



# CULINARY CORNER

## WHAT YOU NEED TO KNOW . .

Included in this week's dining packet are the menus and registration information for the first two nights of Rosh Hashanah. Pre-order and registration for the communal dinners in Great Meadow Hall are open electronically through the dining website. The deadline to register is Sunday, August 30. Visit the upcoming events page on the dining website for additional details, menu offerings and to register.

Welcome John Shalpak! On this week's Zoom chat we introduced John Shalpak, the new Centro restaurant manager. John has been part of the NewBridge team as the Meadowview restaurant manager in Assisted Living for the past four years. John brings a wealth of knowledge and experience from his previous roles with Legal Sea Foods and Davio's prior to joining NewBridge on the Charles. He looks forward to getting to know you and we are confident he will make a positive impact on the dining experience in Centro. Please be sure to say hello to John next time you dine in Centro.

At this week's dining committee meeting we tasted some of the new dishes for the upcoming Centro dinner menu change. The new Centro dinner menu is scheduled to roll out Monday August 17 (Centro will be closed for lunch that day). Join the next Thursday, August 13, resident zoom chat for a presentation of 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](http://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.

# CENTRO

## WEEKLY SPECIALS

August 9<sup>th</sup> - August 15<sup>th</sup>

### Monday

**Soup:** Roasted vegetable medley Vg GF ♥ \$5  
**Entrée 1:** Parmesan-crusted salmon \$27  
**Entrée 2:** Tofu pad thai with rice noodles Vg \$12  
**Daily Sides:** Quinoa pilaf Vg GF ♥ \$4  
Sautéed snap peas Vg GF ♥ \$3  
**Dessert:** Chocolate bourbon bomb V \$6

### Tuesday

**Soup:** Chilled sweet pea & mint V \$5  
**Entrée 1:** Guinness beef stew LF \$25  
**Entrée 2:** Spinach ricotta ravioli with tomato cream sauce V \$12  
**Daily Sides:** Buttermilk biscuit V \$4  
Vegetable medley Vg GF ♥ \$3  
**Dessert:** Lemon lush V \$6

### Wednesday

**Soup:** Shrimp, pepper & rice GF LF \$5  
**Entrée 1:** Peach brandy chicken LF GF ♥ \$25  
**Entrée 2:** Cheese lasagna rolls with Alfredo sauce V \$12  
**Daily Sides:** Roasted Yukon potatoes Vg GF \$4  
Sautéed Brussel sprouts with turkey bacon GF LF \$3  
**Dessert:** Berry pie V \$6

### Thursday

**Soup:** Beef noodle LF \$5  
**Entrée 1:** Seafood scampi with shrimp, scallops & swordfish GF \$35  
**Entrée 2:** Tofu picatta V \$12  
**Daily Sides:** Spaghetti V \$4  
Steamed green peas Vg GF ♥ \$3  
**Dessert:** Cannoli poke cake V \$6

### Friday

**Soup:** Roasted tomato Florentine Vg GF ♥ \$5  
**Entrée 1:** Grilled filet with red wine sauce GF LF \$32  
**Entrée 2:** Baked spanikopita with olive tomato relish V \$12  
**Daily Sides:** Mashed potato V GF \$4  
Roasted zucchini with pearl onions Vg GF ♥ \$3  
**Dessert:** Carrot cake V \$6

### Saturday

**Soup:** Minestrone Vg LF \$5  
**Entrée 1:** Chicken cacciatore GF LF \$25  
**Entrée 2:** Indian chickpea curry Vg ♥ \$12  
**Daily Sides:** Rice pilaf Vg GF  
Braised baby carrots Vg GF ♥  
**Dessert:** Frosted pecan banana bar V

### Salad of the week

Wedge salad \$5/\$8

Iceberg, tomato, onion, blue cheese crumbles, beef bacon & ranch dressing

### Cookie of the week

Lemon ricotta cookie 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

August 9<sup>th</sup> - August 15<sup>th</sup>

---

## Soup

Sunday: Pesto roasted vegetable Vg GF   
(contains nuts)

Monday: Agave watermelon mint gazpacho  
Vg GF 

Tuesday: Potato lentil Vg GF 

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

August 9<sup>th</sup> - August 15<sup>th</sup>

Buffet Price \$26

## Sunday- Chef's Buffet

**Soup:** Pesto-roasted vegetable Vg GF♥  
(contains nuts)

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

**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:** Potato lentil 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:** Vegan cheddar Polenta Cake with  
marinara sauce Vg

