



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

The registration for the Kosher communal dinners in Great Meadow Hall for the first two nights of Rosh Hashanah opened last week. As a reminder, the deadline to register is Sunday, August 30. Click the [High Holiday link](#) on the culinary corner page of the dining website for more information.

For review and planning purposes, included in this week's dining packet are the menus for the Rosh Hashanah dinners First and Second night in Centro. Reservations will open one week prior to the dinners and normal reservation process and seating capacities apply. These menus are also available on the [High Holiday page](#) of the dining website.

The new Centro dinner preview is included in this week's dining packet and can be viewed on the Centro menu page of the dining website. New menu rollout is this Monday, August 17. As a reminder, Centro is closed for lunch that day to prepare and train for the new menu.

Intermittent issues when making reservations electronically through the dining website have been reported. While we have been unable to duplicate or identify the issues, the reports have included a couple of patterns so please note the following. Try accessing the website directly at nbocdine.org rather than through the Uniguest community app. Also, if using Safari as your browser and you encounter the issue, try switching to Chrome or Firefox. We will continue to note and research the issues as they are reported.

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

M E N U

Welcome. We hope you will
enjoy the new Centro menu that
has been created with your
dining pleasure in mind.
Bon appétit!

STARTERS

Soup du Jour | \$5
Always fresh & changing

Traditional Chicken Soup | \$5 **GF LF**

Vegetable Egg Roll | \$5 per **V**
Filled with cabbage, carrots & ginger served
with a plum sauce

Shrimp Cocktail | \$12 for 3 | \$18 for 5 **GF LF**
Chilled poached shrimp served with lemon &
cocktail sauce

SALADS

Hydroponic Bibb Salad | \$5 small | \$10 entrée **V GF**
Shaved fennel, pickled red onions, fresh plums &
feta cheese drizzled with blood orange vinaigrette

Summer Kale Salad | \$5 small | \$10 entrée **Vg GF**
Tuscan organic kale & romaine lettuce mix, toasted
sunflower seeds, dried cranberries, cucumber tossed
with carrot ginger dressing

Chef's Weekly Salad Special | \$5 small | \$10 entrée
see weekly specials

Your choice of dressings: Caesar, honey mustard,
thousand island, golden Italian, ranch, blue cheese,
oil and vinegar, balsamic or low fat raspberry
vinaigrette, blood orange vinaigrette, and carrot ginger
dressing

SANDWICHES & BURGERS

*All sandwiches served with pickles - gluten free bread
available upon request*

Angus Burger | \$14 **LF**
7oz beef patty grilled to order with lettuce, tomato &
onion. Served on a brioche roll

Grilled Swordfish Sandwich | \$24 **LF**
6oz marinated grilled to order with lemon aioli, lettuce,
tomato & onion. Served on a brioche roll

BBQ Vegan Brisket Quesadilla \$16 **VG**
Cola braised shredded jackfruit & oyster mushrooms
with melted vegan cheddar cheese sauce on whole
wheat tortilla with side of guacamole

Add beef bacon to any sandwich + \$4

*Add cheese to any sandwich for no additional charge:
American, Swiss, cheddar or vegan shredded mozzarella*

CHEF'S SELECTIONS

Pacific Baked Halibut | \$32 **GF**
Lightly marinated & served with snap pea
gremolata

Seafood Boil | \$30 **GF**
Cajun seasoned shrimp, mussels, beef andouille
sausage, corn & baby potato with garlic butter
and lobster broth

Chicken Cordon Bleu | \$26
6oz Breaded chicken breast stuffed with Swiss
cheese & turkey ham served with a supreme
sauce

Mango Chili Grilled Chicken | \$24 **GF LF**
Boneless thigh meat marinated in herbs & spices.
Finished a with sweet & savory mango sauce

Grilled Filet | \$33 **GF**
6oz grilled & served with a truffle mushroom
butter

Beef and Broccoli Lo Mein | \$22 **LF**
Ginger soy marinated shaved beef stir fry with
broccoli, lo mein noodles and fried garlic

VEGETARIAN

Fig & Goat Cheese Flatbread | \$14 **V**
Caramelized onions, micro basil, balsamic glaze
***gluten free option available**

Plant Lovers Burrito Bowl | \$15 **VG**
Seasoned vegan sausage, vegan cheddar cheese,
black bean salsa, avocado slices & citrus steamed
rice garnished crispy tortilla strips and lime wedge

Garden Vegetable Lasagna | \$16 **V**
Roasted assorted vegetables layered with pasta
sheets, ricotta & mozzarella cheese & a basil
marinara sauce

V = Vegetarian Vg = Vegan = Heart Healthy GF = Gluten Friendly LF = Lactose Free.

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.



