CULINARY CORNER

WHAT YOU NEED TO KNOW. .

IThe next Jazz Brunch in Centro will take place on Sunday, November 29. The menu is posted on the Centro menus and upcoming events page of the dining website. Reservations for the brunch open one week in advance and can be made through the open table on the dining website starting this Sunday, November 22, or by contacting Centro directly starting Monday, November 23.

For those of you with reservations in Centro or Nosh for Thanksgiving, we look forward to serving you. If your plans for Thanksgiving are up in the air or happen to change, there will be a limited number of seats available for walk-ins on a first come, first served basis. Simply check in with the staff between 12 and 3pm and they will do their best to accommodate you. Need a meal to go? Walk up takeout service will also be available between 12pm and 3pm in both locations. (no pre-order for delivery will be available on Thanksgiving). Menus for both are posted on the dining website. Please note that on Friday, November 27 Centro will offer a dinner buffet for dine in service in lieu of the regular dinner menu. (regular menu is available for takeout delivery if placed by 2pm)

The winter holiday memo is included in this week's dining packet and 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.

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.

Winter Holidays Dining 2026

Thursday November 26 Thanksgiving Day	Centro and Nosh open from 12pm to 4pm with special menus
Friday November 27	Centro open for lunch and dinner buffet Nosh open for lunch and Shabbat dinner
Friday December 11 Hanukkah Dinner in GMH	Centro open for regular lunch & dinner buffet Nosh open for regular lunch closed for dinner (Nosh Bistro menu available for takeout) Shabbat Hanukkah communal dinner in GMH
Thursday December 17 Interfaith Dinner in GMH	Centro closed for in-person dining (Centro menu available for takeout only) Nosh open for regular lunch and dinner service Interfaith Dinner in GMH
Thursday December 24 Christmas Eve	Centro open for regular dining operations Nosh open for regular dining operations
Friday December 25th Christmas Day	Centro open for Holiday Brunch 11am - 3pm (last seating at 2pm) and closed for dinner Nosh open for lunch 11am - 2pm Nosh closed for dinner service but will offer Shabbat Dinner in to-go (cold ready to re-heat)
Thursday December 31st New Year's Eve	Centro Coursed Dinner 5:30 to 7:45 Nosh Themed Stations Buffet 5pm to 7:30pm
Friday January 1st New Year's Day	Centro closed for Lunch Centro Chinese Dinner Buffet Nosh regular Lunch and Shabbat Dinner

For additional details including menus, times and registration information visit the upcoming events page on the dining website

Centro Sunday Brunch Menu

November 29th 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

Pumpkin spice pancakes with cinnamon whipped cream
Kale potato hash
Shallot and goat cheese frittata

Pricing

$25 per person
$15 Ages 5-12
$10 Under 5

Accompaniments

Chicken sausage
Turkey bacon
Vegan "sausage" patties
Breakfast potatoes

CENTRO

WEEKLY SPECIALS

Nov 22nd - Nov 28th

Monday

Soup: Roasted tomato & fennel Vg GF ♥ $6
Entrée 1: Seafood Newberg crepes $26
Entrée 2: Stuffed shells with cheese & mushroom Bolognese sauce V $14
Daily Sides: Confetti rice Vg GF $4
Steamed green peas Vg GF ♥ $4
Dessert: Caramel apple lush V $6

Tuesday

Soup: Beef & cabbage GF LF $6
Entrée 1: Artichoke chicken tagine GF LF $24
Entrée 2: Baked cheddar macaroni & cheese V $12
Daily Sides: Rosemary potato wedges Vg GF $4
Sautéed zucchini Vg GF ♥ $4
Dessert: Cranberry crumble cheesecake bar V $6

Wednesday

Soup: Mushroom barley Vg ♥ $6
Entrée 1: Veal shank osso buco with sauce GF LF $33
Entrée 2: Cheese-stuffed pierogis V $14
Daily Sides: Herbed Couscous Vg $4
Roasted fresh beets Vg GF ♥ $4
Dessert: Gingersnap apple icebox cake V $6

