



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Thank you to all who attended the kosher communal Purim dinner this past Monday. It was wonderful to see all of the participation and festive garb. We hope you enjoyed the celebration!

The new Centro lunch menu rolls out this Monday, March 9. The new menu is included in this week's dining packet and is loaded on the Lunch Menu on the Centro menus page of the dining website. We look forward to your feedback on the new menu.

For information regarding dining operations for the upcoming Spring holidays, please refer to the dining preview outline included in this week's dining packet and featured on the spring holiday page of the dining website. This page on the website is where timelines, menus and general registration information are located. You may also visit the upcoming events page to view menus and register as well.

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.

C E N T R O

March 8th - March 14th

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

Monday

- Soup:** Moroccan chickpea Vg GF ♥ \$5
Entrée 1: Coconut breaded chicken breast with sweet chili sauce \$21
Entrée 2: Crispy tofu and broccoli stir fry with sweet chili sauce Vg \$12
Daily Sides: Vegetable lo mein V \$4
Roasted button mushrooms Vg GF ♥ \$3
Dessert: Warm bread pudding V \$6

Tuesday

- Soup:** Onion GF \$5
Entrée 1: Mussels & swordfish fra diavolo \$20
Entrée 2: Plant based Swedish meatballs V \$12
Daily Sides: Pappardelle pasta V \$4
Tarragon roasted carrots Vg GF ♥ \$3
Dessert: Rhubarb custard bar V \$6

Wednesday

- Soup:** Mushroom & orzo with greens Vg \$5
Entrée 1: Grilled sirloin steak with herb butter GF \$38
Entrée 2: Turkish eggs with pickled red onion, toast points and spiced yogurt sauce V \$12
Daily Sides: Baked potato Vg GF \$4
Roasted asparagus Vg GF ♥ \$3
Dessert: Hummingbird cake (contains nuts) V \$6

Thursday

- Soup:** Turkey noodle LF \$5
Entrée 1: Twin Maryland crab cakes with Old Bay aioli \$26
Entrée 2: Cauliflower fried rice with shiitake mushrooms, edamame beans and a fried egg V \$12
Daily Sides: Roasted carrot and parsnip mash V GF \$4
Roasted zucchini with baby tomatoes Vg GF ♥ \$3
Dessert: Baklava (contains nuts) V \$6

Friday

- Soup:** Roasted asparagus bisque V GF \$5
Entrée 1: Rotisserie half chicken with gravy & cranberry sauce GF \$20
Entrée 2: Crispy soy cutlets with lemon aioli & fried capers Vg \$12
Daily Sides: Noodle kugel V \$4
Vegetable medley Vg GF ♥ \$3
Dessert: French silk pie V \$6

Saturday

- Soup:** Vegetable barley Vg ♥ \$5
Entrée 1: Grilled T bone veal chop with raspberry demi \$29
Entrée 2: Eggplant parmesan sub with marinara and mozzarella cheese V \$12
Daily Sides: Sweet potato waffle fries Vg GF \$4
Sliced tomatoes Vg GF ♥ \$3
Dessert: German chocolate cake V \$6

Salad of the week

Antipasto salad \$5/\$8

Chopped romaine, olives, cherry tomatoes, beef pepperoni, marinated artichokes hearts, fresh mozzarella & Italian dressing

Cookie of the week

White chocolate macadamia nut 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 8th - March 14th

Soup

Sunday: Lentil Vg GF 

Monday: Tomato basil Vg GF 

Tuesday: Beef barley

Wednesday: Vegetable noodle V

Thursday: Split pea Vg GF 

Friday: Chicken matzo ball

Saturday: Wild rice & turkey GF

Entrées

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

Monday: Grilled chicken Caesar wrap

Tuesday: Sloppy Joes
on a bulky roll

Wednesday: Chicken fingers and fries

Thursday: Beef quesadilla
with peppers, onions & vegan cheese served with roasted corn salad

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

NOSH DINNER BUFFET

March 8th - March 14th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Lentil Vg GF ♥

