



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Congratulations Fernando! We are happy to announce that Fernando Carmona, former host and server in Centro has been promoted to a restaurant supervisor. Fernando will be working closely with Whitney in Nosh for the time being as he learns all about his new position. Please join us in celebrating his success and supporting him in his new role.

We hope you are enjoying the selections from the new Centro dinner menu that rolled out this past Monday, August 17. The vegetable egg rolls, beef knish and swordfish are the early leaders in popular choices. As always, we welcome your feedback and will communicate any edits or adjustments made to the new menu.

The next brunch in Centro is on Sunday, August 30. The menu is posted on the upcoming events page and the Centro menu page of the dining website. Reservations can be made starting one week in advance on Sunday, August 23 on-line through open table and the dining website, or by phone or in-person at the Centro host stand starting Monday, August 24. Family and friends are welcome to join and we look forward to serving you.

For review and planning purposes, included in this week's dining packet are the menus for Erev Yom Kippur and "Break the Fast" in both Nosh and Centro. More information regarding these dinners will follow as the date of the holiday approaches. These menus are also available on the High Holiday page of the dining website.

As a reminder, the deadline to register for the communal dinners in Great Meadow Hall for the first two nights of Rosh Hashanah is Sunday, August 30. Click the High Holiday link on the culinary corner page of the dining website for more information including menus and registration information.

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

August 24th - August 29th

Monday

- Soup:** Braised cabbage & potato Vg GF♥ \$5
Entrée 1: Onion-crusted chicken with root beer sauce \$21
Entrée 2: Crispy tofu and broccoli stir fry with sweet chili sauce Vg \$12
Daily sides: Orzo rice pilaf Vg \$4
Roasted button mushrooms Vg GF♥ \$3
Dessert: Strawberry shortcake V \$6

Tuesday

- Soup:** Onion GF \$5
Entrée 1: Roasted mahi mahi with baby shrimp picatta sauce GF LF \$26
Entrée 2: Vegan Swedish meatballs Vg \$12
Daily Sides: Linguini tossed with pesto sauce V \$4
Tarragon roasted baby carrots Vg GF♥ \$3
Dessert: Lemon burst V \$6

Wednesday

- Soup:** Mushroom & orzo with greens Vg \$5
Entrée 1: Savenor's grilled sirloin steak with herb butter GF \$34
Entrée 2: Cheese manicotti with vegetable Bolognese V \$12
Daily Sides: Baked potato Vg GF \$4
Roasted asparagus Vg GF♥ \$3
Dessert: White chocolate blueberry cobbler V \$6

Thursday

- Soup:** Lobster bisque GF \$5
Entrée 1: Boston baked cod \$26
Entrée 2: Cauliflower fried rice with shiitake mushrooms, edamame beans & a fried egg V \$12
Daily Sides: Roasted carrot & parsnip mash V GF \$4
Sautéed spinach Vg GF♥ \$3
Dessert: Red velvet cake bomb V \$6

Friday

- Soup:** Chilled asparagus V GF \$5
Entrée 1: Duck Wellington with sweet & sour sauce \$25
Entrée 2: Crispy soy cutlets with lemon aioli & fried capers Vg \$12
Daily Sides: Corn on the cob Vg GF \$4
Vegetable medley Vg GF♥ \$3
Dessert: Raspberry beignet V \$6

Saturday

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

Salad of the week

Dedham salad \$5/\$8 Vg GF♥

Mixed greens, radishes, red onion, black olives, and white balsamic vinaigrette

Cookie of the week

Nutella cookie V \$3

(contains nuts)

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.

Centro Sunday Brunch Menu

 August 30th 11am - 2pm 

Baker's Corner

Assorted muffins and pastries prepared
in-house by NewBridge baker, Doug Kast

Fresh Fruit and Granola

with assorted yogurts & cottage cheese

Hot Oatmeal

with brown sugar & almond milk

Lox & Bagels Platter

with assorted bagels, assorted cream
cheeses, capers, sliced onion & tomato

Chef's Omelette Station

whole eggs or egg whites, mushrooms,
peppers, onions, tomatoes, spinach,
American cheese, cheddar, Swiss

