

Blue Gill Private Plated Dinner Menus
(Coffee, Tea & Soft Drinks Included with All Dinner Packages)

\$28 per Person

Snacks

Choose 2

Fried Green Tomatoes
 Smoked Fish Dip
 Blue Cheese Chips
 Calamari
 Pimento Cheese Sandwiches
 (v)

Soup or Salad

Choose 2

House Salad (v, GF)
 Caesar Salad
 Soup de Jour (cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

Roasted Chicken (GF)
 Pork Rind Fried Chicken
 Brisket
 Shrimp and Grits (GF)
 Blackened Fish (GF)
 Fiesta Mac (v)

**Choose 2 Dessert Options
 for \$6 per person**

\$33 per Person

Snacks

Choose 2

Fried Green Tomatoes
 Smoked Fish Dip
 Blue Cheese Chips
 Calamari
 Pimento Cheese Sandwiches
 (v)

Soup or Salad

Choose 2

House Salad (v, GF)
 Caesar Salad
 Soup de Jour (cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

Roasted Chicken (GF)
 Pork Rind Fried Chicken
 Brisket
 Strip Steak (GF)
 Duroc Pork Chop (GF)
 Salmon (GF)
 Braised Lamb
 Blackened Fish (GF)
 Shrimp and Grits (GF)
 Fiesta Mac (v)

**Choose 2 Dessert Options
 for \$6 per person**

\$41 per Person

Snacks

Choose 2

Blue Gill Burger Sliders
 Smoked Fish Dip
 Seasonal Fritters
 Calamari
 Sloppy Tempeh Sliders (v)
 Crispy Cauliflower (v)
 Fried Green Tomatoes
 Pimento Cheese Sandwiches
 (v)

Soup or Salad

Choose 2

House Salad (v, GF)
 Caesar Salad
 Soup de Jour (cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

Roasted Chicken (GF)
 Pork Rind Fried Chicken
 Brisket
 Strip Steak (GF)
 Braised Lamb
 Duroc Pork Chop (GF)
 Salmon (GF)
 Grouper (GF)
 Yellowfin Tuna (GF)
 Snapper (GF)
 Fiesta Mac (v)

**Choose 2 Dessert Options
 for \$6 per person**

\$48 per Person

Snacks

Choose 2

Blue Gill Burger Sliders
 Mini Crab Cakes
 Seasonal Fritters
 Shrimp (Skewers or Cocktail)
 (GF)
 Sloppy Tempeh Sliders (v)
 House Charcuterie
 Crispy Cauliflower (v)
 Calamari
 Fried Green Tomatoes

Soup or Salad

Choose 2

House Salad (v, GF)
 Caesar Salad
 Soup de Jour (cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

Roasted Chicken (GF)
 Strip Steak (GF)
 Braised Lamb
 Filet Mignon (GF)
 Sea Scallops (GF)
 Duroc Pork Chop (GF)
 Salmon (GF)
 Grouper (GF)
 Yellowfin Tuna (GF)
 Fiesta Mac (v)

**Choose 2 Dessert Options
 for \$6 per person**

Fewer Courses Available on Request

Menu prices subject to change. Prices do not include alcohol, tax, or service charge

Menu Items Subject to Change Based on Availability

Blue Gill Private Plated Lunch Menus
(Coffee, Tea & Soft Drinks Included with All Lunch Packages)

\$16 Per Person

Snacks

Choose 2

- Fried Green Tomatoes
- Smoked Fish Dip (v, GF)
- Blue Cheese Chips (GF)
- Calamari
- Pimento Cheese Sandwiches (v)
- Fried Pickles (v)

Entrees

Choose 4

(Sandwiches come with choice of chips or side salad)

- Club Sandwich
- Sloppy Tempeh Joe (v)
- Fried Fish Sandwich
- BLTP
- Greek Salad (v, GF)
- Chicken Caesar Salad
- Calamari Salad
- Country Fried Chicken Salad
- Marinated Beet Salad (v, GF)

