



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

We are excited for a number of menu updates happening next week. As discussed on this week's resident Zoom chat, the timeline for the changes is as follows:

- Centro dinner menu starting Monday, September 28
- Nosh bistro lunch menu starting Thursday, October 1
- Centro lunch menu starting Friday, October 2

Please note that these are updates to the current menus rather than a complete change of the entire menus. Previews of the new menus can be viewed on the dining website and will be included in the weekly packets as well. We look forward to your feedback and hope you will enjoy the new items.

The first phase of implementation for the new point of sale software system used by the servers and culinary staff for dinner orders in the restaurants will begin Thursday, October 1. While we have been preparing for this system change for quite some time, there is always the possibility of unanticipated challenges so we ask for your patience as we roll out this new software. The second phase will include resident access to nutritional information, billing information and online ordering. A representative from MealSuite will join the resident Zoom chat in the coming weeks to present the resident portal aspect of the software.

The next Centro Sunday brunch will take place on Sunday, September 27, and reservations will open starting one week prior. The menu will be posted on the dining website soon and included in a future weekly packet prior to the brunch.

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 Sunday Brunch Menu

 September 27th 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

Blueberry pancakes with maple syrup
Classic eggs benedict with English muffin, turkey
ham, poached egg and hollandaise
Vegan enchiladas with vegan eggs, beans, vegan
cheddar cheese, guacamole & salsa

Accompaniments

Chicken sausage

Turkey bacon

Vegan "sausage" patties

Breakfast potatoes

Pricing

\$25 per person

\$15 Ages 5-12

\$10 Under 5

C E N T R O

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

Sept. 28th - Oct. 3rd

Monday

Soup: Sherried mushroom bisque V GF \$5

Entrée 1: Meatball marinara \$23

Entrée 2: Eggplant rollatini V \$12

Daily Sides: Spaghetti Vg \$4

Steamed green peas Vg GF ♥ \$3

Dessert: Tiramisu V \$6

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: Carrot orange 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: Calves liver with onions lf \$27

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: Clam chowder V GF \$5

Entrée 1: Roasted sea bass with cilantro
lime butter GF \$34

Entrée 2: Mushroom stroganoff with vegan
sausage 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: Stuffed chicken breast with gravy \$25

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

Pumpkin chocolate chip 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.



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

Autumn Chicken Vegetable Soup | \$5 **GF LF** ♥

Vegetable Egg Roll | \$5 **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

Fall Cobb Salad | \$5 small | \$10 entrée **Vg GF** ♥
Arugula and romaine mix with roasted root vegetables,
eggs, avocado, dried cherries & toasted walnuts with
apple cider vinaigrette

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

Crispy Chicken Caesar Sandwich | \$18 **LF**
Breaded chicken breast served on multi grain croissant
with romaine, parmesan cheese, & Caesar dressing

Impossible Burger \$16 **VG**
4oz Impossible burger served on a brioche bun with
vegan cheddar cheese and lettuce, tomato and onion

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

Potato Crusted Halibut | \$32 **GF LF** ♥
Pacific Halibut crusted with crispy shredded
potato and green onion mix

Baked Scallop Casserole | \$35
Sea Scallops baked in Newberg sauce and topped
with buttery Ritz crackers

Pomegranate Statler Chicken Breast | \$28 **GF LF**
Frenched breast chicken cooked sous vide then
sauteed and served with pomegranate glaze

Mango Chili Chicken Thigh | \$24 **GF LF**
Grilled boneless chicken thigh marinated in
herbs & spices finished with a sweet & savory
mango sauce

Truffled Filet Mignon | \$33 **GF**
6oz grilled filet 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**

Pumpkin Chili | \$15 **VG**
Hearty bean and fresh pumpkin stew served with
cornbread

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

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M E N U

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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

Seared Halibut | \$33 **LF GF** ♥
Fresh herb-marinated halibut 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
pomegranate glaze
plum sauce
garlic sauce
balsamic glaze
mango sweet chili
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**

Mashed Butternut Squash | \$5 **V 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 | \$3

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

Brown Sugar Pecan Pie | \$6 **V**

Brown sugar and maple pecans baked with swirls of melted chocolate and a dallop of whipped cream

*Contains nuts.