Kenny's Avocado Toast

on sourdough with blistered cherry tomatoes
and everything bagel seasoning

Chef's Specials

Rum raisin French toast with caramelized
apple sauce

Vegan caprese scrambled eggs with vegan
mozzarella, tomato & basil

Meat-lovers lyonnaise with beef bacon,
turkey ham & caramelized onion

Accompaniments

Chicken sausage

Turkey bacon

Vegan "sausage" patties

Breakfast potatoes

Pricing

\$25 per person

\$15 Ages 5-12

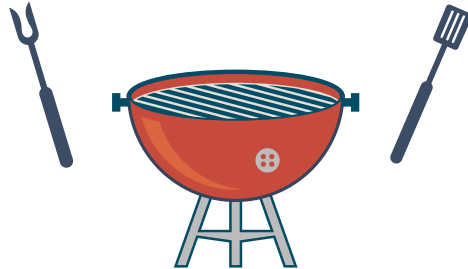
\$10 Under 5

NOSH DINNER

Monday, August 24th 2026

BBQ MENU IS DINE-IN ONLY

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



STARTERS:

Agave Tomato Cucumber Gazpacho VG/GF ❤️
or Salad Bar VG/GF

FRESH OFF THE GRILL:

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

DAILY SIDES:

Corn on the Cob VG ❤️
Pasta Salad V
Coleslaw V

CONDIMENTS:

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

DESSERT:

Kosher Ice Cream Bar
Fruit Platter VG/GF

Buffet Price: \$26

NOSH LUNCH SPECIALS

August 23rd - August 29th

Soup

Sunday: Lentil **Vg** **GF** ❤️

Monday: Agave cucumber gazpacho **Vg** **GF** ❤️

Tuesday: Orzo spinach **Vg**

Wednesday: Split pea **Vg** **GF** ❤️

Thursday: Miso vegetable **Vg**

Friday: Chicken matzo ball

Saturday: Beef mushroom barley

Entrées

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

Monday: Turkey club

sliced turkey breast with lettuce, tomato, mayo & turkey bacon

Tuesday: New York chopped cheese

with seasoned ground beef and vegan cheddar on a sub roll

Wednesday: Chicken fingers and fries

Thursday: Grilled turkey burger

with vegan cheddar, chipotle mayo, lettuce & tomato

Friday: Fish & chips

NOSH DINNER BUFFET

August 23rd - August 29th

Buffet Price \$26

Sunday- Chef selections

Soup: Lentil **Vg** **GF** ❤️

Entrée 1: Chicken picatta

Catch of the day: Everything-crust
roasted salmon **GF** ❤️

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

Vegan: Impossible meatloaf with
caramelized onion gravy **Vg**

Starch: Steamed basmati rice **Vg** **GF**

Veg: Sautéed mushroom & spinach **Vg** **GF** ❤️

Dessert: Chocolate lava cake **V**

Monday

BBQ See separate menu

Tuesday

Soup: Orzo spinach **Vg**

Entrée 1: Roasted turkey with sage gravy and bread
stuffing

Catch of the day: Cod puttanesca **GF**

Chicken: Grilled chicken thighs **GF**

Vegan: Mushroom & tempeh stew **Vg**

Starch: Herb-roasted red bliss potato **Vg** **GF** ❤️

Veg: Roasted Brussel sprouts **Vg** **GF** ❤️

Dessert: Assorted pies **V**

Wednesday

See Nosh Bistro Lunch Menu

Thursday - Japanese Night

Soup: Miso vegetable **Vg**

Entrée 1: Handmade sushi station

Catch of the day: Ginger and soy poached
halibut

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

Vegan: Tofu stir-fry **Vg**

Starch: Lo-mein noodles

Veg: Tempura vegetable medley **Vg**

Dessert: Mini black and white cookies **V**

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

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

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SHABBAT DINNER MENU

FRIDAY AUGUST 28, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF ♥ \$4

ENTREES

Entree 1: Whole grain mustard and wine braised chicken leg | \$24 GF

Entree 2: blackened mahi with cucumber salsa | \$24 GF ♥

Vegan: lentil stuffed cabbage with sweet tomato sauce | \$13 Vg

SIDES

Pineapple noodle kugel V

Roasted asparagus Vg GF ♥

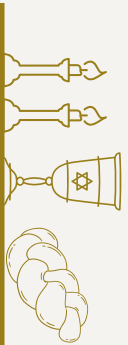
DESSERTS

Chocolate ganache cake V \$6

Fruit cup Vg GF ♥ \$4

Alternate meal: \$20

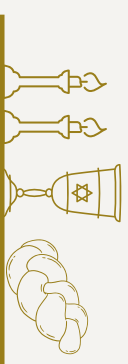
Poached salmon GF♥ with baked potato Vg GF & broccoli Vg GF ♥



