



CULINARY CORNER

WHAT YOU NEED TO KNOW . .

Date: 10/23/2026

Let them eat turkey! The menus for Thanksgiving Day in Centro and Nosh are included in this week's packet and posted on the dining website. Nosh will feature a Kosher buffet and Centro will offer a limited al la carte menu. Both menus will feature holiday inspired offerings and be open from 12:00 p.m. to 4:00 p.m. (last seating at 3:30 p.m.). Reservations will open starting Friday, October 30. Additional details, including ordering to go and reservations for in-person dining will be included in a holiday memo distributed in next week's packet and posted on the dining website. Family and guests of IL residents will be welcome to join.

Test your knowledge at Pub Night in Nosh! This Monday, October 26, Nosh will feature a new theme night with a special pub menu and trivia with prizes. We are hoping you will join us in the fun and look forward to your feedback.

There is still room for the upcoming brunch this Sunday, October 25. Visit the upcoming events page on the dining website to view the menu. Reservations are strongly recommended and can be made on-line or by contacting Centro directly. Family and guests of IL residents are welcome to join.

Due to some technical issues, there is a delay in the rollout of the resident portal for MealSuite. The new anticipated rollout date is next Friday, October 30. Prior to rollout, a Mealsuite representative will conduct a presentation on the Thursday resident Zoom chat. Thank you for your patience.

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

October 26 - October 31

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

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
Sautéed green beans Vg GF ♥ \$4
Desserts: Grasshopper pie V

Tuesday

- Soup:** Borscht with sour cream V GF \$5
Entrée 1: Wagyu braised beef brisket with smoked onion demi-glace GF LF \$30
Entrée 2: Loaded baked potato with Impossible meat sauce, cheddar cheese & sour cream V GF \$14
Daily Sides: Baked beans Vg GF \$4
Lyonnais carrots Vg GF ♥ \$4
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 broccolini Vg GF ♥ \$4
Dessert: Coffee cake V \$6

Thursday

- Soup:** Three bean Vg GF ♥ \$5
Entrée 1: Chicken marsala \$25
Entrée 2: Greek pizza on cauliflower crust V GF \$12
Daily Sides: Roasted fingerling sweet potatoes Vg GF \$4
Steamed green peas V \$4
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 ♥ \$4
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: Mini potato cakes Vg GF \$4
Roasted vegetable medley Vg GF ♥ \$4
Dessert: Flourless chocolate brownie V \$6

Salad of the week

Southwestern \$5/\$8 V

Iceberg lettuce, black beans, corn, tomatoes, and crispy tortilla strips with avocado ranch dressing

Cookie of the week

Banana 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.

NOSH LUNCH SPECIALS

October 25 - October 31

Soup

Sunday: Corn chowder **Vg** **GF**

Monday: Lentil **Vg** **GF** 

Tuesday: Black bean & corn **Vg**

Wednesday: Sweet potato bisque **Vg** **GF**

Thursday: Tomato basil **Vg** **GF**

Friday: Chicken matzo ball

Saturday: Mushroom barley **Vg** 

Entrées

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

Monday: Hot honey fried chicken sandwich

Tuesday: Tuna melt
on Texas toast

Wednesday: Chicken parmesan sub

Thursday: New York style chopped cheese
with ground beef and vegan cheese

Friday: Fish sandwich
on bulky roll with tartar sauce

NOSH DINNER BUFFET

October 25 - October 30

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: Hand-sliced white and dark rotisserie 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: Blueberry blintz with berry sauce V

Monday

Pub Night 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 leg 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

Nosh Bistro Menu

Thursday- Irish Night

Soup: Tomato basil Vg GF

Entrée 1: Beef shepherd's pie GF

Catch of the day: Beer-battered cod

Chicken: Hand-sliced white and dark rotisserie served with cranberry sauce GF

Vegan: Mushroom Irish stew Vg

Starch: French fries Vg

Veg: Boiled cabbage & carrots Vg GF ♥

Dessert: Apple cake V

Friday Shabbat

See separate weekly Shabbat menu & order form

Dessert of the week:
S'mores cookie v

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PUB NIGHT TRIVIA

Think You Know It All?
Prove It at Trivia Night!

MONDAY NIGHTS IN NOSH

DINNER 5:30-7:30

TRIVIA WILL START @ 6PM

TEAMS WILL BE BY TABLES
WINNING TABLE WILL
RECEIVE A PRIZE!



