



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Come celebrate Israeli Independence Day with a Kosher dinner in Great Meadow Hall on Tuesday April 21 beginning at 6pm. Following the memorial service in the Synagogue at 4:30, the doors for dinner will open in Great Meadow Hall at 5:45. Registration is now open under upcoming events on the dining website. The deadline to register is Friday April 17. Please visit the dining website for the menu and more registration details. We look forward to serving you.

The next Sunday brunch in Centro is on 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.

The next Wine Down social gathering will take place on Monday April 20 at 4pm in Great Meadow Hall. Some libations, some light snacks and mingling with fellow residents is always a good time and well attended. We look forward to seeing you there.

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

April 12th - April 18th

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

Monday

Soup: Braised white bean & greens Vg GF ♥ \$5

Entrée 1: Hand-cut porcini-rubbed sirloin steak with demi GF LF \$29

Entrée 2: Eggplant napoleon V \$12

Daily Sides: Roasted dill baby potato Vg GF \$4

Steamed green peas Vg GF ♥ \$3

Dessert: Espresso martini cheesecake V \$6

Tuesday

Soup: Clam chowder \$5

Entrée 1: Cod Florentine GF LF ♥ \$25

Entrée 2: Tomato, spinach & cheddar French omelet V \$12

Daily Sides: Potato hash Vg GF \$4

Roasted tri-color carrots Vg GF ♥ \$3

Dessert: Mint chocolate gelato V \$6

Wednesday

Soup: Sherry mushroom bisque V \$5

Entrée 1: Roasted boneless chicken thigh with alfredo sauce \$21

Entrée 2: Greek baked soy cutlet with side of marinara V \$12

Sides: Pesto tossed bowtie pasta V \$4

Sautéed Brussel sprouts & onion Vg GF ♥ \$3

Dessert: White chocolate panna cotta with stewed rhubarb V \$6

Thursday

Soup: Roasted corn and leek V GF \$5

Entrée 1: Grilled twin lamb chops with rosemary demi LF \$34

Entrée 2: Fried bell pepper with cheesy sweet potato gnocchi V \$12

Daily Sides: Mashed sweet potato V GF \$4

Braised mixed vegetables Vg GF ♥ \$3

Dessert: Chocolate sponge cake V \$6

Friday

Soup: Tomato tarragon & fennel Vg GF ♥ \$5

Entrée 1: Seared striped bass with cilantro lime butter GF \$28

Entrée 2: Black bean enchiladas with guacamole V \$12

Daily Sides: Parsnip puree V GF \$4

Lemon butter asparagus V GF \$3

Dessert: Cherry pie V \$6

Saturday

Soup: Split pea Vg GF ♥ \$5

Entrée 1: Crispy chicken cutlet with root beer glaze \$21

Entrée 2: Stuffed pepper with lentils & vegan sausage, roasted red pepper sauce & vegan cheese Vg GF ♥ \$12

Daily Sides: Cranberry rice pilaf Vg GF \$4

Vegetable medley Vg GF ♥ \$3

Dessert: Lemon shortbread bar V \$6

Salad of the week

Spinach salad \$5/\$8 V

Red onion, goat cheese, sliced apples, candied pecans and poppy seed dressing

Cookie of the week

Oatmeal raisin 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 12th - April 18th

Soup

Sunday: Manhattan fish chowder

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: Beef Knockwurst
with sauerkraut, mustard & tater tots

Tuesday: Tuna melt

Wednesday: Chicken fingers and fries

Thursday: Twin beef tacos
with avocado aioli & a side of black bean & corn salad

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

NOSH DINNER BUFFET

April 12th - April 18th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order
form

