



Lighter Fare Menu Options
Entrée Course (\$4 off)
*Not available for in person dining on
buffet nights*

Centro Online Dinner Order Link: <https://forms.gle/prmUx3ZqthxgxNheA>
Centro Reservation Link: <https://book.easytablebooking.com/book/?id=2ed05&lang=us>

SUNDAY MARCH 19TH – **Centro Closed**

MONDAY MARCH 20TH

Kale and Cheese Tortellini Soup **V** or Soy Ginger Crispy Chicken Wings with Cabbage Slaw

CORNEBEEF HASH CAKE \$25

Mixture of Braised Corned Beef and Potato Cake Topped with a Poached Egg and Hollandaise Sauce

TURKEY CUTLET \$28 GF

Turkey Breast Lightly Breaded with Gluten Free Panko Crumbs, Pan Seared and Served with a Fresh Pear and Cranberry Compote

SIMPLY TILAPIA \$24 GF

Pan Seared Tilapia Lightly Dusted with Chickpea Flour Served with Tomato and Pepper Relish

VEGETABLE TORTE \$20 V

A Vegetable Layered Pie with Butternut Squash, Spinach, Tomato and Provolone Cheese Served with Marinara Sauce

Daily Sides: Beer Battered Onion Rings **V** and Sautéed Cauliflower with Sundried Tomato Pesto **Vg** **GF**

Dessert: Peach Crisp with Maple Cream Sauce or Sugar Free Strawberry Romanoff or Fruit Cup **Vg GF**

TUESDAY MARCH 21ST

Roasted Red Pepper and Tomato Soup **Vg** **GF** or Broccoli Salad Served over Mixed Greens with Toasted Almonds, Turkey Bacon, Red Onion and Cheddar Cheese with Apple Cider Vinaigrette

HONEY GARLIC LONDON BROIL \$29

Hand Carved Grilled Flank Steak Marinated Overnight with Honey, Garlic, and Tamari Sauce

SICILAN CHICKEN \$27 GF

Slow Roasted Chicken Leg and Thigh with Roasted Red Peppers, Green Olives and Kalamata Olives

***WALNUT HERB TROUT \$29 GF**

Fresh Idaho Trout Baked and Topped with Toasted Walnuts and Fresh Herbs

***CHEESE LASAGNA ROLLS V \$20**

Fresh Lasagna Sheets Filled with Ricotta Mixture Served over Sautéed Spinach with NBOC Tomato Sauce and Parmesan Cheese

Daily Sides: Rosemary Potatoes **Vg GF** and Garlic Parmesan Roasted Green Beans **V GF**

Dessert: Boston Cream Pie or Sugar Free Peanut Butter and Jelly Filled Cake or Fruit Cup **Vg GF**

WEDNESDAY MARCH 22ND

Lobster Bisque or Vegetarian Stuffed Mushrooms with Balsamic Drizzle **V**

***KOREAN SHORT RIB \$33**

Sweet and Mild Bone in Slow Cooked Short Rib with a Soy and Sesame Sauce

***CHALLAH STUFFED CHICKEN \$29**

Fresh Statler Chicken Breast Stuffed and Baked with Challah Bread and Cranberry Stuffing Served with an Herb Gravy

ALMOND CRUSTED HADDOCK \$28 GF

Herb Marinated Haddock Lightly Topped and Baked with Toasted Almonds & Lemon

***PASTA FLORENTINE \$20 V GF**

Gluten Free Penne Pasta with Artichokes, Spinach, and Tomato Sauce in a Casserole Dish Baked with Mozzarella Cheese

Daily Sides: Butternut Squash Puree **V GF** and Vegetable Ratatouille **Vg** **GF**

Dessert: Rugelach Trio (Raspberry, Raisin and Chocolate) or Sugar Free Black and White Layer Cake with Whipped Cream or Cantaloupe Wedge with Grapes and Blueberries **Vg GF**

V=Vegetarian Vg=Vegan =Heart Healthy GF= Gluten Friendly (no recipe ingredients contain gluten)
Consuming raw or undercooked meat, fish, poultry, or eggs can increase your risk of a food borne illness.
Please notify your server in advance of any food allergies you may have.
* Denotes menu items that are unable to be sauce on side due to the cooking method.

Dinner Choices for the week of
Sunday, March 19th to March 25th



THURSDAY MARCH 23RD

Navy Bean Soup **Vg** **GF** or Mini Crab Cakes with Remoulade Sauce

***STEAK DIANE \$29 GF**

Sautéed Beef Tenderloin Medallions in a Brandy Pan Sauce with Shiitake Mushrooms

***CHICKEN PARMESAN \$27**

Panko Breaded Chicken Breast Baked with Parmesan and Mozzarella Cheese Blend Topped with Tomato Sauce

SWORDFISH PICATTA \$30 **GF**

Fresh Swordfish Steak Pan Seared with Capers, White Wine and Garlic Sauce

***MEATLESS PARMESAN \$20 V**

Soy Based Vegan Cutlet Baked with Parmesan and Mozzarella Cheese Blend Topped with Tomato Sauce

Daily Sides: Angel Hair Pasta **Vg** and Steamed Peas and Carrots **Vg** **GF**

Dessert: Crème Brulee or Sugar Free Berry Trifle or Fruit Cup **Vg GF**

FRIDAY MARCH 24TH (In-Person Dining Buffet Price \$28)

Chicken Minestrone Soup or Bibb Lettuce with Gold & Red Beets, Tomato, Carrot with Balsamic Dressing **Vg**

ROAST BEEF \$29 GF

Hand Carved Slow Roasted Black Angus Sirloin Rubbed with Smoked Herbs Served with a Red Wine Demi

ROASTED CHICKEN \$28 GF

Herb Marinated Chicken Quarters Served with a Lemon Garlic Jus

***GLAZED ARCTIC CHAR \$29**

Fresh Arctic Char Brushed and Baked with a Sweet Bourbon Glaze

MUSHROOM ORZO V \$20

Creamy Orzo Pasta with Leeks, Dried Mushrooms and Spinach with Shaved Parmesan

Daily Sides: Bistro Mashed Potato (sweet and peeled white potato) **V** and Braised Celery with Tomatoes **Vg** **GF**

Dessert: Petit Fours Duo (Chocolate Fudge Cake, Cherry Vanilla Cake) or Sugar Free Banana Mousse Cake or Fruit Cup **Vg GF**

SATURDAY MARCH 25TH

Vegetable Noodle Soup **Vg** or Strawberry Spinach Salad with Red Onion, Toasted Pecan, Goat Cheese and Strawberry Dressing **V GF**

SURF N TURF \$33

Grilled Petite Filet with a Fish Cake served with Béarnaise Sauce

CHICKEN CACCIATORE \$26 GF

Marinated Boneless Chicken Thighs Cooked with Bell Peppers, Onions, Tomatoes, Capers and Fresh Herbs

POACHED COD \$28 **GF**

Local Cod Poached in Fresh Tomato Herb Vegetable Stock Served with Lemon

***STUFFED ZUCCHINI \$20 Vg**

Zucchini Boats Filled with Impossible Meat Sauce and Vegan Mozzarella Cheese

Daily Sides: Cranberry Wild Rice Pilaf **Vg** and Sautéed Spinach **Vg** **GF**

Dessert: Flourless Espresso Cake **GF** or Sugar Free Shortcake with Berry Sauce or Fruit Cup **Vg GF**

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