



EVENTS
by the sea

CATERING

m e n u s

BREAKFAST

b u f f e t s

All Breakfast buffets require a minimum of 25 people. Prices listed are per person.

The Rye Beach Buffet | 13

Hard Boiled Eggs
Yogurt Parfait Bar
Granola | Fresh Fruit & Berries
Freshly Baked Croissants
Muffins | Danishes
Hot Cinnamon Oatmeal Station
Brown Sugar | Golden Raisins
Dried Fruits | Dates
Freshly Brewed Coffee and Herbal Teas
Assorted Chilled Fruit Juices

Healthy Choice | 15

Yogurt Parfait Bar
Granola, Fresh Fruit & Berries
Egg White Frittata
Spinach | Red Pepper
Steel Cut Oatmeal Bar
Brown Sugar | Golden Raisins
Dried Fruits & Dates
Honey Wheat English Muffins
Bottled Waters
Freshly Brewed Coffee and Herbal Teas

The Hampton Beach Buffet | 17

Farm Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes
Smoked Bacon
Freshly Baked Croissants
Yogurt Parfait Bar
Granola | Fresh Fruit & Berries
Assorted Bagels & Jams
Flavored Cream Cheeses
Freshly Brewed Coffee and Herbal Teas
Assorted Chilled Fruit Juices

The Portsmouth Harbor Buffet | 24

Farm Fresh Scrambled Eggs
Herb Roasted Breakfast Potatoes
Smoked Bacon | Breakfast Sausage
Crunchy French Toast | Berry Compote
Buttermilk Pancakes
Butter | Vermont Maple Syrup
Freshly Baked Muffins
Croissants | Pastries
Assorted Yogurts
House Made Granola
Seasonal Fruit
Freshly Brewed Coffee and Herbal Teas
Assorted Chilled Fruit Juices

All food & beverage is subject to a 20% facility fee.

Meeting space rental and other related services are subject to 9% NH State sales tax.

Consumption of raw or undercooked fish, shellfish, meat or eggs may increase the risk of foodborne illness.

BREAKFAST

enhancements

Breakfast Sandwiches (per person) 5

Smoked Bacon, Fried Egg | Cheddar Cheese | Croissant
 Sausage Patty | Fried Egg | Cheddar Cheese | Buttermilk Biscuit
 Tomato | Fried Egg White | Spinach | Swiss Cheese | Honey Wheat English Muffin

Breakfast Accompaniments

Steel Cut Oatmeal | Golden Raisins | Brown Sugar 4
 Dried Fruits | Raisins

Fruit Smoothies 3

Assorted Bagels | Flavored Cream Cheeses | Jams 4

Vanilla Yogurt Parfait Bar | Granola | Dates 5
 Fresh Berries | Honey Drizzle

Fresh Whole Fruit 3

Fresh Seasonal Sliced Fruit 4

Assorted Granola | Protein Bars 4

Vegetables Crudité | Buttermilk Herb Dip 4

Red Pepper Hummus | Vegetable Sticks | Toasted Pita Triangles 5

Smoked Salmon Display 6

Chive & Onion Cream Cheese | Caper | Boiled Egg | Bagels

Dozen Assorted Freshly Baked Cookies and Brownies 24

Beverages

All Day Unlimited Coffee | Decaf | Tea Station (6 hrs) 7

Coffee | Decaf | Tea Station (1.5 hrs) 3

Assorted Soft Drinks | Seltzer or Bottled Spring Water 3

Pitcher of Unsweetened Iced Tea or Lemonade 8

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EXECUTIVE

b r e a k s

ALL DAY BREAK | 27

Greek Yogurts
House Made Granola
Fresh Sliced Fruit | Berries
Freshly Baked Croissants
Muffins | Danish | Assorted Bagels
Freshly Brewed Coffee and Herbal Teas

AM REFRESH

Fresh Whole Fruit
Granola & Protein Bars
Freshly Brewed Coffee and Herbal Teas
Bottled Water

PM REFRESH

Choose One:
Afternoon Breakout | Sweet and Salty

HALF DAY BREAK | 16

Greek Yogurts
House Made Granola
Fresh Sliced Fruit | Berries
Freshly Baked Croissants
Muffins | Danish | Assorted Bagels
Freshly Brewed Coffee and Herbal Teas

