



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

There are a few small changes to the lunch menu and dinner service taking place in Nosh starting next week. On Monday, June 15 we will roll out a new Nosh Bistro menu for lunch with some small changes and additions. Also, on Wednesday nights instead of a buffet we will offer full table service off the Nosh Bistro lunch menu starting Wednesday, June 17. We hope you will enjoy the subtle changes and we look forward to your feedback.

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 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 will be 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.

C E N T R O

June 14th - June 20th

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

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 sweet potato Vg GF ♥ \$4
Steamed spinach Vg GF ♥ \$3
Dessert: Flourless pistachio cake with raspberry meringue V \$6

Tuesday

- Soup:** Black bean with cilantro Vg GF ♥ \$5
Entrée 1: Seared parmesan-crust turkey breast with romesco sauce \$24
Entrée 2: Pesto vegetable Stromboli served with marinara Vg \$12
Daily Sides: Mediterranean yellow rice & lentils Vg GF \$4
Garlic haricot vert Vg GF ♥ \$3
Dessert: Chocolate cream pie 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 V GF \$4
steamed broccoli Vg GF ♥ \$3
Dessert: Roasted strawberry crème brûlée V \$6

Thursday

- Soup:** Roasted tomato gazpacho Vg GF ♥ \$5
Entrée 1: Ritz cracker baked sole \$28
Entrée 2: Wild mushroom ravioli with sundried tomatoes & truffle pesto sauce V \$12
Sides: Corn on the cob Vg 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: Maple sweet potato puree 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, croutons, parmesan cheese, anchovies
& Caesar dressing

Cookie of the week

Raspberry thumb print V \$3

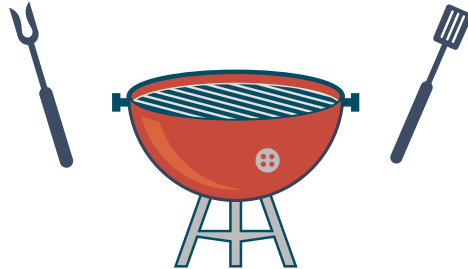
V = Vegetarian Vg = Vegan ♥ = Heart Healthy GF = Gluten Friendly. Consuming raw or undercooked meat, fish, poultry or eggs can increase your risk of a foodborne illness. Please notify your server in advance of any food allergies you may have.

NOSH DINNER

Monday, June 15th, 2026

BBQ MENU IS DINE-IN ONLY

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



STARTERS:

Watermelon 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:

