

St. Simons Beach Rentals, LLC

Chef's Menu 2011

We can deliver anything on our menu or have our chefs cook for you at your cottage! We can do dinner for one or for hundreds of guests. Our most popular dishes are our Welcome Package and Low Country Boil with desserts.

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 chefs come to their cottage and prepare the fish they catch on vacation. They then add items from our menu to complete their dinner.

Chef's fee is \$30/hour for a minimum of 3 hours.

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

(7% tax and 18% gratuity 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. This is our most popular item!

Chilled Seafood Display

Georgia 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

Low Country Boil

Georgia White Shrimp, Sausage, Red Bliss Potatoes, Onions and Corn on the Cob. Comes with Cornbread and Coleslaw. We can deliver or prepare on site with chef. Chef fee is extra.

\$25 per person

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 A LA 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 Fraîche, Red Onion, Chopped Eggs, and Flatbreads

DINNER A LA 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 Crispy Wontons	\$9
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 Gazpacho with Fried Tortillas	\$12
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 And Blue Cheese Dressing	\$8
House Salad Tossed with Roasted Red Peppers, Feta Cheese, Olives, Peperoncini And Lemon Vinaigrette	\$7
Belgian Endive Tossed with Baby Greens, Gorgonzola, Granny Smith Apples, Candied Walnuts and Raspberry Vinaigrette	\$7
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 Roast Jalapeno Slaw and Toasted Pecans	\$22
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 Summer Corn, Tomatoes, Red Onions, and Portabellas with Zinfandel Bordelaise	\$37

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	