



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Wow! What a busy start to the week with a Memorial Day BBQ in Nosh with close to 100 residents joining us for dinner, and a new dinner menu rollout in Centro. As always with a new menu, there are some recipes to tweak and some details to focus on. We appreciate the feedback we have received so far and will continue to make adjustments to the menu items as needed. We look forward to hearing about your new favorites.

There is still space for this Sunday brunch in Centro, so if you haven't already made a reservation we invite you to do so. The June brunch date will be moved to June 21 in recognition of Father's Day. Reservations will open up one week in advance and can be made through Open Table on the dining website or by contacting Centro directly starting Sunday, June 14 (online) or Monday, June 15 through Centro directly.

The next NewBridge kitchen tour will take place on Tuesday, June 16. We meet at the Centro host stand at noon that day for a comprehensive behind-the-scenes tour of the dining operations here at NewBridge. The tour takes about an hour, so bring your walking shoes and join us by registering through the dining website before Friday, June 12. (space is limited to 12 residents per tour)

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

May 31st - June 6th

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

Monday

- Soup:** Rustic tomato & pearl onion Vg GF♥ \$5
Entrée 1: Stuffed sole "Florentine" with lemon cream sauce \$27
Entrée 2: Cheese-stuffed shells with basil marinara sauce V \$12
Daily Sides: Wild rice Vg GF \$4
Sautéed green beans Vg GF♥ \$3
Dessert: Warm apple blossom V \$6

Tuesday

- Soup:** Coconut, lentil & kale Vg GF♥ \$5
Entrée 1: Veal scallopini with caper mushroom wine sauce \$27
Entrée 2: Spanish omelet with potatoes, green peppers, onions, mozzarella cheese \$12
Daily Sides: Potatoes O'brien Vg GF \$4
Roasted broccoli Vg GF♥
Dessert: Italian ricotta cheesecake V \$6

Wednesday

- Soup:** Mushroom barley Vg♥ \$5
Entrée 1: Chicken tangine with artichokes and olives GF LF \$23
Entrée 2: Cheese-stuffed pierogis with caramelized onions, mushrooms and a side of sour cream V \$14
Daily Sides: Baked sweet potato Vg GF♥ \$4
Vegetable medley Vg GF♥ \$3
Dessert: Brownie blondie V \$6

Thursday

- Soup:** Chilled peaches & cream V GF \$5
Entrée 1: Grilled bourbon turkey tips LF \$22
Entrée 2: Pasta primavera with orecchiette pasta, broccoli, sundried tomato, jackfruit & pesto cream sauce V \$12
Daily Sides: Corn on the cob Vg GF \$4
Roasted beets with feta V GF \$3
Dessert: Pecan 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: Mashed potatoes Vg GF \$4
Ratatouille vegetables Vg GF♥ \$3
Dessert: Blueberry coffee cake 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: Mississippi mud pie 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

M&M 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 31st - June 6th

Soup

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 GF

Entrées

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

Monday: BBQ Brisket Sandwich
on thick cut white bread with a side of coleslaw

Tuesday: Sloppy Joes on a bulky roll

Wednesday: Chicken fingers and fries

Thursday: Beef quesadillas
with peppers, onions, vegan cheese served with roasted corn salad

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

NOSH DINNER BUFFET

May 31st - June 6th

Buffet Price \$26

*Please see separate Friday
Shabbat menu and order form

Sunday- Chef's Buffet

Soup: Lentil Vg GF ♥

Entrée 1: Lamb & beef meatloaf with
mushroom gravy

Catch of the day: Apricot glazed salmon GF ♥

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

Vegan: Spinach ravioli with sundried
tomato sauce 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: Boston cream pie cake V

Monday

Closed for birthday night

Tuesday - Turkey Night

Soup: Beef barley

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

Catch of the day: Grilled sea trout with caper
& tomato relish GF

Chicken: Grilled chicken thigh GF

Vegan: Wild mushroom and tempeh
bourguignon Vg

Starch: Cinnamon butternut squash puree Vg GF
or Roasted fingerling potatoes Vg GF

Veg: Herb-roasted vegetable medley Vg GF ♥
or steamed peas Vg GF ♥

Dessert: Carrot cake V

Wednesday

Soup: Vegetable noodle V

Entrée 1: Sesame beef & broccoli stir fry

Catch of the day: Lemon grass poached hake GF

Rotisserie Chicken: Five spiced rotisserie
chicken

Vegan: Sesame tempura tofu with stir fry
vegetables Vg

Starch: Steamed jasmine rice Vg GF
vegetable lo mein Vg

Veg: Spring rolls with duck sauce V
Ginger bok choy 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: Baked 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 JUNE 5, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup
or
Garden salad Vg GF ♥

ENTREES

Roasted chicken breast with champagne tarragon
reduction | \$24 ♥

Baked salmon with orange and
honey glaze | \$26 GF ♥

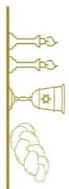
Lentil and chickpea shepherd pie | \$20 Vg GF

SIDES

Tzimmes Vg GF
Green bean almondine Vg GF ♥

DESSERTS

Honey cake V
Fruit cup Vg GF ♥



Friday, June 5th, 2026

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, June 2nd**

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.