



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

It was wonderful to see so many residents and family members join us for the communal dinners for the first two nights of Rosh Hashanah in Great Meadow Hall. We heard tremendous feedback regarding the services and dinner. In addition to the gratitude to our culinary team, we appreciate all the support from housekeeping, community life and Rabbi Judi and her team that helped make it all possible. L'shanah tovah.

The culinary team is planning an update to the Centro dinner menu on Monday, September 28. While not a full menu change, there will be a number of current menu items that will be replaced by new menu items based on feedback and sales reports of what is not being enjoyed or being ordered on a regular basis. There will be a brief summary of what is going away and what is being added on next week's zoom chat and in the Friday, September 25 weekly packet. The new revised menu will be available and distributed in that communication as well. We are looking forward to the change and are excited to present new items for you to enjoy.

Menus and operational information for Erev Yom Kippur Sunday, September 20, and Break the Fast Monday, September 21, are posted on the [High Holiday page](#) of the dining website. Nosh and Great Meadow Hall (for break the fast) are open seating on a first come, first served basis. No reservations or pre-order are required for either night in Nosh or Great Meadow Hall. Centro will accept reservations for both nights starting one week prior. Reservations can be made through open table, on the dining website or by contacting Centro directly.

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](#).

EREV YOM KIPPUR

Centro Buffet Only

Sunday, September 20 | 4pm-6pm

Soup

Chicken Matzo Ball Soup

Garden Salad

with romaine lettuce, tomatoes,
cucumbers, red onions, carrots &
assorted dressings

Entrees

Carved Prime Rib with Au Jus and
Horseradish Cream Sauce
served with popovers

Vegan Salisbury Steak with Wild
Mushroom Ragu **Vg LF**

Poached Salmon **GF** ♥

Sides

Roasted garlic mashed
potatoes **V GF**

Jumbo asparagus tips
sautéed with sundried
tomato **Vg GF** ♥

Baked sweet potato **Vg GF** ♥

Desserts

Red wine honey cake
with plums

Fruit cup **Vg Gf** ♥

\$32 per person

YOM KIPPUR BREAK-TH-FAST

Dairy Dinner Buffet | Centro
Monday, September 21 | 5pm-8pm

Starters

Garden salad Vg GF 
White fish salad with crackers LF
Chicken noodle soup

Entrees

Lox platter with bagels
capers, sliced onions and tomatoes with
assorted cream cheese spreads

Carved Salmon Wellington LF
with lemon aioli

Chickpea cakes Vg GF 
with tahini pesto

Roasted chicken GF

Poached salmon GF 

Sides

Traditional noodle kugel V

Roasted fall root 
vegetables Vg GF

Baked potato Vg GF

Desserts

Assorted pastries V

Fruit cup Vg Gf 

Buffet Price \$26
not available for takeout

C E N T R O

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

Sept. 20th - Sept. 26th

Monday

Break-the-fast buffet

Tuesday

Soup: Shrimp, pepper & rice GF LF \$5

Entrée 1: Shepherd's pie LF \$25

Entrée 2: Spinach ricotta ravioli with tomato cream sauce V \$12

Daily Sides: Herb quinoa Vg GF ♥ \$4

Vegetable medley Vg GF ♥ \$3

Dessert: Lemon lush V \$6

Wednesday

Soup: Butternut squash & apple GF LF ♥ \$5

Entrée 1: Seafood-stuffed lobster tail \$38

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: Chicken picatta LF \$26

Entrée 2: Tofu picatta V \$12

Daily Sides: Linguini Vg \$4

Steamed green peas Vg GF ♥ \$3

Dessert: Cannoli poke cake V \$6

Friday

Soup: Roasted tomato Florentine Vg GF ♥ \$5

Entrée 1: Beef stew GF LF \$24

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.