NOSH PUB NIGHT



**PUB MENU IS DINE-IN ONLY
ALWAYS ON MENU IS AVAILABLE FOR TAKE OUT
IF PLACED BY 2PM**

STARTERS

**BEEF CHILI
CHICKEN MATZO SOUP OR SALAD BAR**

SLIDERS

**BBQ PULLED BRISKET
GRILLED CHICKEN **GF**
RICE AND BLACK BEAN **V****

PANKO CRUSTED SALMON

TOPPINGS & CONDIMENTS

**LETTUCE, TOMATO, PICKLES, CHIPOTLE KETCHUP,
SPINACH GARLIC AIOLI, SPECIAL SAUCE, VEGAN
CHEDDAR CHEESE, FRIED ONION STRINGS**

SIDES

**FRIED ONION RINGS WITH PEPPADEW REMOLADE
FRIES
FRIED BRUSSEL SPROUTS TOSSED IN A CITRUS DRESSING **V****

DESSERT

**CHOCOLATE GRAHAM CRACKER CARAMEL
COOKIE OF THE WEEK**



Buffet Price: \$26



SHABBAT DINNER MENU

FRIDAY OCTOBER 30, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup \$5

Gefilte fish \$7

Garden salad Vg GF ♥ \$4

ENTREES

Entree 1: Smoked Moroccan braised brisket |
\$24 GF

Entree 2: Grilled salmon steak with lemon sauce |
\$24 GF ♥

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

SIDES

Herb-roasted fingerling potatoes Vg GF

Honey-braised Brussel sprouts V GF ♥

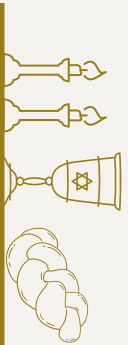
DESSERTS

Coffee crumble cake V \$6

Fruit cup Vg GF ♥ \$4

Alternate meal: \$20

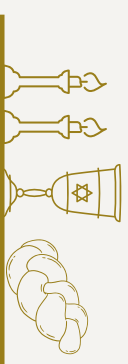
Grilled chicken GF♥ with
baked potato Vg GF & broccoli Vg GF ♥



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.

CENTRO

THANKSGIVING DAY MENU

NOV. 26, 2026 | 12PM-4PM

STARTERS

Pumpkin Bisque V GF \$5

Winter Beet Salad V GF \$5 small | \$10 entree

Arugula endive lettuce mix, shaved carrots, roasted onions,
feta cheese & sweet potato dressing

Chicken Liver LF \$10

Served with toasted crostini, eggs, and raspberry jam

ENTREES

Roasted Turkey LF \$22

Gravy, apple raisin stuffing & cranberry sauce

Stuffed Honey Nut Squash VG \$14

Beans & vegan “sausage” stuffing with non-dairy sage cream

Angus Burger \$15 LF

Grilled to order with lettuce, tomato & onion on a brioche roll

Broccoli & Cheddar Baked Omelet \$12 V GF

Eggs mixed with chopped broccoli and sharp cheddar cheese
with fresh fruit garnish

Cranberry Brie Flatbread \$14 V

Topped with fontina & gruyere cheese blend, fresh rosemary &
toasted walnuts

Seared Scallops \$32 LF GF

Lemon pepper seasoned with grilled lemon

Poached or Seared Atlantic Salmon | \$15 GF LF 

Sautéed Shrimp \$10 for 3 | \$16 for 5 GF LF

Savor's 6oz Sauteed Chicken Breast \$16 GF LF 

SIDES

Cranberry ginger Brussel sprouts VG GF \$4

Peas & carrots VG GF \$4

Yukon gold mashed potatoes V GF \$4

Baked potato VG GF \$4

DESSERT

Sweet potato pie V \$6

Sugar-free Apple pie V \$6

Brown sugar pecan pie V \$6

Fruit cup VG GF 



NOSH

THANKSGIVING BUFFET

NOVEMBER 26TH, 2026 12PM-4PM

STARTERS

Lentil Soup **Vg** **GF**

Fall Harvest Salad **V** **GF**

Chopped romaine & kale with roasted butternut squash, toasted pecans, sliced red onion, cherry tomato and honey apple vinaigrette

MAIN

Herb-Rubbed Roasted Turkey

Hand-carved with sage gravy, traditional bread stuffing & cranberry sauce

Baked Arctic Char **GF**

With citrus honey glaze

Impossible "Meatloaf" **Vg**

With mushroom gravy

SIDES

Yukon Gold Mashed Potatoes **Vg** **GF**

Green Bean Casserole **Vg**

DESSERTS & BEVERAGES

Assorted Pies

Chocolate Chip Blondie

Fresh Fruit

Hot Apple Cider, Coffee and Tea

Buffet Price \$28

Kids price (10 & under) \$15

(available for walk-up to go service)