CULINARY CORNER

WHAT YOU NEED TO KNOW. .

Thank you to all of our Veterans. On Wednesday, November 11, we will host the annual Veteran's Day brunch in Centro to honor and recognize those that served. Centro will be closed for lunch to facilitate this special private event, but will re-open for regular dinner service.
Let them eat turkey! Reservations are now open for Thanksgiving in Centro and Nosh. Centro reservations can be made through open table, on the dining website or by contacting Centro directly between 10am and 4pm Monday through Saturday at x4-9100. Nosh reservations for Thanksgiving can be made by contacting Nosh directly between 10am and 4pm daily at x4-9101. For additional information including menus, hours of operation, bulk order forms, and general notes click the Thanksgiving Day link on the front page of the dining website.

Let us do the work! For your convenience, bulk order forms for large platters for Thanksgiving are included in this week's dining packet and posted on the menus page of the dining website. Pricing, order deadlines and pick up details are included on the form itself. (We recommend making a copy for your own records before turning in the form) Individual meals (maximum of 4) are also available the day of at each location for walk up to go service from 12pm to 3pm.

As discussed on this week's resident Zoom chat, the next update to the Centro dinner menu will be rolling out this Monday, November 9. A new menu preview will be included in this week's dining packet and posted on the dining website. Please note that on Monday with new menu rollout, there will be no additional specials offered. We look forward to your feedback on the new menu items.

Winter holiday planning for Hanukah, Christmas, and New Years are in the process of being finalized. A memo outlining special dining events as well as any changes to dining operations during the holidays will be sent out in a future communication. We look forward to celebrating with you.

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. 8th - Nov. 14th

Monday

New menu roll out

Tuesday

Soup: Rustic tomato & onion Vg GF ♥ $5
Entrée 1: Cod Florentine with vinaigrette sauce GF LF ♥ $25
Entrée 2: French omelet with spinach, tomato, cheddar cheese V GF $12
Daily Sides: Baked sweet potato Vg GF ♥ $4
Seasoned baby carrots with dill Vg GF ♥ $4
Dessert: Chocolate cheesecake bar V $6

Wednesday

Soup: Carrot orange Vg GF ♥ $5
Entrée 1: Roasted boneless chicken thighs with alfredo sauce $23
Entrée 2: Greek baked soy cutlet V $14
Daily Sides: Herb penne pasta Vg $4
Creamed peas & onion V $4
Dessert: White chocolate panna cotta with stewed rhubarb V $6

Thursday

Soup: Roasted corn & leek Vg GF $5
Entrée 1: Liver & onions LF $27
Entrée 2: Flamenco eggs V GF LF $12
Daily Sides: Sweet mashed potato V GF $4
Sautéed Brussel sprouts & onion Vg GF ♥ $4
Dessert: Chocolate sponge cake V $6

Friday

Soup: New England clam chowder V GF $5
Entrée 1: Roasted sea bass with cilantro lime butter GF $34
Entrée 2: Mushroom stroganoff with vegan sausage V $12
Daily Sides: Parsnip puree V GF $4
Seasoned roasted asparagus Vg GF ♥ $4
Dessert: Cherry pie V $6

Saturday

Soup: Split pea Vg GF ♥ $5
Entrée 1: Stuffed chicken breast with gravy $25
Entrée 2: Vegan stuffed pepper with lentils, Impossible meat & a roasted red pepper sauce Vg GF $14
Daily Sides: Cranberry rice pilaf Vg GF $4
Roasted vegetable medley Vg GF ♥ $4
Dessert: Lemon shortbread bar V $6

Salad of the week

Beet & blue cheese salad $5/$10 V GF
with mixed greens, cherry tomatoes, candied pecans and citrus vinaigrette

Cookie of the week

Pumpkin 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.

CENTRO

MENU

New menu effective
Monday November 9

STARTERS

Soup du Jour | $6

Autumn Chicken Vegetable Soup | $5 **GF LF** ♡

Crispy Wontons |
Shrimp | 4 for $6 LF or Tofu | 4 for $4 VG
served with sweet chili

Chicken Liver Pate | $10 **LF**
served with toasted crostini, eggs, and raspberry jam

SALADS

Garden Salad | $5 small | $10 entrée **VG GF**
Iceberg lettuce with cherry tomatoes, carrots, red onion, cucumber and golden italian dressing

Fall Cobb Salad | $5 small | $10 entrée **V GF** ♡
Arugula and romaine mix with roasted root vegetables, eggs, avocado, dried cherries & toasted walnuts with apple cider vinagrette

Chef's Weekly Salad Special | $5 small | $10 entrée
see weekly specials

Your choice of dressings: Caesar, honey mustard, thousand island, golden Italian, ranch, blue cheese, oil and vinegar, balsamic or low fat raspberry vinaigrette, apple cider vinagrette

SANDWICHES & BURGERS

All sandwiches served with pickles - gluten free bread available upon request

Angus Burger | $15 **LF**
7oz beef patty grilled to order with lettuce, tomato & onion. Served on a brioche roll
impossible burger patty available as vegan substitute

Crispy Chicken Caesar Sandwich | $18 **LF**
Breaded chicken breast served on multi-grain croissant with romaine lettuce, parmesan cheese, & Caesar dressing

Add beef bacon to any sandwich + $4

Add cheese to any sandwich for no additional charge: American, Cheddar, Swiss, vegan cheddar or vegan shredded mozzarella

CHEF'S SELECTIONS

Baked Haddock Gratin| $25 **GF LF**
Fresh haddock with braised leeks and herbs baked with gluten free panko crumbs

Baked Scallop Casserole | $35
Sea Scallops baked in Newberg sauce and topped with buttery Ritz crackers

