



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Just a friendly reminder that charges for the communal dinners in Great Meadow Hall took place prior to the dinners themselves. Charges for the first night of Rosh Hashanah were processed on Wednesday, September 9, and charges for the second night we processed on Thursday, September 10. Slips will be placed in the cubbies by end of the day Friday, September 11.

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 is open seating on a first come, first served basis. Centro will accept reservations one week prior and they 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.

C E N T R O

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

Sept. 13th - Sept. 19th

Monday -

- Soups:** Roasted carrot and shallot Vg GF ♥ \$5
Entrée 1: Chicken coq au vin with mushrooms, red wine, and pearl onions GF \$24
Entrée 2: Crispy coconut tofu medallions with Piña Colada sauce V \$12
Sides: Au gratin potatoes V GF \$4
Roasted summer squash medley Vg GF ♥ \$3
Desserts: Grasshopper pie V

Tuesday

- Soup:** Borscht with sour cream V GF \$5
Entrée 1: Braised bone-in short rib with smoked onion demi GF LF \$30
Entrée 2: Loaded baked potato with Impossible meat sauce, cheddar cheese & sour cream V GF \$12
Daily Sides: Baked beans Vg GF \$4
Steamed spinach Vg GF ♥ \$3
Dessert: Berry cobbler with whipped cream V \$6

Wednesday

- Soup:** Roasted cauliflower and walnut V GF \$5
Entrée 1: Seared ahi tuna with pickled vegetables, seaweed salad & a soy ginger glaze \$30
Entrée 2: General Tso tofu V \$12
Daily Sides: Garlic jasmine rice Vg GF \$4
Roasted broccoli Vg GF ♥ \$3
Dessert: Coffee cake V \$6

Thursday

- Soup:** Three bean Vg GF ♥ \$5
Entrée 1: Pecan-crusted chicken breast with maple mustard sauce \$25
Entrée 2: Greek pizza on cauliflower crust V GF \$12
Daily Sides: Corn on the cob Vg GF \$4
Green bean casserole V \$3
Dessert: Chocolate mousse V \$6

Friday

- Soup:** Beef barley LF \$5
Entrée 1: Lamb tagine with apricots & toasted almonds GF LF \$26
Entrée 2: Farmers market quesadillas Vg \$12
Daily Sides: Saffron rice Vg GF \$4
Sautéed yellow squash with basil Vg GF ♥ \$3
Dessert: Cranberry bliss cupcake V \$6

Saturday

- Soup:** Potato & leek chowder V \$5
Entrée 1: Apricot glazed salmon GF \$24
Entrée 2: Two fried eggs over easy with vegan sausage hash V \$12
Daily Sides: Parslied potatoes Vg GF \$4
Steamed green peas Vg GF ♥ \$3
Dessert: Flourless chocolate brownie V \$6

Salad of the week

Roasted pear and gorgonzola salad \$5/\$8 V GF
Radicchio and iceberg mix, walnuts, cranberries, red onion and apple cider vinaigrette

Cookie of the week

Espresso 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

September 13th - September 19th

Soup

Sunday: Zuppa Toscana

Monday: Vegetable noodle **Vg** 

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

Sunday: Breaded chicken schnitzel with lemon sauce,
potato latke and steamed spinach **\$22**

Monday: Grilled chicken kebab on pita

Tuesday: Meatloaf sandwich

Wednesday: Chicken fingers and fries

Thursday: French dip on a sub roll with au jus

Friday: Fish & chips

NOSH DINNER BUFFET

September 13th - September 19th

Buffet Price \$26

Sunday- Chef's Selections

Soup: Zuppa Toscana

Entrée 1: Pepper steak smothered in gravy

Catch of the day: Greek baked branzino 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 Nosh Bistro 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 non-dairy mushroom sauce Vg

Starch: Garlic mashed potatoes Vg GF

Veg: Sautéed vegetable medley Vg GF ♥

Dessert: Carrot cake V

Wednesday

See Nosh 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**

Cookie of the week:
Red velvet cookie v



SHABBAT DINNER MENU

FRIDAY SEPTEMBER 18, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF♥ \$4

ENTREES

Entree 1: Beef-stuffed cabbage with sweet tomato sauce | \$23 GF

Entree 2: Lemon & herb rainbow trout | \$24 GF♥

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

SIDES

Orzo rice pilaf Vg GF

Roasted broccoli Vg GF♥

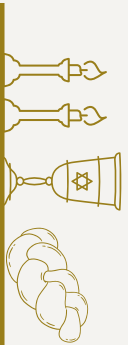
DESSERTS

Honey apple cake V \$6

Fruit cup Vg GF♥ \$4

Alternate meal: \$20

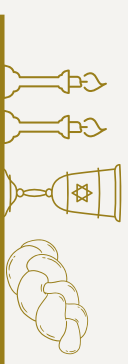
Grilled chicken GF♥ with baked potato Vg GF & broccoli Vg GF♥



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.