

Tufts Hillel - 2010 Passover Menus

Seder 1: March 29

Gefilte fish and crudités with horseradish and herb mayonnaise
Chicken or vegetable soup with matzo balls
Orange chicken
Sweet potatoes
Asparagus
Eggplant and mushroom casserole

Seder 2: March 30

Gefilte fish and crudités with horseradish and herb mayonnaise
Chicken or vegetable soup with matzo balls
Lemon rosemary chicken
Garlic roasted potatoes
Glazed carrots
Seven veggie stew

Lunch: March 31

Garden salad
Tuna and egg salad
Deli platter
Marinated mushrooms

Community Dinner: April 1

Spinach and red onion salad
Slow roasted beef brisket
Roasted cauliflower and onions
Steamed potatoes (vegetarian option: roasted portobello mushrooms)

Shabbat Dinner: April 2

Potato puffs
House salad
Herb roasted chicken
Potato wedges
Zucchini and cherry tomatoes
Spinach souffle.

Shabbat Lunch: April 3

Garden salad
Cold cuts
Egg salad
Roasted veggie platter
Fruit salad

Lunch: April 5

Spinach and red onion salad
Sliced chicken platter with fruit salsa
Sweet potato salad
Spring veggie frittata
Spiced nuts

Dinner: April 5

House salad
Chicken dish
Vegetable medley
Olive oil smashed potatoes
Stuffed eggplant

Lunch: April 6

Garden salad
Chicken salad with sliced grapes and tarragon
Marinated potatoes
Roasted veggie platter