



# 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.

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.

# CENTRO

April 19<sup>th</sup> - April 25<sup>th</sup>

## WEEKLY SPECIALS

### 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:** Sweet fingerling potatoes Vg GF \$4  
creamed spinach V GF \$3  
**Dessert:** Tiramisu bundt cake V \$6

### Tuesday- Buffet \$28

- Soup:** Coconut, lentil & kale Vg GF♥  
**Entrée 1:** Carved chimichurri flank steak GF LF  
**Entrée 2:** Seared salmon with lemon sauce  
**Entrée 3:** Three bean curry stew Vg GF♥  
**Daily Sides:** Rice & peas Vg GF  
boiled carrots Vg GF♥  
**Dessert:** Angel food cake V  
Fresh fruit Vg GF♥

### 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:** Cream of mushroom V 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:** Roasted potatoes Vg 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-crust 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

White chocolate raspberry 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 LUNCH SPECIALS

April 19<sup>th</sup> - April 25<sup>th</sup>

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## Soup

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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

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## Entrées

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

Monday: Grilled chicken Caesar wrap

Tuesday: Sloppy joes on 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

April 19<sup>th</sup> - April 25<sup>th</sup>

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:** Carrot cake V

## Monday

**Soup:** Tomato basil Vg GF ♥

**Entrée 1:** Beef & cabbage stew GF

**Catch of the day:** Cajun baked Acadian red fish GF ♥

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

**Vegan:** Baked mushroom bourekas Vg

**Starch:** Herb roasted potatoes Vg GF or cucumber quinoa salad V GF

**Veg:** Garlic sautéed wax beans Vg GF ♥ or roasted cauliflower with fire roasted bell peppers Vg GF ♥

**Dessert:** Black & white cookies

## Tuesday - Turkey Night

ISRAELI INDEPENDENCE DAY  
COMMUNAL DINNER IN GMH

## 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 green beans 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 apple blintz with berry sauce V

**Dessert of the week:**  
Cranberry oatmeal cookie v

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# SHABBAT DINNER MENU

FRIDAY APRIL 24, 2026 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup  
or  
Garden salad Vg GF ♥

## ENTREES

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

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

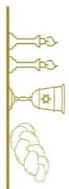
Lentil and chickpea shepherd's pie | \$20 Vg GF

## SIDES

Tzimmes Vg GF  
Green bean almandine Vg GF ♥

## DESSERTS

Coffee cake V  
Fruit cup Vg GF ♥



**Friday, April 24th, 2026**

**Shabbat Dinner in Winter Garden (Nosh)**

**Please return to collection box in the Nosh Restaurant no later than:  
5:00pm on Tuesday, April 21st**

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	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.**



YOU ARE INVITED TO THE  
NEXT WINE DOWN:

# MARATHON MONDAY



April 20, 2026 4:00 p.m - 5:00 p.m  
Great Meadow Hall

The Boston Marathon was first held on April 19,  
1897 & is the world's oldest annual marathon,  
inspired by the 1896 Olympics

# NEWBRIDGE KITCHEN TOUR

TUESDAY MAY 12 2026 @ 12 NOON  
TOUR BEGINS AT CENTRO HOST DESK



LIMITED TO 12 PEOPLE PER TOUR : REGISTER ELECTRONICALLY BEFORE MAY 8  
UNDER UPCOMING EVENTS ON THE DINING WEBSITE  
[NBOCDiNE.ORG/EVENT/KITCHEN-TOUR/](https://nboCDiNE.ORG/EVENT/KITCHEN-TOUR/)  
CLICK "GET TICKETS" (1 OR 2) AND FOLLOW PROMPTS