



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Included in this week's dining packet are the menus for labor day weekend in Centro and Nosh. On Saturday, September 5, Centro will offer a Clambake buffet from 12pm to 4pm. (There will be no regular dinner service in Centro on this day)

Sunday, September 5 , Nosh will offer the last Summer BBQ buffet. Details and menus will also be posted on the upcoming events page of the dining website. We look forward to serving you.

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.

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

Aug 30th - Sept 5th

Monday

- Soup:** Coconut, lentil & kale Vg GF ♥ \$5
Entrée 1: Artichoke & olive chicken tagine GF LF \$24
Entrée 2: Stuffed crepes with spinach and tomato with white cheddar cheese sauce V \$12
Daily Sides: Wild rice Vg GF \$4
Sautéed green beans Vg GF ♥ \$3
Dessert: Warm apple blossom V \$6

Tuesday

- Soup:** Salmon corn chowder GF \$5
Entrée 1: Veal marsala \$27
Entrée 2: Stuffed portobello mushroom with quinoa and ratatouille vegetables Vg GF ♥ \$12
Daily Sides: Lyonnaise potatoes Vg GF \$4
Roasted cauliflower Vg GF ♥ \$3
Dessert: Italian ricotta cheesecake V \$6

Wednesday

- Soup:** Mushroom barley Vg ♥ \$5
Entrée 1: Citrus-baked Arctic char LF \$26
Entrée 2: Cheese-stuffed pierogis with caramelized onions, mushrooms and a side of sour cream V \$12
Daily Sides: Baked potato Vg GF \$4
Vegetable medley Vg GF ♥ \$3
Dessert: Brownie blondie V \$6

Thursday

- Soup:** Chilled peaches & cream V \$5
Entrée 1: Grilled bourbon turkey tips LF \$22
Entrée 2: Pasta primavera with rigatoni pasta, broccoli, sundried tomato, jackfruit and pesto cream sauce V \$12
Daily Sides: Corn on the cob Vg GF \$4
Roasted beets Vg GF ♥ \$3
Dessert: Pecan pie V \$6

Friday

- Soup:** Cream of mushroom V GF \$5
Entrée 1: Italian braised veal osso buco GF LF \$29
Entrée 2: Impossible meatloaf with roasted tomato coulis V LF \$12
Daily Sides: Mashed potatoes V GF \$4
Roasted Brussel sprouts Vg GF ♥ \$3
Dessert: Blueberry coffee cake V \$6

Saturday

See separate labor day menu

Salad of the week

Garden salad \$5/\$8 Vg GF ♥
Onion, tomato, carrots, cucumber & romaine lettuce
with golden Italian dressing

Cookie of the week

Rocky road V \$3
(contains nuts)

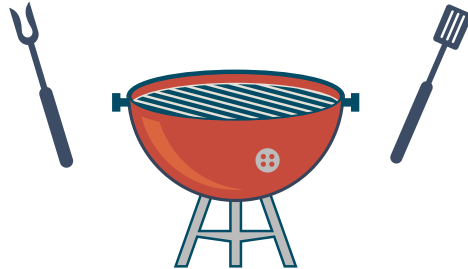
V = Vegetarian Vg = Vegan ♥ = Heart Healthy GF = Gluten Friendly. Consuming raw or undercooked meat, fish, poultry or eggs can increase your risk of a foodborne illness. Please notify your server in advance of any food allergies you may have.

NOSH DINNER

Monday, August 31st 2026

BBQ MENU IS DINE-IN ONLY

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



STARTERS:

Heirloom Tomato and Cucumber Gazpacho VG/GF ❤️
or Salad Bar VG/GF

FRESH OFF THE GRILL:

Beef Burgers

Beef Hot dog

Veggie Burger (Upon request) VG

Marinated Salmon Filet GF ❤️

Mojo Marinated Chicken GF ❤️

DAILY SIDES:

Corn on the Cob VG GF ❤️

Potato Salad V GF

Coleslaw V GF

CONDIMENTS:

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

DESSERT:

Kosher Ice Cream Bar

Watermelon Platter VG/GF

Buffet Price: \$26

NOSH LUNCH SPECIALS

August 30th - September 5th

Soup

Sunday: Corn chowder **Vg** **GF**

Monday: Heirloom tomato cucumber gazpacho **Vg** **GF** ❤️

Tuesday: Black bean & corn with tortilla chips **Vg**

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: Fried hot honey chicken sandwich
on a brioche roll with lettuce, tomato & pickle