Entrée 1: Salisbury steak with onion gravy

Catch of the day: Poached salmon GF ♥

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

Vegan: Vegan jambalaya with okra, kidney beans, vegan sausage Vg

Starch: Non-dairy creamed corn casserole Vg or baked potato Vg GF

Veg: Braised green beans with apricots Vg GF ♥ or basil roasted tomatoes Vg GF ♥

Dessert: Chocolate brownie V

Monday

CLOSED FOR BIRTHDAY NIGHT

Tuesday - Turkey Night

Soup: Beef barley

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

Catch of the day: Grilled branzino with caper and tomato relish GF

Chicken: Grilled chicken breast GF ♥

Vegan: Wild mushroom and tempeh bourguignon Vg

Starch: Cinnamon butternut squash puree Vg GF or baked potato Vg GF

Veg: Herb-roasted vegetable medley Vg GF ♥ or steamed peas and onions Vg GF ♥

Dessert: Carrot cake V

Wednesday -Asian Night

Soup: Vegetable noodle V

Entrée 1: Chinese beef & broccoli stir fry

Catch of the day: Lemon grass poached hake GF

Rotisserie Chicken: Five spiced rotisserie chicken

Vegan: Sesame tempura tofu with mushrooms Vg

Starch: Steamed jasmine rice Vg Baked potato Vg GF

Veg: Spring rolls with duck sauce V Ginger cabbage Vg GF ♥

Dessert: Assorted mini desserts V

Thursday - Prime Rib Night

Soup: Split pea Vg GF ♥

Entrée 1: Carved prime rib with horseradish sauce and au jus

Catch of the day: Broiled Arctic char with whole grain mustard GF ♥

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

Vegan: Vegetable frittata Vg

Starches: Garlic mashed potato Vg GF or baked sweet potato Vg GF ♥

Veg: Grilled asparagus Vg GF ♥ or steamed baby carrots Vg GF ♥

Dessert: Parve cherry blintz with berry sauce V

Dessert of the week:
Cranberry oatmeal cookie v

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SHABBAT DINNER MENU

FRIDAY MARCH 13, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

ENTREES

roasted chicken leg and thigh with champagne
tarragon reduction | \$24

Baked salmon with orange and olive
vinaigrette | \$28 GF ♥

Lentil & chickpea Shepherd's pie | \$20 Vg GF

SIDES

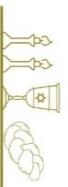
Tzimmes Vg GF

Green bean almandine Vg GF ♥

DESSERTS

Coffee cake V

Fruit cup Vg GF ♥



Friday, March 13th, 2026

Shabbat Dinner in Winter Garden (Nosh)

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

<u>STARTER</u>		<u>ENTRÉE</u>		<u>DESSERT</u>	
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.



CENTRO LUNCH MENU

SPRING 2026

STARTER

SOUP OF THE DAY	\$5
LOBSTER BISQUE	\$7
CHEESE BLINTZ DUO V	\$5
With berry sauce and sour cream	
GREEN GODDESS SALAD V	
Romaine and arugula	half \$4
with roasted corn,	full \$8
edamame beans, avocado,	
cucumber, radishes & boiled	
egg with green dressing	
SALAD OF THE WEEK	half \$4
	full \$8

SALAD ADD ONS:

- Savenors 6oz sautéed chicken breast \$14 **GF LF** ♥
- Seared or poached salmon \$15 **GF LF** ♥
- Sautéed shrimp 3 for \$9 | 5 for \$15 **GF LF**

All sandwiches served with pickles. Gluten-free bread available upon request

BREAD CHOICES:

Light rye, brioche bun, club white,
club wheat, English muffin

SIDES (A LA CARTE)

- Seasoned house-made chips **Vg** \$3
- Coleslaw **V GF LF** \$4
- French fries **Vg LF** \$4

*** Ask your server for the Soup & Special of the Day***
bread available upon request



CHEF'S SELECTIONS

MUSHROOM FLATBREAD **V** \$12

Shallot cream sauce, fresh mozzarella cheese blend & white balsamic marinated wild mushrooms

**gluten free cauliflower crust available upon request*

TWIN SHRIMP TACOS **LF** \$14

House-marinated sautéed diced shrimp with avocado & Asian slaw on a corn tortilla

**available with Vegan sausage crumbles*

CHEF'S CHOICE QUICHE OF THE DAY **V** \$12

Includes fresh vegetables & cheese
Served with fresh fruit garnish
Please ask your server

CHEF'S SELECTIONS

TURKEY CLUB **LF** \$6/ \$12

Sliced turkey breast, beef bacon, lettuce, tomato & whole grain mustard aioli on club white

OPEN-FACED TUNA MELT \$6/ \$12

Served on English muffin with sliced tomato & Swiss cheese

CORNED BEEF RUEBEN \$8/ \$16

Shaved corned beef, sauerkraut, Swiss cheese & thousand island on light rye

*All sandwiches served with pickle.
Gluten-free bread available upon request*

DESSERT

FRESH FRUIT CUP **VG GF** ♥ \$6

COOKIE OF THE WEEK \$2

ICE CREAM

HERSHEY:

