



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Lunch is the new dinner in Nosh (at least on Wednesday night). We are trying a new service model in Nosh on Wednesdays for the Summer. Rather than a buffet, the Nosh Bistro lunch menu will be available for sit down dinner service from 5:30 p.m. to 7:00 p.m. each Wednesday night. We hope you will join us and we look forward to your feedback.

There is still some limited space available for this Sunday's Father's Day brunch in Centro. If you haven't done so already, go on-line through the dining website or contact Centro directly between 10 a.m. and 2 p.m. to make your reservation.

Please note some dining operational changes to the 4th of July Independence Day weekend as follows: (additional details and menus available on the dining website)

Friday July 3

- **Centro: Regular lunch service with an in-person dining all American BBQ buffet for dinner. (Regular Centro dinner menu is available for delivery if placed by 2pm)**

- **Nosh: Regular lunch and Shabbat dinner service**

Saturday July 4

- **Centro: No in-person dining. Dinner menu available for delivery only if placed by 2pm**

- **Nosh: Regular lunch service**

Sunday July 5

- **Centro: Closed**

- **Nosh: Open for regular lunch service with a Sunday BBQ dinner buffet**

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

June 21st - June 27th

WEEKLY SPECIALS

Monday -

- Soups:** Roasted carrot and shallot Vg GF ♥ \$5
Entrée 1: Chicken coq au vin with mushrooms, red wine, and pearl onions GF LF \$20
Entrée 2: Crispy coconut tofu medallions with Piña Colada sauce V \$12
Sides: Au gratin potatoes V GF \$4
Steamed green peas Vg GF ♥ \$3
Desserts: Grasshopper pie V

Tuesday

- Soup:** Borscht with sour cream V GF \$5
Entrée 1: Wagyu dry-rubbed braised beef brisket with smoked onion demi GF LF \$24
Entrée 2: Loaded baked potato with Impossible meat sauce, cheddar cheese & sour cream V GF \$12
Daily Sides: Baked beans Vg GF \$4
Steamed spinach Vg GF ♥ \$3
Dessert: Berry cobbler with whipped cream V \$6

Wednesday

- Soup:** Potato & leek chowder V \$5
Entrée 1: Twin salmon cakes with Bernaise sauce \$22
Entrée 2: Two fried eggs over easy with vegan sausage hash V \$12
Daily Sides: Parslied potatoes Vg GF \$4
Roasted broccoli Vg GF ♥ \$3
Dessert: Coffee cake V \$6

Thursday

- Soup:** Three bean Vg GF ♥ \$5
Entrée 1: Pecan-crust chicken breast with maple mustard sauce \$24
Entrée 2: Greek Pizza on cauliflower crust Vg GF \$12
Daily Sides: Corn on the cob Vg GF \$4
Green bean casserole Vg \$3
Dessert: Chocolate mousse V \$6

Friday

- Soup:** Beef barley LF \$5
Entrée 1: Lamb tangine with apricots & toasted almonds GF LF \$26
Entrée 2: Farmers market quesadillas Vg \$12
Daily Sides: Saffron rice Vg GF \$4
Braised red cabbage Vg GF ♥ \$3
Dessert: Cranberry bliss cupcake V \$6

Saturday

- Soup:** Roasted cauliflower and walnut V GF \$5
Entrée 1: Seared rainbow trout with beurre blanc \$25
Entrée 2: Japanese cabbage pancake with sriracha aioli \$12
Daily Sides: Potato cake Vg GF \$4
Sautéed vegetable medley Vg GF ♥ \$3
Dessert: Flourless chocolate brownie V \$6

Salad of the week

Roasted pear and gorgonzola salad \$5/\$8 V GF
Mixed greens, walnuts, cranberries, red onion and apple cider vinaigrette

Cookie of the week

Espresso cookie V \$3

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 DINNER BUFFET

June 21st - June 27th

Buffet Price \$26

Sunday- Chef's Selections

Soup: Zuppa Toscana

Entrée 1: Marinated grilled steak tips with house-made BBQ sauce

Catch of the day: Greek baked salmon with olives, tomatoes, vegan feta cheese GF ♥

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

Vegan: Vegetable frittata Vg

Starch: Roasted marble potato Vg GF

Veg: Ratatouille vegetable medley Vg GF ♥

Dessert: Assorted rugelach V

Monday

See BBQ Menu

Tuesday - Turkey Night

Soup: Fish chowder GF

Entrée 1: Roasted turkey with sage gravy & bread stuffing

Catch of the day: Herb-cruste Arctic char GF ♥

Chicken: Grilled chicken thighs GF

Vegan: Spinach ravioli with mushroom nondairy sauce Vg

Starch: Garlic mashed potatoes Vg GF

Veg: Sautéed vegetable medley Vg GF ♥

Dessert: Carrot cake V

Wednesday - Dairy Night

Please see separate menu. Dinner in GMH

Thursday - Caribbean Night

Soup: Split pea Vg GF ♥

Entrée 1: Crispy beef tips with pickled cabbage GF

Catch of the day: grilled mahi mahi with pineapple salsa GF ♥

Rotisserie Chicken: Roasted jerk chicken

Vegan: Roasted vegetable curry with sweet plantains Vg

Starches: Black rice with peas V GF

Veg: Grilled corn Vg GF

Dessert: Apple pie V

***Please see separate Friday Shabbat menu and order form**

**Dessert of the week:
Red velvet cookie v**

NOSH LUNCH SPECIALS

June 21st - June 27th

Soup

Sunday: Zuppa Toscana

Monday: Tomato basil Vg GF 

Tuesday: Fish chowder GF

Wednesday: Pasta fagioli Vg

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: Grilled chicken kebab
on pita