AM REFRESH

Choose from 2 AM Breaks

ALL DAY BEVERAGE BREAK | 12

HALF DAY BREAK | 8

Freshly Brewed Coffee and Herbal Teas
Bottled Water and Assorted Soft Drinks

BREAKS & BOOSTS

AM BUZZ | 9

Yogurt Parfait Bar | Granola
Dates | Fresh Fruits | Berries
Freshly Brewed Coffee and Herbal Teas

AFTERNOON BREAKOUT | 10

Vegetable Crudité | Buttermilk | Herb Dip
Red Pepper Hummus | Toasted Pita Chips
Falafel Fritters | House Hot Sauce | Tahini Drizzle
Assorted Soft Drinks

MORNING BOOST | 9

Fresh Fruit | Berries
Fruit Smoothies
Assorted Protein Bars
Freshly Brewed Coffee and Herbal Teas

SWEET & SALTY | 10

Seltzer Water
Freshly Baked Cookies
Baked Soft Pretzels | Grain Mustard
Freshly Brewed Coffee and Herbal Teas

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3-COURSE plated lunch

All entrées served with:

Fresh Garden or Caesar Salad | Warm Rolls | Butter | Chef's Selection of Starch
Fresh Vegetable | Dessert | Freshly Brewed Coffee and Herbal Teas

Entrées

per person

(Choose One or Two)

Chargrilled Steak Tips Au Jus	26
Baked Haddock Lemon Butter Herb Crumbs	25
Broiled Salmon Lemon Tarragon Sauce	27
Chicken Parmigiana Chef's Choice Pasta	23
Chicken Cordon Bleu Honey Mustard Cream Sauce	24
Roasted Vegetable en Croute Tomato Basil Sauce	22

(Additional selections will incur an upcharge per selection)

Dessert

(Choose One)

New York Style Cheesecake | Berry Compote
Vanilla Cream Profiterole | Chocolate Sauce
Cinnamon Apple Tartlet | Whipped Cream

(Specialty dessert options may incur an additional charge)

BOXED LUNCH

per person | 20

All boxed lunches are labeled and include:

Sandwich or a Wrap
Cape Cod Potato Chips
Freshly Baked Cookie
Piece of Whole Fruit
Bottled Water or Soft drink

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EVENTS
by the sea

ASHWORTH
BY THE SEA

LUNCH

buffets

*All lunch buffets require a minimum of 25 people
Regular brewed coffee and herbal teas are included.*

Ashworth Deli | 22

- Chef's Soup du Jour
- Garden Salad | Cherry Tomatoes
- Vegetables | Assorted Dressings
- New England Country Potato Salad
- Choose Three:**
- Carved Roast Beef | Roasted Turkey Breast
- Black Forest Ham | Waldorf Chicken Salad
- Assorted Domestic Cheeses
- Ciabatta Rolls | Sliced Breads | Wraps
- Peppers | Pickles | Red Onions
- Dijon Mustard | Mayonnaise | Horseradish Cream
- Cookies | Fresh Fruit
- Assorted Soft Drinks

The Sandbar | 26

- Chef's Soup du Jour
- Field Greens | Red Oak | Baby Spinach | Romaine Lettuce
- Grilled Chicken | Chargrilled Steak Tips
- Chopped Bacon | Cucumbers | Red Onions | Tomatoes | Carrots | Olives
- Boiled Egg | Goat Cheese | Cheddar Cheese | Steamed Broccoli | Candied Nuts | Croutons
- Assorted Vinaigrettes | Freshly Baked Artisan Rolls
- Fresh Fruit Salad | Baked Brownies
- Bottled Water

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ASHWORTH
BY THE SEA

EVENTS
by the sea

LUNCH

buffets

(cont.)

