

# 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 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, dumplings 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  
Dja'jeh b'ah'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  
Potato Latkes, shallow-fried pancakes of grated potato, flour and egg, served with cabbage  
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.

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