Choose 2 Dessert Options for \$6 per person

\$17 Per Person

Entrees

(all entrees are served with seasonal sides)

Choose 4

- Roasted Chicken (GF)
- Pork Rind Fried Chicken
- Club Cut Strip Steak (GF)
- Sloppy Tempeh Joe (v)
- Fried Shrimp
- Greek Salad with Shrimp (GF)
- Blue Gill Burger
- Brisket Sandwich
- Fiesta Mac (v)

Choose 2 Dessert Options for \$6 per person

\$21 Per Person

Soup or Salad

Choose 2

- House Salad (v, GF)
- Caesar Salad
- Soup De Jour (Cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

- Roasted Chicken (GF)
- Pork Rind Fried Chicken
- Club Cut Strip Steak (GF)
- Fried Shrimp
- Greek Salad with Shrimp (GF)
- Blue Gill Burger
- Brisket Sandwich
- Fiesta Mac (v)

Choose 2 Dessert Options for \$6 per person

\$27 Per Person

Snacks

Choose 2

- Fried Green Tomatoes
- Smoked Fish Dip
- Blue Cheese Chips
- Calamari
- Pimento Cheese Sandwiches (v)
- Fried Pickles (v)

Soup or Salad

Choose 2

- House Salad (v, GF)
- Caesar Salad
- Soup De Jour (Cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

- Roasted Chicken (GF)
- Pork Rind Fried Chicken
- Club Cut Strip Steak (GF)
- Fried Shrimp
- Brisket
- Shrimp and Grits (GF)
- Greek Salad with Shrimp (GF)
- Blue Gill Burger
- Brisket Sandwich
- Fiesta Mac (v)

Choose 2 Dessert Options for \$6 per person

v-vegetarian GF-gluten free

Menu prices subject to change. Prices do not include alcohol, tax, or service charge

Menu Items Subject to Change Based on Availability

Blue Gill Hors D'oeuvres Menus

\$10 per person (Choose 3), \$12.50 per person (Choose 4), \$15 per person (Choose 5)

Crispy Cauliflower (v)

*Brown butter, raisins,
peanuts*

Mini Pimento Cheese

Sandwiches (v)

*Multigrain bread, house
pickled vegetables*

House Salad (v, GF)

*Mixed greens, pickled onion,
cucumber, carrot, dijon-herb
vinaigrette*

Seasonal Fritters

*Served with house pickled
vegetables and dipping sauce*

Fried Pickles (v)

*Beer battered, pickled onions,
buttermilk dressing*

Blue Cheese Chips (GF)

Bacon, buttermilk dressing

Caesar Salad

*Croutons, parmesan, pickled
onion*

Mac and Cheese (v)

*House made sharp cheddar
cheese sauce*

Fried Green Tomatoes

*Smoked bacon dressing,
chopped bacon*

Calamari

*Jalapenos, buttermilk
dressing*

Fried Chicken

*Breaded in ground pork rinds
and stone ground wheat flour*

Garlic Potatoes (v, GF)

*Crispy chunks of potatoes
tossed in garlic and herb
butter*

Smoked Fish Dip (GF)

Homemade tortilla chips

Seasonal Vegetable

Platter (v, GF)

Blue Gill Burger Sliders

*Ground beef, shredded pork,
pimento cheese, bacon,
lettuce, tomato*

Blue Gill Smashed

Potatoes (v, GF)

*Sour cream, scallions,
roasted garlic*

Sloppy Tempeh Sliders

(v)

Crispy pickled onions

Cheddar Grits (v, GF)

Premium Selections Add \$1 per item per person

Shrimp and Grits (GF)

Cheddar grits, tomato sauce

Blue Cheese Salad (GF)

*Mixed greens, blue cheese, bacon, pickled
onion, cucumber, tomato, pecans,
buttermilk dressing*

Crispy Fish Cheeks

*Lightly breaded served with house tartar
sauce*

Mini Crab and Scallop Cakes

Blue crab, bay scallops, house tartar sauce

Greek Salad (v, GF)

