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WHAT'S INCLUDED

Standard flatware, glassware, china, napkins and a four hour event are included with menu pricing. Our inventory of tables and chairs are included with the venue rental.

TAXES AND OPERATIONAL FEE

Prices listed in this guide do not include taxes or operational fees. Loveless Events Catering will assess a 9.25% TN state sales tax on all applicable charges unless valid tax-exempt information is supplied. A 23% operational fee is applied to all food, beverage, and staff sales. The operational fee covers the following items: all necessary overhead and administrative expenses, liability insurance, and use and maintenance of service equipment to maintain proper food temperatures. Official proposals will have all taxes and operational fees included.

BREAKFAST BUFFETS

Breakfast served until 11:00AM. You may serve breakfast for dinner with **Option 2** by adding \$5pp.
Add a manned buffet for \$2pp.

OPTION 1 — \$27PP

Biscuits with Preserves ^{^EN}

Scrambled Eggs ^{G^VGN}

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

Pick 1 Meat ^{G^ADEN}

Bacon, Ham, Sausage Patties, Pulled Pork

Fresh Fruit ^{G^VEN}

Cut & Mixed

Beverage

Ice Water, Coffee, Orange Juice

OPTION 2 — \$31PP

Biscuits with Preserves ^{^EN}

Sausage Gravy ^{^DEN}

Scrambled Eggs ^{G^VGN}

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

Stoneground Grits ^{V^GEN}

Pick 2 Meats ^{G^ADEN}

Bacon, Ham, Sausage Patties, Pulled Pork

Fresh Fruit ^{G^VEN}

Cut & Mixed

Beverage

Ice Water, Coffee, Orange Juice



BUFFET ADDITIONS

Pancakes ^{V^GEN}	\$5
Waffles ^{V^GEN}	\$5
French Toast ^{V^GN}	\$5
Cinnamon Rolls ^{^EN}	\$5
Fruit Toppings	\$2
<i>Peach Vanilla ^{G^VGDEN}</i>	
<i>Strawberry Balsamic ^{G^VGDEN}</i>	
<i>Sugar in the Raw Blueberries ^{G^VDEN}</i>	

★ = Chef's Favorite

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

LUNCH BUFFETS

Lunch served from 11:00AM - 3:00PM. Iced water and 2 beverages are included: Lemonade, Sweet Tea, Unsweet Tea, and Peach Cobbler Tea (Sweet or Unsweet). Add a manned buffet for \$2pp.

OPTION 1 – \$33PP

Pick 2 Entrees and 1 Dessert

ENTREES:

- Grilled Chicken ^{G DEN}
- Grilled Hamburgers ^{EN}
- Black Bean Burgers ^{VGN}
- Pulled Pork Sandwich ^{^ EN}

DESSERTS:

- Assorted Cookies ^{VG}
- Tennessee Banana Pudding ^{VGN}

INCLUDED TOPPINGS:

- Pickles ^{G VGDEN}
- Lettuce ^{GV DEN}
- Tomatoes ^{GV DEN}
- Onion ^{GV DEN}
- Mustard ^{G VGDEN}
- Mayonnaise ^{G VGDEN}
- Ketchup ^{G VGDEN}
- Hot Sauce ^{G VGDEN}
- Cheddar Cheese ^{G VGEN}
- Swiss Cheese ^{G VGEN}

INCLUDED SIDES:

- Coleslaw ^{GVG}
- Baked Beans ^{^ EN}
- Fresh Buns ^{VGEN}
- Homemade Kettle Cooked Potato Chips ^{G VGEN}



★ OPTION 2 – \$39PP

Pick 1 Salad, 2 Entrees, 3 Sides, 1 Dessert

Includes Biscuits and Preserves ^{^ EN}

SALADS:

- Mixed Green ^{GV} Garden Fresh ^{GV} Blue Ribbon ^{VG}
- Dressing Options for Mixed Green and Garden Fresh Salad:
Buttermilk Ranch ^{G VGN}, Pesto Ranch ^{G VGN}, Balsamic Vinaigrette, and Peach Vinaigrette ^{G VGDEN}

ENTREES:

- Fried Chicken ^{DEN} Bone-In Oven Roasted Peach Chicken ^{G DEN}
- Pulled Pork ^{G ^ DEN} Pork Loin ^{G ^ DEN}
- Meatloaf ^{DN} Grilled Drunken or Caribbean Brown Sugar

SIDES:

