

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

*\$37 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)

*\$43 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)

*\$48 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 \$7  
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)** (+\$3 per person) | mixed greens, pickled onion, cucumber, tomato, blue cheese crumbles, bacon, pecans
- **Beet Salad (v, GF)** (+\$3 per person) | mixed greens, pickled onion, shaved fennel, roasted beets, goat cheese, peanuts
- **Greek Salad (v, GF)** (+\$3 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)** (+\$3 per person—only gets 1 additional side) | served with Blue Gill's tomato sauce

***Premium Protein Options*** (+\$6 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** (+\$5 per person) 2 pieces per person (minimum 25 pieces per order)
- **Sliced Cake** (+\$7 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

**\$18 per person (Choose 3), \$21 per person (Choose 4), \$25 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)***

\$21 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 \$7 per person**

\$22 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 \$7 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 \$7 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 \$7 per person**

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*Blue Gill Cake List*

Chocolate Fudge Corruption

Chocolate Truffle

Coconut Cream

Chocolate Coconut Cream

Key Lime Cake

Classic Carrot

Strawberry Shortcake

*Cheesecakes*

Marble

Fresh Fruit

Chocolate Peanut Butter