Sunday - Chef's Selections

Soup: Manhattan fish chowder GF

Entrée 1: Persian braised beef tips with
carrots and raisins

Catch of the day: Poached salmon GF ♥

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

Vegan: Vegetarian moussaka Vg

Starch: Maple whipped sweet potatoes V GF or
baked potato Vg GF

Veg: Ratatouille vegetables Vg GF ♥ or
steamed spinach Vg GF ♥

Dessert: Assorted pies V

Monday - Chefs Selections

Soup: White bean & kale Vg GF ♥

Entrée 1: Beef meatloaf with gravy

Catch of the day: Roasted hake with lemon
sauce GF ♥

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

Vegan: Mushroom ravioli with sage wine sauce Vg

Starch: Corn Obrien Vg GF or
Garlic mashed potatoes Vg GF

Veg: Nondairy creamed spinach Vg GF or
Roasted butternut squash Vg GF ♥

Dessert: Coconut chocolate swiss roll V

Tuesday - Turkey Night

Soup: Orzo spinach Vg

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

Catch of the day: Potato-crust cod GF

Chicken: Grilled chicken breast GF ♥

Vegan: Sundried tomato & coconut
chickpea stew Vg

Starch: Roasted fingerling potatoes Vg GF or
quinoa Vg GF

Veg: Broccoli au gratin Vg or
steamed carrots Vg GF ♥

Dessert: Red velvet cake V

Wednesday -Hawaiian Luau Night

Soup: Split pea Vg GF ♥

Entree 1: Sweet & sour pineapple chicken

Catch of the day: Grilled teriyaki mahi mahi

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

Vegan: Roasted tomato & basil pizza Vg

Starch: Fried rice V or
baked potato Vg GF

Veg: Sautéed snap peas with ginger and
peppers Vg GF ♥

herb-roasted yellow squash Vg GF ♥

Dessert: Mini éclair V

Thursday - Deli Night

Soup: Mushroom barley Vg

Entrée 1: Hot corned beef, hot pastrami, or
grilled chicken sandwich with fixings

Catch of the day: New England baked haddock

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

Vegan: Impossible meat knish Vg

Starches: Nosh chips Vg GF or
baked sweet potato Vg GF ♥

Veg: Coleslaw V GF or steamed peas Vg GF ♥

Dessert: Apricot roll V

Dessert of the week:
Red velvet cookie v

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undercooked meat, fish, poultry or eggs can
increase your risk of a foodborne illness. Please
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SHABBAT DINNER MENU

FRIDAY APRIL 17, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

ENTREES

Beef stuffed cabbage served with sweet
tomato sauce | \$25 GF

Maple Dijon Arctic char | \$26

Lentil and vegetable stuffed cabbage braised in
tomato sauce | \$14 Vg GF ♥

SIDES

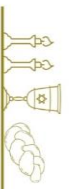
Parsley roasted potatoes Vg GF

Roasted cauliflower Vg GF ♥

DESSERTS

Marble cake V

Fruit cup Vg GF ♥



Friday, April 17th, 2026

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, April 14th**

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	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.



Israel Independence Day Dinner

Tuesday April 21 in Great Meadow Hall @ 6pm

STARTERS

Chicken matzo ball soup

-OR-

Traditional baba ghanoush plate with pita Vg ♥

ENTREES

Roasted orange pomegranate chicken \$26
oven-roasted airline chicken breast glazed with an orange pomegranate sauce

Dill roasted salmon \$27 ♥
fresh Atlantic salmon crusted and baked with dill & lemon

Stuffed sweet potato \$20 Vg ♥
sweet potato filled with chickpeas, roasted aubergine figs, prunes, carrot, green onion, cinnamon, honey & lemon juice drizzled with a sweet caramel sauce

SERVED WITH

Saffron basmati rice Vg
Za'atar-roasted vegetables Vg ♥

DESSERT

Baklava

or

Fresh fruit cup Vg ♥

for additional details and to register electronically visit:
nbocdine.org/upcoming-events/

deadline to register is Friday April 17th



CENTRO

Mother's Day Brunch

Sunday May 10, 11am to 2pm

All inclusive buffet \$35

CONTINENTAL DISPLAY

Hot oatmeal with walnuts & brown sugar, specialty pastries with jams & spreads, Greek yogurt with granola and fresh fruit

SMOKED SALMON DISPLAY

Slices of smoked salmon with choice of:
red onions, tomatoes, capers, cream cheese & toasted bagel

CREOLE SHRIMP CAESAR SALAD

Romaine lettuce with mild sautéed baby shrimp, shaved parmesan cheese & seasoned croutons

WAFFLE STATION

Fresh waffles with choice of:
whipped cream, cherries, chocolate sauce, maple syrup, chocolate chips & berry compote

OMELETTE STATION

Cooked to order with choice of:
red onion, tomato, spinach, mushrooms & peppers
cheddar, Swiss or American cheeses
(egg whites available)

CARVING STATION

Slow-roasted tenderloin served with horseradish sauce

LOBSTER BENEDICT

Poached egg with fresh lobster meat, sautéed spinach & hollandaise sauce, on English muffin

Additional Sides:

Home fries
Beef bacon
Apple chicken sausage
Potato pancakes
Roasted asparagus
Vegan sausage

Children Under Twelve \$18

Children Under Five \$8