- Marinated Cucumbers and Onions ^{G VGEN} Southern Greens with Pot Liquor ^{G ^ EN}
- Country Style Green Beans ^{G ^ EN} Vanilla Bean Candied Sweet Potatoes ^{G VGEN}
- Roasted Farmer's Veggies ^{G VGEN} Macaroni and Cheese ^{VGEN}
- Steamed Broccoli with Bur Fondue ^{G VGEN} Home-Style Mashed Potatoes with Brown Gravy ^{EN}
- ★ Hashbrown Casserole ^{EN} ★ Roasted Garlic Smashed Red Skin Potatoes ^{G VGEN}
- Cheesy Stoneground Grits ^{VGEN} ★ Southern Buttered Corn ^{G VGEN}

DESSERTS:

- Add \$4pp to Split Options
- ★ Tennessee Banana Pudding ^{VGN}
- Assorted Cookies ^{VG}
- Down South Cobbler
Peach ^{VGEN}, Blackberry ^{VGEN}, Apple Cinnamon ^{VGEN}, Mixed Berry ^{VGEN},
and Rocky Road ^{VG} Cobbler
Add Ice Cream ^{G VGEN} to Cobbler for \$2

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PASSED HORS D'OEUVRES

Prices based on 50 pieces. Appetizers can be ordered as an addition to any of our menu packages.
Passed Hors D'oeuvres can be turned into a display.

LIGHT

Skewered Marinated Grilled Vegetables ^{GV DEN} \$85	BLT Bruschetta ^{^ DEN} \$90
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{V GEN} \$100	Jeweled Veggie Hummus on Pita Chip ^{V DEN} \$90
Chicken Salad ^{DN} or Ham Salad ^{^ DN} Tea Sandwiches \$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 DEN} \$150	

A TASTE OF NASHVILLE

BBQ Stuffed Corn Muffins ^{^ N} \$100	Pimento Cheese Bomb ^{^ EN} \$95
Fried Chicken Tenders ^N \$100 <i>with Ranch ^{GVGN}, Honey Mustard ^{GVGN}, and Chipotle BBQ ^{GV DEN}</i>	Blackberry Bruschetta ^{V GE} \$95 <i>Gorgonzola & Pecan Bruschetta with Blackberry Preserves</i>
Fried Green Tomato with Goat Cheese & Herbs ^{V DN} \$95 <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 ^{V GEN} \$95 <i>Topped with Loveless Cafe Hot Pepper Relish</i>
Pâté of the South ^{V GEN} \$70 <i>Homemade Pimento Cheese ^{GVGN} on Toast Points</i>	New Potatoes with Peppered Bacon, Sour Cream, & Chives ^{^ EN} \$85
BBQ Pork Slider ^{^ N} \$110	

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FOOD DISPLAYS

Prices are per person. Food Displays can be ordered as an addition to any of our menu packages.

CHIP & DIP

Pick two for \$10; Pick one for \$7
Served with house-made tortilla chips ^{VN}

Roasted Tomato Salsa ^{GV DEN}

Spicy Queso ^{V GEN}

Warm Spinach Dip ^{V GEN}

Spicy Sausage Dip ^{^ EN}

Jeweled Veggie Hummus ^{VN}

Buffalo Chicken Dip ^{EN}

Crab Dip ^{EN} \$6

Shrimp Guacamole ^{G DEN} \$6

OTHER DISPLAYS

Farmer's Market Crudité ^{GVGN} \$8
Add Pale Ale Beer Cheese or Hummus for \$5pp

Fruit & Fondue ^{V GEN} \$12
Cubed pound cake, skewers of fresh melons, pineapples, and berries served with dark chocolate and tiramisu fondues.
Add cookies for \$3pp

Fruit & Cheese Assortment ^{VGE} \$12

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DINNER BUFFETS

Dinner served beginning at 3PM. Iced water and 2 beverages are included: Lemonade, Sweet Tea, Unsweet Tea, and Peach Cobbler Tea (Sweet or Unsweet)

BUFFET ADD-ONS

Manned Buffet	\$4
Plated Salads with Buffet	\$4
Served Family-Style	\$7



OPTION 1 – \$41PP

Pick 1 Salad, 2 Entrees, 3 Sides, 1 Dessert
Includes Biscuits and Preserves

SALADS:

Mixed Green ^{GV} Garden Fresh ^{GV} ★ Blue Ribbon ^{VG}

ENTREES:

Hamburger with Bun ^{EN}	Pulled Pork ^{G^ADEN}
Grilled Herbed Chicken Breast with Bun ^{EN}	Bone-In Oven Roasted Peach Chicken ^{G^DEN}
Black Bean Burger with Bun ^{VG^N}	Grilled Herbed Bone-In Chicken ^{G^DEN}
Meatloaf ^{DN}	★ Pork Loin ^{G^ADEN}
★ Fried Chicken ^{DEN}	Grilled Drunken or Caribbean Brown Sugar

SIDES:

