



# CULINARY CORNER

## WHAT YOU NEED TO KNOW . .

A memo regarding the changes to the Nosh operational schedule for the preparation of Passover is included in this week's dining packet. The memo reflects the information communicated in the spring holiday timeline posted on the dining website. The Kosher for Passover Nosh lunch menu which begins Thursday April 2 is also included in the packet and added to the dining website as well. Please contact a member of the dining team for any additional questions.

On the days that Nosh is closed for the Kashering of the kitchen, Tuesday and Wednesday, there will be some Kosher prepared food "grab and go" items available from the Nosh store on a limited basis. Store hours are from 10 am to 4pm.

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.

**NOSH WILL BE  
CLOSING AT 3PM  
MONDAY MARCH 30  
THROUGH  
WEDNESDAY APRIL 1  
IN PREPARATION OF  
PASSOVER**

*NOSH RE-OPENS FOR  
LUNCH SERVICE  
THURSDAY APRIL 2  
KOSHER FOR PASSOVER*



# NOSH

PASSOVER LUNCH MENU  
effective Wednesday April 1 - Thursday April 9

## SOUP

Matzo Ball \$5

Soup of the  
Day \$5

## SALAD BAR

\$8 per pound  
Dressings:

*thousand island, honey mustard,  
Caesar, balsamic vinaigrette*

## TOPPINGS

*Mayo - Lettuce -  
Tomato - Red Onion -  
Mustard Ketchup -  
Thousand Island*

## SIDES

Coleslaw \$3

Chips \$3

## DESSERT

Chocolate brownie \$5

## KOSHER FOR PASSOVER

### BEVERAGES

\$3.50

*Cola - Diet Cola - Ginger Ale - Diet  
Ginger Ale - Grape Juice*

## SANDWICHES

***All Sandwiches Served on Kosher for Passover Roll***

### Corned Beef

*half - \$7 / full - \$14*

### Pastrami

*half - \$7 / full - \$14*

### Turkey

*half - \$6 / full - \$12*

### Chicken Salad

*half - \$5 full - \$10*

### Tuna Salad

*half - \$5 / full - \$10*

Hot Dog - \$5

## Lunch Mains

Poached Salmon \$15

*Fresh salmon poached in lemon water*

Grilled chicken breast \$15

*simply prepared and grilled to order*

Baked chicken wings \$14

*Garlic & ginger marinated baked  
chicken wings with sauce*

# C E N T R O

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

March 29<sup>th</sup> - April 4<sup>th</sup>

## 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 Piña 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

### PASSOVER FRIENDLY DINNER BUFFET

## Thursday

### PASSOVER FRIENDLY DINNER BUFFET

## Friday

**Soup:** Leek & potato chowder V \$5

**Entrée 1:** Veal goulash GF LF \$26

**Entrée 2:** Roasted spaghetti squash with wild mushroom ragu Vg \$12

**Daily Sides:** Mashed root vegetable V GF \$4

Roasted broccoli Vg GF ♥ \$3

**Dessert:** Strawberry mousse V \$6

## Saturday

**Soup:** Roasted cauliflower and walnut V GF \$5

**Entrée 1:** Seared salmon with lemon caper sauce \$20

**Entrée 2:** Seared butternut squash steak served with chimichurri sauce Vg GF ♥ \$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

Chocolate macaroon 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.

