CULINARY CORNER

WHAT YOU NEED TO KNOW. .

Have you ever taken the NewBridge kitchen tour? It is an exciting glimpse into the inner workings of the culinary operation here at NewBridge on the Charles. You will be guided across the campus to visit all the kitchens and equipment including the main kitchen operation on the HRC side of the campus. The next tour is on Tuesday May 12 starting at noon at the Centro host stand. To register, visit the upcoming events page of the dining website before Friday May 8.

The next Sunday brunch in Centro is this Sunday April 26 followed by a special Mother's Day brunch May 10. Reservations can be made starting one week in advance through open table on the dining website or by contacting Centro directly Monday through Saturday 10am to 4pm. Visit the upcoming events page on the dining website for menus and additional details.

Thank you to all who joined us for the Israeli Independence Day dinner in Great Meadow Hall. There were nearly 100 residents in attendance and it as nice to see the communal gathering.

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

WEEKLY SPECIALS

April 26th - May 2nd

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: Egg noodles 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 $28
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

Lemon shortbread 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

April 26th - May 2nd

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 on rye bread**
with sauerkraut, thousand island, vegan cheese & choice of side

Wednesday: **Chicken fingers and fries**

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

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

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

April 26th - May 2nd

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: Red velvet cake V

Monday

Soup: Tomato basil Vg GF
Entree 1: Chicken fricassee
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 & roasted 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 wedges Vg GF
Veg: Coleslaw V GF or steamed broccoli Vg GF
Dessert: Vegan ice cream sundae V

Dessert of the week:
Smores 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.

SHABBAT DINNER MENU

FRIDAY MAY 1, 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
Lemon zest roasted Brussel sprouts Vg GF ♥

DESSERTS

Marble cake with chocolate frosting ♥
Fruit cup Vg GF

SHABBAT DINNER MENU

Friday, May 1st, 2026

Shabbat Dinner in Winter Garden (Nosh)

Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, April 28th

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.