



HERE'S WHAT YOU
NEED TO KNOW....

Current Covid dining protocols will remain in effect through Sunday July 3rd. We will continue to communicate updates when changes are made. Please refer to protocol memo in this Foodie packet.

Due to lack of resident participation and to best utilize our limited labor resources, we will be temporarily suspending Brunch service in Centro after this Sunday June 26th. We will re-evaluate in the coming weeks as protocols shift and our staffing situation progresses.

In an effort to account for staffing shortages and still provide in person dining service in Nosh, we are using the walk up counter service method for dinner service in Nosh. With the exception of Shabbat Dinners on Fridays, (which will remain sit down service) residents will place their order at the counter, pick up their beverage and starter course, then sit at their table. The main course will be delivered to them by staff when the order is ready, (similar to lunch service)

There is limited outdoor seating available in Nosh. When making your reservation please indicate your preference for outdoor seating and we will do our best to accommodate. Seating outdoors is not guaranteed even with a reservation and is subject to availability on a first come first served basis.

Dining protocol changes effective Friday June 3rd and until further notice

- **No changes to lunch process unless a resident is under restrictions*. (We will deliver lunches no charge to any resident on restriction)**
- **Dinner Delivery fees will be waived for all residents (restricted* or not) ordering dinner to go through Sunday July 3rd.**
- **All dinner to go orders will be delivery only (no pick up option) and will be delivered by the F&B team between 4 and 5:30 pm each night.**
- **Residents are asked to order dinner to go by 2pm either on-line or by phone.**
- **In person dining continues to be open to non-restricted* residents only. Dinner seating times for in person dining are between 5:30 pm and 7pm. Visitors, Guests and Family Members are not permitted to dine in person in the restaurants at this time.**
- **There is limited outdoor seating available in Nosh. When making your reservation please indicate your preference for outdoor seating and we will do our best to accommodate. Seating outdoors is not guaranteed even with a reservation and is subject to availability on a first come first served basis.**
- **Please contact the reservation hotline at x4-9100 for changes to existing reservations (Friday Shabbat changes can be made by calling Nosh @4-9101)**

***restricted refers to any resident currently on the Covid-19 isolation protocols**

Restaurant Contact Information:

Centro Direct Line: 4-9100 (host stand, Centro to-go and reservations for Centro & Nosh) *

****excluding Friday Shabbat in Nosh/GMH***

Nosh Direct Line: 4-9101 (Counter and Nosh to-go)

ONLINE ORDER LINKS BELOW

Centro Online Dinner Order <https://forms.gle/prmUx3ZqthxgxNheA>

Nosh Online Dinner Order <https://forms.gle/VGYWD9ETKlhcaPv27>

SHABBAT DINNER WINTER GARDEN

Friday, July 1st, 2022

STARTERS:

Chicken Matzo Ball Soup

OR

Gefilte Fish

PROTEIN 1: \$27

*Chicken Marbella

Slow Cooked Statler Chicken with Prunes, Olives, Capers, Red Wine, Parsley, Oregano and Red Wine Vinegar. Seared and Simmered in its own Sauce

PROTEIN 2: \$27

Pomegranate Arctic Char

Arctic Char Baked Served with a Pomegranate Sauce

VEGAN ENTREE: \$20

*Tofu Marbella Vg

Marinated Tofu with Prunes, Olives, Capers, Red Wine, Parsley, Oregano and Red Wine Vinegar. Seared and Simmered in its own Sauce

SERVED WITH Vg

Roasted Baby Yukon Potatoes Vg

Steamed Broccoli Vg

DESSERT

Lemon Tart with Raspberry Coulis

Fruit Cup or Whole Fruit of Week





MONTH END PRE-ORDER FORM

RETURN YOUR COMPLETED ORDER FORM TO THE COLLECTION BOX AT THE CENTRO HOST STAND NO LATER THAN WEDNESDAY. ORDERS MAY BE PICKED UP IN CENTRO ON THURSDAY BETWEEN 11AM - 2PM

ITEM DESCRIPTION	QUANTITY	PRICE
NON-KOSHER FROZEN - TO BE THAWED & COOKED		
NY SIRLOIN 10 OZ		\$24 EACH
DOUBLE RACK OF LAMB		\$60 EACH
SALMON FILET 6 OZ		\$10 EACH
NON-KOSHER READY TO EAT ITEMS		
4 OZ SMOKED SALMON		\$18
ASSORTED RUGELACH / DZ		\$18 DZ
CHOCOLATE CHIP COOKIES / DZ		\$24 DZ
BLUEBERRY SCONES / DZ		\$18 DZ
KOSHER READY TO EAT ITEMS		
4 OZ SMOKED SALMON		\$18
CHOCOLATE BABKA LOAF		\$18
OATMEAL RAISIN COOKIES / DZ		\$24 DZ

MEMBER NAME :

MEMBER UNIT # :

MEMBER PHONE # :

FORM SUBMITTED NO LATER THAN : WEDNESDAY, JUNE 29, 2022

PICK UP DATE : THURSDAY, JULY 7, 2022

NOSH **SOUP OF THE DAY**

WEEK OF 6/26 - 7/2

SUNDAY - MINISTRONE (VG)

MONDAY - CHICKEN & RICE

TUESDAY - CANNELINI BEAN (VG)



WEDNESDAY - TOMATO BASIL (VG)



THURSDAY - MUSHROOM TARRAGON (VG)



FRIDAY - CHICKEN MATZO BALL

SATURDAY - VEGETABLE NOODLE (VG)

NOSH LUNCH

Specials



MONDAY 6/27

FRIED CHICKEN SANDWICH

CRISPY CHICKEN BREAST TOPPED WITH, LETTUCE, TOMATO, RED ONION,
& CHIPOTLE MAYO SERVED ON TOASTED BUN WITH FRENCH FRIES

TUESDAY 6/28

MEATBALL SUB

SEASONED MEATBALLS GRINDER TOSSED IN TOMATO SAUCE & SERVED IN A SUB ROLL
WITH POTATO WEDGES

WEDNESDAY 6/29

CHICKEN FINGERS

BBO, BUFFALO, OR HONEY MUSTARD
SERVED WITH FRENCH FRIES

THURSDAY 6/30

GRILLED PASTRAMI SLIDERS

2 MINI SLIDERS PASTRAMI WITH THOUSAND ISLAND DRESSING, VEGAN
CHEDDAR CHEESE WITH A SIDE OF TATER TOTS

FRIDAY 7/1

FISH & CHIPS

SERVED WITH FRENCH FRIES, COLESLAW & TARTAR SAUCE

\$14.99 - INCLUDES BEVERAGE