*All lunch buffets require a minimum of 25 people.
Regular coffee, decaf coffee and assorted teas are included.*

Italian Feast | 29

Vegetable Minestrone Soup
Classic Caesar Salad
Baked Cheese Manicotti | Melted Mozzarella
Chicken Marsala with Wild Mushroom
Baby Maine Shrimp | Fresh Basil Bruschetta | Farfalle
Italian Meatballs | Asiago Cheese
Fresh Green Beans
Baked Garlic Bread
Mini Cannolis | Chocolate Eclairs
Vanilla Crème Profiteroles | Italian Cookies
Assorted Soft Drinks

Seacoast Lobster Bake | MARKET

New England Clam Chowder with Oyster Crackers
Boiled Whole 1 lb Lobster (One per person)
Steamed Littleneck Clams | Garlic and Clam Broth
Boiled Baby Bliss Potatoes | Corn On The Cob
Corn Muffins | Cole Slaw
Fresh Watermelon
Assorted Soft Drinks

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PASSED hors d'oeuvres

(Per 50 pieces)

Mini Beef Wellingtons Horseradish Cream	145
Shrimp Cocktail Horseradish Chili Sauce	95
Skewered Fresh Mozzarella Pearls Artichoke Sun Dried Tomato Olive	95
Bay Scallops Wrapped in Bacon Vermont Maple Syrup	145
Coconut Fried Shrimp Sesame Ginger Sauce Coconut Flakes	95
Lump Crab Cakes Spicy Remoulade	145
Seafood Stuffed Mushrooms Shrimp Scallops Asiago Cheese	95
Lobster Quesadillas Guacamole Sour Cream Salsa	145
Lobster Rangoon Sweet & Sour Sauce	125
Shaved Tenderloin Crostini Caramelized Onions Horseradish Cream	95
Spinach and Cheese Stuffed Mushrooms Asiago	95
Spanakopita	95
Vegetable Spring Rolls Sweet & Sour Sauce	95
Fried Cheese Ravioli Chef's Marinara Dip	75
Honey Butter Sesame Chicken Toasted Sesame Seeds	95
Mini Meatballs (Swedish, Italian or Sweet & Sour) *Per 100 pcs	50
Crab Rangoon Sweet & Sour Sauce	145
Chicken Quesadillas Guacamole Sour Cream Salsa	95
Tomato Basil Bruschetta Balsamic Glaze Asiago	95
Chicken Marsala Duxelles Puff Pastry	125

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STATIONARY

displays

(Minimum of 25 people, prices listed are per person)

Raw Bar Shrimp Cocktail Shucked Oysters Littleneck Clams on The Half Shell Horseradish Chili Cider Mignonette Drawn Lemon Butter Saltines	15
Vegetable Crudité Seasonal Vegetable Display Buttermilk Herb Dip	4
Fresh Fruit Display Seasonal Fruits Berries Fresh Mint Honey Dipping Sauce	6
Artisan Cheese Board Chef's Collection of Domestic & Imported Cheeses	5
Mediterranean Display Red Pepper Hummus Mint Tabbouleh Greek Olives Cucumber Celery Sticks Marinated Artichoke Pepperoncini Pita Triangles	6
Charcuterie Board Chef's Daily Sausages Fennel Salami Smoked Meats Artisan Cheeses Peppers Grain Mustard French Bread	9

DISPLAY

bars

(Minimum of 25 people, prices listed are per person)

Pasta Bar | 12

Cavatappi and Pappardelle

Chef's Marinara | Creamy Alfredo Sauce | Meatballs | Grilled Chicken | Broccoli | Peas | Onions
Peppers | Wild Mushrooms | Asiago Parmesan | Garlic Bread

Whipped Potato Bar | 10

Red Bliss and Yukon Gold Whipped Potatoes | Sautéed Wild Mushrooms | Caramelized Onions
Goat and Cheddar Cheeses | Smoked Bacon | Broccoli Flowers | Chopped Chives | Sour Cream | Butter

South of the Border Bar | 12

Tri-Colored Corn Tortilla Chips | Soft Flour Tortillas | Chef's Prime Rib Chili | Tomato Salsa
Jalapeno Queso Dip | Shredded Cheddar Cheese | Sour Cream | Guacamole

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EVENTS by the sea

CARVING stations

Chef Attendant Required, \$75 fee per station, price listed per person

Stuffed Beef Tenderloin	14
Roasted Red Peppers Spinach Gorgonzola	
Roast Prime Rib of Beef	12
Horseradish Cream Au Jus Demi Sauce	
Slow Roasted Turkey Breast	10
Cranberry Chutney Pan Gravy Sage Stuffing	
Glazed Boneless Pork Loin	6
Apple Coriander Chutney Caramelized Onion Pan Gravy	
Bone-In Virginia Ham	8
Stone Fruit Chutney Honey Grain Mustard	
Atlantic Salmon en Croute	10
Baby Spinach Roasted Red Peppers Boursin Cheese Lemon Tarragon Aioli	

