

Blue Gill Private Dinner Menus
(Coffee, Iced Tea & Coke Products Included with All Dinner Packages)

\$35 per Person

Snacks

Choose 2

- Fried Green Tomatoes
- Smoked Fish Dip
- Blue Cheese Chips
- Pimento Cheese Platter (v)
- Buffalo Cauliflower (v)

Soup or Salad

Choose 2

- House Salad (v, GF)
- Caesar Salad
- Soup du Jour (cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

- Roasted Chicken (GF)
- Pork Rind Fried Chicken
- Stuffed Pork Loin (GF)
- Shrimp and Grits (GF)
- Blackened Fish (GF)
- Fiesta Mac (v)
- Arancini (v)

\$41 per Person

Snacks

Choose 2

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

Soup or Salad

Choose 2

- House Salad (v, GF)
- Caesar Salad
- Soup du Jour (cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

- Roasted Chicken (GF)
- Pork Rind Fried Chicken
- Stuffed Pork Loin (GF)
- Salmon (GF)
- Short Ribs (GF)
- Blackened Catfish (GF)
- Shrimp and Grits (GF)
- Fiesta Mac (v)
- Arancini (v)

\$47 per Person

Snacks

Choose 2

- Seasonal Fritters
- Calamari
- Fried Green Tomatoes
- Smoked Fish Dip
- Blue Cheese Chips
- Pimento Cheese Platter (v)
- Buffalo Cauliflower (v)

Soup or Salad

Choose 2

- House Salad (v, GF)
- Caesar Salad
- Soup du Jour (cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

- Roasted Chicken (GF)
- Pork Rind Fried Chicken
- Stuffed Pork Loin (GF)
- Strip Steak (GF)
- Short Ribs (GF)
- Salmon (GF)
- Local Fish (e.g Snapper, Grouper)
- Blackened Catfish (GF)
- Shrimp and Grits (GF)
- Fiesta Mac (v)
- Arancini (v)

\$54 per Person

Snacks

Choose 2

- Blue Gill Burger Sliders
- Mini Crab Cakes
- Shrimp Skewers
- Seasonal Fritters
- Calamari
- Fried Green Tomatoes
- Smoked Fish Dip
- Blue Cheese Chips
- Pimento Cheese Platter (v)
- Buffalo Cauliflower (v)

Soup or Salad

Choose 2

- House Salad (v, GF)
- Caesar Salad
- Soup du Jour (cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

- Roasted Chicken (GF)
- Strip Steak (GF)
- Short Ribs (GF)
- Duroc Pork Chop (GF)
- Salmon (GF)
- Local Fish (e.g Snapper, Grouper)
- Blackened Catfish (GF)
- Shrimp and Grits (GF)
- Fiesta Mac (v)
- Arancini (v)
- Filet Mignon (GF)(+\$4 per person)

Add 2 Dessert Options for \$6 per person, see below

Contact Us at (352)872-5181 or Bluegillqualityfood@gmail.com for additional information

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 Buffet Menu

\$32 per person

(Includes Unlimited Coffee, Iced Tea & Coke Products)

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:

- **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)**
- **Crispy Arancini (v)**
- **Shrimp and Grits (GF)** (+\$2 per person—only gets 1 additional side) | served with Blue Gill's tomato sauce

Premium Protein Options (+\$5 per person)

- **Braised Beef Short Ribs (GF)**
- **Salmon (GF)**
- **Sliced Strip Loin (GF)**
- **Roasted Duroc Pork Chop (GF)**
- **Porchetta (GF)** | butterflied Duroc pork loin, stuffed with herbs, garlic and mustard, rolled, tied and roasted
- **Braised Lamb (GF)**

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** (+\$4.50 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)

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v-vegetarian GF-gluten free

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Blue Gill Hors D'oeuvres Selections

\$17 per person (Choose 3), \$20 per person (Choose 4), \$24 per person (Choose 5)
(Coffee, Iced Tea and Coke Products included)

