

# CATERING AND PRIVATE EVENTS PACKAGE

1 LAGOON ROAD EAST PASSAGE YACHTING CENTER PORTSMOUTH, RI

gulfstreambar.com 401-293-0930 info@gulfstreambar.com

### welcome

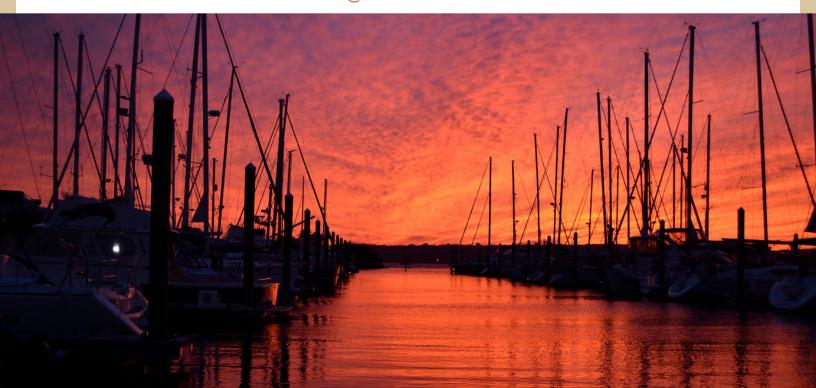
Located at the scenic East Passage Yachting Center in Portsmouth, RI, The Gulf Stream Bar & Grille offers a comfortable setting with picturesque views - ideal for:

holiday parties
birthdays
anniversary celebrations
business meetings/networking events
bridal/baby showers
rehearsal dinners
memorial gatherings

We are housed in an original Quonset Hut, built in 1942 as part of the US Navy's PT-Boat Training Center at Melville. The space was converted into a restaurant over 30 years ago and began operation as The Gulf Stream Bar and Grille in May, 2016. Our creative menu offers coastal cooking with a New England Twist – featuring delicious recipes from regions along the Gulf Stream with our own local flair. We use only the highest quality products, locally sourced and organic when possible. All of our dishes are house-made with the freshest ingredients and we proudly support our local farmers and fishermen.

We offer a unique setting to celebrate your special occasion.

FOR PLANNING ASSISTANCE,
PLEASE CONTACT READA AT 401-293-0930
OR EMAIL INFO@GULFSTREAMBAR.COM









#### **Our Events Facilities**

We have several options available to best suit your event needs.

Our private dining room is fully enclosed with beautifully restored barn doors, offering an intimate setting for your special occasion. We can accommodate up to 25 seated guests at either small tables or long rectangular tables, or 35 guests for a standing room only reception.

Our main dining room offers beautiful views of the marina and an open, semi-private space. The dining room can accommodate up to 50 seated guests.

Our three-season outdoor patio and bar is a partially enclosed and heated space offering a fun, casual area for gatherings. The patio can accommodate up to 75 guests.

#### **Group Minimums and Restaurant Buy-Outs**

For groups of 25 or less, there is a group minimum spend based on time of day, time of year and space required. For larger parties, we offer several space rental options including our main dining room, our partially enclosed and heated outdoor patio and bar, or our entire restaurant. Please contact us for prices and availability.

#### Menu Selection & Guest Count

To allow for adequate preparation, menu selections and guest counts must be completed no later than 7 days before the event date. All menu prices include non-alcoholic beverages.

#### **Decorations**

Your space is available up to one hour in advance for decorating. Please do not decorate with balloons, glitter or confetti.

#### **Methods of Payment**

The Gulf Stream Bar & Grille accepts MasterCard, Visa, American Express, Discover, cash or checks. The prices on the menu do not reflect the 20% gratuity and 8% meal tax that will be applied to the final bill. **Payment is required upon completion of event.** Additional charges for multiple credit card payment. Cancellations must be made no less than seven (7) days prior to the scheduled event.

The Gulf Stream Bar & Grille reserves the right to inspect and control all functions. No outside food or alcohol is allowed. We also practice responsible alcohol service and reserve the right to limit or stop service to any person or persons who are visibly intoxicated or are disturbing the peace. Liability for damage will be charged accordingly. The Gulf Stream Bar & Grille will not assume responsibility for the loss of gifts, envelopes and personal items.

