



FOOD & BEVERAGE SERVICES

Introduction

Located near historic Fredericksburg, Virginia, Hartwood House is a sought-after venue for weddings, corporate functions and special events. We have over twenty years of experience with large group catering operations and focus on competitive pricing and professional management.

We maintain several production catering kitchens and can provide management, service staff and chefs for your special event. The entrée and appetizer options listed on this document are provided as suggestions. You are not limited to these items and may request a customized menu or specialty ethnic foods.

Related services include large outdoor tent for inclement weather or additional space, table linens, upgraded china and silverware, special decorations, ice sculptures, and shuttle bus service to local hotels.

Our food and beverage services are designed to be a delicious and memorable part of your experience at Hartwood House.

Entrée Suggestions

Hand-carved Steamship Round of Beef with au jus sauce
Pre-carved Roast Beef or Chicken Breast (Baked or Marinated)
Baked Flounder or Rockfish
Stuffed Flounder or Rockfish
Stuffed Chicken Breast (Fresh chicken breast stuffed with wild rice and portabella mushrooms; served with cracked pepper cream sauce)
Seafood Newburg (Seafood in Newburg sauce; served over toast or rice)
Spiced Shrimp Dinner
Seafood Pasta Salad (Served cold)
Seafood Pasta Linguine (Hot pasta with broiled scallops and shrimp; served with marinara sauce)

Side Dishes

Assorted Breads with Butter
Roasted Red Bliss Potatoes
Rosemary Garlic Whipped Potatoes
Steamed Mixed Vegetables
Wild Rice Medley
Green Beans Almandine
Broccoli with Red Pepper Tips
Green Beans
Sweet Corn
Broccoli Florets
Field Greens Salad with Balsamic Vinaigrette
Mesclun Salad with Pecans, Strawberries and Raspberry Vinaigrette

Chicken Marsala
Mussels in Garlic Sauce
Steamed Clams with White Wine and Shallots

Caesar, House or Chef's Salads
Soups to include clam chowder, lobster bisque and more

Appetizer Suggestions

Poached Whole Salmon
Jumbo Shrimp Cocktail
Spiced Shrimp (Peeled or Unpeeled with Cocktail Sauce)
Assorted Deli Sandwiches
Chicken Tenders (Served with Dipping Sauces)
Chicken Wings (Hot, mild, BBQ or plain)
Meatballs (Sweet & Sour, Mild or Spicy)
Crab Balls (Bite-sized crab cakes)
Crab Dip (Locally famous crab dip from Tim's Rivershore Restaurant)
Vegetable Crudite Tray (Assortment of fresh vegetables, served with creamy dip)
Fresh Fruit Display (Assorted seasonal fruits)
Assorted Puff Pastries (Crab Rangoon, Wild Mushroom Purses, Sundried Tomato Pinwheels)
Popcorn Shrimp (Small shrimp, peeled and fried with tail off)
Corn Nuggets (Sweet cream corn nuggets, fried)
Hushpuppies
Bourbon Chicken Bites (Fresh chicken pieces sautéed in a tangy bourbon sauce)
Chicken Salad in Pastry Cups (Homemade chicken salad, mixed with celery, grapes and walnut; served in homemade pastry cups)
Deviled Eggs

Cheese Assortment Tray (Chef's choice of cheeses; usually includes Cheddar, Monterrey, Swiss, Brie and Gouda, served with selection of crackers.)
Spinach Dip (Classic spinach dip with water chestnuts; served with baguette slices)
Cajun Fish Squares (Bite-sized boneless cod filets, Creole seasoned and fried; served with tartar sauce)
Reuben Dip (Tangy dip of sour cream, cream cheese, corned beef and swiss cheese served warm with rye toast points)
Shrimp Kabobs (Jumbo shrimp skewered and grilled with tangy cocktail dipping sauce)
Beer Dogs (Cocktail sausages cooked in sweet beer sauce)
Tortellini Skewers (Multi-colored tortellini served on skewers with marinara and alfredo dipping sauces)
Beef Tenderloin Rollups (Tender beef slices with creamed herb spread)
Stuffed Mushrooms Caps (Crabmeat stuffing with toasted breading)
Ham Biscuits (Virginia ham with stone ground mustard sauce)

Bar & Beverage Service

Hartwood House is licensed to provide full bar services.