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ASHWORTH
BY THE SEA

EVENTS
by the sea

PLATED dinner

All entrées served with:

Tossed Garden or Caesar Salad | Chef's Selection of Starch | Fresh Seasonal Vegetable | Artisan Rolls | Butter Dessert | Freshly Brewed Coffee and Herbal Teas

Entrées (Choose One or Two)

Per Person

- Rosemary Crusted Statler Chicken | Cranberry Chutney | Pan Gravy
- Baked Haddock | Lemon Butter | Herb Crumbs
- Broiled Lobster Tail | Shrimp and Scallop Stuffing
- Grilled NY Sirloin | Horseradish | Shallot Butter
- Roast Prime Rib of Beef Au Jus | Horseradish Crème
- Beef Filet | Stuffed Shrimp | Peppercorn Demi
- Seared Atlantic Salmon | Lemon Tarragon Aioli

29
30
43
45
41
49
31

Dessert (Choose One)

- Vanilla Bean Cheesecake | Berry Compote
- Cinnamon Apple Tartlet | Vanilla Crème
- Strawberry Shortcake
- Carrot Cake
- Chocolate Torte

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BUFFET dinners

25 person minimum required.

Captains Buffet | 30

Fresh Garden Salad
Warm Rolls | Butter
Grilled Sirloin Tips | Au Jus
Seared Chicken Marsala
Herb Roasted Bliss Potatoes
Fresh Seasonal Vegetable
Apple Tartlet | Chocolate Torte
Freshly Brewed Coffee and Herbal Teas

Admirals Buffet | 35

Caesar Salad
Warm Rolls and Butter
Sliced Sirloin of Beef Au Jus
Baked Stuffed Haddock | Lobster Cream Sauce
Pasta Primavera Alfredo
Chicken Florentine
Herb Roasted Baby Potatoes
Fresh Seasonal Vegetable
Carrot Cake | Apple Tartlet | Chocolate Torte
Freshly Brewed Coffee and Herbal Teas

Commanders Buffet | 39

Fresh Garden Salad
Warm Rolls | Butter
Asparagus | Goat Cheese
Sliced Sirloin of Beef | Burgundy Mushroom Demi
Chicken Cordon Bleu | Honey Mustard Creme
Seared Atlantic Salmon | Lemon Tarragon Aioli | Fried Leeks
Wild Mushroom Ravioli | Marsala Marinara
Roasted Fennel and Potato Hash
Fresh Seasonal Vegetable
Strawberry Shortcake | Chocolate Torte | NY Cheesecakes
Fresh Brewed Coffee and Herbal Teas

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ASHWORTH
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EVENTS
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EVENT policies

Food & Beverage Service

The Ashworth by the Sea is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the State. As a result, the State does not allow guests to bring alcoholic beverages into the hotel.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of guests anticipated. Because these figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures. There is a room rental charge applied to all private function rooms, please contact the catering office for details.

Final Guarantee

The catering office must be notified of the minimum guaranteed attendance figure ten (10) business days prior to the event. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

Menu Pricing

Our menu prices and other services may increase without notice. All menu prices cannot be guaranteed until 90 days prior to the event. Menu pricing would only be revised after that time due to drastic market fluctuation.

Additional Fees

- A room rental charge is applied to all private function rooms.
- Chef attendant may incur additional fees.
- Valet Parking is available.
- All food & beverage is subject to a 20% facility fee. Meeting space rental and other related services are subject to 9% NH State sales tax which will be calculated on the total of all charges.

Audio Visual Equipment

We will be pleased to arrange any audio/visual requirements for your function. Please advise the catering office of your needs a minimum of 3 days prior to your function. Charges for these needs will be added to your final estimated total

Overnight Accommodations

Discounted rates on overnight rooms may be available for your guests who are staying at the Ashworth by the Sea. Contact the sales department for details.

Security

The hotel does not assume any responsibility for damage or loss of any merchandise or articles on the premises prior to, during or following any event.

Décor and Entertainment

Your sales contact will be happy to assist you with fresh cut flowers, theme décor and entertainment. The hotel does not permit affixing anything to walls, floors or ceilings with nails, staples, tape or any other substance.