



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

We are very pleased at the amount of interest the community has shown in taking the NewBridge kitchen tour. So much interest in fact that the May tour is now full. Thank you to those who have registered and we look forward to guiding you on the tour. For those that missed this opportunity, fear not! We will announce the date of the June kitchen tour in the next two weeks.

Celebrating Mother's Day! We have a wonderful Sunday brunch buffet planned for Sunday May 10 in Centro. The menu is posted on the dining website under [upcoming events](#) and on the [Centro menus](#) page. Normal Centro reservation process applies and you can reserve a table through [open table on the dining website](#) beginning Sunday May 3 or by contacting Centro directly beginning Monday May 4.

Join us on Friday May 22 for the Shavuot communal dinner in Great Meadow Hall. This event is a Kosher dairy meal starting at 6:15 following services. Visit the [upcoming events page](#) on the dining website for the menu, additional details and to register and make your meal selections. Special event registration is now open with a deadline to register of Friday May 15.

Lunches in Centro have seen an increase in popularity, especially towards the end of the month. We are happy to see more residents and guests dining with us for lunch. As a reminder, while reservations are not required, they are always a good idea so we can be better prepared for service. Reservations for lunch will be given priority over walk-ins if there is a wait for tables.

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

May 3rd - May 9th

Monday

Soup: Minestrone Vg \$5

Entrée 1: Seared sea scallops with lobster bisque and corn succotash \$30

Entrée 2: Grilled vegetable and feta lasagna with vodka sauce V \$12

Daily Sides: Baked potato Vg GF \$4
artichoke & spinach gratin V GF \$3

Dessert: Flourless pistachio cake with raspberry meringue V \$6

Tuesday - Cinco de Mayo

Soup: Black bean with cilantro Vg GF ♥ \$5

Entrée 1: Grilled chicken, bean and rice burrito with guacamole and sour cream \$18

Entrée 2: Impossible meat, bean & rice burrito Vg \$12

Daily Sides: Mexican street corn V GF \$4

Jicama slaw Vg GF ♥ \$3

Dessert: Margherita cupcake V \$6

Wednesday

Soup: Spinach barley Vg ♥ \$5

Entrée 1: Pot roast with black currant red wine gravy GF LF \$20

Entrée 2: Mushrooms stuffed with spinach & artichokes with a balsamic glaze V \$12

Daily Sides: Garlic mashed potatoes ♥ GF \$4
steamed California vegetables Vg GF \$3

Dessert: Roasted strawberry crème brûlée V \$6

Thursday

Soup: Manhattan fish chowder \$5

Entrée 1: Ritz cracker baked sole \$28

Entrée 2: Wild mushroom ravioli with sundried tomatoes & truffle pesto sauce V \$12

Sides: Maple sweet potato puree V GF \$4

Steamed green peas Vg GF ♥ \$3

Dessert: Fudge chocolate cake V \$6

Friday

Soup: Butternut and apple GF LF ♥ \$5

Entrée 1: Roasted Statler chicken breast with shiitake mushroom and brandy peppercorn sauce GF \$24

Entrée 2: Impossible hamburger helper with macaroni and mushrooms Vg \$12

Daily Sides: Sweet bell pepper polenta cake V GF \$4

braised celery with tomatoes Vg GF ♥ \$3

Dessert: Pavlova with lemon curd & berries V GF \$6

Saturday

Soup: Hearty vegetable with kale Vg GF ♥ \$5

Entrée 1: Beef Bourguignon GF LF \$23

Entrée 2: Plant based "chicken parmesan" with marinara & mozzarella cheese V \$12

Daily Sides: Egg noodles V \$4

Roasted Brussel sprouts Vg GF ♥ \$3

Dessert: Apricot almond galette V \$6

Salad of the week

Caesar salad \$5/\$8 V

Romaine lettuce, croutons, parmesan cheese, anchovies and caesar dressing

Cookie of the week


Raspberry thumb print 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

May 3rd - May 9th

Soup

Sunday: Pesto-roasted vegetable Vg GF 
(contains nuts)

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: Tuscan grilled chicken sandwich
with tomato, vegan mozzarella, and balsamic glaze on brioche roll

