



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Please join us for the next Wine Down Social in the terrace room this Monday, October 19, at 4pm. Gather with your neighbors and fellow residents for some wine, cheese, and great conversation. We hope to see you there!

We want to extend a big thank you to the entire community for their patience and understanding during the recent MealSuite dining software roll out that began on Thursday, October 1. Our dining team staff have adapted quickly to the new software and are improving everyday with their comfort level and efficiency using the new software and accompanying hardware. We recognize that there were delays in service and some billing confusion along the way and we thank you again for your patience that allowed us to work through these issues. Now that many of the initial issues have been addressed, we move to the planning for the second phase rollout, the resident portal access. Please stay tuned for the official presentation and rollout date in upcoming communication.

The next Centro brunch will take place Sunday, October 25. Visit the upcoming events page on the dining website to view the menu. Reservations are strongly recommended and can be made one week in advance beginning this Sunday, October 18, on-line or by contacting Centro directly starting Monday, October 19.

Thanksgiving Day plans are currently being put together by our dining team and will be finalized in the next two weeks. Information including menus and operational changes for the fall holiday will be announced and available beginning Friday, October 23.

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

Oct 18th - Oct 24th

Monday

Soup: Potato cheddar V GF \$5
Entrée 1: Citrus baked char \$26
Entrée 2: Gnocchi stuffed with assagio cheese in a vodka sauce V \$14
Daily Sides: Baked potato Vg GF \$4
Roasted broccoli Vg GF ♥ \$4
Dessert: Key lime pie V \$6

Tuesday

Soup: Black bean Vg GF ♥ \$5
Entrée 1: Chicken parmesan \$24
Entrée 2: Stromboli stuffed with vegetables and pesto and served with marinara sauce V \$14
Daily Sides: Spaghetti with marinara Vg \$4
Garlic haricot vert Vg GF ♥ \$4
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 stuffed mushrooms with balsamic glaze V \$12
Daily Sides: Garlic mashed potatoes V GF \$4
roasted carrots Vg GF ♥ \$4
Dessert: Roasted strawberry crème brûlée V GF \$6

Thursday

Soup: Manhattan fish chowder GF \$5
Entrée 1: Baked sole coated with Ritz crackers \$28
Entrée 2: Wild mushroom ravioli with sundried tomatoes & truffle pesto sauce V \$14
Sides: Sweet mashed potato V GF \$4
Sautéed spinach Vg GF ♥ \$4
Dessert: M&M fudge chocolate brownies V \$6

Friday

Soup: Hearty vegetable with kale Vg GF ♥ \$5
Entrée 1: Roasted Statler chicken with shiitake peppercorn sauce \$28
Entrée 2: Impossible hamburger helper with macaroni and cheese sauce V \$14
Sides: Parmesan risotto V \$4
Holiday braised cabbage Vg GF ♥ \$4
Dessert: warm peach cobbler V \$6

Saturday

Soup: Lobster bisque
Entrée 1: Beef bourguignon \$25
Entrée 2: Plant based "chicken parmesan" with marinara and mozzarella cheese V \$12
Sides: Egg noodles V \$4
Maple Dijon roasted Brussel sprouts Vg GF ♥ \$4
Dessert: Cranberry apple pie V \$6

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

October 18th - October 24th

Soup

Sunday: Lentil Vg GF 

Monday: Tomato basil Vg GF 

Tuesday: Orzo spinach Vg

Wednesday: Split pea Vg GF 

Thursday: Miso vegetable Vg

Friday: Chicken matzo ball

Saturday: Vegetable barley Vg 

Entrées

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

Monday: Nosh grilled cheese & tomato

Tuesday: Fried bologna and egg sandwich on a toasted English muffin
with cherry jam and tater tots

Wednesday: Chicken fingers & fries

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

Friday: Fish & chips

NOSH DINNER BUFFET

October 18th - October 24th

Buffet Price \$26

Sunday

Soup: Lentil Vg GF ♥

Entree 1: Chicken picatta

Catch of the day: Chimichurri grilled salmon GF

Chicken: Half or quarter white or dark served with cranberry sauce

Vegan: Impossible meatloaf with caramelized onion gravy Vg

Starch: Steamed basmati rice Vg GF

Veg: Sautéed mushroom and spinach Vg GF

Dessert: Apple strudel V

Monday

See Nosh Bistro Menu

Tuesday

Soup: Orzo spinach Vg

Entrée 1: Herb-roasted turkey with sage gravy and bread stuffing

Catch of the day: Cod puttanesca GF

Vegan: Mushroom & tempeh stew Vg

Chicken: Grilled chicken thighs GF

Starch: Red bliss mashed potato Vg GF ♥

Veg: Roasted Brussel sprouts Vg GF ♥

Dessert: Assorted pies V

Wednesday

See Nosh Bistro Menu

Thursday - Japanese Night

Soup: Miso vegetable Vg

Entrée 1: Handmade sushi station

Catch of the day: Ginger and soy poached halibut

Chicken: Half or quarter white or dark served with cranberry sauce

Vegan: Tofu stir fry Vg

Starch: Lo mein noodles V

Veg: Tempura vegetable medley Vg

Dessert: Sugar cookies V

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

**Dessert of the week:
Oatmeal cookies V**

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SHABBAT DINNER MENU

FRIDAY OCTOBER 23, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF ♥ \$4

ENTREES

Entree 1: Rosemary red wine braised
chicken legs | \$24 GF

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

Vegan: Lentil stuffed cabbage with sweet tomato
sauce | \$14 Vg

SIDES

Sweet potato and raisin kugel V

Roasted asparagus Vg GF ♥

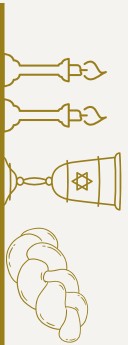
DESSERTS

Chocolate ganache cake V \$6

Fruit cup Vg GF ♥ \$4

Alternate meal: \$20

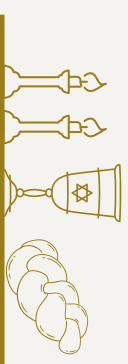
Poached salmon GF♥ with baked
potato Vg GF & broccoli Vg GF ♥



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

 October 25th 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

French toast with apple cranberry compote
Eggs benedict with turkey bacon
Vegan egg scramble with tomato, basil, vegan
feta

Accompaniments

Chicken sausage

Turkey bacon

Vegan "sausage" patties

Breakfast potatoes

Pricing

\$25 per person

\$15 Ages 5-12

\$10 Under 5