



# CULINARY CORNER

## WHAT YOU NEED TO KNOW . .

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 13<sup>th</sup> and closes on Monday February 23<sup>rd</sup>.

The new Centro dinner menu launches this Monday February 23<sup>rd</sup>. The menu preview is available under [Centro menus](#) on the dining website and in the weekly packet dining packet this week. As a reminder, Centro will be closed for Lunch this Monday 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.

The next Centro Brunch is this Sunday February 22<sup>nd</sup> and limited space is still available. You may make a reservation through open table on the [dining website](#) or by contacting Centro directly. View the menu on the [upcoming events](#) page of the dining website.

Next Wednesday night February 25<sup>th</sup> in Great Meadow Hall we will offer our monthly Kosher dairy "Breakfast at Night" Buffet. Join us for dinner and music at one of our two seatings, 5:30 or 6:00 pm. This is an open seating event and is subject to availability on a first come, first served basis. View menu and details on the [upcoming events page](#) of the dining website.

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

## MENU

### STARTERS

**Hummus Sampler** | \$6 Vg

A duo of roasted red pepper and roasted garlic hummus served with pita chips

**Lemon Orzo Chicken Soup** | \$5 LF

A hearty comfort soup with a Greek twist

**Soup du Jour** | \$5

Always fresh and changing

**Sweet & Sour Cocktail Meatballs** | \$8

A Southern classic meatball recipe slow cooked with a grape jelly chili sauce

**Rhode Island Calamari** | \$9

Crispy fresh squid served with banana peppadew mix with a side of roasted tomato aioli

### SALADS

**Iceberg Wedge** | \$6 small / \$10 entrée

Baby iceberg lettuce wedge with crumbled beef bacon, diced plum tomatoes & Applewood smoked blue cheese crumbles with Ranch dressing drizzle

**Roasted Acorn Squash** | \$4 small / \$7 entrée Vg GF

Tossed baby kale, roasted acorn squash, roasted red onion, toasted almond & tahini lemon dressing

**Chef's Weekly Special** | \$5 small / \$8 entrée

Fresh seasonal vegetables & fruits thoughtfully prepared for a starter salad or full entrée.

**Your choice of dressings:** Balsamic vinaigrette, Caesar, honey mustard, lite raspberry vinaigrette, thousand island, golden Italian, ranch, blue cheese, tahini lemon dressing

### VEGETARIAN SELECTIONS

**Kung Pao Cauliflower** | \$12 Vg

Asian-style deep-fried cauliflower bites tossed with teriyaki sauce, chili threads, green onions and garnished with peanuts

**Greek Pizza** | \$15 V GF

Heirloom tomatoes, Kalamata olives, green peppers, mozzarella and feta cheese blend, brushed with garlic oil on a cauliflower crust

*\*vegan option available upon request*

**Shakshuka** | \$12 V GF

A Middle Eastern vegetarian pot dish with poached egg, tomatoes, harissa paste, za'atar, lentils and Mediterranean feta

Welcome. We hope you will enjoy the new Centro menu that has been created with your dining pleasure in mind using local ingredients as much as possible. Bon appétit!

### FROM THE SEA

**Citrus Baked Char** | \$25

Fresh wild Arctic char filet from Canada brushed with lemon mayo and baked with seasoned panko crumbs

**Sundried Tomato Poached Cod** | \$22 GF LF

Fresh local Cod poached with white wine and garnished with sundried tomato, caper and basil relish

**Shrimp Étouffée** | \$24 LF GF

5 sautéed tail-on shrimp with creole sauce of onions, peppers, tomatoes served with scoop of jasmine rice

### POULTRY & MEATS

**Sous Vide Honey Glazed Game Hen** | \$28 LF GF

Sautéed half Cornish game hen with honey thyme glaze

**Chicken Parmesan** | \$24

Pan-seared breaded chicken breast topped with homemade tomato sauce, provolone and parmesan cheese blend

**Smoked Orange Short Rib** | \$28 LF

Bone-in chuck roast slow smoked in house served with an orange & soy glaze

**Blue Cheese Filet** | \$35 GF

5oz pan-seared filet mignon finished with creamy blue cheese sauce



Scan QR Code for our Daily Specials

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.