Shabbat Dinner Order Form

Please return to collection box in the Nosh

no later than: 5:00pm on Tuesday



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

The menu is a la carte. You will be charged based on your selections

NAME: _____

UNIT #: _____

TABLE HOST: _____

STARTER:

Salad _____

Dressing _____

Gefilte fish _____

Soup _____

ENTREE:

Entree 1 _____

Entree 2 _____

Vegan _____

Alternate meal _____

DESSERT:

Dessert _____

Fruit cup _____

NAME: _____

UNIT #: _____

TABLE HOST: _____

STARTER:

Salad _____

Dressing _____

Gefilte fish _____

Soup _____

ENTREE:

Entree 1 _____

Entree 2 _____

Vegan _____

Alternate meal _____

DESSERT:

Dessert _____

Fruit cup _____

NOTES: please list any dietary restrictions/preferences here. We will do our best to accommodate.

EREV YOM KIPPUR

Centro Buffet Only

Sunday, September 20 | 4pm-6pm

Soup

Chicken Matzo Ball Soup

Garden Salad

with romaine lettuce, tomatoes,
cucumbers, red onions, carrots &
assorted dressings

Entrees

Carved Prime Rib with Au Jus and
Horseradish Cream Sauce
served with popovers

Vegan Salisbury Steak with Wild
Mushroom Ragu **Vg LF**

Poached Salmon **GF** ♥

Sides

Roasted garlic mashed
potatoes **V GF**

Jumbo asparagus tips
sautéed with sundried
tomato **Vg GF** ♥

Baked sweet potato **Vg GF** ♥

Desserts

Red wine honey cake
with plums

Fruit cup **Vg Gf** ♥

\$32 per person

EREV YOM KIPPUR

Kosher Dinner | Nosh

Sunday, September 20 | 4:00pm

Starters

Chicken matzo ball

Salad bar

Entrees

Herb-roasted carved turkey
with sage gravy & bread stuffing

Seared arctic char Gf Lf ♡
with balsamic tomato relish

Cauliflower tofu bites Vg Lf
tossed in a sweet mango sauce

Sides

Maple sweet mashed
potatoes Vg Gf

Sautéed fall vegetables Vg Gf ♡

Baked potato Vg Gf

Dessert

Warm cinnamon
apple strudel V

Fruit cup Vg Gf ♡

Sugar free peach pie V

\$26 Per Person

YOM KIPPUR BREAK-THFAST

Dairy Dinner Buffet | Centro
Monday, September 21 | 5pm-8pm

Starters

Garden salad Vg GF 
White fish salad with crackers LF
Chicken noodle soup

Entrees

Lox platter with bagels
capers, sliced onions and tomatoes with
assorted cream cheese spreads

Carved Salmon Wellington LF
with lemon aioli

Chickpea cakes Vg GF 
with tahini pesto

Roasted chicken GF

Poached salmon GF 

Sides

Traditional noodle kugel V

Roasted fall root 
vegetables Vg GF

Baked potato Vg GF

Desserts

Assorted pastries V

Fruit cup Vg Gf 

Buffet Price \$26
not available for takeout

YOM KIPPUR BREAK-THFAST

Kosher Dairy Dinner Buffet | GMH

Monday, September 21 | 7:45pm

Starters

Garden salad V
or
White fish salad

Entrees

Build your own omelet station

Lox & bagels

capers, sliced onions and tomatoes with
assorted cream cheese spreads

Pan seared arctic char Gf
with lemon butter sauce

Vegan parmesan cutlet Vg
breaded soy cutlet oven baked and served
with pesto marinara and vegan mozzarella

Sides

Traditional noodle kugel V

Sautéed green beans with
tomatoes Vg Gf 

Home fries Vg

Desserts

Traditional cheesecake
with berry sauce V

Fruit cup Vg Gf

\$26 Per Person