

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

\$29 per Person

Snacks

Choose 2

Fried Green Tomatoes
 Smoked Fish Dip
 Blue Cheese Chips
 Pimento Cheese Platter (v)
 Sloppy Tempeh Sliders (v)
 Buffalo 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
 Stuffed Pork Loin (GF)
 Shrimp and Grits (GF)
 Blackened Fish (GF)
 Fiesta Mac (v)
 Arancini (v)

\$35 per Person

Snacks

Choose 2

Calamari
 Fried Green Tomatoes
 Smoked Fish Dip
 Blue Cheese Chips
 Pimento Cheese Platter (v)
 Sloppy Tempeh Sliders (v)
 Buffalo 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
 Stuffed Pork Loin (GF)
 Salmon (GF)
 Short Ribs (GF)
 Blackened Catfish (GF)
 Shrimp and Grits (GF)
 Fiesta Mac (v)
 Arancini (v)

\$41 per Person

Snacks

Choose 2

Sloppy Tempeh Joe Sliders
 Seasonal Fritters
 Calamari
 Fried Green Tomatoes
 Smoked Fish Dip
 Blue Cheese Chips
 Pimento Cheese Platter (v)
 Sloppy Tempeh Sliders (v)
 Buffalo 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
 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)

\$48 per Person

Snacks

Choose 2

Blue Gill Burger Sliders
 Mini Crab Cakes
 Shrimp Skewers
 Sloppy Tempeh Joe Sliders
 Seasonal Fritters
 Calamari
 Fried Green Tomatoes
 Smoked Fish Dip
 Blue Cheese Chips
 Pimento Cheese Platter (v)
 Sloppy Tempeh Sliders (v)
 Buffalo 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)
 Strip Steak (GF)
 Short Ribs (GF)
 Filet Mignon (GF)
 Sea Scallops (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)

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 Hors D'oeuvres Selections

\$14 per person (Choose 3), \$17 per person (Choose 4), \$20 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

Mini Crab and Scallop Cakes

*Blue crab, bay scallops, house tartar
sauce*

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

Sloppy Tempeh Joe Sliders (v)

crispy pickled onions

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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v-vegetarian GF-gluten free

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Menu Items Subject to Change Based on Availability

Blue Gill

Private Dining Lunch Menus

coffee, tea, & coke products included

\$20 Per Person

Snacks

Choose 2

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

Entrees

Choose 4

*sandwiches served with
chips -or- side salad*

- Club Sandwich
- Sloppy Tempeh Joe (v)
- Shrimp Po'boy
- Pimento Cheese BLT
- Greek Salad (v, GF)
- Caesar Salad
- Marinated Beet Salad (v, GF)

\$23 Per Person

Soup or Salad

Choose 2

- House Salad (v, GF)
- Caesar Salad
- Soup Du Jour (Cup)

Entrees

Choose 4

all entrees served with seasonal sides

- Roasted Chicken (GF)
- Pork Rind Fried Chicken
- Club Cut Strip Steak (GF)
- Fried Shrimp
- Greek Salad with Shrimp or Chicken (GF)
- Blue Gill Burger
- Fried Fish Sandwich
- Brisket Sandwich
- Fiesta Mac (v)
- Arancini (v)

\$28 Per Person

Snacks

Choose 2

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

Soup or Salad

Choose 2

- House Salad (v, GF)
- Caesar Salad
- Soup Du Jour (Cup)

Entrees

Choose 4

(all entrees are served with seasonal sides)

- Roasted Chicken (GF)
- Pork Rind Fried Chicken
- Club Cut Strip Steak (GF)
- Fried Shrimp
- Greek Salad with Shrimp or Chicken (GF)
- Blue Gill Burger
- Fiesta Mac (v)
- Arancini (v)

**Add Dessert to Any Menu for
\$6/person**

Blue Gill Buffet Menu

\$29 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:

- **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)

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House Made Cake Selection

Chocolate Cakes

Chocolate Fudge Corruption

Chocolate Truffle

Chocolate Coconut Cream

Chocolate Mocha
Buttercream

Chocolate Raspberry

German Chocolate

Chocolate Turtle

White Cakes

Boston Cream

Coconut Cream

Strawberry Shortcake

Fresh Fruit Almond

Raspberry Whipped
Cream

Specialty Cakes

Classic Carrot

Italian Espresso

Chocolate Mousse Bombe

Seasonally Available

Pumpkin Cheesecake

Peach Melba