*Mixed greens, marinated black-eyed peas,
cucumber, pickled onion, roasted red
peppers, olives, feta, Greek vinaigrette*

Shrimp Cocktail (GF)

House made cocktail sauce

Shrimp Skewers (GF)

Seasonal accoutrements

House Charcuterie

*Served with house pickled vegetables,
crackers, toast, Dijon*

v-vegetarian GF-gluten free

Add Unlimited Coffee, Tea and Soft Drinks for \$2 per person

Menu prices subject to change. Prices do not include alcohol, tax, or service charge

Menu Items Subject to Change Based on Availability

Blue Gill Buffet Menu
\$27 per person
(Includes Unlimited Coffee, Tea, Soda)

Choose 1 Salad and 2 Dressings:

- **House Salad (v, GF)** | mixed greens, pickled onion, carrots, cucumber
- **Caesar Salad** | romaine, parmesan, croutons, pickled onion
- **Blue Cheese Salad (GF)** (+\$2 per person) | mixed greens, pickled onion, cucumber, tomato, blue cheese crumbles, bacon, pecans
- **Beet Salad (v, GF)** (+\$2 per person) | mixed greens, pickled onion, shaved fennel, roasted beets, goat cheese, peanuts
- **Greek Salad (v, GF)** (+\$2 per person) | mixed greens, pickled onion, cucumber, roasted red peppers, marinated black eyed peas, olives, feta

Dressing Options:

Champagne Vinaigrette (dijon, herbs)
Greek Vinaigrette (olive oil, herbs)
Buttermilk Ranch
Blue Cheese
Caesar
Bacon Vinaigrette

Choose 2 Proteins:

- **Brisket** | braised and served with a cheddar poblano gravy
- **Roasted Chicken (GF)** | bone-in, skin on, herb and lemon marinated
- **Pork Rind Fried Chicken** | bone-in, skin on, breaded in stone ground wheat flour and ground pork rinds
- **Blackened Catfish (GF)**
- **Blackened Tempeh (v, GF)**
- **Shrimp and Grits (GF)** (+\$2 per person—only gets 1 additional side) | served with Blue Gill's tomato sauce
- **Salmon (GF)** (+\$4 per person)

- **Sliced Strip Loin (GF)** (+\$4 per person)
- **Roasted Duroc Pork Loin (GF)** (+\$2 per person)
- **Porchetta (GF)** (+\$3 per person) | butterflied Duroc pork loin, stuffed with herbs, garlic and mustard, rolled, tied and roasted
- **Braised Lamb (GF)** (+\$3 per person)

Choose 2 Sides:

- **Cheddar Grits (v, GF)**
- **Sautéed Vegetables (v, GF)** | combination of vegetables varies based on availability
- **Collards (v, GF)**
- **Smashed Potatoes (v, GF)** | sour cream, scallions, roasted garlic
- **Garlic Potatoes (v, GF)** | crispy potatoes tossed in garlic butter
- **Mac and Cheese (v)** | homemade cheddar cheese sauce
- **Zucchini Casserole** | zucchini baked with caramelized onions, cheddar cheese sauce, and bacon, topped with breadcrumbs
- **Smashed Sweet Potatoes (v, GF)**
- **Homemade Potato Chips (v, GF)**
- **Garlic Broccoli (v, GF)**

Desserts

- **Mini Pastries** (+\$4 per person) 2 pieces per person (minimum 25 pieces per order)
- **Sliced Cake** (+\$5 per person) (See attached list of flavors-max 2 flavors per order)
- **Homemade Cookies** (+\$5 per person) (2 cookies per person-max 2 flavors per order)
-Chocolate Chip, Oatmeal-Raisin, Snickerdoodle, Double Chocolate

v-vegetarian GF-gluten free

Fewer Courses Available on Request

Menu prices subject to change. Prices do not include tax (if applicable) or 20% service charge added to all private events

