Jewish American Heritage Celebration Menu
March 29 - April 4, 2010

Marquam Café at the 3rd Floor
Matzah, an unleavened bread, will be served daily

Monday, March 29
Gefilte fish, fish cakes in dill sauce, served with boiled potatoes and chard
Pastrami sandwiches on rye bread

Tuesday, March 30
Potato latkes, shallow-fried pancakes of grated potato, flour and egg
Corned beef sandwich on rye bread

Wednesday, March 31
Beef short ribs, served with root vegetables and barley with onions
Bagels and lox

Thursday, April 1
Cholent, traditional lamb stew
Matzah ball soup, served with chicken broth and carrots

Friday, April 2
Holishkes, cabbage rolls with minced meat
Kugel, baked cheese and noodle casserole

Saturday, April 3
Veal Schnitzel and Shpatzli, small dumplings, served with tomatoes, olive oil and garlic

Sunday, April 4
Reuben sandwich, a hot sandwich with layered corned beef, sauerkraut and thousand island dressing, grilled on rye bread
Knish, dumplings covered with a baked dough shell, filled with mashed potato and ground beef

Mac Hall Café and Bistro
Matzah, an unleavened bread, will be served daily

Monday, March 29
Breakfast Special: Matzah Brie, Jewish omelet with tomatoes
Kugel, baked cheese and noodle casserole

Tuesday, March 30
Breakfast Special: Matzah Brie, Jewish omelet with tomatoes
Beef brisket, served with root vegetables
Holishkes, lamb stuffed cabbage rolls
Reuben sandwich, a hot sandwich with layered corned beef, sauerkraut and thousand island dressing, grilled on rye bread

Wednesday, March 31
Breakfast Special: Matzah Brie, Jewish omelet with tomatoes
Lemon-scented chicken soup, served with parsley-sage matzah balls
Pueblo green chili stew
Bagels and lox

Thursday, April 1
Breakfast Special: Matzah Brie, Jewish omelet with tomatoes
Dj’a’neh b’rah’sal, Syrian Jewish chicken with prunes and honey, served with rice pilaf
Knish, dumplings covered with a baked dough shell, filled with mashed potato or ground beef

Friday, April 2
Breakfast Special: Matzah Brie, Jewish omelet with tomatoes
Psari Sto Foruno, baked rockfish, served roast potato wedges and vegetables

The menu items listed are prepared in non-kosher kitchens of OHSU Food and Nutrition Services, by using non-kosher ingredients and equipment. This culinary exploration is not intended to be Passover Celebration menu; rather, it is an opportunity to introduce OHSU to a wide selection of dishes from the Jewish culture.

The planning committee also encourages you to attend the educational events provided this week and throughout April. OHSU does not endorse or advance any one religion.