CULINARY CORNER

WHAT YOU NEED TO KNOW. .

It was wonderful to see all the Veterans and their guests who joined us for the annual brunch in the honor of their service on Wednesday. A big thank you to the Community Life and the Dining and Culinary teams for their collaboration and support on this wonderful and impactful event. Once again to all our Veterans, thank you for your service.

We hope you are enjoying the new updates to the Centro dinner menu rolled out this past Monday. Some of the new favorites we are hearing about so far are the shrimp wontons, spaghetti and meatballs, and the haddock. Thank you for sharing your feedback so far and look forward to hearing more from you about the new menu.

The next Jazz Brunch in Centro will take place on Sunday, November 29. The menu is included in this week's dining packet and is posted on the 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 Sunday, November 22, or by contacting Centro directly starting Monday, November 23.

There is still space available to reserve a seat on Thanksgiving Day in Centro and Nosh. Reservations can be made for Centro through open table, on the dining website or by contacting Centro directly between 10am and 4pm Monday through Saturday at x4-9100. For Nosh, simply contact them 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.

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. 15th - Nov. 21st

Monday

Soup: Sweet corn & salmon chowder GF $6
Entrée 1: Peruvian roasted half chicken with green sauce GF $22
Entrée 2: Tofu rice bowl with fried egg, cabbage, carrots, ponzu sauce V GF LF ♥ $15
Daily sides: Vegetable lo mein V $4
Sauteed mushrooms with baby corn Vg GF ♥ $4
Dessert: Cinnamon pumpkin mousse V GF $6

Tuesday

Soup: Onion GF $6
Entrée 1: Baked steelhead trout with a cashew & panko topping served with mango buerre blanc $25
Entrée 2: Impossible stuffed cabbage roll with marinara sauce Vg GF $13
Daily Sides: Baked sweet potato Vg GF ♥ $4
Steamed broccoli Vg GF ♥ $4
Dessert: Snickers almond butter tart V $6
(contains nuts)

Wednesday

Soup: Mushroom & orzo with greens Vg $6
Entrée 1: Savenor's grilled sirloin steak with bernaise sauce GF $34
Entrée 2: Fried cauliflower rice V $12
Daily Sides: Herb-roasted potatoes Vg GF $4
Seasoned fresh asparagus Vg GF ♥ $4
Dessert: Warmed caramel baked apple V $6

Thursday

Soup: Turkey noodle $6
Entrée 1: Lobster ravioli with sherry cream sauce $32
Entrée 2: Garden vegetable lasagna V $12
Daily Sides: Garlic bread V $4
Sautéed green beans Vg GF ♥ $4
Dessert: Cranberry pear pie V $6

Friday

Soup: Asparagus V GF $6
Entrée 1: Spiced duck breast with raspberry brandy reduction GF LF $26
Entrée 2: Manhattan vegan meatballs Vg $14
Daily Sides: Citrus Jasmine rice Vg GF $4
Vegetable medley Vg GF ♥ $4
Dessert: Chocolate macaroon V $6

Saturday

Soup: Vegetable barley Vg ♥ $6
Entrée 1: Twin hot dogs $16
Entrée 2: Mediterranean eggplant with fresh mozzarella, grilled onions and tomato aioli V $13
Daily Sides: Baked beans Vg GF $4
Sliced tomato Vg GF ♥ $4
Dessert: Red velvet Swiss roll V $6

Salad of the week

Roasted acorn squash salad $5/$10 Vg GF ♥
Baby kale, roasted red onion, toasted almonds & tahini lemon dressing

Cookie of the week

Carrot cake cookie V $3
(contains nuts)

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 15 - November 21

Soup

Sunday: Lentil Vg GF

Monday: Tomato basil Vg GF

Tuesday: Orzo spinach Vg

Wednesday: Split pea Vg GF

Thursday: Egg drop

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
toasted on an English muffin with cherry jam and tater tots

Wednesday: Chicken fingers and fries

Thursday: Chipotle turkey Caesar wrap

Friday: Fish & chips

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NOSH DINNER BUFFET

November 15th - November 21st

Buffet Price $26

Sunday
Soup: Lentil Vg GF ❤️‍🩹
Entree 1: Chicken picatta
Catch of the day: Roasted salmon with lemon & dill sauce
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: Sauteed 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: Potato and onion pierogi with non-dairy cream sauce Vg
Chicken: Grilled chicken leg GF
Starch: Red bliss mashed potato Vg GF ❤️‍🩹
Veg: Roasted Brussel sprouts Vg GF ❤️‍🩹
Dessert: Assorted pies V

Wednesday
See Nosh Bistro Menu

Thursday - Asian Night
Soup: Egg drop
Entrée 1: Beef teriyaki
Catch of the day: Poached halibut
Chicken: Half or quarter white or dark served with cranberry sauce
Vegan: Sweet & sour fried tofu Vg
Starch: Vegetable fried rice V
Veg: Baby bok choy 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 NOVEMBER 20, 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 | $13 Vg

SIDES

Sweet potato & 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.

Wine Down

Join us for some wine, cheese and good conversation

Monday, November 16
Terrace Room
4pm-5pm



SUNDAY SMOOTH JAZZ BRUNCH



SAVE THE DATE | SUNDAY NOV. 29TH
CENTRO BRUNCH 11AM-2PM
SEE DINING WEBSITE FOR MENU





Join us for centro brunch with a jazz band
Reservations open one week prior to brunch
Call the centro host desk @ #49100
to make your reservation or book
online through open table

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

Savenor'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)