Thursday

Thanksgiving- Please see special menu

Friday - Buffet $30

Soup: Cream of mushroom V GF
Autumn chicken vegetable GF LF
Entrée 1: Carved sirloin with red wine demi GF LF
Entrée 2: Impossible meatloaf V
Entree: Poached salmon GF LF ♥
Grilled boneless chicken thighs GF LF
Daily Sides: Mashed red potatoes V GF
Baked sweet potato Vg GF ♥
Roasted vegetable medley Vg GF ♥
Dessert: Warm bread pudding
Assorted brownies & cookies
Fresh fruit platter

Saturday

Soup: Mulligatawny Vg GF $6
Entrée 1: Pistachio-crusted salmon GF ♥ $27
Entrée 2: Vegetable samosas with green chutney Vg $12
Daily Sides: Steamed Jasmine rice Vg GF $4
Sauteed green beans Vg GF ♥ $4
Dessert: Brown butter pound cake V $6

Salad of the week

Winter beet salad $5/$10 V GF
Arugula endive lettuce mix, shaved carrots, roasted red onions, feta cheese and sweet potato dressing

Cookie of the week

Apple cider 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

November 22 - November 28

Soup

Sunday: Corn chowder Vg GF

Monday: Lentil Vg GF

Tuesday: Black bean & corn with tortilla Vg GF

Wednesday: Sweet potato bisque Vg

Thursday: Deli Closed for Thanksgiving Buffet

Friday: Chicken matzo ball

Saturday: Mushroom barley Vg

Entrées

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

Monday: N.Y. "chopped cheese"
Ground beef with melted cheese on a sub roll

Tuesday: Tuna melt on Texas toast

Wednesday: Chicken Parmesan sub

Thursday: Deli Closed for Thanksgiving Buffet

Friday: Fish sandwich on a bulky roll

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NOSH DINNER BUFFET

November 22 - November 28

Buffet Price $26

Sunday-

Soup: Corn chowder Vg GF
Entree 1: Beef meatballs
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

Nosh Bistro Menu

Tuesday

Soup: Black bean & corn with tortilla chips Vg GF
Entrée 1: Fried chicken
Catch of the day: Seared hake with fire-roasted bell peppers GF
Vegan: Vegetable frittata Vg
Starch: Carrot and sweet potato mash Vg GF
Veg: Collard greens Vg GF
Dessert: Pumpkin cake with parve cream cheese frosting V

Wednesday Night Lites

Nosh Bistro Menu

Thursday-Thanksgiving Day

See separate holiday menu

Friday Shabbat

See separate weekly Shabbat menu & order form

Dessert of the week:
S'mores cookie v

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SHABBAT DINNER MENU

FRIDAY NOVEMBER 27, 2026 | WINTER GARDEN

STARTERS

Chicken matzo ball soup $5
Gefilte fish $7
Garden salad Vg GF♥ $4

ENTREES

Entree 1: Smokey Moroccan braised brisket | $25 GF

Entree 2: Grilled salmon steak with roasted fennel & tomato sauce | $23 GF ♥

Vegan: Grilled cauliflower steak Florentine |$14 VgGF

SIDES

Herb-roasted fingerling potatoes Vg GF
Honey-braised Brussel Sprouts V GF ♥

DESSERTS

Coffee crumb 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.

SHABBAT HANUKKAH COMMUNAL DINNER

FRIDAY, DECEMBER 11TH, 2026 @ 6PM
GREAT MEADOW HALL

STARTERS

Chicken Matzo Ball Soup or
Garden Salad Vg GF

ENTREES

APRICOT & FENNEL BRAISED BEEF BRISKET | $28 GF

BAKED TOMATO & LEEK-CRUSTED SALMON WITH WHITE WINE SAUCE | $30 GF

CHICKPEA & RAISIN RED LENTIL NOODLE CASSEROLE | $20 VG GF

SIDES

Vegetable & Potato Pancakes V

Roasted Asparagus Vg GF

DESSERTS

Sufganiyot V
or
Fruit Cup Vg GF

Alternate meal: $24

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

Visit upcoming events on the dining website to register starting Friday November 20
Deadline to register is Friday December 4th

INTERFAITH HOLIDAY DINNER

Make a Joyful Noise






Let's come together to raise our voices as we celebrate this holiday season

Thursday, December 17th at 5:30 PM
Great Meadow Hall

Seating is limited
Registration opens on Friday, November 20th with a deadline to register by Wednesday, December 9th