1 SCOOP \$3 2 SCOOP \$6

BEVERAGES

*Assorted soft drinks,
coffee, decaf coffee and
Harney's & Sons Tea*

SPRING HOLIDAY 2026 DINING PREVIEW

VISIT NBOCDINE.ORG

MONDAY 3/30/2026

NOSH - OPEN FOR LUNCH ONLY: CLOSED AT 3PM

CLEANING OF THE NOSH KITCHEN

NO DINNER SERVICE IN NOSH

CENTRO - REGULAR DINING OPERATIONS

TUESDAY 3/31/2026

NOSH - CLOSED FOR LUNCH & DINNER

KASHERING THE NOSH KITCHEN FOR PASSOVER

KOSHER GRAB & GO AVAILABLE AT STORE

CENTRO - REGULAR DINING OPERATIONS

WEDNESDAY 4/1/2026

(NOSH REMAINS KOSHER FOR PASSOVER THROUGH HOLIDAY)

FIRST NIGHT OF PASSOVER

NOSH - CLOSED FOR LUNCH & DINNER

KOSHER SEDER DINNER IN GREAT MEADOW HALL

register on dining website by Friday March 20

CENTRO - LUNCH OPEN REGULAR HOURS

DINNER - OPEN REGULAR HOURS WITH A PASSOVER

FRIENDLY DINNER BUFFET

THURSDAY 4/2/2026

SECOND NIGHT OF PASSOVER

NOSH - LUNCH OPEN UNTL 2PM

NOSH - CLOSED FOR DINNER

KOSHER SEDER DINNER IN GREAT MEADOW HALL

(register on dining website by Friday March 20)

CENTRO - CLOSED FOR LUNCH

DINNER - OPEN REGULAR HOURS WITH A PASSOVER

FRIDAY 4/3/2026

NOSH - LUNCH OPEN REGULAR HOURS

SHABBAT DINNER IN WINTER GARDEN @ 6PM

CENTRO - LUNCH OPEN REGULAR HOURS

DINNER OPEN REGULAR HOURS WITH PASSOVER

FRIENDLY SPECIALS

SATURDAY 4/4/2026

NOSH - LUNCH OPEN REGULAR HOURS

CLOSED FOR DINNER

CENTRO - CLOSED FOR LUNCH

DINNER OPEN REGULAR HOURS WITH PASSOVER

FRIENDLY SPECIALS

SUNDAY 4/5/2026

EASTER SUNDAY

NOSH - LUNCH & DINNER OPEN REGULAR HOURS

CENTRO - EASTER BRUNCH BUFFET 11AM - 2PM

CLOSED FOR DINNER

MONDAY 4/6/2026 THROUGH

THURSDAY 4/9 2026

PASSOVER ENDS THURSDAY AFTER NIGHTFALL

NOSH - LUNCH & DINNER REGULAR DINING HOURS

CENTRO - LUNCH & DINNER REGULAR DINING HOURS

WITH PASSOVER FRIENDLY SPECIALS



Passover First Seder

Wednesday April 1, 2026 in Great Meadow Hall
Seder program begins @ 5:30 with dinner to follow

FIRST COURSE

Whole Hard Boiled Egg

SECOND COURSE

Chicken Matzo Ball Soup

-or-

Spring Salad Vg GF ♥

Romaine lettuce, strawberry, basil, avocado &
watermelon radish with grilled lime vinaigrette

ENTREE COURSE

Beef Brisket \$44 GF
with garlic au jus

Marinated Baked Cod \$40 GF ♥
with citrus relish

Kale & Quinoa Risotto \$20 Vg GF ♥
with balsamic glaze

SERVED WITH

Parsley roasted baby potatoes Vg GF
Caramelized carrot & onion medley Vg GF ♥

DESSERT COURSE

Apple Crumb Cake V
-OR-

Fresh Fruit Cup Vg GF ♥

All offerings are Kosher for Passover. Price of entrée includes Seder plate offerings, four course dinner, & Kosher Wine
Visit [upcoming events on dining website \(nbocdine.org\)](http://nbocdine.org) for additional details and to order and reserve your space



Passover Second Seder

Thursday April 2, 2026 in Great Meadow Hall
Seder program begins @ 5:30 with dinner to follow

FIRST COURSE

Whole Hard Boiled Egg

SECOND COURSE

Chicken Matzo Ball Soup

-or-

Boston Bibb Salad Vg GF ♥

*Roasted beets, balsamic mushrooms, cherry tomato
with mustard vinaigrette*

ENTREE COURSE

Honey-Glazed Chicken Leg \$36 GF
with warm pear compote

Seared Salmon \$38 GF ♥
with roasted tomato & shallot relish

Vegetable Tagine \$20 Vg GF ♥
with spinach florentine quinoa

SERVED WITH

Tzimmes Vg GF
Roasted asparagus Vg GF ♥

DESSERT COURSE

Apricot Cake Roll V
OR-
Fresh Fruit Cup Vg GF ♥

All offerings are Kosher for Passover. Price of entrée includes Seder plate offerings, four course dinner, & Kosher Wine
Visit [upcoming events on dining website \(nbocdine.org\)](http://nbocdine.org) for additional details and to order and reserve your space