# CENTRO

## MENU

### SANDWICHES & BURGERS

*Add sides & sauces to customize your meal*

#### Angus Burger | \$14 LF

A 7oz beef patty grilled to order with lettuce, tomato, onion served on brioche roll

#### Duck Slider | \$8 for 1

Pulled white and dark meat mix on brioche slider roll with crispy fennel, goat cheese and sour cherry BBQ

#### Falafel Sliders | \$12 Vg

Two crispy chickpea spiced patties served on wheat slider bun with zesty tahini aioli and, arugula and pickled radish

*Add cheese to any sandwich for no additional charge: American, blue cheese, cheddar, Swiss, provolone or vegan mozzarella*

### SAUCES & CONDIMENTS

*Choose from a variety of meal enhancing options at no additional charge*

homemade tomato sauce	A1 sauce
orange and soy glaze	Tabasco
creole sauce	ketchup
sour cherry BBQ	mustard
roasted tomato aioli	relish
grape jelly chili sauce	mayonnaise
citrus gravy	tartar sauce
creamy blue cheese sauce	duck sauce
teriyaki	sour cream
honey thyme glaze	cocktail sauce

### BEVERAGES

Harney & Sons Tea, Coffee | \$2

**Soft Drinks:** Pepsi, Diet Pepsi, Ginger Ale, Iced Tea, Lemonade, La Croix | \$2

**Juices:** Orange, Cranberry, Arnold Palmer | \$2

**Water:** San Pellegrino | \$4 small

### TRADITIONAL HOUSE

### FAVORITES

#### Za'atar Roasted Turkey Breast | \$18 GF LF

Slow-cooked white meat thinly sliced and served with citrus gravy

#### Cheese Pizza | \$10 V

Baked flatbread topped with Newbridge tomato sauce and shredded mozzarella

**\*may be prepared gluten free or vegan**

#### Baked Arctic Char | \$24 GF LF

Herb-marinated and cooked with white wine served with a grilled lemon wedge

#### Baked Cod | \$21 GF LF

Herb-marinated and cooked with white wine and served with a grilled lemon wedge

#### Poached or Seared Atlantic Salmon | \$15 GF LF

#### Sautéed Shrimp | \$9 for 3 | \$15 for 5 GF LF

#### Savenors 6oz Sautéed Chicken Breast | \$14 GF LF

### STARCHES

Steamed Jasmine Rice | \$4 Vg GF

Baked Sweet Potato | \$4 ♥ Vg GF

French fries | \$4 Vg

Whole Wheat Penne Pasta | \$3 Vg

### VEGETABLES

Sauteed Baby Caulini | \$4 ♥ Vg GF

Cranberry and Turkey Bacon French Beans | \$5 GF LF  
*\*plain available steamed*

Chilled Plum Tomato Wedges | \$3 ♥ Vg GF

Spinach | \$4 ♥ Vg GF  
Sautéed or steamed



Scan QR Code for our Daily Specials



C E N T R O  
D E S S E R T M E N U

Mocha Walnut Pie | \$7

*A delightful dessert that combines the rich flavors of chocolate and coffee with the crunch of walnuts*

Chocolate Raspberry Mousse | \$6 GF

*A twist to a classic French dessert that is light and creamy with a taste and garnish of fresh raspberry*

Orange Almond Torte | \$6 GF LF

*A gluten free sponge cake with a citrus and nutty flavor dusted with confectionary sugar*

Sugar Free Pear Crisp | \$5

*A warming winter dessert made with spiced pears and a crispy golden cinnamon oat topping*

Cookie of the week | \$2

Baked fresh daily by our in-house baker, Doug!

Special of the Day | \$6

Always fresh and changing

Fresh Fruit Cup | \$6

An assortment of seasonal fruit

Hershey's ice cream

One Scoop | \$3

Two Scoops | \$6

# Centro Sunday Brunch Menu



## 11am - 2pm



### Baker's Corner

Assorted muffins and pastries prepared in house by NewBridge baker, Doug Kast

### Fresh Fruit and Granola

with assorted yogurts & cottage cheese

### Hot Oatmeal

with brown sugar & almond milk

### Lox & Bagels Platter

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

### Chef's Omelette Station

whole eggs or egg whites, mushrooms, peppers, onions, tomatoes, spinach, American cheese, cheddar, Swiss