Tuesday: Meatloaf sandwich

Wednesday: Chicken fingers and fries

Thursday: French dip
on a sub roll with au jus

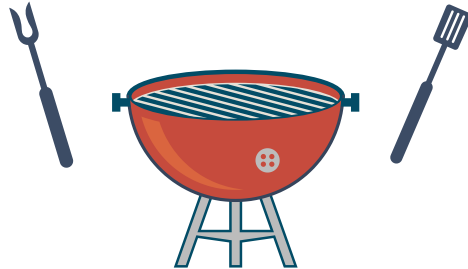
Friday: Fish & chips

NOSH DINNER

Monday, June 22nd, 2026

BBQ MENU IS DINE-IN ONLY

**ALL TAKE OUTS NEED TO BE PLACED BY 2PM
FROM THE ALWAYS ON MENU ONLY**



STARTERS:

Chilled Beet and Citrus Soup VG/GF 
or Salad Bar VG/GF

FRESH OFF THE GRILL:

Beef Burgers

Beef Hot dog

Veggie Burger (Upon request)

Marinated Salmon Filet

Marinated Whole Chickens

DAILY SIDES:

Corn on the Cob VG 
Curry Red Bliss Potato
Salad V
Coleslaw VG/GF

CONDIMENTS:

Lettuce, Tomato & Red Onion,
Pickles, Relish, Ketchup, Mustard &
Mayo

DESSERT:

Kosher Ice Cream Bar
Sliced Watermelon Wedges VG/GF



NOSH DAIRY NIGHT

JUNE 24, 2026 | GREAT MEADOW HALL
DINNER SEATINGS @ 5:30 & 6:00 PM

STARTERS

Caprese salad with heirloom tomatoes and
fresh mozzarella with balsamic glaze

“Build your own”
omelet station **V**

Lox & bagels station

Vegan skillet **Vg**
with black beans, corn, peppers, vegan
cheese and tomato salsa

SIDES

Potato hash
Creamed spinach

DESSERT

Ice Cream Sundae Bar **V**
Fresh Fruit Platter **Vg GF** 

DINE-IN ONLY BUFFET \$26



SHABBAT DINNER MENU

FRIDAY JUNE 26, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

ENTREES

Red wine & honey braised lamb stew | \$27 GF

Citrus baked rainbow trout | \$24 GF ♥

Sweet potato & black bean croquette with avocado aioli | \$14 Vg

SIDES

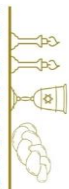
Baked potato Vg GF

Roasted broccoli Vg GF ♥

DESSERTS

Boston cream pie V

Fruit cup Vg GF ♥



Friday, June 26th, 2026

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, June 23rd**

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.

CENTRO DINNER



BBQ BUFFET

Friday, July 3rd, 2026

Buffet is dine-in only

All take outs will be from the Centro dinner menu if placed by 2pm

Starter

Clam chowder
Sweet corn gazpacho Vg GF
Watermelon & feta salad V GF
Shrimp cocktail GF LF


Off the Grill

Grilled Beef Burgers/ Cheeseburgers
Grilled Veggie Burger Vg
Grilled Beef Hot Dogs

Main Buffet

Grilled steak tips GF LF
Grilled herb salmon GF 
Bourbon grilled chicken thighs LF
Teriyaki tofu steaks V
Chilled seafood rolls LF

Sides

Caprese orzo salad Vg
Corn on the cob Vg GF
Grilled asparagus Vg GF 
Broccoli & kale slaw V GF
Parmesean potato wedges Vg GF


Condiments

Lettuce, Tomato, Red Onion,
Pickles, Ketchup, Mustard,
Mayo, & Relish

Dessert

Assorted pies to include
regular & sugar free
Ice cream novelty Dove bars
Fresh watermelon Vg GF

\$35 Per Person



NOSH BBQ MENU

Sunday, July 5th, 2026

Buffet Price: \$30 per person

Starters

COD & SWEET CORN CHOWDER *GF*

CHILLED BEET SOUP *VG GF* 

SALAD BAR

Off the Grill

HAMBURGERS WITH FIXINGS

HOT DOGS

VEGGIE BURGERS *VG*

Main Buffet

GRILLED CHICKEN & LAMB

SCHWARMA SAUSAGE

GRILLED HERB SALMON *GF* 

BBQ GRILLED CHICKEN DRUMSTICKS *GF*

SWEET CHILI TOFU KEBABS *VG*

Sides

BAKED BEANS *VG GF*

CORN ON THE COB *VG GF*

POTATO SALAD *V GF*

CHARRED GREEN BEANS WITH

VINAIGRETTE *VG GF* 

COLESLAW *V GF*

Dessert

ASSORTED PIES TO INCLUDE

REGULAR & SUGAR FREE

FRESH WATERMELON PLATTER *VG GF* 