



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

We are saying goodbye to summer this Labor Day weekend with two special dining events:

Centro will present a lobster bake buffet on Saturday, September 5, from 12p.m to 4p.m. The all-inclusive buffet is for dine-in only, however there is a limited al la carte menu that is available for counter service takeout at the Centro host stand. Please note, on-line ordering and delivery will not be available and Centro will be closed for regular dinner service. Reservations are strongly recommended as open seating will be limited.

Nosh will offer its last BBQ buffet on Sunday, September 6, from 5:30p.m. to 7p.m. No reservations are required as seating is first come, first served.

Menus for both events are posted on the upcoming events page of the dining website and included in the weekly packet.

Registration for the communal dinners in Great Meadow Hall for the first two nights of Rosh Hashanah closed this past Sunday, August 30. Confirmations emails were sent at the time of the registration and a reminder email will be sent out Monday, September 7 to those who are registered. Centro is open both evenings with a buffet the first night and regular dinner service with featured specials the second night. Reservations open one week in advance as usual and can be made through open table, on the dining website or by contacting Centro directly starting this Friday, September 4, for the first night and Saturday, September 5, for the second night.

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

Sept 6th - Sept 12th

Monday

- Soup:** Black bean with cilantro Vg GF ♥ \$5
Entrée 1: Seared sea scallops with lobster bisque and corn succotash \$30
Entrée 2: Pesto vegetable Stromboli served with marinara V \$12
Daily Sides: Baked sweet potato Vg GF ♥ \$4
Steamed spinach Vg GF ♥ \$3
Dessert: Flourless pistachio cake with raspberry meringue V \$6

Tuesday

- Soup:** Tomato Basil Vg GF ♥ \$5
Entrée 1: Chicken parmesan \$24
Entrée 2: Plant based "chicken parmesan" with marinara and mozzarella cheese Vg \$12
Daily Sides: Spaghetti with marinara Vg \$4
Garlic haricot vert Vg GF ♥ \$3
Dessert: Chocolate cream pie V \$6

Wednesday

- Soup:** Spinach barley Vg ♥ \$5
Entrée 1: Pot roast with black currant red wine gravy GF LF \$20
Entrée 2: Spinach Artichoke Manicotti with Alfredo Sauce V \$12
Daily Sides: Garlic mashed potatoes V GF \$4
roasted carrots Vg GF ♥ \$3
Dessert: Roasted strawberry crème brûlée V GF \$6

Thursday

- Soup:** Roasted tomato gazpacho Vg GF ♥ \$5
Entrée 1: Ritz cracker baked sole \$28
Entrée 2: Wild mushroom ravioli with sundried tomatoes & truffle pesto sauce V \$12
Sides: Corn on the cob Vg GF \$4
Steamed green peas Vg GF ♥ \$3
Dessert: Fudge chocolate cake V \$6

Friday

See Rosh Hashanah Menu

Saturday

See Rosh Hashanah Menu

Salad of the week

Caesar salad \$5/\$8 V

Romaine, croutons, parmesan cheese, anchovies
& Caesar dressing

Cookie of the week

Raspberry thumb print 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

September 6th - September 12th

Soup

Sunday: Agave, roasted tomato & cucumber gazpacho Vg GF ❤️

Monday: White bean & kale 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 Joe's on a bulky roll

Wednesday: Chicken fingers and fries

Thursday: Chicken quesadillas with salsa and guacamole

Friday: Fish & chips

Saturday: Beef stuffed cabbage with sweet and sour sauce, roasted potatoes and vegetable medley \$22

NOSH DINNER BUFFET

September 6th - September 12th

Buffet Price \$26

Sunday- Labor day BBQ

See Separate Menu

Monday-Deli Night

See Nosh Bistro 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: Red bliss mashed potatoes with garlic &
honey V 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 baked 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

Dessert of the week:
Chocolate chip v

CENTRO



LABOR DAY LOBSTER BAKE DINE-IN BUFFET*

Saturday September 5th 2026 | 12pm to 4pm

Main Features:

Clam Chowder
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
(see separate takeout menu)

CENTRO



LABOR DAY LOBSTER BAKE TO GO*

Saturday, September 5, 2026

Online ordering and delivery will not be available.

Take away meals will be available to order at the Centro
host stand from 12pm to 4pm

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

*A la carte menu for takeout
(see separate dine-in buffet menu)



NOSH LABOR DAY BBQ

SUNDAY, SEPTEMBER 6, 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