Tuesday: Tuna melt on Texas toast
with vegan cheddar cheese

Wednesday: Chicken fingers and fries

Thursday: Beef sausage sub with peppers and onions
with a side of marinara

Friday: Fish sandwich on a bulky roll
with lettuce tomato & tartar sauce

NOSH DINNER BUFFET

August 30th - September 5th

Buffet Price \$26

Sunday-

Soup: Corn chowder **Vg GF**

Entree 1: Beef bolognese **GF**

Catch of the day: Roasted cod with lemon caper sauce **GF**

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

Vegan Entree: Pesto marinara vegan cutlet **Vg**
(contains nuts)

Starch: Spaghetti **Vg**

Veg: Sautéed green beans with garlic **Vg GF** ❤️

Dessert: Raspberry roll **V**

Monday

See BBQ Menu

Tuesday -Turkey Night

Soup: Black bean & corn with tortilla chips **Vg**

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

Catch of the day: Seared hake with fire-roasted bell peppers **GF** ❤️

Chicken: Grilled chicken thighs **GF**

Vegan: Vegetable frittata **Vg GF**

Starch: Sweet mashed potato **Vg GF**

Veg: Herb-roasted vegetable medley **Vg GF** ❤️

Dessert: Carrot cake **V**

Wednesday Night Lites

See Nosh Bistro Menu

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:
S'mores cookie **V**

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 LABOR DAY BBQ

MONDAY, SEPTEMBER 7, 2026

STARTER

Agave Roasted Tomato & Cucumber Gazpacho **VG/GF** 

Salad bar **VG/GF**

MAINS

Honey BBQ Beef Ribs

Beef Hot dogs

Beef Burgers

Veggie Burgers (upon request)

Lemon Pepper Herb Marinated Salmon Filet

SIDES

Corn on the Cob **VG/GF** 

BBQ Baked Beans **V**

Potato Salad **VG/GF**

Coleslaw **VG/GF**

DESSERT

Kosher Ice Cream Bar

Watermelon Platter **VG/GF** 

BUFFET PRICE: \$32

CENTRO



LABOR DAY LOBSTER BAKE

LIMITED TAKE OUT MENU

Saturday September 5th 2026 | 12pm to 4pm

Reservations available beginning Saturday August 29th

Dine In Only

Main Features:

Clam Chowder \$5

Shrimp Cocktail

Seafood Stuffed Lobster Tails

Steamed Clams

Vegetarian “Crabless Cakes”

Grilled Marinated Steak Tips

Grilled Beef Burgers

Grilled Veggie Burger **Vg**

Grilled Beef Hot Dogs

Sides

Corn on the Cob **Vg**

Potato Salad **V GF**

Baked Beans **Vg**

Coleslaw **V GF**

Dessert

Blueberry Pie **V**

Cupcakes **V**

Sliced Watermelon Wedges **Vg GF**

\$40 Per Person

Dine in Only

CENTRO



LABOR DAY LOBSTER BAKE TAKE OUT MENU

Walk-in take outs available for pick up only

Main Features:

- Clam Chowder \$5
- Seafood Stuffed Lobster Tails \$38
- Vegetarian "Crabless Cakes" \$12
- Grilled Marinated Steak Tips \$22
- Poached Salmon GF \$16

Sides

- Corn on the Cob Vg \$4
- Potato Salad V GF \$4
- Baked Beans Vg \$4
- Coleslaw V GF \$3

Dessert

- Blueberry Pie V \$6
- Sliced Watermelon Wedges Vg GF \$4



SHABBAT DINNER MENU

FRIDAY SEPTEMBER 4, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF♥ \$4

ENTREES

Entree 1: Rosemary & garlic braised brisket | \$23 GF

Entree 2: Grilled salmon steak with yellow tomato relish | \$24 GF♥

Vegan: Grilled cauliflower steak Florentine | \$14 VgGF

SIDES

Herb-roasted fingerling potatoes Vg GF

Honey-braised Brussel sprouts V GF♥

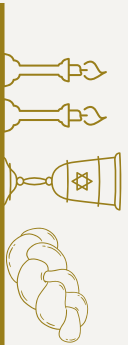
DESSERTS

Coffee crumble cake V \$6

Fruit cup Vg GF♥ \$4

Alternate meal: \$20

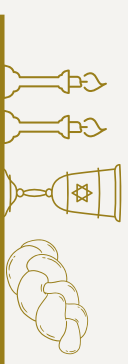
Grilled chicken GF♥ with baked potato Vg GF & broccoli Vg GF♥



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.