# CENTRO DINNER

## PASSOVER STYLE BUFFET

Wednesday April 1, 2026 5pm - 7:30pm

### Starters:

Chicken Matzo Ball Soup \$5

Shaved Brussels Sprout Salad \$6

with dates, cucumbers, sliced pears & apple cider dressing **V GF**

### Mains:

Apricot Chicken \$26 **GF**

Oven roasted whole chicken hand carved and served with sweet apricot sauce

Irish Sea Trout \$30 **GF** ❤️

Fresh grilled sea trout with green olive tapanade

Sweet Potato Quiche \$20 **V**

A matzo crumb sweet potato crusted pie baked with an assortment of vegetables, eggs, & Mozzarella cheese

### Sides: \$4

Apple Matzo Kugel **V** or Harvard Beets **Vg GF** ❤️

### Sweets: \$6

Flourless Chocolate Meringue Cake or

Sugar-free Coconut Custard or

Rhubarb Tart or

Fruit Cup **Vg GF** ❤️

**Individually priced for to go orders**

**Dine-in buffet price \$32**

*Reservations available beginning Wednesday March 25  
Reserve on-line @ [nbocdine.org](http://nbocdine.org) or by contacting Centro*

# CENTRO DINNER PASSOVER STYLE BUFFET

Thursday, April 2, 2024 5pm-7:30pm

Chicken Matzo Ball Soup \$5  
or

Grilled vegetable salad with baby greens and citrus  
vinaigrette Vg GF ❤️ \$6

**\*CRUSTED TENDERLOIN OF BEEF \$31**  
Matzo truffle crusted tenderloin slow roasted and hand  
carved. Served with red wine jus

**PAN SEARED HALIBUT GF ❤️ \$34**  
Fresh atlantic halibut pan-seared and served with caper  
berry vinaigrette with blistered cherry tomatoes

**EGGPLANT LASAGNA V ❤️ \$20**  
Eggplant layered with cauliflower ricotta, spinach, and  
tomato sauce baked with a five cheese blend

Sides: \$4

Fingerling potatoes Vg GF and  
Sautéed Vegetable Medley Vg GF ❤️

Sweets: \$6

Dessert: Coconut Macaroons  
Sugar-free Banana Coffee Cake  
Fruit Cup Vg GF ❤️

**Individually priced for to go orders**  
**Dine-in buffet price \$34**

*Reservations available beginning Thursday March 26*  
*Reserve on-line @ [nbocdine.org](http://nbocdine.org) or by contacting Centro*

# NOSH LUNCH SPECIALS

March 29<sup>th</sup> - April 4<sup>th</sup>

\*Kosher for Passover

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## Soup

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Sunday: Lentil Vg GF 

Monday: Tomato basil Vg GF 

Thursday: Chicken matzo ball

Friday: Chicken matzo ball

Saturday: Hearty vegetable Vg GF 

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## Entrées

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

**Monday:** Grilled chicken Caesar salad

**Thursday:** Country fried steak  
with gravy and crispy potato wedges

**Friday:** Matzo crusted cod  
with chips, tartar sauce & a lemon wedge

# NOSH DINNER BUFFET

March 29<sup>th</sup> - April 4<sup>th</sup>

\*Please see separate Friday  
Shabbat menu and order form

**Buffet Price \$26**

## Sunday- Chef selections

**Soup:** Lentil Vg GF ♥

**Entrée 1:** Beef marsala

**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 coleslaw V GF

**Dessert:** Assorted desserts Vg

Monday- Closed

Tuesday- Closed

Wednesday -1st Seder Passover

GMH

Thursday -2nd Seder Passover

GMH



# SHABBAT DINNER MENU

FRIDAY APRIL 3, 2026 | WINTER GARDEN  
KOSHER FOR PASSOVER

## STARTERS

Chicken matzo ball soup  
or  
Garden salad Vg GF ♥

## ENTREES

Cranberry baked statler chicken breast | \$28 GF

Marinated baked haddock with  
tarragon aioli | \$24 GF ♥

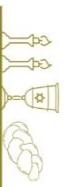
Sweet potato & quinoa cake  
with mustard sauce | \$20 Vg GF

## SIDES

Red bliss mashed potatoes Vg GF  
Asparagus medley with peppers  
& onions Vg GF ♥

## DESSERTS

Rainbow cake V  
Fruit cup Vg GF ♥



## Friday, April 3rd, 2026

### Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, March 31st**

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.