**Starch:** Sweet potato & carrot mash Vg GF

**Veg:** Vegetable medley Vg GF♥

**Dessert:** Assorted pies V

## Wednesday Night Lites

See Nosh Bistro Menu

## Thursday - Prime Rib

**Soup:** Minestrone Vg♥

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

**Catch of the day:** Citrus & herb roasted striped  
bass GF♥

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

**Vegan:** Mushroom Burekas with rustic tomato  
sauce Vg

**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:  
Chocolate chip v**



# SHABBAT DINNER MENU

FRIDAY AUGUST 14, 2026 | WINTER GARDEN

## STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF ♥ \$4

## ENTREES

Entree 1: Honey-roasted Zaatar Statler chicken breast with apricots and prunes | \$24 GF

Entree 2: Baked bluefish with tarragon wine sauce | \$21 GF ♥

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

## SIDES

Tzimmes Vg GF

Sumac & garlic roasted cauliflower Vg GF ♥

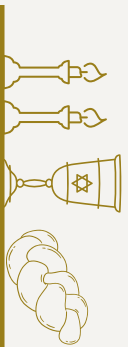
## DESSERTS

Apple babka V \$6

Fruit cup Vg GF ♥ \$4

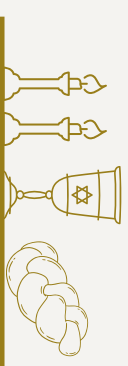
Alternate meal: \$20

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



# Shabbat Dinner Order Form

## Friday, August 14<sup>th</sup>, 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 \_\_\_\_\_

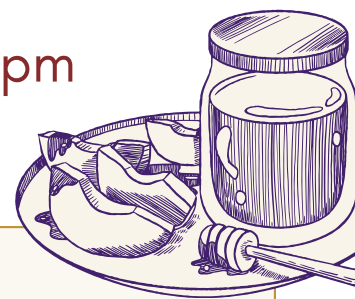
Fruit cup \_\_\_\_\_

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



# SHANATOVA!

Kosher Communal Dinner | GMH  
First Night, Friday, September 11 | 6:45pm



## Starters (select 1)

Chicken matzo ball soup

**Pomegranate Apple & Date Salad** Vg Gf

romaine lettuce, red apples, walnuts, dried dates,  
pomegranate seeds & a red wine vinaigrette  
dressing

## Entrees (select 1)

**Beef brisket** \$30 Gf

fig and pomegranate braised

**Marinated baked halibut** \$34 Gf

served with crispy artichoke and green onion slaw

**Roasted acorn squash wedges** \$20 Vg Gf

served with green pea and tomato quinoa

## Sides

Tzimmes Vg Gf  
Green beans with toasted  
almonds Vg Gf

## Desserts

Chocolate & apricot rugelach V  
or Fruit cup Vg Gf

Happy Rosh Hashanah!



# SHANA TOVA!

Kosher Communal Dinner | GMH

Second Night, Saturday, September 12 | 5:30pm



## Starters (select 1)

Chicken matzo ball soup

Roasted vegetable salad Vg 

iceberg lettuce, golden raisins, radicchio, barley, and citrus dressing

## Entrees (select 1)

Jerusalem braised chicken leg and thigh \$28 Gf

served with apple cider and artichokes

Sumac-dusted striped bass \$30 Gf 

served with almond gremolata

Eggplant rollatini \$20 Vg Gf

cashew ricotta cheese and vegan parmesan with marinara sauce

## Sides

Parslied potatoes Vg Gf

Steamed broccoli with roasted red pepper Vg Gf 

## Desserts

Honey cake V

or Fruit cup Vg Gf 

Happy Rosh Hashanah!



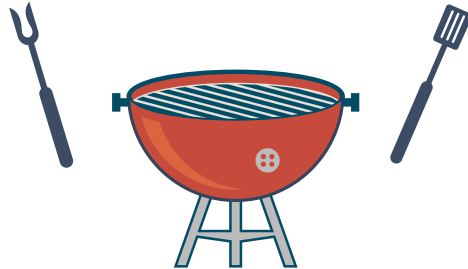


# NOSH DINNER

**Monday, August 10th 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**  
**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**  
**Fruit Platter VG/GF**

**Buffet Price: \$26**