Menu Items Subject to Change Based on Availability

Blue Gill Offsite Catering Menu

\$25 per person

Choose 1 Salad and 2 Dressings:

- **House Salad (v, GF)** | mixed greens, pickled onion, carrots, cucumber
- **Caesar Salad** | romaine, parmesan, croutons, pickled onion
- **Blue Cheese Salad (GF)** (+\$2 per person) | mixed greens, pickled onion, cucumber, tomato, blue cheese crumbles, bacon, pecans
- **Beet Salad (v, GF)** (+\$2 per person) | mixed greens, pickled onion, shaved fennel, roasted beets, goat cheese, peanuts
- **Greek Salad (v, GF)** (+\$2 per person) | mixed greens, pickled onion, cucumber, roasted red peppers, marinated black eyed peas, olives, feta

Dressing Options:

Champagne Vinaigrette (dijon, herbs)
Greek Vinaigrette (olive oil, herbs)
Buttermilk Ranch
Blue Cheese
Caesar
Bacon Vinaigrette

Choose 2 Proteins:

- **Brisket** | braised and served with a cheddar poblano gravy
- **Roasted Chicken (GF)** | bone-in, skin on, herb and lemon marinated
- **Pork Rind Fried Chicken** | bone-in, skin on, breaded in stone ground wheat flour and ground pork rinds
- **Blackened Catfish (GF)**
- **Blackened Tempeh (v, GF)**
- **Shrimp and Grits (GF)** (+\$2 per person—only gets 1 additional side) | served with Blue Gill's tomato sauce
- **Salmon (GF)** (+\$4 per person)
- **Sliced Strip Loin (GF)** (+\$4 per person)

- **Roasted Duroc Pork Loin (GF)** (+\$2 per person)
- **Porchetta (GF)** (+\$3 per person) | butterflied Duroc pork loin, stuffed with herbs, garlic and mustard, rolled, tied and roasted
- **Braised Lamb (GF)** (+\$3 per person)

Choose 2 Sides:

- **Cheddar Grits (v, GF)**
- **Sautéed Vegetables (v, GF)** | combination of vegetables varies based on availability
- **Collards (v, GF)**
- **Smashed Potatoes (v, GF)** | sour cream, scallions, roasted garlic
- **Garlic Potatoes (v, GF)** | crispy potatoes tossed in garlic butter
- **Mac and Cheese (v)** | homemade cheddar cheese sauce
- **Zucchini Casserole** | zucchini baked with caramelized onions, cheddar cheese sauce, and bacon, topped with breadcrumbs
- **Smashed Sweet Potatoes (v, GF)**
- **Homemade Potato Chips (v, GF)**
- **Garlic Broccoli (v, GF)**

Desserts

- **Mini Pastries** (+\$4 per person) 2 pieces per person (minimum 25 pieces per order)
- **Sliced Cake** (+\$5 per person) (See attached list of flavors-max 2 flavors per order)
- **Homemade Cookies** (+\$5 per person) (2 cookies per person-max 2 flavors per order)
-Chocolate Chip, Oatmeal-Raisin, Snickerdoodle, Double Chocolate

Gallon of Tea (Sweet or Unsweet): \$8

Gallon of Fresh Lemonade: \$10

v-vegetarian GF-gluten free

Fewer Courses Available on Request

Menu prices subject to change. Prices do not include tax, delivery fee or labor (for serviced events)

Menu Items Subject to Change Based on Availability

Blue Gill Cake List

Available Everyday

Boston Cream

Chocolate Fudge Corruption

Chocolate Truffle

Coconut Cream

Chocolate Coconut Cream

Fresh Fruit Almond

Chocolate Mocha Butter Cream

Chocolate Raspberry

German Chocolate

Italian Espresso

Chocolate Mousse Bombe

Raspberry Whipped Cream

Chocolate Turtle

Classic Carrot

Strawberry Shortcake

Seasonal Cakes

Pumpkin Cheesecake

Peach Melba