

St. Simons Beach Rentals, LLC

Chef's Menu 2010

We can deliver or have our chef cook for you at your cottage! If you do not see what you want, tell us what you'd like and we'll create it for you. We're only limited by your imagination!

For example, some of our guests like to have our chef come to their cottage and prepare the fish they catch on vacation. They then add items from our menu to complete their dinner.

Whatever you dream, we'll prepare it for you!

**Please call or email us with your order.
orders@stsimonsbeachrentals.com
912.996.3516**

(7% tax and 18% delivery fee will be added)

Welcome Package

Walk into your kitchen with the refrigerator already stocked to begin your first evening on St. Simons Island. This menu serves six to eight adults and is easily changed with ample notice.

Chilled Seafood Display

Local White Shrimp and Crab with Spicy Remoulade, Cocktail Sauce, and Lemons

Two Pounds of Georgia Shrimp and One Pound of Jumbo Lump Crab

Hors d Oeuvres Platter

House made Pimento Cheese Deviled Eggs

Voodoo Chicken Wrap

House made Boursin Endive Spears

Domestic Cheese and Fruit Display

Goat, Cheddar, and Gorgonzola with Crackers, Grapes, and Berries

Grilled Vegetables to Include

Squashes, Asparagus, Red Onions, Tomatoes, Mushrooms, and Peppers

\$165.00

Lunch Buffets and Ala Carte

Ala Carte

Sandwiches

Served with baked cookies and choice of one side dish: cole slaw, potato salad, chips, or cut fruit Minimum 6 each, please

ROAST BEEF AND PROVOLONE HOAGIE

\$10.50

Medium Rare Roast Beef and Aged Provolone with Creamy Horseradish

SOUTHWESTERN CHICKEN ON A ROLL

\$9.95

Roasted Chicken Breast with Pepper Jack, Red Onion, Roasted Red Pepper, Avocado, and

Chipotle Mayonnaise

ROAST CHICKEN CAESAR WRAP

\$9.95

Marinated Chicken with Romaine, Caesar Dressing, Prosciutto, and Parmigiano

TUNA SALAD

Fresh Tuna (Not Canned) with Remoulade, Baby Greens, and Tomato on Sourdough

\$9.95

Bread with Red Onion

MEDITERRANEAN VEGGIE

Hummus Lined Flour Tortilla with Feta, Olives, Sundried Tomatoes, Basil, and

\$9.95

Grilled Vegetables

Salads

Minimum 6 per platter, please. Prices are per person. These are large enough for entrees.

The House Salad \$11

Baby Greens with Spiced Almonds, Gorgonzola, Tomatoes, & Balsamic Vinaigrette

The Tramici Salad \$11

Romaine Hearts with Cucumber, Onion, Red Pepper, and Spicy Italian Dressing

Pasta Salad \$11

Penne Tossed with Red Onion, Olives, Asparagus, Feta, and Tomato Vinaigrette

Our Chopped Salad \$14

Grilled Chicken, Tomato, Corn, Jack Cheese, Crispy Tortillas, & Ranch Dressing

The Caesar \$10

Romaine Hearts with Parmigiano Reggiano, Croutons, and Basil

With Chicken or Georgia White Shrimp \$14

Lunch Buffet

Minimum 8 per platter, please. Prices are per person.

Domestic and Imported Cut Fruit

Berries, Melons, Kiwi, and Grapes with Yogurt

\$12

The Deli

Platter of Shaved Turkey, Ham, Salami, and Roast Beef with Cheeses, Lettuce, Tomato, and Breads Choose Two of Following: Cole Slaw, Potato Chips, Potato Salad, Or Pasta Salad.

\$13

The Steakhouse Luncheon

Wedge Salad with Egg, Bacon and Tomato Covered in Blue Cheese Dressing.
Grilled Butcher's Tenderloin with Mushrooms, Peppers, and Onions.

\$16

Jimmy's Favorite

Beefsteak Tomato Salad with Blue Cheese, Pine Nuts, Greens, and Balsamic Dressing
Country Meatloaf with Buttermilk Chive Mashed Potatoes, BBQ Gravy, and Broccoli.

