menu. We are excited to present the new menu to you and look forward to your feedback.

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. 15th - Feb. 21st

Monday

Soups: Roasted carrot and shallot Vg GF \$5

Entrée 1: Chicken coq au vin with mushrooms, red wine, and pearl onions GF LF \$20

Entrée 2: Crispy coconut tofu medallions with Pina colada sauce V \$12

Sides: Au gratin potatoes V GF \$4

Garlic green beans Vg GF \$3

Desserts: Grasshopper pie V

Tuesday

Soup: Borscht with sour cream V GF \$5

Entrée 1: Wagyu dry-rubbed braised beef brisket with smoked onion demi GF LF \$24

Entrée 2: Loaded baked potato with Impossible meat sauce, cheddar cheese & sour cream V GF \$12

Daily Sides: Baked beans Vg GF \$4

Roasted baby carrots Vg GF \$3

Dessert: Berry cobbler with whipped cream V \$6

Wednesday

Soup: Potato and leek chowder V \$5

Entrée 1: Seared rainbow trout with beurre blanc \$25

Entrée 2: Shakshuska V GF \$12

Daily Sides: Baked sweet potato Vg GF \$4

Steamed peas Vg GF \$3

Dessert: Caramel pound cake V \$6

Thursday

Soup: Three bean Vg GF \$5

Entrée 1: Pita-crusted chicken breast with tzatziki sauce \$24

Entrée 2: Vegetable lasagna with parmesan sauce V \$12

Daily Sides: Couscous pilaf Vg GF \$4

chilled marinated tomatoes Vg GF \$3

Dessert: Baklava V \$6

Friday

Soup: Beef barley LF \$5

Entrée 1: Lamb tagine with apricots and toasted almonds GF LF \$26

Entrée 2: Farmers market quesadillas Vg GF \$12

Daily Sides: Saffron rice Vg GF \$4

braised red cabbage Vg GF \$3

Dessert: Cranberry bliss cupcake V \$6

Saturday

Soup: Roasted cauliflower and walnut V GF \$5

Entrée 1: Salmon croquette with lemon basil aioli \$20

Entrée 2: Japanese cabbage pancake with siracha aioli V \$12

Daily Sides: Potato cake Vg GF \$4

Sautéed vegetable medley Vg GF \$3

Dessert: Flourless chocolate brownie V \$6

Salad of the week

Roasted pear and gorgonzola salad \$5/\$8 V GF

Mixed greens, walnuts, cranberries, red onion and apple cider vinaigrette

Cookie of the week

Espresso V \$2

NOSH LUNCH SPECIALS

February 15th - February 21st

Soup

Sunday: Lentil **Vg GF** ❤

Monday: Tomato basil **Vg GF** ❤

Tuesday: Beef barley

Wednesday: Split pea **Vg GF** ❤

Thursday: Miso vegetable **Vg**

Friday: Chicken matzo ball

Saturday: Wild rice & turkey **GF**

Entrées

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

Monday: Grilled chicken Caesar salad

Tuesday: Tuna melt

Wednesday: Chicken fingers and fries

Thursday: Beef burger
with vegan cheddar cheese & turkey bacon

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

NOSH DINNER BUFFET

February 15th - February 21st

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef selections

Soup: Lentil Vg GF 

Entrée 1: Beef marsala GF

Catch of the day: Poached salmon GF 

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

Vegan: Grilled Impossible loaf cake with caramelized onions Vg

Starch: Corn succotash Vg GF or mashed potatoes Vg GF

Veg: Vegetable medley Vg GF 
or roasted beets Vg GF

Dessert: Lava cake V

Monday

Soup: Tomato basil Vg GF 

Entrée 1: Chicken cacciatore

Catch of the day: Fish cakes with tartar sauce

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

Vegan: Mushroom wellington

Starch: Rice pilaf Vg GF or baked potato Vg GF

Veg: Sautéed cauliflower with bell peppers Vg GF 
or steamed green beans Vg GF 

Dessert: Peach pie V

Tuesday

Soup: Beef barley

Entrée 1: Roasted turkey with sage gravy and bread stuffing

Catch of the day: Cod puttanesca GF 

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

Vegan: Vegetable frittata Vg GF

Starch: Mashed butternut squash Vg GF or baked sweet potato Vg GF 

Veg: Roasted Brussel sprouts with cranberries Vg GF 
or steamed spinach Vg GF 

Dessert: Carrot cake V

Wednesday -Southern Comfort

Soup: Split pea Vg GF 

Entrée 1: Crispy fried chicken

Catch of the day: Cajun-baked red snapper GF 

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

Vegan: Baked macaroni and cheese Vg

Starch: Sweet potato casserole with pecans Vg
Roasted potatoes Vg GF

Veg: Collard greens Vg GF 
coleslaw V GF

Dessert: Chocolate mousse cake V

Thursday - Japanese Night

Soup: Miso vegetable Vg

Entrée 1: Handmade sushi station

Catch of the day: Ginger and soy glazed striped bass

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

Vegan: Tofu stir-fry Vg

Starch: Vegetable lo-mein or baked potato Vg GF

Veg: Tempura vegetables Vg
Steamed baby bok choy Vg GF 

Dessert: Mini black and white cookies V

Dessert of the week:

Apple turnover 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 20, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup
or
Garden salad Vg GF ♥

ENTREES

Braised veal shoulder with mushroom-rosemary
sauce | \$27 GF

Seared Mahi with roasted tomato relish | \$24 GF ♥

Roasted cabbage wedge with three bean curried
coconut sauce | \$14 Vg

SIDES

Moroccan couscous V
Roasted asparagus Vg GF ♥

DESSERTS

Chocolate ganache cake V
Fruit cup Vg GF ♥

SHABBAT DINNER MENU

Friday, February 20th, 2026

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, February 17th**

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	Veal	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.



PURIM KOSHER DINNER MENU

GMH | 3.2.26

SEATING: 5:15 | READINGS: 5:30 | DINNER: 6:00

Starters: Roasted tomato & chickpea soup with spinach Vg GF ❤

Chicken liver pate with toast points & raspberry spread

Entrees: Roasted Baharat chicken \$27 GF

Chicken leg quarter brushed with olive oil and seasoned with cinnamon, cumin, coriander, peppercorns, cloves, cardamom & nutmeg

Halibut filet \$30 GF ❤

Seared & served with pinot grigio caper sauce

Spiced red lentil patties \$20 Vg GF ❤

with mint aioli

Sides: Saffron rice pilaf Vg GF & Roasted green beans with garlic Vg GF ❤

Dessert: Family style Hamantaschen & Fruit cup Vg GF ❤

Registration begins Friday, February 13th and closes Monday, February 23rd

Visit the dining website for more details, to pre-order and reserve space

nbocdine.org/event/purim-kosher-dinner/