# brunch buffets

#### Minimum 20 people

#### Brunch Tier 1 - \$17 per person

SCRAMBLED EGGS

CHOICE OF SAUSAGE OR BACON

CHOICE OF WAFFLES OR SWEET POTATO HASH BROWNS

#### Brunch Tier 2 - \$24 per person

CHOICE OF VEGGIE OR BACON FRITATAS

CHOICE OF HOUSE SMOKED SALMON OR CRAB CAKES

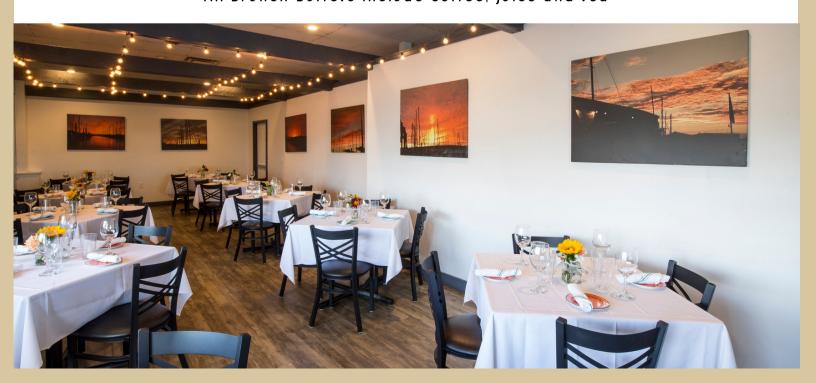
CHOICE OF WAFFLES OR SWEET POTATO HASH BROWNS

CHOICE OF BACON OR SAUSAGE

#### BRUNCH ADD ONS:

ASSORTED MUFFINS & BAGELS - \$3 per person FRUIT PLATTER - \$4 per person VEGGIE PLATTER - \$4 per person CAJUN DEVILED EGGS - \$3 per person SHRIMP COCKTAIL - \$6 per person

All Brunch Buffets include coffee, juice and tea



# appetizer buffets

Minimum 20 people

#### **Appetizer Tier 1**

Choice of Two - \$13 per person Each Additional Item - \$4 per person

VEGGIE PLATTER
CHEESE & CRACKERS
CAJUN DEVILED EGGS
HUSH PUPPIES
CHICKEN TENDERS
CUBAN MOJO CHICKEN BITES
MAC & CHEESE

#### **Appetizer Tier 2**

Choice of Two - \$18 per person

Each Additional Item - \$5 per person

SHRIMP COCKTAIL

GUMBO DIP

SMOKED SALMON

CALAMARI

JAMAICAN JERK WINGS (+\$1)

GOURMET CHEESE & CRACKERS

CAJUN MEATBALLS

#### **ADDITIONAL OPTIONS:**

#### **Appetizer Tier 3**

CHOICE OF ANY TWO ITEMS FROM TIER 1 AND ONE ITEM FROM TIER 2 - \$20 per person

#### **Appetizer Tier 4**

CHOICE OF ANY FOUR APPETIZERS FROM TIER 1 & TIER 2 - \$27 per person







# entree buffets

#### Minimum 20 people

One Entrée & 2 sides - \$20 per person Two Entrées & 2 sides - \$24 per person Three Entrées & 3 sides - \$28 per person

#### **Entrée Options**

GUINNESS BEEF STEW
GUMBO
DEBRIS
CARIBBEAN PULLED PORK
CAJUN MEATLOAF
LEMON CAPER HAKE
SPICY HAKE CRIOLLA
GRILLED BBQ CHICKEN
GRILLED PINEAPPLE CHICKEN

#### **Sides Options**

CUBAN BLACK BEANS
SAUTEED VEGGIES
SMASHED POTATOES
RICE
COLE SLAW
MAC & CHEESE
SWEET POTATO TOTS

#### **ADDITIONAL OPTIONS:**

HOUSE SALAD - \$4 per person

NEW ENGLAND CLAM CHOWDER - \$5 per person

ANY ITEM FROM APPETIZER TIER 1 - \$5 per person

ANY ITEM FROM APPETIZER TIER 2 - \$7 per person

HOUSE-MADE DESSERT(seasonal selections available upon request) - \$5 per person







### taco bar

Minimum 20 people

Two Taco Choices & Two Sides - \$16 per person
Three Taco Choices & Three Sides - \$20 per person

