

**Blue Gill Private Dinner Menus**  
***(Includes Iced Tea & Coke Products For In-House Events)***

*\$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](mailto: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 Iced Tea & Coke Products For In-House Events)***

***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)**  
**(Includes Iced Tea & Coke Products For In-House Events)**

#### 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**  
***(Includes Iced Tea & Coke Products For In-House Events)***

\$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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*Blue Gill Cake List*

Chocolate Fudge Corruption

Chocolate Truffle

Coconut Cream

Italian Espresso

Classic Carrot

Strawberry Shortcake

*Cheesecakes*

Marble

Fresh Fruit