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WHAT'S INCLUDED

Standard flatware, glassware, china, polyester linen and staff are included with menu pricing for a five hour event. Our inventory of tables, chairs, and church pews 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 9.75% 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 is served until 11:00 AM. You may serve breakfast for lunch or dinner by adding \$5pp.
Add a manned buffet for \$4pp.

OPTION 1 — \$27PP

Biscuits with Preserves ^{^EN}

Scrambled Eggs ^{G VGN}

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

Pick 1 Meat ^{G ^DEN}

Bacon, Ham, Sausage Patties, Hickory Pulled Pork

Fresh Fruit ^{G VEN}

Cut & Mixed

Beverage

Ice Water, Coffee, Orange Juice

OPTION 2 — \$32PP

Biscuits with Preserves ^{^EN}

Sausage Gravy ^{^DEN}

Scrambled Eggs ^{G VGN}

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

Stoneground Grits ^{VGN}

Pick 2 Meats ^{G ^DEN}

Bacon, Ham, Sausage Patties, Hickory Pulled Pork

Fresh Fruit ^{G VEN}

Cut & Mixed

Beverage

Ice Water, Coffee, Orange Juice



BUFFET ADDITIONS

Pancakes ^{VGN}	\$5
Waffles ^{VGN}	\$5
French Toast ^{VGN}	\$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 BUFFET

Lunch is \$37pp and served from 11:00AM - 2:00PM. Iced water and 2 beverages are included: Lemonade, Sweet Tea, Unsweet Tea, and Peach Cobbler Tea (Sweet or Unsweet)

Choose 1 Salad, 2 Entrees, 3 Sides, and 1 Dessert
Includes Biscuits and Preserves ^{^EN}

SALADS:

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

ENTREES:

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

SIDES:

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

DESSERTS:

Add \$4pp to Split Options

★ Homestyle Banana Pudding ^{VG^N} Down South Cobbler Peach ^{VG^EN}
Assorted Cookies ^{VG} Blackberry ^{VG^EN}
Chocolate Chip, Snickerdoodle, Oatmeal Raisin Apple Cinnamon ^{VG^EN}
Fresh Baked Brownie Mixed Berry ^{VG^EN}
Add Ice Cream ^{GV^EN} to Cobbler for \$2

BUFFET ADD-ONS

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



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Rentals are included (flatware, glassware, china & linen).*

PASSED HORS D'OEUVRES

Prices based on 100 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

Ham and Brie Stuffed Mushrooms ^{^N} \$230	Jerk Chicken with Mango Salsa on a Potato Plank ^{G DEN} \$180
Skewered Marinated Grilled Vegetables ^{G V DEN} \$160	★ Korean BBQ Spoon Chicken or Beef ^N \$230
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{V GEN} \$180	Fruit Kabobs with Yogurt Drizzle ^{G V GEN} \$170
Herbed Lemon Chicken Salad Tea Sandwiches ^{D N} \$160	★ Avocado Toast Bites ^V \$325
Deviled Ham Salad Tea Sandwiches ^{^ D N} \$160	BLT Bruschetta ^{^ DEN} \$180

SEAFOOD

Shrimp Ceviche Spoons ^{D EN} \$260	Homemade Crab Cakes with Classic Remoulade ^N \$350
Shrimp Cocktail ^{G DEN} \$275	★ Raw Gulf Oysters \$350 for 100
Creole Shrimp & Grits Spoons ^{E N} \$260	★ Brown Butter and Herbed Seared Sea Scallops \$350

A TASTE OF NASHVILLE

Fried Chicken Tenders ^N \$180 <i>with Ranch ^{G V G N}, Honey Mustard ^{G V G N}, and Chipotle BBQ ^{G V G DEN}</i>	Pimento Cheese Bomb ^{^ EN} \$185
Crispy Fried Cheese Grit Cakes with Country Ham ^{^ EN} \$180	Blackberry Bruschetta ^{V GE} \$185 <i>Gorgonzola & Pecan Bruschetta with Blackberry Preserves</i>
Fried Green Tomato with Goat Cheese & Herbs ^{V G D N} \$160 <i>Drizzled with Balsamic Vinegar</i>	Nashville Hot Chicken ^N \$260
Loveless Country Ham on Soft Mini Yeast Rolls ^{^ N} \$160	Pepperjack Mac N' Cheese Balls ^{V GEN} \$180 <i>Topped with Loveless Cafe Hot Pepper Relish</i>
★ Pâté of the South ^{V GEN} \$135 <i>Homemade Pimento Cheese ^{G V G N} on Toast Points</i>	New Potatoes with Peppered Bacon, Sour Cream, & Chives ^{^ EN} \$160
BBQ Pork Slider ^{^ N} \$210	Beef Tenderloin and Blue Cheese Biscuit ^{^ EN} \$310
	★ Watermelon Pork Belly Bites \$280

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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 ^{GVDEN} | Jeweled Veggie Hummus ^{VN} |
| Queso Blanco ^{VGEN} | Buffalo Chicken Dip ^{EN} |
| ★ Choriqueso ^{^EN} | Crab Dip ^{EN} \$6 |
| ★ Warm Spinach Dip ^{VGEN} | |