### Kenny's Avocado Toast

on sourdough with blistered cherry tomatoes and everything bagel seasoning

### Accompaniments

Chicken sausage

Turkey bacon

Vegan "sausage" patties

Breakfast potatoes

### Pricing

\$25 per person

\$15 Ages 5-12

\$10 Under 5

# C E N T R O

Feb. 22<sup>nd</sup> -Feb. 28<sup>th</sup>

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

### Monday

- Soup:** Roasted vegetable medley Vg GF ♥ \$5  
**Entrée 1:** Parmesan-cruste salmon \$23  
**Entrée 2:** Tofu pad thai with rice noodles Vg \$12  
**Daily Sides:** Brown rice Florentine Vg GF ♥ \$4  
Sautéed snap peas Vg GF ♥ \$3  
**Dessert:** Chocolate bourbon bomb V \$6

### Tuesday

- Soup:** Roasted sweet pea and mint V \$5  
**Entrée 1:** Veal marsala LF \$26  
**Entrée 2:** Spinach ricotta ravioli with tomato cream sauce V \$12  
**Daily Sides:** Garlic mashed potato V GF \$4  
Roasted asparagus Vg GF ♥ \$3  
**Dessert:** Lemon lush V \$6

### Wednesday

- Soup:** Beef noodle LF \$5  
**Entrée 1:** Peach brandy chicken breast GF LF ♥ \$23  
**Entrée 2:** Cheese lasagna rolls with alfredo V \$12  
**Daily Sides:** Quinoa pilaf Vg GF ♥ \$4  
Sautéed Brussel sprouts with turkey bacon GF \$3  
**Dessert:** Berry pie V \$6

### Thursday

- Soup:** Beef, pepper & rice GF LF \$5  
**Entrée 1:** Ginger & garlic roasted Mahi Mahi with mango salsa GF LF ♥ \$25  
**Entrée 2:** Grilled tofu steaks with mango salsa Vg GF ♥ \$12  
**Daily Sides:** Mashed butternut squash V GF \$4  
Roasted cauliflower with sundried tomato Vg GF ♥ \$3  
**Dessert:** Belmont strip V \$6

### Friday

- Soup:** Lobster bisque \$5  
**Entrée 1:** Grilled tenderloin tips with red wine shallot sauce GF \$28  
**Entrée 2:** Baked spanakopita with olive tomato relish V \$12  
**Daily Sides:** Roasted Yukon potatoes Vg GF \$4  
Mushrooms with pearl onions Vg GF ♥ \$3  
**Dessert:** Carrot cake V \$6

### Saturday

- Soup:** Minestrone Vg \$5  
**Entrée 1:** Chicken cacciatore GF LF \$17  
**Entrée 2:** Indian chickpea curry Vg GF ♥ \$12  
**Daily Sides:** Lemon-infused rice Vg GF \$4  
Braised baby carrots Vg GF ♥ \$3  
**Dessert:** Frosted pecan banana bar V \$6

### Salad of the week

Greek salad \$5/\$8 V

Romaine lettuce, cucumber, red onion, peppers, Kalamata olives, feta cheese and Greek dressing

### Cookie of the week

Hermit (contains nuts) V \$2

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# NOSH LUNCH SPECIALS

February 22<sup>nd</sup> - February 28<sup>th</sup>

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## Soup

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Sunday: Zuppa Toscana

Monday: Tomato basil Vg GF 

Tuesday: Potato lentil Vg GF

Wednesday: Italian wedding

Thursday: Vegetable tortilla Vg

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: Chicken kebab wrap**  
with vegan feta, lettuce, tomato, onion & Greek dressing