Kosher Ice Cream Bar

Sliced Watermelon Wedge **VG/GF**

NOSH LUNCH SPECIALS

June 14th - June 20th

Soup

Sunday: Pesto roasted vegetable Vg GF 

Monday: White bean & kale Vg GF 

Tuesday: Black bean & tortilla Vg 

Wednesday: Split pea Vg GF 

Thursday: Minestrone Vg 

Friday: Chicken matzo ball

Saturday: Vegetable noodle V

Entrées

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

Monday: Italian sub
with turkey, beef salami and fixings

Tuesday: Sloppy Joes
on a bulky roll

Wednesday: Chicken fingers and fries

Thursday: Chicken quesadillas
with salsa and guacamole

Friday: Fish & chips

NOSH DINNER BUFFET

June 14th - June 20th

Buffet Price \$26

Sunday- Chef's Buffet

Soup: Pesto-roasted vegetable Vg GF 


Entrée 1: Beef chili with corn bread

Catch of the day: Poached salmon with
grilled lemon GF 

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

Vegan: Vegan chili Vg

Starch: Baked potato Vg GF

Veg: Roasted broccoli with cauliflower Vg GF 

Dessert: Chocolate lava cake V


Monday-BBQ

See separate BBQ Menu

Tuesday - Turkey Night

Soup: Black bean & tortilla Vg GF

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

Catch of the day: Seared red snapper with
mango salsa GF 

Chicken: Grilled chicken thighs GF

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

Starch: Yellow rice Vg GF

Veg: Vegetable medley Vg GF

Dessert: Carrot cake V

Wednesday Night Lites


See Nosh Bistro Menu

Hot Entree: Chicken fingers & fries

Thursday - Prime Rib

Soup: Minestrone Vg 

Entrée 1: Carved prime rib with au jus &
horseradish sauce

Catch of the day: Citrus roasted striped bass GF 

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

Vegan: Spinach Burekas V

Starches: Chive mashed potato Vg GF

Veg: Grilled asparagus Vg GF 

Dessert: Assorted desserts V

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

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

NOSH BISTRO

LUNCH MENU

Open Monday through Sunday 11:30am - 3pm
Menu is available for delivery if placed by 2pm

STARTERS

Chicken Matzo Ball Soup	\$5
Soup of the Day	\$5
Salad Bar	\$9 per pound

Dressing:

Thousand island, golden Italian, fat free raspberry vinaigrette, Country French, honey mustard, Caesar, olive oil & balsamic vinegar

DAILY SPECIAL

Lunch Special	\$14.99
Beverage included	

Daily specials available until 2:00pm
Monday - Friday

Bread Choices:

Marble rye, brioche bun, multi grain, club white, club wheat, hot dog roll, plain wrap, 6in sub rolls, bulky roll

Condiments:

Honey Dijon mustard, mayo, vegan mayo, lettuce, tomato, red onion, ketchup, relish, vegan cheddar cheese, vegan provolone cheese, vegan shredded parm

FROM THE DELI

Half / Full

Asian Chicken Salad	\$6 / \$12
Shredded white & dark meat, carrots & scallions tossed in a sweet chili aioli served on your choice of bread	
Tuna Salad	\$6 / \$12
Served on your choice of bread with lettuce, tomato, sliced cucumber	
100% Beef Hot Dog	\$5
Grilled & served on hot dog bun	
Nosh Grilled Cheese VG	\$7 / \$12
Vegan cheddar and vegan provolone with sliced tomato on club white	
Grilled Vegetable Wrap VG	\$10
Panini pressed wrap with pesto marinated carrots, squash, zucchini, red onion with arugula, vegan provolone & balsamic glaze	
The Breakfast Sandwich	\$14
Fried egg, warm thin-sliced Pastrami & Corn beef, honey Dijon Mustard on a lightly toasted bulky roll	
Chicken Caesar Salad Wrap	\$12
Grilled Chicken, Romaine lettuce, vegan parm, croutons	
Rosemary Dijon Chicken Wings	6 for \$10 12 for \$14
Brined chicken wings baked and tossed in a dry rosemary dijon seasoning	
Salmon Bowl	\$16
Ginger & soy marinated salmon, steamed rice, pickled red onion, pineapple salsa, edamame	

SUB CHICKEN BOWL \$14

ADD-ONS & SIDES

Grilled Chicken Breast GF ♥	\$14
Add to salad	
Grilled Ginger Soy Salmon GF ♥	\$16
Add to salad	
Available poached	
Nosh Seasoned Chips Vg GF	\$4
French Fries Vg GF	\$4
Coleslaw V GF	\$3

DESSERT

Chef's Choice desserts	\$4
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BEVERAGES

Pepsi, Diet Pepsi, Caffeine-Free Pepsi, ginger ale, La Croix seltzer, coffee, decaf coffee, Harney & Sons tea	\$2
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SHABBAT DINNER MENU

FRIDAY JUNE 19, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup
or
Garden salad Vg GF ♥

ENTREES

Honey-roasted Zaatar Statler chicken breast with
apricots and prunes | \$24 GF

Maple baked salmon | \$26 GF ♥

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

SIDES

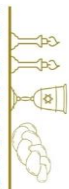
Tzimmes Vg GF

Sumac & garlic roasted cauliflower Vg GF ♥

DESSERTS

Apple babka V

Fruit cup Vg GF ♥



Friday, June 19th, 2026

Shabbat Dinner in Winter Garden (Nosh)

**Please return to collection box in the Nosh Restaurant no later than:
5:00pm on Tuesday, June 16th**

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.