



# CULINARY CORNER

## WHAT YOU NEED TO KNOW . .

What a wonderful turnout for Mother's Day brunch this past Sunday in Centro. We cannot thank the community enough for all the positive feedback and messages of kudos to the team members who prepared and worked to make this already special day, extra special. Your kind words have been shared and appreciated. The next Sunday brunch in Centro will be May 31. Reservations will open one week prior through open table or by contacting Centro directly.

New Centro dinner menu is coming soon! The new menu is scheduled to roll out on Monday May 25th. (As a reminder Centro will be closed for lunch that day.) Join us on the resident zoom chat next Thursday May 21 for the power point presentation and discussion. The new menu will be uploaded on the website soon and copies sent with the dining packet Friday May 22.

Please note that next Friday May 22 in lieu of the traditional Shabbat dinner in Winter Garden, we will be hosting a communal Shavuot Kosher dairy dinner in Great Meadow Hall following Yizkor and Shabbat service in the synagogue. Space is limited and the deadline to register for this dinner is Friday May 15. Visit the upcoming events page on the dining website to register (subject to availability of seating). Centro will offer the regular to-go menu or dine-in buffet for those not attending Shavuot.

The next Wine Down social "Rosé all Day" is happening Monday May 18 at 4:00 p.m. in the Terrace Room. Please join us for some libations and conversations, we look forward to seeing you there.

Sunshine and warm weather is just around the corner (we hope) and beginning on Memorial Day Monday May 25 we will begin the weekly BBQ Buffets in Nosh. Get a sneak peak at the menu by visiting the upcoming events page on the dining website.

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

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

May 17<sup>th</sup> - May 23<sup>rd</sup>

## Monday

- Soup:** Roasted vegetable medley Vg GF ♥ \$5  
**Entrée 1:** Parmesan-cruste salmon \$23  
**Entrée 2:** Tofu pad thai with rice noodles Vg \$12  
**Daily Sides:** Quinoa pilaf Vg GF ♥ \$4  
Sautéed snap peas Vg GF ♥ \$3  
**Dessert:** Chocolate bourbon bomb V \$6

## Tuesday

- Soup:** Sweet pea & mint V \$5  
**Entrée 1:** Guinness beef stew LF \$23  
**Entrée 2:** Spinach ricotta ravioli with tomato cream sauce V \$12  
**Daily Sides:** Buttermilk biscuit V \$4  
Vegetable medley Vg GF ♥ \$3  
**Dessert:** Lemon lush V \$6

## Wednesday

- Soup:** Shrimp, pepper & rice GF LF \$5  
**Entrée 1:** Peach brandy chicken LF GF ♥ \$23  
**Entrée 2:** Cheese lasagna rolls with Alfredo sauce V \$12  
**Daily Sides:** Roasted Yukon potatoes Vg GF \$4  
Sautéed Brussel sprouts with turkey bacon GF \$3  
**Dessert:** Berry pie V \$6

## Thursday

- Soup:** Beef noodle LF \$5  
**Entrée 1:** Seafood scampi with shrimp, scallops & swordfish GF \$30  
**Entrée 2:** Tofu picatta V \$12  
**Daily Sides:** Spaghetti V \$4  
Steamed green peas Vg GF ♥ \$3  
**Dessert:** Cannoli poke cake V \$6

## Friday- Dine-In Buffet \$27.

- Soup:** Greek chicken orzo  
**Entrées:** Shaved beef and broccoli stir fry  
Indian chickpea curry Vg ♥  
Poached salmon GF ♥  
Roasted chicken GF ♥  
**Daily Sides:** Steamed jasmine rice Vg GF  
Baked sweet potato Vg GF ♥  
Roasted zucchini with pearl onions Vg GF ♥  
**Dessert:** Carrot cake V

