CULINARY CORNER

WHAT YOU NEED TO KNOW. .

This Monday March 16 is the monthly wine down social gathering outside Centro in the Terrace and Club Rooms at 4 p.m. Please join us for some Irish themed fare and libations along with musical entertainment. We look forward to seeing you there.

Registrations for the Passover Seders in Great Meadow Hall are open with a deadline to register of March 20. For information regarding dining operations for the upcoming Spring holidays, please visit the spring holiday page of the dining website. This page on the website is where timelines, menus and general registration information are located.

The menus for the buffets in Centro on the first two nights of Passover as well as the Easter Sunday Brunch are included in this week's dining packet and 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.

YOU ARE INVITED TO THE NEXT WINE DOWN:

A SAINT PATRICK'S DAY CELEBRATION

March 16th, 2026 4:00 p.m - 5:00 p.m
Terrace Room

Join us for some Irish themed drinks and bites that will feature music by Eddie Dillon, a prominent Irish-American singer-songwriter and his good friend Tom Kennedy. They will perform Irish ballads and traditional Irish music.

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 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 or by contacting Centro

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)**

Consuming raw or undercooked meat, fish, poultry, or eggs can increase your risk of a food borne illness. Please notify your server in advance of any food allergies you may have.

CENTRO

WEEKLY SPECIALS

March 15th - March 21st

Monday

Soup: Rustic tomato & pearl onion Vg GF♥ $5
Entrée 1: Seafood-stuffed shrimp with lemon vinaigrette $26
Entrée 2: Cheese-stuffed shells with vegan sausage Bolognese V $12
Daily Sides: Confetti rice Vg GF $4
creamed spinach V GF $3
Dessert: Tiramisu bundt cake V $6

Tuesday

Soup: Potato & cabbage Vg GF $5
Entrée 1: Apricot-glazed corned beef GF LF $25
Entrée 2: Meatless sausage & bean Shepherd's pie V $12
Daily Sides: Roasted potatoes Vg GF $4
boiled carrots Vg GF ♥ $3
Dessert: Chocolate beer cupcakes with whiskey filling & Irish cream icing V $6

Wednesday

Soup: Mushroom barley Vg ♥$5
Entrée 1: Chicken tangine with artichokes and olives GF LF $22
Entrée 2: Cheese-stuffed pierogis with caramelized onions, mushrooms and a side of sour cream V $14
Daily Sides: Baked potato Vg GF $4
vegetable medley Vg GF♥ $3
Dessert: Candied lemon pound cake V $6

Thursday

Soup: Broccoli cheddar V $5
Entrée 1: Turkey à la King $22
Entrée 2: Pasta primavera with orecchiette pasta, broccoli, sundried tomato, jackfruit & pesto cream sauce V $12
Daily Sides: Cranberry quinoa Vg GF♥ $4
Roasted beets with feta V GF $3
Dessert: Blueberry crumble pie V $6

Friday

Soup: Curry vegetable chickpea Vg GF♥ $5
Entrée 1: Italian braised veal osso buco GF LF $28
Entrée 2: Impossible meatloaf with roasted tomato coulis V LF $12
Daily Sides: Red bliss mashed potatoes V GF $4
Ratatouille vegetables Vg GF ♥ $3
Dessert: White chocolate brownie with toasted sesame caramel V $6

Saturday

Soup: Mulligatawny Vg GF $5
Entrée 1: Pistachio-crusted salmon GF ♥$17
Entrée 2: Vegetable samosas with green chutney Vg $12
Daily Sides: Basmati rice with toasted almonds Vg GF $4
balsamic glazed Brussel sprouts Vg GF ♥$3
Dessert: Lemon square V $6

Salad of the week

Chopped salad $5/$8 V GF
Romaine, shredded carrots, tomatoes, cucumbers, guacamole, red onion, feta cheese with golden Italian dressing

Cookie of the week

Chocolate turtle cookie 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 DINNER BUFFET

March 15th - March 21st

Buffet Price $26

*Please see separate Friday Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Corn chowder Vg GF
Entrée 1: Sesame garlic meatballs
Catch of the day: Poached salmon GF
Rotisserie Chicken: Half or quarter white or dark served with cranberry sauce GF
Vegan: Sweet ginger tofu with edamame beans Vg GF
Starch: Steamed brown rice Vg GF or baked potato Vg GF
Veg: Roasted mushrooms with snap peas Vg GF or steamed carrots Vg GF
Dessert: Assorted rugelach V

Monday

Soup: Tomato basil Vg GF
Entree 1: Chicken friscassee
Catch of the day: Baked cod meunière with wine sauce GF
Rotisserie Chicken: Half or quarter white or dark served with cranberry sauce GF
Vegan: Portobello mushroom steak au poivre Vg GF
Starch: Landaise potatoes with onions & sundried tomatoes Vg GF or baked potato Vg GF
Veg: Cauliflower au gratin Vg GF or French green beans Vg GF
Dessert: Raspberry 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: Tuna noodle casserole
Chicken: Grilled chicken breast GF
Vegan: Vegetable frittata Vg GF
Starch: Mashed potato Vg GF or farro pilaf Vg GF
Veg: Vegetable medley Vg GF or steamed spinach Vg GF
Dessert: carrot cake V

Wednesday - Italian Night

Soup: Italian wedding
Entrée 1: Meatballs marinara
Catch of the day: Wild striped bass puttanesca
Chicken: Half or quarter white or dark tossed in a warm herb vinaigrette
Vegan: Pesto soy cutlet with vegan parmesan and balsamic glaze Vg
Starch: Spaghetti Vg or Garlic bread V
Veg: Braised eggplant with zucchini and yellow squash Vg GF or steamed peas Vg GF
Dessert: Cannoli V

Thursday- Burger Bar

Soup: Vegetable noodle V
Entrée 1: Beef or chicken sliders
Catch of the day: Poached mahi-mahi with tomato and green olive sauce Vg GF
Chicken: Half or quarter white or dark served with cranberry sauce GF
Vegan: Black bean & rice veggie burger Vg
Starch: French friesVg GF or Sweet potato edges wVg GF
Veg: Coleslaw V GF or steamed broccoli Vg GF
Dessert: Vegan ice cream sundae V

Dessert of the week:
Smores cookie v

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NOSH LUNCH SPECIALS

March 15th - March 21st

Soup

Sunday: Corn chowder Vg GF

Monday: Tomato basil Vg GF ❤

Tuesday: Potato lentil Vg GF

Wednesday: Italian wedding

Thursday: Vegetable noodle V

Friday: Chicken matzo ball

Saturday: Mushroom barley Vg ❤

Entrées

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

Monday: **Salmon melt**
with vegan cheddar cheese on club wheat

Tuesday: **Grilled turkey Rueben**
with sauerkraut, thousand island, vegan cheese on rye bread with choice of side

Wednesday: **Chicken fingers and fries**

Thursday: **French dip sandwich on French bread**
with roast beef, horseradish spread, with side beef au jus with choice of side

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

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SHABBAT DINNER MENU

FRIDAY MARCH 20, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup
or
Garden salad Vg GF♥

ENTREES

Hungarian brisket goulash | $26

Grilled salmon steak with pomegranate glaze | $25 GF

Cauliflower steak Florentine | $20 Vg GF

SIDES

Herb-roasted fingerling potatoes Vg GF
Roasted Brussel sprouts with lemon zest Vg GF♥

DESSERTS

Marble cake with chocolate frosting V
Fruit cup Vg GF♥

SHABBAT DINNER MENU

Friday, March 20th, 2026

Shabbat Dinner in Winter Garden (Nosh)

Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, March 17th

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.