



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

This is the last opportunity to register for the Passover Seders in Great Meadow Hall as the deadline is Friday March 20. As a reminder, charges take place one week prior to event and once processed are non-refundable. Please be aware that the charges will be applied to the March monthly meal allowance spend down although the dining events fall in April. (same deadline and charge process applies to bulk orders as well).

Our next Kosher dairy “Breakfast at Night” buffet is Wednesday March 25 in Great Meadow Hall. With the musical accompaniment of harpist Laura Cole, we invite you for a wonderful dining and entertainment experience. As always this is an open seating first come first served event with seatings at 5:30 p.m. and 6:00 p.m. (Nosh will not be closed for regular dinner service).

The menus for the buffets in Centro on the first two nights of Passover as well as the Easter Sunday brunch are posted on the dining website. Reservations for dining events in Centro can be made up to one week in advance as is the normal practice through the [reservations button](#) on the dining website or by contacting Centro directly Monday through Saturday 10 a.m. until 2 p.m.

Please note: Due to the Easter Brunch happening on Easter Sunday, April 5, we will not be offering a Sunday brunch on the regularly scheduled last Sunday of March. The regular monthly brunch will be offered again on the last Sunday of April.

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

March 22nd - March 28th

WEEKLY SPECIALS

Monday

Soup: Shrimp & bok choy \$5

Entrée 1: Roasted Statler chicken breast with shiitake mushroom and brandy peppercorn sauce GF \$24

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

Daily Sides: Baked potato Vg GF \$4
artichoke & spinach gratin V GF \$3

Dessert: Flourless pistachio cake with raspberry meringue V \$6

Tuesday

Soup: Black bean with cilantro Vg GF ♥ \$5

Entrée 1: Black sea bass with clams & chorizo \$30

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

Daily Sides: Wild rice pilaf Vg GF \$4
broccoli & blue cheese bake V \$3

Dessert: Chocolate cream pie 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
steamed California vegetables Vg GF ♥ \$3

Dessert: Roasted strawberry creme brulee V \$6

Thursday

Soup: Manhattan fish chowder \$5

Entrée 1: Seared sole with chilled crab and tomato vinaigrette GF \$28

Entrée 2: Wild mushroom ravioli with sundried tomatoes & truffle pesto sauce V \$12

Sides: Maple sweet potato puree V GF \$4
Steamed green peas Vg GF ♥ \$3

Dessert: Fudge chocolate cake V \$6

Friday

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

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

Entrée 2: Plant-based "chicken parmesan" with marinara and mozzarella cheese V \$12

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

Dessert: Pavlova with lemon curd & berries V GF \$6

Saturday

Soup: Hearty vegetable with kale Vg GF ♥ \$5

Entrée 1: Beef Bourguignon GF LF \$23

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

Daily Sides: Egg noodles V \$4
Roasted Brussel sprouts Vg GF ♥ \$3

Dessert: Apricot almond galette V \$6

Salad of the week

Caesar salad \$5/\$8 V

Romaine lettuce, croutons, parmesan cheese, anchovies
and caesar dressing

Cookie of the week

Raspberry thumb print 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

March 22nd - March 28th

Soup

Sunday: Pesto roasted vegetable **Vg GF**
(contains nuts)

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 & balsamic glaze on a brioche roll

Tuesday: Grilled meatloaf sandwich
with BBQ mayo

Wednesday: Chicken fingers and fries

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

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

NOSH DINNER BUFFET

March 22nd - March 28th

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 eggroll with duck sauce V

Starch: Corn bread Vg or

baked potato Vg GF

Veg: Peas and onions Vg GF ♥

or steamed wax beans Vg GF ♥

Dessert: Chocolate lava cake V

Monday-Chef's Buffet

Soup: White bean and kale Vg GF ♥

Entrée 1: Soy BBQ braised beef

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 corn Vg GF or sesame scallion roasted 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

Dairy Night in GMH

take outs available off regular menu if placed by 2pm

Thursday - Greek Night

Soup: Mushroom barley Vg ♥

Entrée 1: Keftedes

Catch of the day: Grilled branzino with pistachio & herb salsa Vg GF ♥

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

Vegan: Bourekas Vg

Starches: Orzo pilaf Vg or baked potato Vg GF

Veg: Grilled vegetable medley Vg GF ♥ or garlic & herb-roasted plum tomatoes Vg GF ♥

Dessert: Chocolate mousse cake V

Dessert of the week:

Oatmeal cranberry cookie 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.



NOSH DAIRY NIGHT

MARCH 25, 2026 | GREAT MEADOW HALL
DINNER SEATINGS @ 5:30 & 6:00 PM

STARTERS

Caprese salad with heirloom tomatoes and fresh mozzarella with balsamic glaze

“Build your own”
omelet station **V**

Lox & bagels station

Vg
Vegan skillet **Vg**
with black beans, corn, peppers, vegan cheese and tomato salsa

SIDES

Potato hash
Creamed spinach

DESSERT

Ice Cream Sundae Bar **V**
Fresh Fruit Platter **Vg GF** 

DINE-IN ONLY BUFFET \$26



SHABBAT DINNER MENU

FRIDAY MARCH 27, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

ENTREES

Honey roasted zaatar Statler chicken breast with
apricots and prunes | \$26 GF

Baked salmon with whole-grain mustard
pecan panko crust | \$26 ♥

Honey roasted zaatar tofu with apricots
and prunes | \$14 Vg GF

SIDES

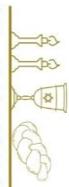
Sweet potato kugel V GF

Sauteed broccoli with carrots Vg GF ♥

DESSERTS

Apple babka V

Fruit cup Vg GF ♥



Friday, March 27th, 2026

Shabbat Dinner in Winter Garden (Nosh)

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