



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Holy Cow! Let's play ball. The next Wine Down Social will be in Great Meadow Hall on Monday June 15 at 4 p.m. This month's theme is "take me out to the ball game" in celebration of America's pastime. The wine down social is always a great opportunity to unwind, enjoy a light snack and beverage, and gather socially as a community. So, step up to the plate and attend the next Wine Down Social.

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)

The next Sunday brunch in Centro will take place on June 21 in recognition of Father's Day. Reservations can be made one week in advance starting Sunday, June 14 on-line or Monday, June 15 by contacting Centro directly. Family and guests are welcome to attend and the menu is included in this week's dining packet and on the dining website.

Monday BBQ buffets in Nosh will continue throughout the summer, with the exception of the Monthly birthday nights. Menus will be included in the weekly dining packet and posted on the dining website. Outdoor dining will be available, weather permitting, on a first come, first served basis. We look forward to serving you during the grilling season.

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 7th - June 13th

WEEKLY SPECIALS

Monday

- Soup:** Salmon chowder GF \$5
Entrée 1: Coconut breaded chicken breast with sweet chili sauce \$21
Entrée 2: Crispy tofu and broccoli stir fry with sweet chili sauce V \$12
Daily Sides: Vegetable lo mein V \$4
Roasted button mushrooms Vg GF ♥ \$3
Dessert: Boston cream pie V \$6

Tuesday

- Soup:** Onion GF \$5
Entrée 1: Mussels and swordfish fra diavolo \$20
Entrée 2: Vegan swedish meatballs Vg \$12
Daily Sides: Egg noodles V \$4
Tarragon roasted carrots Vg GF ♥ \$3
Dessert: Lemon burst V \$6

Wednesday

- Soup:** Mushroom and orzo with greens Vg \$5
Entrée 1: Savenor's grilled sirloin steak with herb butter \$35
Entrée 2: Turkish eggs with pickled red onion, toast points and spiced yogurt sauce V \$12
Daily Sides: Baked sweet potato Vg GF ♥ \$4
Roasted asparagus Vg GF ♥ \$3
Dessert: Blueberry cobbler white chocolate cheesecake V \$6

Thursday

- Soup:** Turkey noodle LF \$5
Entrée 1: Twin Maryland crab cakes with Old Bay aioli \$26
Entrée 2: Cauliflower fried rice with shiitake mushrooms, edamame beans and a fried egg V \$12
Daily Sides: Roasted carrot and parsnip mash Vg GF \$4
Battered cauliflower bites V \$3
Dessert: Red velvet cake bomb V \$6

Friday

- Soup:** Roasted asparagus bisque V GF \$5
Entrée 1: Duck Wellington with sweet and sour sauce \$20
Entrée 2: Crispy soy cutlets with lemon aioli and fried capers Vg \$12
Daily Sides: Noodle kugel V \$4
Vegetable medley Vg GF ♥ \$3
Dessert: Raspberry beignet V \$6

Saturday

- Soup:** Vegetable barley Vg ♥ \$5
Entrée 1: Twin hot dogs \$16
Entrée 2: Impossible patty melt V \$12
Daily Sides: Baked beans Vg GF \$4
Sliced tomatoes Vg GF ♥ \$3
Dessert: Double chocolate cake V \$6

Salad of the week

Antipasto salad \$5/\$8

Chopped romaine, olives, cherry tomatoes, beef pepperoni, marinated artichokes hearts, fresh mozzarella and Italian dressing

Cookie of the week

Snickerdoodle 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 LUNCH SPECIALS