KOSHER FOR PASSOVER BULK ORDER FORM

Name: _____

Telephone # _____

Unit # _____ Email Address: _____

Pick-up Date & Time: Wednesday, April 1st 2026: 1pm to 3pm

Pick-up Location: Nosh Restaurant

Return this completed form to Nosh Collection Basket
Form deadline is Friday, March 20th, 2026

ITEM	PRICE	QUANTITY ORDERED
Gefilte Fish (serves 10-12)	\$ 32.00	
Matzo Ball Soup - Quart	\$ 12.00	
Brisket (serves 8-10)	\$ 75.00	
Roast Chicken (serves 8-10)	\$ 49.00	
Stuffed Cabbage (ea)	\$ 6.00	
Poached Salmon ea (6 oz filet)	\$ 15.00	
Fresh Vegetables (Serves 12-14)	\$ 22.00	
Tzimmes (Serves 12-14)	\$ 22.00	
Matzo Kugel (Serves 12-14)	\$ 28.00	
NBOC Fresh Macaroons (Dozen)	\$ 18.00	
Fresh Cut Fruit (Serves 12-14)	\$ 39.00	

An email confirmation with a copy of your completed form will be sent to the email address at the top of this form. If you do not receive an email confirmation we may not have your form and ask you to contact Chelsea Cromwell @ X-49118
Items will be cooked and packaged cold ready to re-heat.

PASSOVER NON-KOSHER BULK ORDER FORM

Name: _____

Telephone # _____

Unit # _____ Email Address _____

Pick-up Date & Time: Wednesday, April 1st, 2026: 1pm to 3pm

Pick-up Location: Centro Restaurant

Return this completed form to Centro Host Desk
Form deadline is Friday, March 20th, 2026

ITEM	PRICE	QUANTITY ORDERED
Gefilte Fish (serves 10-12)	\$ 28.00	
Matzo Ball Soup - Quart	\$ 10.00	
Brisket (serves 8-10)	\$ 68.00	
Roast Chicken (serves 8-10)	\$ 45.00	
Stuffed Cabbage (ea)	\$ 6.00	
Poached Salmon ea (6 oz filet)	\$ 15.00	
Fresh Vegetables (Serves 12-14)	\$ 22.00	
Timmes (Serves 12-14)	\$ 22.00	
Matzo Kugel (Serves 12-14)	\$ 25.00	
NBOC Fresh Macaroons (Dozen)	\$ 18.00	
Fresh Cut Fruit (Serves 12-14)	\$ 39.00	

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Items will be cooked and packaged cold ready to re-heat.

EASTER BRUNCH

CENTRO

CELEBRATE SPRING!
SUNDAY, APRIL 5TH, 2026
BUFFET PRICE \$26

APPLE BLINTZ *P.F

THREE PER ORDER SERVED.
TOPPED WITH CINNAMON SUGAR GLAZE

FRENCH TOAST

TOPPED WITH BERRY COMPOTE

FRITTATA *P.F

A BAKED DISH OF EGGS, MUSHROOMS,
BELL PEPPERS & SPINACH

SMOKED SALMON

SLICES OF SMOKED SALMON WITH RED
ONION, TOMATO, CAPERS, CREAM CHEESE
& TOASTED BAGEL OR MATZO CRACKER

SIDES

BEEF BACON
HOME FRIES
GARLIC MASHED POTATOES
BROCCOLI
GARDEN SALAD

CONTINENTAL *P.F

FRUIT PARFAIT
BREAKFAST PASTRY OF THE WEEK TO
INCLUDE PASSOVER COFFEE CAKE OR HOT
CROSS BUN WITH JAMS & SPREADS
FRESH FRUIT

OMELET STATION

CHOICE OF RED ONION, TOMATO,
MUSHROOM, PEPPERS, SPINACH,
CHEDDAR, SWISS OR FETA CHEESE.

FILET MIGNON *P.F

CARVED & HERB-CRUSTED WITH A
DEMI GLACE

BEVERAGES

COFFEE, DECAF & TEA
ORANGE JUICE
CRANBERRY JUICE
APPLE JUICE
GRAPE JUICE

***P.F = PASSOVER FRIENDLY (NON-KOSHER)**

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