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BOOKING INFORMATION

This catering guide is for events that plan to pay in advance and preselect the menu for their guests.

- The service window is two hours, unless pre-arranged. Additional labor is required for events longer than two hours with a maximum of four hours.
- The truck is available within a 50 mile radius of The Loveless Cafe. There is a \$1,250 food and beverage minimum before taxes and fees.
- Guest counts above 250 will require a more limited menu than what is listed here to ensure we are able to service appropriately.
- At any event, certain menu items may deplete before end time based on what guests have requested as their meal.
- An Operational Fee of 23% will be applied to all events.
- An 18% gratuity is applied to all events.
- Menus and guest count must be finalized 7 days in advance of your event. If you do not submit a guest count, the original count will be honored and charged to the client.
- Labor is charged for the event time as well as one hour before and one hour after to account for travel time.

BREAKFAST MENU

Breakfast served until 11:00AM.

OPTION 1 — \$16PP

Clients selects two entrees and three sides.

Guests order one entree and two sides.

Biscuits with Preserves ^{^EN}

Pick 2 Meats ^{G^DEN}

Bacon, Country Ham, Sausage Patties,
Hickory Pulled Pork ^{+\$2pp}, Boneless Fried Chicken

Pick 3 Sides

Hashbrown Casserole, Homestyle Potatoes,
Stoneground Grits, Fresh Cut Fruit, Sausage Gravy

Beverage

Ice Water, Orange Juice

OPTION 2 — \$24PP

Guests orders all items.

Biscuits with Preserves ^{^EN}

Sausage Gravy ^{^DEN}

Scrambled Eggs ^{G^VN}

Hashbrown Casserole ^{EN} or Homestyle Potatoes ^{G^VN}

Stoneground Grits ^{^VN}

Pick 2 Meats ^{G^DEN}

Bacon, Country Ham, Sausage Patties, Hickory Pulled Pork

Fresh Fruit ^{G^VN}

Cut & Mixed

Beverage

Ice Water, Orange Juice

★ = Chef's Favorite

^G = Gluten Free, ^{VG} = Vegetarian, ^V = Vegan, [^] = Contains Pork
^D = Dairy Free, ^E = Egg Free, ^N = Nut Free



ADDITIONS

Pancakes ^{^VN}	\$5pp
French Toast ^{^VN}	\$5pp
Cinnamon Rolls ^{^EN}	\$5pp
Fruit Toppings	\$2pp
Peach Vanilla ^{G^VDEN}	
Strawberry Balsamic ^{G^VDEN}	
Sugar in the Raw Blueberries ^{G^VDEN}	
Coffee Station	\$3pp

PASSED & DISPLAYED HORS D'OEUVRES

Prices based on 50 pieces. Appetizers can be ordered as an addition to any of our menu packages. Max three Hors D'oeuvres can be added to the menu.

LIGHT

Skewered Marinated Grilled Vegetables ^{GV DEN}	\$85	Deviled Ham Salad Tea Sandwiches ^{^ DN}	\$85
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{VG EN}	\$100	BLT Bruschetta ^{^ DN}	\$90
Herbed Lemon Chicken Salad Tea Sandwiches ^{DN}	\$85	Fruit Kabobs with Yogurt Drizzle ^{GV GEN}	\$100

SEAFOOD

Shrimp Ceviche Spoons ^{DN}	\$150	Homemade Crab Cakes with Classic Remoulade ^N	\$180
Shrimp Cocktail ^{GV DN}	\$150	★ Brown Butter and Herbed Seared Sea Scallops	\$180

A TASTE OF NASHVILLE

Fried Chicken Tenders ^N	\$100	Pimento Cheese Bomb ^{^ EN}	\$95
<i>with Ranch ^{GV GN}, Honey Mustard ^{GV GN}, and Chipotle BBQ ^{GV GEN}</i>		Blackberry Bruschetta ^{VE}	\$95
Fried Green Tomato with Goat Cheese & Herbs ^{GV DN}	\$95	<i>Gorgonzola & Pecan Bruschetta with Blackberry Preserves</i>	
<i>Drizzled with Balsamic Vinegar</i>		Nashville Hot Chicken ^N	\$135
Loveless Country Ham on Soft Mini Yeast Rolls ^{^ N}	\$90	Pepperjack Mac N' Cheese Balls ^{GV EN}	\$95
★ Pâté of the South ^{GV EN}	\$70	<i>Topped with Loveless Cafe Hot Pepper Relish</i>	
<i>Homemade Pimento Cheese ^{GV GN} on Toast Points</i>		New Potatoes with Peppered Bacon, Sour Cream & Chives ^{^ EN}	\$85
BBQ Pork Slider ^{^ N}	\$110		

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LUNCH & DINNER MENU

Clients select two entrees and three sides. Guests order one entree, two sides, and a beverage.
Each meal includes two biscuits with preserves ^{^EN}.