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HOUSE FAVORITES

Beef Knish | \$18 **LF**

Seasoned ground beef & potato baked in pastry &
served with a side of deli mustard

Grilled Swordfish | \$23 **GF LF** ♥
with white wine & lemon

Steelhead Trout | \$22 **LF GF** ♥
Fresh herb-marinated trout baked & served with
lemon

Cheese Pizza | \$10 **V**
Baked flatbread topped with Newbridge tomato
sauce & shredded mozzarella
**gluten free option available*

Poached or Seared Atlantic Salmon | \$15 **GF LF** ♥
Please specify rare, medium, or well done

Sautéed Shrimp | \$10for 3 | \$16 for 5 **GF LF**

Savor's 6oz Sauteed Chicken Breast | \$16 **GF LF** ♥

SAUCES & CONDIMENTS

*Choose from a variety of meal enhancing options at no
additional charge*

homemade tomato sauce

supreme sauce

plum sauce

garlic sauce

balsamic glaze

gremolata

mango sweet chili

lemon aioli

A1 sauce

Tabasco

ketchup

mustard

relish

mayonnaise

tartar sauce

sour cream

parmesan cheese

cocktail sauce

STARCHES

Citrus steamed basmati rice | \$4 **VG GF**

French fries | \$4 **VG**

Baked sweet potato | \$4 **VG GF**

Lo-mein noodles with garlic sauce | \$5 **V**

Starch of the day | \$4

VEGETABLES

Steamed broccoli | \$4 **VG GF**

Sliced tomatoes | \$4 **VG GF**

Sauteed Asian vegetable medley | \$5 **VG GF**

Vegetable of the day | \$3

BEVERAGES

Harney & Sons Tea, Coffee | \$2

Soft Drinks: Pepsi, Diet Pepsi, Ginger Ale, Iced
Tea, Lemonade, La Croix | \$2

Juices: Orange, Cranberry, Arnold Palmer | \$2

Water: San Pellegrino | \$4 small



Scan QR Code for our Daily Specials

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C E N T R O

D E S S E R T M E N U

Summer Chocolate Trifle | \$7 **V**

A “no bake” dessert with a triple chocolate filling, lady fingers and Nutella with whipped cream and fresh strawberries.

*Contains nuts.

Atlantic Beach Pie | \$6 **V**

A Southern influenced recipe where the crust is made using saltine crackers and the filling is condensed milk with a citrus flavors

Upside Down Peach Cake | \$7 **V**

A decadent dessert featuring caremelized peaches and angel food cake

Espresso Coffee Mousse | \$5 **V GF**

A “no-sugar added” chilled airy and light dessert with bittersweet coffee flavor topped with cocoa powder and chocolate shavings

Cookie of the week | \$3

Baked fresh daily by our in house baker, Doug!

Special of the Day | \$6

Always fresh & changing

Fresh Fruit Cup | \$6 **VG GF**

An assortment of seasonal fruit



Hershey's ice cream

One Scoop | \$3

Two Scoops | \$6

C E N T R O

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

August 16th - August 22nd

Monday

No Specials - New Centro Menu

Tuesday

Soup: Rustic tomato & onion Vg GF ♥ \$5

Entrée 1: Shrimp etouffee GF LF \$26

Entrée 2: Black bean enchiladas with guacamole V \$12

Daily Sides: Steamed jasmine rice Vg GF \$4

Roasted carrots Vg GF ♥ \$3

Dessert: Chocolate cheesecake bar V \$6

Wednesday

Soup: Chilled pappa al Pomodoro (Italian style gazpacho) V GF \$5

Entrée 1: Roasted boneless chicken thighs with alfredo sauce \$23

Entrée 2: Greek baked soy cutlet with side of marinara V \$12

Daily Sides: Corn on the cob Vg GF \$4

Sauteed Brussel Sprouts & onion Vg GF ♥ \$3

Dessert: White chocolate panna cotta with stewed rhubarb V \$6

Thursday

Soup: Roasted corn & leek V GF \$5

Entrée 1: Beef meatloaf with gravy \$23

Entrée 2: Flamenco eggs V GF \$12

Daily Sides: Sweet mashed potato V GF \$4

Braised mixed vegetables Vg GF ♥ \$3

Dessert: Chocolate sponge cake V \$6

Friday

Soup: Chilled mixed berry V GF \$5

Entrée 1: Miso sea bass LF \$32

Entrée 2: Eggplant napoleon V \$12

Daily Sides: Parsnip puree V GF \$4

Lemon butter asparagus V GF \$3

Dessert: Cherry pie V \$6

Saturday

Soup: Split pea Vg GF ♥ \$5

Entrée 1: Nashville hot honey fried chicken \$23

Entrée 2: Stuffed pepper with lentils & vegan sausage with roasted red pepper sauce & vegan cheese Vg GF ♥ \$12

