CULINARY CORNER

WHAT YOU NEED TO KNOW. .

The next Jazz Brunch in Centro will take place this Sunday, November 29. The menu is posted on the Centro menus and upcoming events page of the dining website. Reservations for the brunch are open and can be made through open table on the dining website or by contacting Centro directly. Space is limited and reservations are strongly recommended.

The winter holiday memo was included in last week's dining packet and is posted on the front page of the dining website. This memo is a summary of special dining events and operational changes for the next several weeks. For additional detailed information on these events, please visit the upcoming events page of the dining website. This includes menus and registration information for the Friday, December 11, Shabbat Hanukkah Communal Dinner and the Thursday, December 17, Interfaith Dinner both in Great Meadow Hall. The deadline to register for these events is one week prior so sign up before its too late!

Have you logged onto the MealSuite resident portal yet? Need guidance in how to download the app and access the portal? Visit the front page of dining website or click here for the instructional memo. Contact a member of the dining leadership team with any issues or questions you may have.
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

Nov 29th - Dec 5th

Monday

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

Tuesday

Soup: Black bean Vg GF ♥ $6
Entrée 1: Chicken parmesan $24
Entrée 2: Stromboli stuffed with vegetables and pesto and served with marinara sauce V $14
Daily Sides: Penne pasta with marinara Vg $4
Garlic haricot vert Vg GF ♥ $4
Dessert: Chocolate cream pie V $6

Wednesday

Soup: Spinach barley Vg ♥ $6
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 $6
Entrée 1: Baked sole coated with Ritz crackers $28
Entrée 2: Wild mushroom ravioli with sundried tomatoes & truffle pesto sauce V $14
Sides: Farro pilaf Vg $4
Sauteed sqaush medley Vg GF ♥ $4
Dessert: M&M fudge chocolate brownies V $6

Friday

Soup: Lobster bisque $6
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
Braised cabbage Vg GF ♥ $4
Dessert: Warm peach cobbler V $6

Saturday

Soup: Hearty vegetable & kale Vg GF ♥ $6
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/$10V
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

November 29 - December 5

Soup

Sunday: Pesto-roasted vegetable Vg GF
(contains nuts)

Monday: White bean & kale Vg GF

Tuesday: Potato lentil Vg GF

Wednesday: Split pea Vg GF

Thursday: Minestrone Vg

Friday: Chicken matzo ball

Saturday: Roasted broccoli & potato Vg GF

Entrées

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

Monday: Turkey club
Deli turkey, turkey bacon, mayo, lettuce & tomato on club white

Tuesday: Sloppy Joe's
on a bulky roll

Wednesday: Chicken fingers & fries

Thursday: Chicken quesadilla
with salsaa & guacamole

Friday: Fish & chips

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NOSH DINNER BUFFET

November 29 - December 5

Buffet Price $26

Sunday

Soup: Roasted vegetables & pesto Vg GF
(contains nuts)
Entrée 1: Chicken marsala
Catch of the day: Marinated grilled Arctic char with grilled lemon GF
Chicken: Hand-sliced white and dark rotisserie with cranberry sauce GF
Vegan: Vegan cheddar polenta cake with marinara sauce Vg
Starch: Egg noodles V
Veg: Steamed baby carrots Vg GF
Dessert: Chocolate lava cake V

Monday- Pub Night

See Pub Night Menu

Tuesday - Turkey Night

Soup: Potato lentil Vg GF
Entrée 1: Herb-roasted turkey with sage gravy & challah stuffing
Catch of the day: Lemon garlic seared mahi mahi GF
Chicken: Grilled chicken thighs GF
Vegan: Sweet potato and lentil tagine with curried crispy chickpeas Vg GF
Starch: Red bliss mashed potatoes with garlic & honey V GF
Veg: Grilled vegetable medley Vg GF
Dessert: Red velvet cake with white frosting 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: Panko-crusted haddock
Chicken: Hand-sliced white and dark rotisserie 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

Friday Shabbat

See separate weekly Shabbat menu & order form

Dessert of the week:
Chocolate chip cookie v

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SHABBAT DINNER MENU

FRIDAY DECEMBER 4, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup $5

Gefilte fish $7

Garden salad Vg GF ♥ $4

ENTREES

Entree 1: Herb-marinated Statler chicken breast with apricot glaze | $24 GF

Entree 2: Baked cod with tarragon wine sauce | $24 GF♥

Vegan: Impossible meat knish with deli mustard | $14 Vg

SIDES

Tzimmes Vg GF

Roasted cauliflower Vg GF♥

DESSERTS

Apple babka 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.

NOSH PUB NIGHT



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

STARTERS

WHITE BEAN KALE OR
CHICKEN MATZO SOUP
SALAD BAR

QUICK BITES

BBQ PULLED CHICKEN SLIDER
WITH FRIED ONION STRINGS
GRILLED CHICKEN AVOCADO WRAP
WITH GARLIC AIOLI
ROASTED VEGETABLE QUICHE V
LEMON PEPPER PANKO CRUSTED SALMON

SIDES

SOFT PRETZEL WITH VEGAN CHEESE SAUCE & DELI MUSTARD
GERMAN POTATO SALAD V/GF
FRIED BRUSSEL SPROUTS TOSSED IN A CITRUS DRESSING V

DESSERT

PUMPKIN PIE
COOKIE OF THE WEEK





Buffet Price: $26