Cinnamon Apple Crisp | \$6 **VG**

Served warm with fresh honey crisp apples slow cooked and topped with cinnamon oats

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

A decadent dessert featuring caramelized 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



NOSH

BISTRO MENU

Available 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 lb
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	

Kosher Bread Selections:
lite rye, brioche bun, multi grain, club white, club wheat, hot dog roll, sub rolls, bulky roll, Gluten Free available
Condiments:
deli mustard, mayo, vegan mayo, lettuce, tomato, red onion, ketchup, relish, vegan cheddar cheese, vegan provolone cheese, sauerkraut, BBQ sauce, sweet teryaki sauce, sweet chili sauce

SIDES

Coleslaw VG	\$ 4
Side Salad VG/GF	\$ 4
Nosh Seasoned Chips VG/GF	\$ 4
French Fries VG/GF	\$ 4
Potato Latkes with apple sauce and vegan sour cream	\$ 6
Steamed Jasmine Rice VG/GF	\$ 4

DESSERT

Chef's Choice desserts	\$ 4
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BEVERAGES

Pepsi, Diet Pepsi, Caffeine-Free Pepsi, Ginger Ale, La Croix seltzer, Coffee, Decaf Harney & Sons tea	\$ 3
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SANDWICHES

Half / Full

Chicken Salad	\$6 / \$12
Shredded white meat, lightly seasoned mayo & celery choice of bread	
Tuna Salad	\$6 / \$12
Served on your choice of bread	
Nosh Corned Beef or Pastrami	\$9 / \$18
Braised & hand-carved with deli mustard & a choice of bread	
Nosh Reuben	\$9 / \$18
House braised hand carved corn beef, sauerkraut, vegan provolone, reuben dressing choice of bread	
Bagel and Lox	\$18
Pastrami smoked salmon, pickled red onion, sliced tomato & vegan cream cheese on a sesame bagel	
Grilled Vegetable Wrap V/VG	\$10
Panini pressed wrap with adobe herb-marinated assorted vegetables, arugula, hummus & balsamic glaze	
Nosh Italian Sub	\$18
Beef salami, turkey with vegan provolone cheese, shredded romaine, thin sliced tomato & red onion, with red wine vinegar and oil	

All sandwiches served with a pickle

GRILLED AND MORE

Beef Hot Dog	\$5
Served on a hot dog bun	
Beef Knockwurst	\$7
Served on a hot dog bun with sauerkraut and deli mustard	
Chicken Breast GF ♥	\$16
Blackened Salmon GF ♥	
Available poached or seared	
Salmon Bowl GF	\$20
Blackened salmon, steamed rice, edamame, pickled red onion, pineapple salsa	
SUB CHICKEN BOWL	
Crispy Fried Chicken Wings	6 for \$12
Pickle-brined & lightly seasoned with Rosemary Djion	
Wings available plain or with additional sauses on side	
Sweet and Sour Turkey Meatballs	6 for \$10
Housemade turkey meatballs tossed in a sweet and savory sauce	

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NOSH DINNER BUFFET

September 27th - October 3rd

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: Apple Blintz with Berry Sauce **V**

Monday

See Nosh Bistro Menu

Tuesday -Turkey Night

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

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**

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**

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NOSH LUNCH SPECIALS

September 27th - October 3rd

Soup

Sunday: Corn showder **Vg GF**

Monday: Lentil **Vg GF** ❤️

Tuesday: Black bean & tortilla **Vg GF**

Wednesday: Sweet potato bisque **Vg**

Thursday: Potato leek **Vg GF**

Friday: Chicken matzo ball

Saturday: Mushroom barley **Vg GF**

Entrées

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

Monday: Hot honey fried chicken sandwich

Tuesday: Tuna melt on Texas toast

Wednesday: Chicken fingers and fries

Thursday: Beef sausage sub with peppers and onions

Friday: Fish sandwich on a bulky roll



SHABBAT DINNER MENU

FRIDAY OCTOBER 2, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF♥ \$4

ENTREES

Entree 1: Rosemary & garlic braised brisket | \$25 GF

Entree 2: Grilled salmon steak with
lemon sauce | \$23 GF♥

Vegan: Grilled cauliflower steak Florentine | \$14 Vg GF

SIDES

Herb-roasted fingerling potatoes Vg GF

Honey braised Brussel sprouts V GF ♥

DESSERTS

Coffee crumb 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.