Tuesday: Grilled meatloaf sandwich
with BBQ mayo on a Bulky roll

Wednesday: Chicken fingers and fries

Thursday: Corned beef Rubeen
with Thousand Island & sauerkraut on rye

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

NOSH DINNER BUFFET

May 3rd - May 9th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Pesto-roasted vegetable Vg GF ♥

Entrée 1: Beef chili

Catch of the day: Poached salmon GF ♥

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

Vegan: Vegetable eggroll with duck sauce V

Starch: Corn bread Vg or

baked potato Vg GF

Veg: Peas and onions Vg GF ♥

or roasted yellow squash Vg GF ♥

Dessert: Chocolate lava cake V

Monday-Chef's Buffet

Closed for Birthday Night

Tuesday - Turkey Night

Soup: Orzo spinach Vg

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

Catch of the day: Seared grouper with pineapple salsa GF

Chicken: Grilled chicken breast GF ♥

Vegan: Sweet potato and lentil tagine with curried crispy chickpeas Vg GF ♥

Starch: Chive mashed potato Vg GF or baked sweet potato Vg GF ♥

Veg: Vegetable medley Vg GF ♥ or steamed spinach Vg GF ♥

Dessert: Carrot cake V

Wednesday - Fish Night

Soup: Split pea Vg GF ♥

Entrée 1: Cajun grilled mahi-mahi

Catch of the day: Lemon pepper striped bass

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

Vegan: Tomato basil frittata Vg

Starches: Green pea & mushroom risotto Vg or baked potato Vg GF

Veg: Roasted carrots Vg GF ♥ or steamed cabbage Vg GF ♥

Dessert: Seven layer cake V

Thursday - Greek Night

Soup: Mushroom barley Vg ♥

Entrée 1: Keftedes

Catch of the day: Grilled branzino with pistachio & herb salsa Vg GF ♥

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

Vegan: Mushroom bourekas Vg

Starches: Orzo pilaf Vg or baked potato Vg GF

Veg: Grilled vegetable medley Vg GF ♥ or garlic & herb-roasted plum tomatoes Vg GF ♥

Dessert: Assorted desserts V

Dessert of the week:
Chocolate chip cookie v

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SHABBAT DINNER MENU

FRIDAY MAY 8, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup
or
Garden salad Vg GF ♥

ENTREES

Honey-roasted Zaatar Statler chicken breast with
apricots and prunes | \$26 GF

Whole grain mustard baked salmon with pecan
panko crust \$ | \$26 ♥

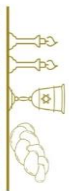
Honey-roasted zaatar tofu with apricots
and prunes | \$14 Vg GF

SIDES

Sweet potato kugel V GF
Sauteed broccoli with carrots Vg GF ♥

DESSERTS

Apple babka V
Fruit cup Vg GF ♥



Friday, May 8th, 2026

Shabbat Dinner in Winter Garden (Nosh)

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

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.



CENTRO

Mother's Day Brunch

Sunday May 10, 11am to 2pm

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

*All inclusive buffet \$35**

**Children Under Twelve \$18*

Children Under Five \$8

*Reserve through open table starting Sunday May 3 or
by contacting Centro directly starting Monday May 4*

Shavuot Dinner

KOSHER DAIRY MENU

GREAT MEADOW HALL

FRIDAY, MAY 22ND, 2026 6:15PM

STARTER

Farro and pomegranate salad with a mix of frisee and romaine lettuce, cucumbers, red onion, toasted almonds and a lemon vinaigrette VG/GF ❤️

or

Smoked salmon crostini with cream cheese, chives and capers

ENTREE 1

Caprese Baked Arctic Char \$30

Fresh arctic char lightly marinated and topped with roma tomatoes, fresh mozzarella, basil and a balsamic drizzle

ENTREE 2

Baked Quiche \$26 V

Baked eggs mixed with mushrooms, gruyere cheese & kale

VEGAN

Rainbow vegetable potato latkes with non-dairy cashew sour cream & spiced chickpeas \$22 VG/GF

SIDES

Traditional Noodle Kugel V

Steamed California Vegetables (broccoli, cauliflower & baby carrots) VG/GF ❤️

DESSERT

New York Style Cheesecake with Berry Sauce V

or

Fresh Fruit Cup VG/GF ❤️

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

deadline to register is Friday May 15th