



# CULINARY CORNER

## WHAT YOU NEED TO KNOW . .

The new Centro dinner menu officially launched this past Tuesday. So far, we are hearing the calamari and the sweet & sour meatballs are a couple of the new favorite starters. For entrees, the Arctic Char and the Chicken Parmesan seem to be the most popular. As always, we are excited to present this new menu and look forward to your continued feedback.

We have 110 residents registered for the communal Purim dinner in Great Meadow Hall this Monday, March 2. We look forward to a night of joyous frivolity with the reading of the Megillah, accompanied by a festive dinner. As a reminder for those dining in Centro, dinner service will be a buffet menu for in-person dining.

Spring holiday planning is almost finalized and we expect to start preliminary communication in next week's information packet and in the Culinary Corner. This communication will include information about Passover planning, the Kashering schedule for Nosh, menus and times for the Seders in Great Meadow Hall, as well as Easter brunch in Centro. We look forward to celebrating with you.

Lastly, if you haven't done so already, please take the time to complete the store questionnaire that was recently distributed. Your feedback will help us determine what type of grocery and grab and go items our community is most interested in having available 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

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

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

### Monday - Buffet \$29

**Soup:** Braised pinto bean & greens soup Vg GF ♥

lemon orzo chicken soup

**Entrée 1:** Carved espresso-rubbed sirloin with demi GF LF

Eggplant napoleon V

Herb-roasted boneless chicken thighs GF LF

Poached salmon GF LF ♥

**Daily Sides:** Roasted dill baby potato Vg GF

Baked sweet potato Vg GF ♥

Steamed green peas Vg GF ♥

**Dessert:** Espresso martini cheesecake V

Fruit platter Vg GF ♥

### Tuesday

**Soup:** Clam chowder \$5

**Entrée 1:** Cod Florentine GF LF ♥ \$25

**Entrée 2:** Tomato, spinach & cheddar French omelet V \$12

**Daily Sides:** Potato hash Vg GF \$4

Roasted tri-color carrots Vg GF ♥ \$3

**Dessert:** Mint chocolate gelato V \$6

### Wednesday

**Soup:** Sherry mushroom bisque V \$5

**Entrée 1:** Chicken leg and thigh baked with sweet current and a kumquat glaze GF LF \$24

**Entrée 2:** Greek baked soy cutlet with side of marinara V \$12

**Sides:** Pesto tossed bowtie pasta V \$4

Sautéed Brussel sprouts & onion Vg GF \$3

**Dessert:** White chocolate panna cotta with stewed rhubarb V \$6

### Thursday

**Soup:** Roasted corn and leek V GF \$5

**Entrée 1:** Grilled twin lamb chops with rosemary demi LF \$34

**Entrée 2:** Fried bell pepper with cheesy sweet potato gnocchi V \$12

**Daily Sides:** Mashed sweet potato V GF \$4

Braised mixed vegetables Vg GF ♥ \$3

**Dessert:** Chocolate sponge cake V \$6

### Friday

**Soup:** Tomato tarragon & fennel Vg GF ♥ \$5

**Entrée 1:** Seared striped bass with cilantro lime butter GF \$28

**Entrée 2:** Black bean enchiladas with guacamole V \$12

**Daily Sides:** Parsnip puree V GF \$4

Lemon butter asparagus V GF \$3

**Dessert:** Cherry pie V \$6

### Saturday

**Soup:** Split pea Vg GF ♥ \$5

**Entrée 1:** Crispy chicken cutlet with root beer glaze \$21

**Entrée 2:** Stuffed pepper with lentils & vegan sausage, roasted red pepper sauce & vegan cheese Vg GF ♥ \$12

**Daily Sides:** Cranberry rice pilaf Vg GF \$4

Vegetable medley Vg GF ♥ \$3

**Dessert:** Lemon shortbread bar V \$6

### Salad of the week

Spinach salad \$5/\$8 V

Red onion, goat cheese, sliced apples, candied pecans and poppy seed dressing

### Cookie of the week

Russian tea cake cookies V \$2

(Contains nuts)

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

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

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## Soup

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Sunday: Manhattan fish chowder

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**

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## Entrées

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

**Monday:** Roast beef hash & eggs  
with tater tots

**Tuesday:** Meatball sub

**Wednesday:** Chicken fingers and fries

**Thursday:** Twin beef tacos  
with avocado aioli & a side of black bean & corn salsa

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

# NOSH DINNER BUFFET

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

Buffet Price \$26

\*Please see separate Friday  
Shabbat menu and order  
form

## Sunday - Chef's Selections

**Soup:** Manhattan fish chowder GF

**Entrée 1:** Persian braised beef tips with  
carrots and raisin

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

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

**Vegan:** Vegetarian moussaka Vg

**Starch:** Maple whipped sweet potatoes V GF or  
baked potato Vg GF

**Veg:** Ratatouille vegetables Vg GF ♥ or  
steamed spinach Vg GF ♥

**Dessert:** Cherry pie V

## Monday - Purim Dinner in GMH

Take outs available from always on menu  
if placed by 2pm

## Tuesday - Turkey Night

**Soup:** Orzo spinach Vg

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

**Catch of the day:** Potato-crust cod

**Chicken:** Grilled chicken breast GF ♥

**Vegan:** Sundried tomato & coconut  
chickpea stew Vg

**Starch:** Roasted fingerling potatoes Vg GF or  
yellow rice Vg GF ♥

**Veg:** Broccoli au gratin Vg or  
steamed carrots Vg GF ♥

**Dessert:** Carrot cake V

## Wednesday -Hawaiian Luau Night

**Soup:** Split pea Vg GF ♥

**Entree 1:** Sweet & sour pineapple chicken

**Catch of the day:** Grilled teriyaki mahi mahi

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

**Vegan:** Hawaiian pizza Vg

**Starch:** Yucca fries Vg or  
baked potato Vg GF

**Veg:** Sautéed snap peas with ginger and  
peppers Vg GF ♥

herb-roasted yellow squash Vg GF ♥

**Dessert:** Mini éclair V

## Thursday - Deli Night

**Soup:** Mushroom barley Vg

**Entrée 1:** Hot or cold corned beef, turkey, or  
grilled chicken sandwich with fixings

**Catch of the day:** New England baked haddock

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

**Vegan:** Impossible meat knish Vg

**Starches:** Nosh chips Vg GF or  
baked sweet potato Vg GF ♥

**Veg:** Coleslaw V GF or steamed peas Vg GF ♥

**Dessert:** Apple pie V

**Dessert of the week:**  
**Red velvet cookie v**

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undercooked meat, fish, poultry or eggs can  
increase your risk of a foodborne illness. Please  
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# SHABBAT DINNER MENU

FRIDAY MARCH 6, 2026 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

## ENTREES

Beef-stuffed cabbage with rice served with sweet  
tomato sauce | \$25 GF

Maple Dijon glazed arctic char | \$26

Lentil & vegetable stuffed cabbage braised in  
tomato | \$18 Vg GF

## SIDES

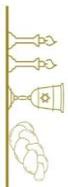
Parley-roasted potatoes Vg GF

Roasted cauliflower Vg GF ♥

## DESSERTS

Marble cake V

Fruit cup Vg GF ♥



**Friday, March 6th, 2026**

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

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

STARTER		ENTRÉE			DESSERT	
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.