#### **Taco Choices**

DEBRIS
PULLED PORK
SAUTEED VEGGIES
GRILLED CHICKEN

Includes soft taco shells, avocado crema, pineapple salsa, shredded cheese and lettuce

#### Sides

CUBAN BLACK BEANS
SAUTEED VEGGIES
SMASHED POTATOES
RICE
COLE SLAW
MAC & CHEESE
SWEET POTATO TOTS

### slider bar

Minimum 20 people

Two Sliders & Two Sides - \$18 per person
Three Sliders & Three Sides - \$22 per person

#### Slider Choices

DEBRIS
PULLED PORK

BLACK-EYED PEA & PORTOBELLO BURGER
CARIBBEAN JERKED BURGER
CUBAN CHIMICHURRI SHAVED STEAK
GRILLED CHICKEN

#### Sides

CUBAN BLACK BEANS
SAUTEED VEGGIES
SMASHED POTATOES
RICE
COLE SLAW
MAC & CHEESE
SWEET POTATO TOTS

#### ADDITIONAL ADD-ONS FOR BOTH TACO & SLIDER BARS:

HOUSE SALAD - \$4 per person

NEW ENGLAND CLAM CHOWDER - \$5 per person

ANY ITEM FROM APPETIZER TIER 1 - \$5 per person

ANY ITEM FROM APPETIZER TIER 2 - \$7 per person

HOUSE-MADE DESSERT(seasonal selections available upon request) - \$5 per person

## plated dinners

ALL DINNERS INCLUDE
HOUSE SALAD OR NEW ENGLAND CLAM CHOWDER
MINIMUM 15 PEOPLE

#### J-24 - \$22 per person

**CHOOSE THREE OPTIONS:** 

DEBRIS SANDWICH FRIED FISH PO BOY

GRILLED CHICKEN SANDWICH WITH BACON & CHEESE
CARIBBEAN PULLED PORK SANDWICH
BLACK EYED PEA AND PORTOBELLO VEGGIE BURGER
SEASONAL SALAD or FARM GREENS SALAD WITH GRILLED CHICKEN
\*sandwiches served with french fries

ADD DESSERT FOR \$5 PER PERSON

#### S-Boat - \$30 per person

**CHOOSE THREE OPTIONS:** 

CARIBBEAN PULLED PORK or DEBRIS PLATTER

Served with Cuban Black Beans & Rice

BBQ CHICKEN

Served with Mac & Cheese and House Slaw

BERMUDA FISH CHOWDER

SEASONAL SALAD WITH GRILLED CHICKEN OR GRILLED SHRIMP

CHOICE OF TWO DESSERTS FROM OUR SEASONAL SECLECTIONS

#### ADD FAMILY STYLE APPETIZERS

GULF STREAM CALAMARI - \$6 per person
Rings flash fried and tossed in a spicy cherry pepper and
lemon cream sauce with chourico

JAMAICAN JERKED WINGS - \$7 per person Fried and tossed in a sweet and spicy jerk sauce

HUSHPUPPIES - \$5 per person cornmeal batter mixed with scallions, served with maple-chipotle aioli

### plated dinners continued

ALL DINNERS INCLUDE
HOUSE SALAD OR NEW ENGLAND CLAM CHOWDER
MINIMUM 15 PEOPLE

#### 12 METER - \$35 per person

**CHOOSE FOUR OPTIONS:** 

GUINNESS BEEF STEW served over smashed potatoes

CHICKEN & SHRIMP GUMBO with rice

PULLED PORK PLATTER served with Cuban Black Beans & Rice

DEBRIS PLATTER served with Vegetable of the Day & Sweet Potato Tots

GRILLED PINEAPPLE CHICKEN
Served with Vegetable of the Day & Rice

GRILLED BBQ CHICKEN

Served with House Slaw & Mac & Cheese

CAJUN MEATLOAF PLATTER served with Mac & Cheese & Cuban Black Beans

LEMON CAPER HAKE OR SPICY HAKE CRIOLLA served with Vegetable of the Day & Rice

CHOICE OF TWO DESSERTS FROM OUR SEASONAL SECLECTIONS

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JAMAICAN JERKED WINGS - \$7 per person
Fried and tossed in a sweet and spicy jerk sauce

HUSHPUPPIES - \$5 per person cornmeal batter mixed with scallions, served with maple-chipotle aioli

we look forward to hosting you and your guests!

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