\$13

Southwest

Cumin Crusted Flank Steak with Roasted Corn Salsa, Chili Sour Cream, Black Bean Salad, and Crispy Corn Tortillas

\$14

Down Home

Garden Salad with Crisp Veggies and Creamy Parmigiano Peppercorn Dressing
5 Hour Pot Roast with Cabbage, Horseradish Mashed Potatoes, and Mushroom Gravy

\$13

DINNER BUFFETS AND ALA CARTE

DINNER BUFFETS

Our dinners include choice of a salad, two side accompaniments, and bread service.

Minimum 8 guests, please.

Southern Style

\$24.95/person when one entrée is chosen

\$29.95 per person when two entrees are
chosen

Choice of one or two

Boneless Pork Chop with Bourbon Pecan
Glaze

Crab Crusted Salmon with Chive and

Lemon

Trout Almondine with Horseradish Butter

Georgia White Shrimp and Grits

Blackened Tilapia with Shrimp Hollandaise

Golden Isles Pasta – Shrimp, Crab, and

Clams

Step Up

\$29.95/person when one entrée is chosen
\$34.95 per person when two entrees are
chosen

Choice of one or two

Herb Coated Veal Loin with Port
Lavender Leg of Lamb with Mint
Butcher's Filet with Cognac Cream
Jumbo Lump Crab Cakes with Mustard
Rosemary Roasted Prime Rib
Lobster Ravioli with Champagne
Veal Scallopine with Marsala
Mayport Grouper with Lemon

All Out

\$35.95/person when one entrée is chosen
\$40.95 per person when two entrees are
chosen

Choice of one or two

Chilean Sea Bass with Mustard
Wild Turbot with Summer Ale
Sushi Grade Tuna with Plum Wine
Magret Duck Breast with Apricot
Lamb Osso Bucco with Chianti
Bacon Wrapped Filet with Bordelaise

Salads

House Salad with Pignoli, Gorgonzola, and
Balsamic Dressing
Classic Caesar with Parmigiano Reggiano
Tomato and Housemade Mozzarella
Caprese
Spinach with Aged Feta and Bacon
Dressing
Boston Bibb with Vanilla-Orange Vinaigrette

Side Accompaniments

Steamed Seasonal Vegetables
Broccoli Rabe with Garlic
Green Beans Almondine
Boiled Peanut Succotash
Sugar Snap Peas with Vidalias
Creamed Corn
Zucchini Provencal

Grilled Asparagus
Creamed Spinach
Orange Glazed Carrots
Grilled Mushrooms
Rosemary Red Bliss Potatoes
Buttermilk Mashed Potatoes
Twice Baked Potatoes
Mashed Sweet Potatoes
Yukon Gold Hash
Caramelized Potato Cakes
Basmati Rice
Pecan Wild Rice
Toasted Couscous
Creamy Risotto
Thai Curry Risotto

DISPLAY STATIONS

These are great for receptions as everything is bite size and finger friendly. Minimum 20 guests, please. Prices are per person.

ANTIPASTO PLATTER \$5

Tramici's Housemade Mozzarella, Prosciutto Di Parma, Sundried Tomatoes, Marinated Olives, Grilled Vegetables, Toasted Nuts, and Italian Cheeses.

WINE COUNTRY CHEESE TASTINGS \$4/\$6

Imported Or Domestic

Batons, Cubes, and Wedges Of Richly Flavored Cheeses with Grapes, Berries, Crackers, and Flatbreads

THE STEAK HOUSE SPECIAL \$10

Steak Au Poive Crostini, Jumbo White Shrimp Cocktail, Grilled Asparagus, Roasted Mushrooms, Cocktail Sauce, Horseradish Sour Cream, and Lemon Aioli

DIVING FOR SEAFOOD \$10

Assortment Of Georgia White Shrimp, Mussels, Oysters, and Crab With Sauces and Lemons on Ice. Ask About an Ice Sculpture to Go over The Top.

TRIPLE CREAM BRIE IN PASTRY \$4.50

Warm Brie in Puff Pastry with Candied Apple Chutney, Toasted Nuts, and Sourdough Crisp

GEORGIA WHITE SHRIMP COCKTAIL \$30 For 20 Large Shrimp.