## Saturday

- Soup:** Minestrone Vg LF \$5  
**Entrée 1:** Chicken cacciatore GF LF \$20  
**Entrée 2:** Baked spanakopita with olive & tomato relish V \$12  
**Daily Sides:** Rice pilaf Vg GF \$4  
Braised baby carrots Vg GF ♥ \$3  
**Dessert:** Frosted pecan banana bar V \$6

## Salad of the week

Greek salad \$5/\$8 GF

Romaine lettuce, cucumber, red onion, peppers, Kalamata olives, feta cheese and red wine vinaigrette

## Cookie of the week

Lemon ricotta 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

May 17<sup>th</sup> - May 23<sup>rd</sup>

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## Soup

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Sunday: Zuppa Toscana

Monday: Tomato basil Vg GF 

Tuesday: Potato lentil Vg GF

Wednesday: Italian wedding

Thursday: Vegetable tortilla Vg

Friday: Chicken matzo ball

Saturday: Mushroom barley Vg 

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## Entrées

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

**Monday: Chicken kebab wrap**

with grilled chicken, vegan feta, lettuce, tomato, onion & Greek dressing

**Tuesday: Warm corned beef sandwich**

on a bulky roll with coleslaw

**Wednesday: Chicken fingers and fries**

**Thursday: Italian beef sausage sub**

with peppers, onions & a side of marinara

**Friday: Crispy fish filet sandwich**

with coleslaw & tartar sauce

# NOSH DINNER BUFFET

May 17<sup>th</sup> - May 23<sup>rd</sup>

Buffet Price \$26

## Sunday- Chef's Selections

**Soup:** Zuppa Toscana

**Entrée 1:** Moroccan beef stew GF

**Catch of the day:** Poached salmon GF ♥

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

**Vegan:** Vegetable frittata Vg

**Starch:** Egg noodles V or baked potato Vg GF

**Veg:** Brussel sprout medley Vg GF ♥ or steamed spinach Vg GF ♥

**Dessert:** Chocolate chip brownie V

## Monday

**Soup:** Tomato basil Vg GF ♥

**Entrée 1:** Shepherd's pie GF

**Catch of the day:** Grilled marinated grouper GF ♥

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

**Vegan:** Pineapple BBQ vegan meatballs Vg

**Starch:** Vegetable cous cous Vg or Roasted potato wedge Vg GF

**Veg:** Roasted zucchini rings Vg GF ♥ or Steamed broccoli Vg GF ♥

**Dessert:** Apricot roll V

## Tuesday - Turkey Night

**Soup:** Potato lentil Vg GF

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

**Catch of the day:** Herb-crusted Arctic char GF ♥

**Chicken:** Grilled chicken breast GF ♥

**Vegan:** Sweet potato ravioli with maple vinaigrette Vg

**Starch:** Garlic mashed potatoes Vg GF or baked sweet potato Vg GF ♥

**Veg:** Roasted dill yellow squash Vg GF ♥ or steamed green beans Vg GF ♥

**Dessert:** Carrot cake V

## Wednesday - Irish Pub

**Soup:** Italian wedding

**Entree 1:** Braised corned beef & cabbage GF

**Catch of the day:** Beer battered cod

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

**Vegan:** Irish stew with mushrooms & vegan sausage Vg

**Starch:** Boiled potatoes Vg GF or French fries Vg GF

**Veg:** Boiled carrots Vg GF ♥ or Boiled cabbage Vg GF ♥

**Dessert:** Chocolate brownies with a warm Guinness sauce V

## Thursday - Mexican Night

**Soup:** Vegetable tortilla Vg

**Entrée 1:** Beef Tinga with smoky chipotle sauce

**Catch of the day:** Roasted salmon with olives and tomatoes

**Rotisserie Chicken:** Sofrito rotisserie chicken

**Vegan:** Mushroom ragu enchiladas Vg

**Starches:** Rice and beans Vg GF or baked potato Vg GF

**Veg:** Sautéed chayote squash Vg GF ♥ steamed peas Vg GF ♥

**Dessert:** Assorted mini desserts V

**Dessert of the week:**  
**Oatmeal cookies v**