

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 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)
+\$2/person
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

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

Fried Green Tomatoes
buttermilk ranch dressing

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

Premium Snacks

Buffalo Cauliflower (v)
buffalo sauce, blue cheese (+\$2/person)

Calamari
*jalapenos, buttermilk ranch
dressing (+\$2/person)*

Mini Crab Cakes
*blue crab, house tartar sauce
(+\$3/person)*

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