

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

\$29 per Person

**Snacks**

*Choose 2*

- Fried Green Tomatoes
- Smoked Fish Dip
- Blue Cheese Chips
- Calamari
- Pimento Cheese Platter (v)
- Sloppy Tempeh Sliders (v)
- Crispy Cauliflower (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**

\$35 per Person

**Snacks**

*Choose 2*

- Fried Green Tomatoes
- Smoked Fish Dip
- Blue Cheese Chips
- Calamari
- Pimento Cheese Platter (v)
- Sloppy Tempeh Sliders (v)
- Crispy Cauliflower (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*

- Smoked Fish Dip
- Seasonal Fritters
- Calamari
- Sloppy Tempeh Sliders (v)
- Crispy Cauliflower (v)
- Fried Green Tomatoes
- Pimento Cheese Platter (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)
- 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 Lunch Menus***  
***(Coffee, Tea & Soft Drinks Included with All Lunch Packages)***

*\$16 Per Person*

**Snacks**

*Choose 2*

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

**Entrees**

*Choose 4*

*(Sandwiches come with choice of chips or side salad)*

- Club Sandwich
- Sloppy Tempeh Joe (v)
- Shrimp Poboy
- Pimento Cheese BLT
- Greek Salad (v, GF)
- Caesar Salad
- Calamari 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
- Fried Fish Sandwich
- 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
- Fried Fish Sandwich
- Brisket Sandwich
- Fiesta Mac (v)

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

*\$28 Per Person*

**Snacks**

*Choose 2*

- Fried Green Tomatoes
- Smoked Fish Dip (GF)
- Blue Cheese Chips
- Calamari
- Pimento Cheese Platter (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 Packages***

***\$12 per person (Choose 3), \$14.50 per person (Choose 4), \$17 per person (Choose 5)***  
***(Packages Include Unlimited Coffee, Tea and Soft Drinks)***

### **Crispy Cauliflower (v)**

*Brown butter, raisins,  
peanuts*

### **Fried Pickles (v)**

*Beer battered, pickled onions,  
buttermilk dressing*

### **Fried Green Tomatoes**

*Smoked bacon dressing,  
chopped bacon*

### **Smoked Fish Dip (GF)**

*Homemade tortilla chips*

### **Sloppy Tempeh Sliders (v)**

*Crispy pickled onions*

### **Pimento Cheese Board(v)**

*Multigrain bread, house  
pickled vegetables, house  
potato/tortilla chips (GF)*

### **Blue Cheese Chips (GF)**

*Bacon, buttermilk dressing*

### **Calamari**

*Jalapenos, buttermilk  
dressing*

### **Seasonal Vegetable Platter (v, GF)**

*Chef's choice*

### **Cheddar Grits (v, GF)**

*Sharp cheddar, butter*

### **House Salad (v, GF)**

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

### **Caesar Salad**

*Croutons, parmesan, pickled  
onion*

### **Fried Chicken**

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

### **Seasonal Fritters**

*Served with house pickled  
vegetables and dipping sauce*

### **Mac and Cheese (v)**

*House made sharp cheddar  
cheese sauce*

### **Garlic Potatoes (v, GF)**

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

### **Blue Gill Smashed Potatoes (v, GF)**

*Sour cream, scallions,  
roasted garlic*

## ***Premium Selections Add \$1 per item per person***

### **Shrimp and Grits (GF)**

*Cheddar grits, tomato sauce*

### **Mini Crab and Scallop Cakes**

*Blue crab, bay scallops, house tartar sauce*

### **Shrimp Skewers (GF)**

*Seasonal accoutrements*

### **Blue Cheese Salad (GF)**

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

### **Blue Gill Burger Sliders**

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

### **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*

**Meat & Cheese Platter Add \$10 per person-***assortment of cheeses, sliced meats, house charcuterie items & accoutrements*

**Contact Us at (352)872-5181 or [Bluegillqualityfood@gmail.com](mailto:Bluegillqualityfood@gmail.com) for additional information**

***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 Offsite Catering Menu***

***\$27 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** (+\$6 per person) (See attached list of flavors- max 2 flavors per order)

***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 Turtle

Classic Carrot

Strawberry Shortcake

### **Seasonal Cakes**

Pumpkin Cheesecake

Peach Melba