



2023 SAIS Board of Trustees - Spring MENUS

Monday, April 24

Registration Snacks

- Tea sandwiches
- Pimento cheese
- Antipasto skewers
- Popcorn
- Cake slice bars
- Peanut brittle, almond toffee, chocolate bark

Dinner | Nan Thai

FIRST COURSE

- Shrimp & chicken Thai dumplings
- Grilled chicken satay
- Crispy calamari
- Crispy stuffed shrimp rolls

SECOND COURSE – choose one

- **TOM KHA KUNG** – *silky coconut milk soup with shrimp, coconut, mushroom, and lime*
- **THAI SALAD** – *romaine lettuce, grape tomato, egg, crispy wonton, crispy tofu, bean sprout, red curry peanut dressing*

THIRD COURSE – *choose one*

- **Pla Yang Prik Khing** – *grilled salmon in roasted red curry paste with green beans, kaffir lime, & jasmine rice*
- **GANG NUEA** – *braised beef short ribs in panang curry with green bean & jasmine rice*
- **KAI SIAM** – *sauteed chicken, pineapple Thai herb brown sauce, scallion, onion, pineapple, mushroom, cashew, & jasmine rice*

DESSERT

- *Chef Nan's homemade coconut ice cream with palm seed*

Tuesday, April 25

Breakfast

- **Chef's seasonal egg white frittata**
- **Build your own breakfast bowl** *with quinoa, seasonal greens, avocado, almonds, & poached egg*
- **Quinoa & cornmeal porridge** *with toasted almonds, demerara sugar, honey, & fresh berries*
- **Citrus chia seed yogurt parfait** *with house-made granola & fresh berries*
- **Fresh avocado** *on multigrain toast*
- **Freshly sliced seasonal fruit & berries**

Lunch – Southern Delicatessen

- **Sliced marinated chicken sandwich** *with portobello mushroom, smoked mozzarella, & truffle aioli on focaccia*
- **Smoked turkey breast sandwich** *with green apples, brie, arugula, & pepper jelly on ciabatta*
- **Seasonal soup, spinach salad, fruit & berry salad, chips**
- **Brownies, caramel blondies, cookies**

Dinner | Saints + Council

APPETIZERS

- **Blistered shishito peppers** *with benne seed dukkah*
- **Hand-tied burrata** *with asparagus ribbons tossed in white balsamic, basil oil, and chili oil*
- **Pork belly** *with braised collards, jalapeno cheddar polenta cake, pepper jelly*

SALAD

- **Saints house salad** – *frisee, red oak, Granny Smith apples, chopped bacon, poached egg, warm bacon vinaigrette*

ENTREES – choose one

- **North Georgia trout** *with pepper beurre blanc, arugula, warm bacon vinaigrette*
- **Pork shoulder roast** *with pommes aligot, pearl onions, carrot, and dried turnip*
- **Steak frites** – *8oz hanger au poivre or 12oz prime Delmonico ribeye with rosemary parmesan frites, blistered brussels, truffled aioli*

DESSERT

- **S'mores + fondue** – *roast your own s'mores tableside with your very own fire!*

Wednesday, April 26

Breakfast

- **Chef's seasonal egg white frittata**
- **Build your own breakfast bowl** *with quinoa, seasonal greens, avocado, almonds, & poached egg*
- **Quinoa & cornmeal porridge** *with toasted almonds, demerara sugar, honey, & fresh berries*
- **Citrus chia seed yogurt parfait** *with house-made granola & fresh berries*
- **Fresh avocado** *on multigrain toast*
- **Freshly sliced seasonal fruit & berries**