EREV YOM KIPPUR

Kosher Dinner | Nosh

Sunday, September 20 | 4:00pm

Starters

Chicken matzo ball

Salad bar

Entrees

Herb-roasted carved turkey
with sage gravy & bread stuffing

Seared arctic char Gf Lf ♡
with balsamic tomato relish

Cauliflower tofu bites Vg Lf
tossed in a sweet mango sauce

Sides

Maple sweet mashed
potatoes Vg Gf

Sautéed fall vegetables Vg Gf ♡

Baked potato Vg Gf

Dessert

Warm cinnamon
apple strudel V

Fruit cup Vg Gf ♡

Sugar free peach pie V

\$26 Per Person

YOM KIPPUR BREAK-THFAST

Kosher Dairy Dinner Buffet | GMH

Monday, September 21 | 7:45pm

Starters

Garden salad V
or
White fish salad

Entrees

Build your own omelet station

Lox & bagels

capers, sliced onions and tomatoes with
assorted cream cheese spreads

Pan seared arctic char Gf
with lemon butter sauce

Vegan parmesan cutlet Vg
breaded soy cutlet oven baked and served
with pesto marinara and vegan mozzarella

Sides

Traditional noodle kugel V

Sautéed green beans with
tomatoes Vg Gf 

Home fries Vg

Desserts

Traditional cheesecake
with berry sauce V

Fruit cup Vg Gf

\$26 Per Person

NOSH LUNCH SPECIALS

September 20th - September 26th

Soup

Sunday: Lentil Vg GF 

Monday: Tomato basil Vg GF 

Tuesday: Orzo spinach Vg

Wednesday: Split pea Vg GF 

Thursday: Egg drop V

Friday: Chicken matzo ball

Saturday: Beef mushroom barley GF

Entrées

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

Monday: Nosh grilled cheese with tomato & basil

Tuesday: New York chopped cheese with seasoned ground beef
& vegan cheddar on sub roll

Wednesday: Chicken fingers and fries

Thursday: Grilled turkey burger with vegan cheddar,
chipotle mayo & lettuce tomato

Friday: Fish & chips

NOSH DINNER BUFFET

September 20th - September 26th

Buffet Price \$26

Sunday

Yom Kippur - See separate menu

Monday

Break-the-fast in GMH

Tuesday

Soup: Orzo spinach **Vg**

Entrée 1: Fried chicken with cranberry chutney

Catch of the day: Cod puttanesca **GF**

Vegan: Mushroom & tempeh stew **Vg**

Starch: Herb-roasted red bliss potato **Vg GF** ❤️

Veg: Collard greens **Vg GF** ❤️

Dessert: Assorted pies **V**

Wednesday

See Nosh Bistro Lunch Menu

Thursday - Asian Night

Soup: Egg drop **V**

Entrée 1: Sesame beef stir fry

Catch of the day: Ginger and soy poached
halibut

Chicken: Ginger scallion rotisserie chicken

Vegan: Kung pao tofu **Vg**

Starch: Vegetable fried rice **V**

Veg: Sauteed bok choy **Vg**

Dessert: Blood orange and mango pudding **V**

***Please see separate Friday
Shabbat menu and order form**

**Dessert of the week:
Oatmeal raisin cookie **v****

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SHABBAT DINNER MENU

FRIDAY SEPTEMBER 25, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF ♥ \$4

ENTREES

Entree 1: Chicken leg braised with whole grain mustard and wine | \$24 GF

Entree 2: Blackened mahi with cucumber salsa | \$24 GF ♥

Vegan: Lentil-stuffed cabbage with sweet tomato sauce | \$13 Vg

SIDES

Pineapple noodle kugel V

Roasted asparagus Vg GF ♥

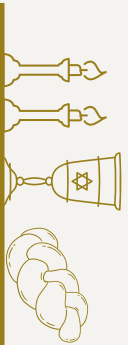
DESSERTS

Chocolate ganache cake V \$6

Fruit cup Vg GF ♥ \$4

Alternate meal: \$20

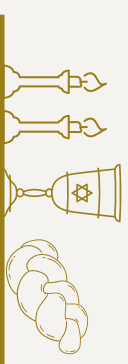
Poached salmon GF♥ with baked potato Vg GF & broccoli Vg GF ♥



Shabbat Dinner Order Form

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.

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