OPTION 1 — \$18PP

Pick 1 Entrees and 3 Sides

ENTREES:

- | | |
|--|------------------------------------|
| Fried Chicken ^{DEN} | Fried Catfish ^{EN} |
| <i>Make it Nashville Hot +\$1pp</i> | Smoked Turkey ^{G DEN} |
| Hickory Pulled Pork ^{G ^ DEN} | <i>Served with Cranberry Sauce</i> |
| Meatloaf ^{DEN} | Fried Pork Chop ^{^ EN} |

SIDES:

- | | |
|--|---|
| Mashed Potatoes ^{EN} | Marinated Cucumbers and Onions ^{G VG EN} |
| Southern Creamed Corn ^{G VG EN} | Fruit Cup ^{G VEN} |
| Cole Slaw ^{G VG} | Homestyle Macaroni n' Cheese ^{VG EN} |
| Sweet Potatoes ^{G VG EN} | Hashbrown Casserole ^{EN} |
| Fried Okra | Homestyle Potatoes ^{G VEN} |
| Green Beans ^{G ^ EN} | |

BEVERAGES:

- Soda
- Coke, Diet Coke, or Sprite
- Bottled Water

BEVERAGE STATION

Available upon request for an additional cost

DESSERTS:

- Add \$2pp to the Meal Price*
- Assorted Cookies ^{VG}
- Chocolate Chip, Snickerdoodle, Oatmeal Raisin
- Fresh Baked Brownie

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★ OPTION 2 — \$25PP

*Pick 2 Entrees and 3 Sides
Includes Biscuits and Preserves*

ENTREES:

Traditional Fried Chicken ^{DEN}	Grilled Whiskey Peach Pork Loin ^{G ^ DEN}
Hickory Pulled Pork ^{G ^ DEN}	Caribbean Roasted Pork Loin ^{G ^ DEN} with Mango Salsa
Homestyle Meatloaf ^{DN}	
Bone-In Oven Roasted Peach Chicken ^{G DEN}	

SIDES:

Marinated Cucumbers and Onions ^{G V GEN}	Candied Vanilla Sweet Potatoes ^{G V GEN}
Country Style Green Beans ^{G ^ EN}	Homestyle Macaroni n' Cheese ^{V GEN}
Roasted Farmer's Veggies ^{G VEN}	Homestyle Mashed Potatoes with Brown Gravy ^{EN}
Broccoli with Herbed Garlic Butter ^{G V GEN}	Roasted Garlic Smashed Red Skin Potatoes ^{G V GEN}
Hashbrown Casserole ^{EN}	Southern Buttered Corn ^{G V GEN}
Southern Greens with Pot Liquor ^{G ^ EN}	Cheesy Stoneground Grits ^{V GEN}

OPTION 3 — \$32PP

*Pick 2 Entrees and 3 Sides
Includes Biscuits and Preserves*

ENTREES:

Caribbean Jerk Chicken ^{G DEN} with Mango Salsa	Chicken Fried Chicken ^{EN} with Spring Onion Gravy
Cornbread Pecan Stuffed Fried Chicken Breast with Onion Cream Sauce	Pit Smoked BBQ Chicken ^{G DEN}
Southern Fried Boneless Pork Chops	Grilled Herbed Boneless Pork Chops ^{G ^ DEN}
Grilled Maple Bone-In Glazed Pork Chops ^{G ^ DEN}	Chicken Piccata ^{EN} with Lemon Caper Sauce
Fried Chicken Cordon Bleu ^{^ EN} with Sage Cream Sauce	Garlic Herb Roasted Turkey Breast ^{G DEN}

SIDES:

Roasted Asparagus ^{G V GEN} with Sea Salt & Garlic Olive Oil	Creamed Spinach ^{V GN}
Cheesy Squash Casserole ^{V GN}	Bacon and Balsamic Brussel Sprouts ^{G ^ EN}
Twice Baked Potatoes ^{G ^ EN}	Sweet Southern Creamed Corn ^{G V GEN}
Brown Sugar Glazed Carrots ^{G V GEN}	Sour Cream Mashed Potatoes ^{G V GEN}
Southern Rice Pilaf ^{GEN}	

DESSERTS — \$4PP

Homestyle Banana Pudding ^{V GN}
Key Lime Pie
Strawberry Shortcake

Custom Cheesecake - Pick 1
Classic Strawberry, Mixed Berry, Bananas Foster,
Bourbon Dark Chocolate, and Salted Caramel
Tiramisu

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