Daily Sides: Cranberry rice pilaf Vg GF \$4

Vegetable medley Vg GF ♥ \$3

Dessert: Lemon shortbread bar V \$6

Salad of the week

Beet & blue cheese salad \$5/\$8 V GF

with mixed greens, cherry tomatoes, candied pecans and citrus vinaigrette

Cookie of the week

Oatmeal raisin V \$3

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CENTRO DINNER SPECIALS

Saturday, September 12 | 4:45pm

Chicken matzo ball soup

or

Farro salad Vg ♡

butternut squash and mesclun lettuce mix with maple vinaigrette

Carved rosemary-crusted tenderloin with
bourbon demi Lf

\$30

Seared rainbow trout with
lemon dill sauce Gf ♡

\$28

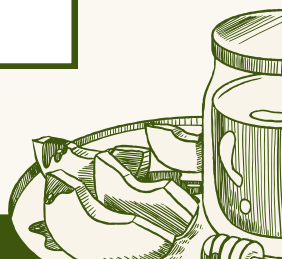
Mediterranean stuffed mushrooms V Gf
\$20

Sides

Caramel apple noodle kugel V
Roasted baby carrots with
artichokes Vg Gf ♡

Desserts ♡

Pistachio frangipane and
blood orange galette
Fruit cup Vg Gf



CENTRO DINNER BUFFET

Friday, September 11 | 5pm

Starters Chicken matzo ball
or
Spinach cranberry salad Vg Gf 
toasted walnuts, dried cranberries, cucumbers and poppy seed dressing

Carved chicken roasted with wine and
saffron, served with savory date sauce Gf Lf
take out price: \$26

Oven-roasted salmon with apple
raisin chutney Gf Lf 
take out price: \$28

Caprese baked quiche V GF
take out price: \$20

mozzarella cheese, ripe tomatoes,
fresh basil with creamy egg custard

Buffet Price: \$30

Sides

Rosemary fingerling
potatoes Gf Lf
Root vegetables Vg Gf
Lf 

Desserts

Raspberry & tahini
shortbread bar
Fruit cup Vg Gf 

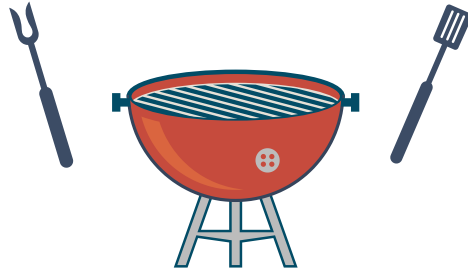


NOSH DINNER

Monday, August 17th 2026

BBQ MENU IS DINE-IN ONLY

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



STARTERS:

Citrus Beet 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 
Red Bliss Potato Salad V
Coleslaw V

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 16th - August 22nd

Soup

Sunday: Zuppa Toscana

Monday: Citrus beet gazpacho 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 sub roll with au jus

Friday: Fish & chips

NOSH DINNER BUFFET

August 16th - August 22nd

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 black bass 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 vegetables **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-crusted Arctic char **GF** ❤️

Chicken: Grilled chicken thighs **GF**

Vegan: Spinach ravioli with mushroom non-dairy sauce **Vg**

Starch: Garlic mashed potatoes **Vg GF**

Veg: Sautéed vegetable medley **Vg GF** ❤️

Dessert: Carrot cake **V**

Wednesday Night Lites

See Bistro Menu

Thursday - Caribbean Night

Soup: Split pea **Vg GF** ❤️

Entrée 1: Crispy beef tips with pickled cabbage **GF**

Catch of the day: Pan fried red snapper with mango & pineapple salsa **GF** ❤️

Rotisserie Chicken: Roasted jerk chicken

Vegan: Roasted vegetable curry with sweet plantains **Vg**

Starches: Coconut rice with beans **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**



SHABBAT DINNER MENU

FRIDAY AUGUST 21, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF♥ \$4

ENTREES

Entree 1: Braised herb de province veal stew | \$26
GF

Entree 2: Lemon herb rainbow trout | \$22 GF♥

Vegan: Sweet potato and black bean croquette with
avocado aioli | \$14 Vg

SIDES

Farro pilaf Vg

Roasted carrots Vg GF♥

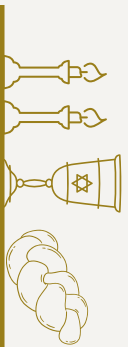
DESSERTS

Boston cream pie V \$6

Fruit cup Vg GF♥ \$4

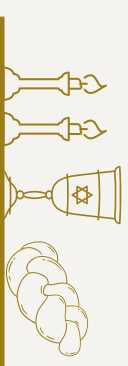
Alternate meal: \$20

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



Shabbat Dinner Order Form

Friday, August 21st, 2026



Please return to collection box in the Nosh Restaurant 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 _____

Gefilte fish _____

Soup _____

ENTREE:

Entree 1 _____

Entree 2 _____

Vegan _____

Alternate meal _____

DESSERT:

Dessert _____

Fruit cup _____

NAME:_____

UNIT #:_____

TABLE HOST:_____

STARTER:

Salad _____

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.