June 7st - June 13th

Soup

Sunday: Corn chowder Vg GF

Monday: Tomato basil Vg GF ♥

Tuesday: Potato lentil Vg GF

Wednesday: Sweet potato bisque Vg

Thursday: Potato leek Vg GF

Friday: Chicken matzo ball

Saturday: Mushroom barley Vg ♥

Entrées

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

Monday: Turkey Rubeen

Tuesday: Tuna melt on Texas toast

Wednesday: Chicken fingers and fries

Thursday: Beef sausage sub
with peppers and onions

Friday: Fish sandwich
on a bulky roll

NOSH DINNER BUFFET

June 7th - June 13th

Buffet Price \$26

Sunday- Chef's Buffet

Soup: Corn chowder Vg GF

Entrée 1: Sweet & sour turkey meatballs

Catch of the day: Ginger soy poached salmon GF

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

Vegan: Sesame ginger scallion fried tofu Vg GF♥

Starch: Steamed basmati rice Vg GF or

Veg: Sautee snap peas with garlic Vg GF♥

Dessert: Chocolate roll V

Monday

See separate BBQ menu

Tuesday -Turkey Night

Soup: Potato lentil Vg GF♥

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

Catch of the day: Tuna noodle casserole

Chicken: Grilled chicken thighs GF

Vegan: Vegetable frittata Vg GF

Starch: Yukon mashed potato Vg GF

Veg: Herb-roasted vegetable medley Vg GF♥

Dessert: Carrot cake V

Wednesday

Soup: Sweet potato bisque Vg

Entrée 1: Rosemary garlic ribeye with mushroom demi GF

Catch of the day: Baked haddock

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

Vegan: Impossible meatballs with marinara Vg

Starch: Roasted sweet potato wedges Vg GF

Veg: Steamed broccoli Vg GF

Dessert: Assorted desserts V

Thursday- Irish Night

Soup: Potato leek Vg GF

Entrée 1: Corned beef & cabbage with potatoes GF

Catch of the day: Beer battered cod

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

Vegan: Mushroom Irish stew Vg

Starch: French fries Vg GF

Veg: Boiled cabbage & carrots Vg GF♥

Dessert: Chocolate chip brownie with a stout chocolate sauce V

Friday Shabbat

See separate weekly Shabbat menu & order form

Dessert of the week:
Smores cookie v

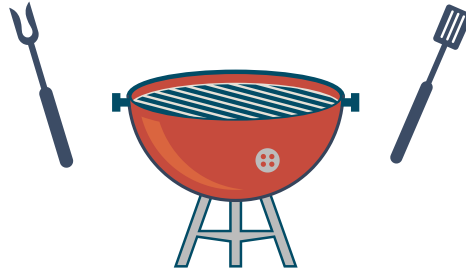
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NOSH DINNER

Monday, June 8, 2026

BBQ MENU IS DINE-IN ONLY

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



STARTERS:

Chilled Cucumber Tomato Mint Gazpacho VG/GF 
or **Salad Bar VG/GF** 

FRESH OFF THE GRILL:

Beef Burgers
Beef Hot dog
Veggie Burger (Upon request)
Marinated Salmon Filet
Marinated Chicken Thighs

DAILY SIDES:

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

CONDIMENTS:

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

DESSERT:

Ice Cream Bar
Sliced Watermelon Wedge VG/GF



FATHER'S DAY BRUNCH IN CENTRO

JUNE 21, 2026 11AM-2PM

\$35 | PER PERSON

\$25 | CHILDREN 5-12

\$15 | CHILDREN UNDER 5

BAKERS CORNER

Chocolate croissants,
scones and cheddar
biscuits

SIDES

Beef bacon, potato
pancakes and vegan
sausage

SMOKED SALMON DISPLAY

Slices of smoked salmon with red onions,
tomatoes, capers, cream cheese and toasted
assorted bagels

OMELETTES MADE TO ORDER

Choice of: red onion, tomato, spinach,
mushrooms and peppers
(Egg whites available)

Choice of cheese: Cheddar, Swiss or American

BUFFET ITEMS

Hot breakfast grits with toppings: yogurt, granola
and fresh fruit

Classic Caesar salad

Carved dry-rubbed sirloin with Sam Adams
reduction

Dry-rubbed smoked chicken wings

Sunny side egg flatbread with spinach and feta
Baked French toast sticks with grilled pineapple
and strawberries



SHABBAT DINNER MENU

FRIDAY JUNE 12, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup

or

Garden salad Vg GF ♥

ENTREES

Rosemary garlic braised brisket | \$26 GF

Grilled salmon steak with yellow
tomato relish | \$27 GF ♥

Grilled cauliflower steak Florentine | \$20 VgGF ♥

SIDES

Herb-roasted fingerling potatoes Vg GF

Honey-braised Brussel sprouts V GF ♥

DESSERTS

Brownie torte with
caramel topping V

Fruit cup Vg GF ♥



SHABBAT DINNER MENU

Friday, June 12th, 2026

Shabbat Dinner in Winter Garden (Nosh)

Please return to collection box in the Nosh Restaurant no later than: 5:00pm on Tuesday, June 9th

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

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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.



YOU ARE INVITED TO THE
NEXT WINE DOWN:

TAKE ME OUT TO THE BALL GAME!



June 15th, 2026 4:00 p.m - 5:00 p.m
Great Meadow Hall



Fun Fact: Every single baseball used in Major League Baseball must be rubbed down with a specific, secret mud sourced from the Delaware River in New Jersey. This process, first discovered in the 1930s, removes the glossy shine from brand new balls so pitchers can grip them safely