Boards & Platters

Charcuterie & Cheese Board
+ \$10/person
*assorted cured meats,
house charcuterie, & cheese*

Pimento Cheese Board (v)
*multigrain toast, house pickled vegetables,
house made tortilla chips*

Smoked Fish Dip (GF)
house made tortilla chips

Mediterranean Platter
(v, GF)
*chef's choice of seasonal hummus, roasted
red peppers, olives, feta, marinated
vegetables, & other accoutrements*

Shrimp Cocktail (GF)
House made cocktail sauce

Sides

Cheddar Grits (v, GF)
Sharp cheddar, butter

Mac and Cheese (v)
House made sharp cheddar cheese sauce

Blue Gill Smashed Potatoes (v, GF)
Sour cream, scallions, roasted garlic

Snacks

Buffalo Cauliflower (v)
buffalo sauce, blue cheese

Fried Pickles (v)
*Beer battered, pickled onions,
buttermilk ranch dressing*

Fried Green Tomatoes
buttermilk ranch dressing

Calamari
*Jalapenos, buttermilk ranch
dressing (+\$2 per person)*

Mini Crab and Scallop Cakes
*Blue crab, bay scallops, house tartar
sauce (+\$3 per person)*

Blue Cheese Chips (GF)
Bacon, buttermilk ranch dressing

Seasonal Fritters
*Served with house pickled vegetables
and dipping sauce*

Shrimp and Grits (GF)
cheddar grits, tomato sauce

Salads

House Salad (v, GF)
*mixed greens, pickled onion, cucumber,
carrot, dijon-herb vinaigrette*

Caesar Salad
croutons, parmesan, pickled onion

Blue Cheese Salad (GF)
*mixed greens, blue cheese, bacon, pickled
onion, cucumber, tomato, pecans,
buttermilk ranch dressing*

Greek Salad (v, GF)
*mixed greens, cucumber, pickled onion,
roasted red peppers, olives, feta,
greek vinaigrette*

Handhelds

(+\$2 per person)

Shrimp Skewers (GF)
Seasonal accoutrements

Blue Gill Burger Sliders
*ground beef, shredded pork, pimento
cheese, bacon, lettuce, tomato*

Fried Chicken
*breaded in ground pork rinds and stone
ground wheat flour*

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Blue Gill Private Lunch Menus
(Coffee, Iced Tea & Coke Products Included with All Dinner Packages)

\$19 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
 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

\$20 Per Person

Entrees

(all entrees are served with seasonal sides)

Choose 4

Roasted Chicken (GF)
 Pork Rind Fried Chicken
 Fried Shrimp
 Greek Salad with Shrimp (GF)
 Blue Gill Burger
 Fried Fish Sandwich
 Fiesta Mac (v)
 Club Cut Strip Steak (GF) (+\$5 per person)

Choose 2 Dessert Options for \$6 per person

\$25 Per Person

Soup or Salad

Choose 2

House Salad (v, GF)
 Caesar Salad
 Soup du Jour (Cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

Roasted Chicken (GF)
 Pork Rind Fried Chicken
 Fried Shrimp
 Greek Salad with Shrimp (GF)
 Blue Gill Burger
 Fried Fish Sandwich
 Fiesta Mac (v)
 Club Cut Strip Steak (GF) (+\$5 per person)

Choose 2 Dessert Options for \$6 per person

\$34 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 du Jour (Cup)

Entrees

(all entrees are served with seasonal sides)

Choose 4

Roasted Chicken (GF)
 Pork Rind Fried Chicken
 Fried Shrimp
 Shrimp and Grits (GF)
 Greek Salad with Shrimp (GF)
 Blue Gill Burger
 Fiesta Mac (v)
 Club Cut Strip Steak (GF) (+\$5 per person)

Choose 2 Dessert Options for \$6 per person

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Menu Items Subject to Change Based on Availability

Blue Gill Cake List

Chocolate Fudge Corruption

Chocolate Truffle

Coconut Cream

Italian Espresso

Classic Carrot

Strawberry Shortcake

Cheesecakes

Marble

Fresh Fruit