**Tuesday: Warm pastrami sandwich**  
on a bulky roll with coleslaw

**Wednesday: Chicken fingers and fries**

**Thursday: Italian beef sausage sub**  
with peppers, onions & a side of marinara

**Friday: Crispy fish filet sandwich**  
with slaw & tartar sauce

# NOSH DINNER BUFFET

February 22<sup>nd</sup> - February 28<sup>th</sup>

Buffet Price \$26

\*Please see separate Friday  
Shabbat menu and order form

## Sunday- Chef's Selections

**Soup:** Zuppa Toscana

**Entrée 1:** Moroccan lamb stew GF

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

**Rotisserie Chicken:** Half or quarter white or dark

served with cranberry sauce GF

**Vegan:** Vegetable frittata Vg GF

**Starch:** Egg noodles V or

baked potato Vg GF

**Veg:** Brussel sprout medley Vg GF ♥

or steamed spinach Vg GF ♥

**Dessert:** Chocolate brownie V

## Monday

**Soup:** Tomato basil Vg GF ♥

**Entrée 1:** Shepherd's pie GF

**Catch of the day:** Grilled marinated grouper GF ♥

**Rotisserie chicken:** Half or quarter white or dark

served with cranberry sauce GF

**Vegan:** Pineapple BBQ vegan meatballs Vg

**Starch:** Vegetable quinoa Vg GF or

Roasted potato wedge Vg GF

**Veg:** Roasted zucchini rings Vg GF ♥ or

Steamed broccoli V GF ♥

**Dessert:** Apricot roll V

## Tuesday - Turkey Night

**Soup:** Potato lentil Vg GF

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

**Catch of the day:** Herb-crusted Arctic char GF ♥

**Chicken:** Grilled chicken breast GF ♥

**Vegan:** Sweet potato ravioli with maple  
vinaigrette Vg

**Starch:** Garlic mashed potatoes Vg GF or  
baked sweet potato Vg GF ♥

**Veg:** Roasted dill yellow squash Vg GF ♥  
or steamed green beans Vg GF ♥

**Dessert:** Carrot cake V

## Wednesday

**Dairy Night in GMH**

## Thursday - Mexican Night

**Soup:** Vegetable tortilla Vg

**Entrée 1:** Beef Tinga with smoky chipotle sauce

**Catch of the day:** Roasted salmon with olives  
and tomatoes

**Rotisserie Chicken:** Sofrito rotisserie chicken

**Vegan:** Mushroom ragu enchiladas Vg

**Starches:** Rice and beans Vg GF or  
baked potato Vg GF

**Veg:** Sautéed chayote squash Vg GF ♥  
steamed peas Vg GF ♥

**Dessert:** Assorted mini desserts V

**Dessert of the week:**  
**Lemon cream puffs v**



# SHABBAT DINNER MENU

FRIDAY FEBRUARY 27, 2026 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup  
or  
Garden salad Vg GF ♥

## ENTREES

Chicken marbella | \$26 GF

Lemon baked trout | \$24 GF ♥

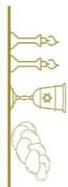
Tofu marbella | \$13 Vg

## SIDES

Pineapple noodle kugel V  
Roasted vegetables Vg GF ♥

## DESSERTS

Boston cream pie V  
Fruit cup Vg GF ♥



## Friday, February 27th, 2026

### Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, February 24th**

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.



A NOSH KOSHER DAIRY EVENT

# Breakfast at Nighth!

Wednesday, February 25

Two seatings:

at 5:30pm and 6pm

in GMH



Enjoy a casual dinner garnished  
with your favorite songs.

**GMH Dine-In: \$26**

**See menu online!**

NOSH will be closed for the evening.





# 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

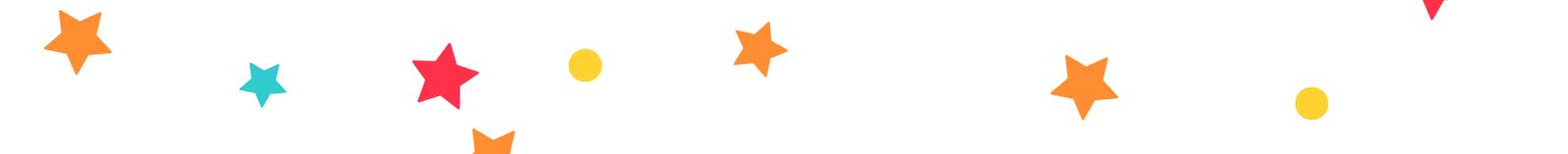
**Sides: Saffron rice pilaf Vg GF & Roasted green beans with garlic Vg GF** 

**Dessert: Hamantaschen plate or 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/](http://nbocdine.org/event/purim-kosher-dinner/)**





## CURRENT ITEMS ON THE GRAB & GO MENU



MUFFINS | HARD BOILED EGGS  
LOX | BAGELS | SLICED BREAD  
CHALLAH ROLLS

CHICKEN, TUNA & EGG SALAD  
SOUPS | CHICKEN CAESAR SALAD

STRAWBERRIES | GRAPES  
COOKIES



# NOSH STORE

## GRAB & GO

# QUESTION 1



On a scale from 1-5 how satisfied are you with the grab & go section?  
1 being the lowest & 5 being the highest

1 - 2 - 3 - 4 - 5



# QUESTION 2



What is the reason for this rating?

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# QUESTION 3



What additional items would you like to see in the grab & go section?  
Please list below:

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# QUESTION 4



What could we improve to make your experience better?  
Please list below:

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Please fill out and return to the Nosh  
Store by  
Monday, March 2, 2026



We appreciate you taking time to fill out our questionnaire. Your feedback is important to us.