Marinated Cucumbers and Onions ^{G^VGEN}	Vanilla Bean Candied Sweet Potatoes ^{G^VGEN}
Country Style Green Beans ^{G^AEN}	Home-Style Mashed Potatoes with Brown Gravy ^{EN}
Roasted Farmer's Veggies ^{G^VEN}	★ Roasted Garlic Smashed Red Skin Potatoes ^{G^VGEN}
Steamed Broccoli with Bur Fondue ^{G^VGEN}	★ Southern Buttered Corn ^{G^VGEN}
★ Hashbrown Casserole ^{EN}	Creamy Cole Slaw ^{G^VG}
Southern Greens with Pot Liquor ^{G^AEN}	Cheesy Stoneground Grits ^{GEN}
Baked Beans ^{A^EN}	Farmer's Parmesan Pasta Salad ^{VG^EN}
Macaroni and Cheese ^{VG^EN}	

DESSERTS:

Add \$4pp to Split Options

★ Tennessee Banana Pudding ^{VG^N}

Assorted Cookies ^{VG}

Down South Cobbler
Peach ^{VG^EN}, Blackberry ^{VG^EN}, Apple Cinnamon ^{VG^EN}, Mixed Berry ^{VG^EN},
and Rocky Road ^{VG} Cobbler
Add Ice Cream ^{G^VGEN} to Cobbler for \$2

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OPTION 2 — \$44PP

Pick 1 Salad, 2 Entrees, 3 Sides, 1 Bread, and 1 Dessert from Option 1 or 2

SALADS:

- Gorgonzola & Red Delicious Apple Salad ^{G VG}
- Strawberry Fields Salad ^{G VG}
- New South Caesar Salad [^]
- Chopped Salad ^{VG}
- Loaded Iceberg Salad ^{^ N}

ENTREES:

- Bone-In Jerk Roasted Chicken ^{G DEN} with Mango Salsa
- Cornbread Pecan Stuffed Fried Chicken Breast with Onion Cream Sauce
- Sauteed Salmon ^{G DEN} with Roasted Garlic Tomato Relish
- Pork Chops Maple Glazed ^{G ^ DEN} or Southern Fried with Mushroom Gravy ^{^ EN}
- Fried Chicken Cordon Bleu ^{^ EN} with Sage Cream Sauce
- Chicken Fried Chicken ^{EN} with Spring Onion Gravy
- ★ Chicken & Dumplings ^N
- Bone-In Smoked BBQ Chicken ^{G DEN}
- Grilled Herbed Boneless Pork Chops ^{G ^ DEN}
- Chicken Picatta ^{EN} with Lemon Caper Sauce
- Roasted Turkey Breast ^{G DEN} with Cranberry BBQ Sauce
- Hand Carved Beef Strip Loin* ^{G DEN}

SIDES:

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

BREAD:

- Fresh Assorted Breads ^{VG N}
- Biscuits with Preserves ^{^ EN}
- Corn Muffins ^{VG N}

DESSERTS:

- Add \$4pp to Split Options
- Chocolate Pudding with Whipped Cream & Bacon ^{G ^ N}
- Raspberry White Chocolate Bread Pudding ^{VG N}
- Mini Dessert Trio - Pick 3
- Key Lime Pie ^{VG N}, Brownie ^{VG N}, Pecan Pie ^{VG}, or Cheesecake ^{VG N}
- Chocolate Kahlua Cake ^{VG N}
- Tennessee Banana Pudding ^{VG N}

OPTION 3 — \$54PP

Pick 1 Salad, 2 Entrees, 3 Sides, 1 Bread, and 1 Dessert from Option 1, 2, or 3

SALADS:

Pick any Salad from Option 1 or 2

ENTREES:

- Grilled 6oz Beef Fillet* ^{G DEN} with Shallot Demi-Glaze
- Jumbo Prawns ^{G EN} Sauteed in Brown Butter & Sea Salt
- ★ Cast Iron Seared Strip Loin ^{G EN} with Lump Crab Meat & Bur Fondue
- Hickory Smoked and Seared 8oz Prime Rib* ^{G DEN}

SIDES:

- Sauteed Fresh Green Beans ^{G V GEN}
- Potatoes Au Gratin ^{G V GEN}
- ★ Parmesan & Breadcrumb Stuffed Tomatoes ^{VG EN}
- Seasonal Roasted Fingerling Potatoes ^{G V GEN}
- Sauteed Sunburst Squash, Seasonal Baby Zucchini ^{G V GEN}

BREAD:

- Fresh Assorted Breads ^{VG N}
- Biscuits with Preserves ^{^ EN}
- Corn Muffins ^{VG N}

DESSERTS:

- Add \$2pp to Split Options
- Custom Cheesecake
- Fresh Berries in Amaretto Sabayon ^{G V GEN}



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*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.