Local Shrimp Poached an a Court Bouillon with Sauces and Garnishes

SOUTHWEST FIESTA \$4

Guacamole, Salsa Rojo, Salsa Verde, and Blackbean Dip with Tri-Colored Chips

HOUSEMADE SMOKED SALMON \$5

Sliced Smoked Salmon with Capers, Crème Fraiche, Red Onion, Chopped Eggs, and Flatbreads

DINNER ALA CARTE

No Minimum Order Needed!

APPETIZERS

Crispy Calamari Fried with Jalapeno, Mandarin Oranges, and Citrus Aioli

\$8

Yellowfin Tuna Tartare Layered with Diced Avocado, Sesame Soy Vinaigrette, and
\$9

Crispy Wontons

Cornmeal Fried Oysters on a Bed of Cucumber-Apple Relish with Horseradish
\$10

Dungeness Crab Salad with Light Mustard Vinaigrette over a Pool of Honeydew
\$12

Gazpacho with Fried Tortillas

Smoked and Peach Glazed Lamb Spare Ribs over Sweet Country Slaw
\$11

SOUPS AND SALADS

Creamy Blue Crab Bisque \$7

Shot of Sherry \$3

Soup of the Day Market

Iceberg Wedge with Cherry Tomatoes, Grilled Red Onion, Bacon, Gorgonzola
Crumbles \$8

And Blue Cheese Dressing

House Salad Tossed with Roasted Red Peppers, Feta Cheese, Olives, Peperoncini
\$7

And Lemon Vinaigrette

Belgian Endive Tossed with Baby Greens, Gorgonzola, Granny Smith Apples,
Candied \$7

Walnuts and Raspberry Vinaigrette

Heart of Romaine Caesar – Crispy Romaine Lettuce, Parmigiano Reggiano, and
Croutons \$7

SMALL PLATES

Fried Georgia Shrimp Taco- Crispy Shrimp Coated with a Sweet Chili Butter then
\$12

Folded in a Grill Tortilla with Guacamole and Pico de Gallo

Lump Meat Crab Cakes over a Toasted Almond and Fingerling Potato Salad with
\$12

Brown Butter and Lemon Vinaigrette

The Daily Grind Hamburger- House Ground Chuck with Gorgonzola Cheese,
\$14

Caramelized Vidalias, Grilled Tomato, and Arugula with French Fries

House made Mozzarella Tossed with Quartered Tomatoes, Spanish Olive Oil, and
\$13

Three Basils

ENTREES

Broiled Rainbow Trout with Green Beans and Sautéed Wild Mushrooms with
\$21

Strawberry-Peach Chutney Finished with Mint and Basil

Wild Copper River Salmon over Almond Laced Basmati Rice, Haricot Vet Tossed
with \$28

An Orange Red Onion Relish, and a Creamy Orange Butter

Wild Georgia Shrimp and Cheese Grits – Creamy Stone Ground Grits Topped with
\$21

Sautéed Shrimp in Andouille Gravy

Seared Yellowfin Tuna over Wasabi Mashed Potatoes, Stir Fried Vegetables, and a
Plum \$26

Wine Reduction with Pickled Ginger

Pan Seared Scallops with Toasted Quinoa, Sautéed Asparagus, Red Peppers, and a
Sweet \$28

Pea Butter

Sautéed Alaskan Halibut with Summer Corn and Pignoli Risotto, Grilled Asparagus,
\$29

And a Tomato-Coriander Chutney

Pan Fried Chicken Scaloppini and Grilled Chicken Sausage over Creamy Grits with
\$22

Roast Jalapeno Slaw and Toasted Pecans

Grilled N.Y. Strip with Sweet Potato Fries, Sautéed Shiitakes, and Soy Lime Butter
\$34

Bacon Wrapped Filet Mignon – Center Cut, Marinated Tenderloin over a Bed of
\$37

Summer Corn, Tomatoes, Red Onions, and Portabellas with Zinfandel
Bordelaise

SIDES

Mashed Potatoes \$3 Steamed Asparagus
\$4

Sautéed Spinach \$4 Sautéed Mushrooms \$4

Green Beans \$4 Summer Corn Risotto \$4

DESSERTS

Vanilla Crème Brule \$7

Caramelized Sugar Crust

Individual Pecan Pies \$7

Bourbon Laced Pie and Sauce Anglaise with Mint Syrup

Caramelized Peach Parfait \$7

Spiked Pound Cake Layered with S.C. Peaches and Mascarpone Mousse