Pomegranate Statler Chicken Breast | $28 **GF LF**
Frenched chicken breast cooked sous vide then sauteed and served with pomegranate glaze

Delmonico Ribeye | $36 **GF LF**
Boneless 10oz cut of grilled prime beef served with balsamic cipollini onions

Spaghetti and Meatballs | $20
Beef meatballs cooked in housemade tomato sauce served over spaghetti with grated parmesan

VEGETARIAN & VEGAN

Cranberry Brie Flatbread | $14 **V**
Fontina and gruyere cheese blend, rosemary, toasted walnuts
gluten free option available

Pumpkin Chili | $15 **VG**
Hearty bean and fresh pumpkin stew served with cornbread

Broccoli & Cheddar Baked Omelet | $12 **V GF**
2 eggs folded with chopped broccoli and sharp cheddar cheese served with fresh fruit garnish

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CENTRO

MENU

New menu effective
Monday November 9

HOUSE FAVORITES

Chicken Schnitzel | $22 **LF**
Sauteed breaded chicken breast with lemon sauce and anchovy

Herb Baked Haddock | $23 ♡**GF LF**
with white wine & lemon

Seared Sea Scallops | $32 **LF GF**
lemon pepper seasoned served with grilled lemon

Cheese Pizza | $10 V
Baked flatbread topped with Newbridge tomato sauce & shredded mozzarella
gluten free option available

Poached or Seared Atlantic Salmon | $15 **GF LF** ♡
Please specify rare, medium, or well done

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

Savenor's 6oz Sauteed Chicken Breast | $16 **GF LF** ♡

STARCHES

Baked Potato | $4 VG GF

French fries | $4 VG

Tri Color Quinoa Pilaf | $5 VG GF

Spaghetti with marinara sauce | $5 V

Starch of the day | $4

VEGETABLES

Steamed Peas and Carrots | $4 **VG GF** ♡

Sauteed Garlic Spinach | $4 **VG GF** ♡

Harissa Roasted Cauliflower | $5 **VG GF** ♡

Vegetable of the day | $4

SAUCES & CONDIMENTS

Choose from a variety of meal enhancing options at no additional charge

homemade tomato sauce
pomegranate glaze
duck sauce
sweet chili sauce
lemon sauce
balsamic glaze
Newburg sauce
A1 sauce
Tabasco
ketchup
mustard
relish
mayonnaise
tartar sauce
sour cream
parmesan cheese
cocktail sauce

BEVERAGES

Harney & Sons Tea, Coffee | $2

Soft Drinks: Pepsi, Diet Pepsi, Ginger Ale, Iced Tea, Lemonade, La Croix | $3

Juices: Orange, Cranberry, Arnold Palmer | $2

Water: San Pellegrino | $4 small

Scan QR Code for our Daily Specials

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NOSH LUNCH SPECIALS

November 8 - November 14

Soup

Sunday: Zuppa Toscana

Monday: Split pea Vg GF

Tuesday: Mediterranean fish GF

Wednesday: Pasta fagioli Vg

Thursday: Red bean & yam Vg GF

Friday: Chicken matzo ball

Saturday: Wild rice & turkey GF

Entrées

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

Monday: Grilled chicken kebab on pita

Tuesday: French dip with au jus

Wednesday: Chicken parm sub

Thursday: Beef tacos with corn & black bean salsa

Friday: Fish sandwich
on a bulky roll with lettuce, tomato & onion

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NOSH DINNER BUFFET

November 8th - November 14th

Buffet Price $26

Sunday- Chef's Selections

Soup: Zuppa Toscana
Entrée 1: BBQ Beef meatloaf
Catch of the day: Everything crusted salmon 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: Roasted broccolini & tomatoes Vg GF
Dessert: Assorted blondies V

Monday

See Nosh Bistro Menu

Tuesday - Turkey Night

Soup: Mediterranean fish GF
Entrée 1: Roasted turkey with sage gravy & bread stuffing
Catch of the day: Potato-crusted Arctic char GF
Chicken: Roasted chicken leg GF
Vegan: Baked lasagna rolls rustic tomato sauce Vg
Starch: Garlic mashed potatoes Vg GF
Veg: Corn Obrien Vg GF
Dessert: Red velvet cake with white frosting V

Wednesday

See Nosh Bistro Menu

Thursday - Caribbean Night

Soup: Red bean & yam Vg GF
Entrée 1: Adobo braised beef with bell peppers 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: Steamed cabbage Vg GF
Dessert: Peach pie V

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

Cookie of the week:
Red velvet cookie v

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SHABBAT DINNER MENU

FRIDAY NOVEMBER 13, 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: Rosemary & Dijon-crusted steelhead trout | $22 GF♥

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

SIDES

Orzo rice pilaf Vg GF
Roasted green beans with garlic Vg GF ♥

DESSERTS

Lemon cake with white frosting 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

DESSERT MENU

New menu effective
Monday November 9

Brown Sugar Pecan Pie | $6 **V**
Brown sugar and maple pecans baked with swirls of melted chocolate and a dallop of whipped cream
*Contains nuts.

Cinnamon Apple Crisp | $6 **VG**
Served warm with fresh honey crisp apples slow cooked and topped with cinnamon oats

Pumpkin Cheese Cake | $6 **V**
A decadent dessert with a seasonal twist featuring a salted caramel sauce

Old Fashioned Custard | $5 **V GF**
Chilled pudding like dessert served with Stone Fruit Compote

Cookie of the week | $3
Baked fresh daily by our in house baker, Doug!

Special of the Day | $6
Always fresh & changing

Fresh Fruit Cup | $6♡**VG GF**
An assortment of seasonal fruit

Unsweetened Apple Sauce | $3 VG GF

<u>Hershey's ice cream</u>

One Scoop | $3
Two Scoops | $6