View the menu and information about signing up by visiting the NewBridge dining website www.nbocdine.org

INTERFAITH HOLIDAY DINNER



Menu







Starter

Iceberg romaine salad, cara-cara orange, roasted pears, tomato and lacy cucumber with white balsamic vinaigrette

Warm cranberry walnut bread on the table

Entree

Rosemary Dusted Filet Mignon $43
Grilled filet, seasoned with fine house-made rosemary dust, finished with a cabernet sauvignon reduction

Baked George's Bank Halibut $39
Topped with taragon, lemon-seasoned crumbs and sherry sauce

Grilled Vegetable Wellington $24
Oven roasted in olive oil and fresh herbs, until crispy, slices of zucchini, yellow squash, eggplant, red and green peppers, wrapped in pastry, with a rustic cherry tomato and basil sauce

All entrees served with twice-baked potato and
melody of roasted green beans with cranberries

Dessert

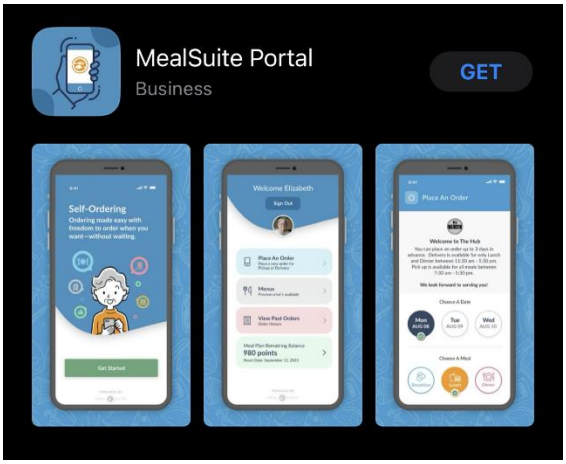
Chocolate Mousse Cake
Garnished with strawberry and passion fruit sauce

Fresh Fruit Plate

Coffe, tea and wine service is included

Accessing MealSuite Portal

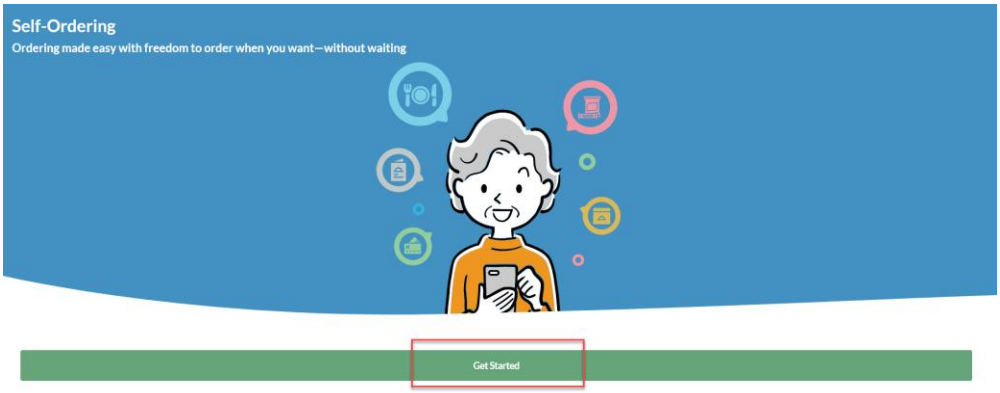
Locating MealSuite Portal



1. You can download the MealSuite Portal Application from the Apple App Store or the Google Play Store on your phone or tablet.
2. You can also access MealSuite Portal by going to https://portal.mealsuite.com

Logging in to MealSuite Portal

1. The first time you access the application or website, you'll be prompted to "Get Started".



2. This will ask you to enter your Location Code. Please type in**: 65529** and then press "Go".



3. You will not need to complete the above steps again in the future.
4. Finally, you will see your login screen. This will ask for your First Name, Last Name, and Pin Code. Your Pin Code is the four-digit year of your birth (EX: 1945).
5. Congratulations! You are now logged in to MealSuite Portal. You can view the Menus for your Dining Areas, see your past transactions, access your Meal Plan Balance, and even place orders for Pickup or Delivery.

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