OTHER DISPLAYS

- Farmer's Market Crudité ^{GVDEN} \$8
Add Pale Ale Beer Cheese or Hummus for \$5pp
- Fruit & Fondue ^{VGEN} \$12
Cubed Pound Cake, Skewers of Fresh Melons, Pineapples, and Berries served with Dark Chocolate and Tiramisu Fondues. Add Cookies for \$3pp
- ★ Charcuterie Display ^{^E} \$14
Seasonal selections of assorted Cured Meats with Domestic and Imported Cheeses. Accompanied by Fruits, Nuts, Crackers or Bread.
- Ice Cream Sundae Bar ^{GVG} \$12
Vanilla Ice Cream of your choice to be topped with a plethora of toppings from Sauces, to Fruits, Nuts and Crunchy Items.
- Fruit & Cheese Assortment ^{VGE} \$12
- Miniature Signature Dessert Display \$12
Pick 4: Keylime Pie, Pecan Pie, Fresh Baked Brownie, Cheesecake, Strawberry Shortcake, Tiramisu, and Banana Pudding

GREEN ROOM OPTIONS

Display Only

TIER 1:

- Pick two for \$11; Pick three for \$15*
- Herbed Lemon Chicken Salad ^{DN} Tea Sandwiches
- Deviled Ham Salad ^{^DN} Tea Sandwiches
- Grilled Veggie Skewers ^{GVDEN}
- Pâté of the South ^{VGEN}
- Fruit & Cheese Tray ^{VGE}
- Chips & Dip

TIER 2:

- Pick two for \$19; Pick three for \$27*
- Shrimp Cocktail ^{GDN}
- Fried Chicken Tenders ^N with Dipping Sauces
- Mini Sandwiches (Reuben ^N or Cuban ^{^EN})
- Chips & Dip

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FOOD STATIONS

Please choose a minimum of 4 stations. Iced water and 2 beverages are included: Lemonade, Sweet Tea, Unsweet Tea, and Peach Cobbler Tea (Sweet or Unsweet)

STARTERS

★ **Mixed Green Salad Bar** \$10pp
Served with cheddar cheese, bleu cheese, tomatoes, green onions, bacon, cucumbers, fried onions, sunflower seeds, crackers, and croutons. Dressings include Peach Vinaigrette ^{G V G D E N}, Pesto Ranch ^{G V G N}, and Italian Dressing ^{G V N}.

Salad-Tini Station \$14
Choose 2: **Caesar**- chopped romaine tossed in classic Caesar dressing, topped with fresh parmesan, crispy bacon, and garnished with croutons.
Chopped - mixed greens tossed in Pesto ranch topped with seared zucchini and squash toasted sunflower seeds, and crispy fried onions.
Garden - mixed greens topped with diced cucumbers, tomatoes, zucchini, squash, shredded carrot, and julienned onion. Choice of dressing.

NASHVILLE

Loveless Biscuit Bar \$12
Loveless Cafe's famous biscuits ^{A E N} served with sausage gravy ^{A D E N}, Loveless applewood bacon ^A, Loveless country ham ^A, preserves, butter, honey ^{G V G D E N}, and sorghum ^{G V N}

★ **Southern Shrimp & Grits Station** ^{E N} \$20
Add cajun sausage ^A for \$4

Loveless Fried Chicken ^{D E N} & **Waffle** ^{V G E N} Station \$12

Southern Slider Station - Pick 2 \$16
Fried catfish sliders with remoulade ^N, pork BBQ sliders with sweet BBQ sauce and pickles ^{A D E N}, cheeseburger sliders with pimento cheese ^{G V G N} and bacon ^{A E N}, Nashville hot chicken sandwich ^N
All served with kettle cooked potato chips ^{G V G E N}

Chicken & Fixin's Station \$16
Fried chicken bites ^{D E N}, mashed potatoes ^{E N}, and buttered corn ^{G V G E N}. Served with brown gravy ^{E N}, shredded cheddar cheese ^{G V G E N}, green onion ^{G V G D E N}, and crumbled bacon ^A.
Nashville Hot Chicken Style for \$5pp
Includes Nashville hot chicken ^N, blue cheese slaw ^{G V G}, pickles, and ranch ^{G V G N}

Hickory Smoked BBQ Bar \$18
Hickory pulled pork ^{G A D E N}, macaroni and cheese ^{V G E N}, southern slaw ^{G V G}, baked beans ^{A E N}. Served with homemade BBQ sauce with a pickle on top.

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CARVING

All carving stations include silver dollar rolls ^{V G E N}.

Add asparagus ^{G V E N} or fresh green beans ^{G V G E N} to any station for \$3pp

★ **Pit Smoked Turkey Carving** ^{G D E N} \$16
Served with honey mustard ^{G V G N}, seasonal fruit ^{G V E N}, mayonnaise ^{G V G D N}, and chipotle BBQ sauce ^{G V G D E N}

Roasted Peach Pork Loin ^{G A D E N} \$16
Served with ciabatta bread ^{V G N}, caramelized shallot cream ^{G V G N}, and a lemon and parsley cream ^{G V G N}

Grilled New York Striploin* Carving ^{G D E N} \$20
Served with dijon mustard, jalapeno cream ^{G V G N}, and a horseradish cream ^{G V G N}

Pit Smoked Beef Tenderloin* Carving ^{G D E N} \$22
Served with dijon mustard, shallot cream, and a horseradish sauce

MORE THAN JUST A SIDE

Loaded Mac n' Cheese Bar ^{V G A E N} \$10
Mac and cheese three ways- Traditional homestyle mac, creamy pepperjack, and hickory smoked gouda. Served with assorted toppings.

★ **Mashed Potato Bar** \$10
Choose 2: mashed sweet potatoes ^{G V G E N}, Yukon golden mashed potatoes ^{G V G E N}, roasted garlic red skin potatoes. Served with assorted toppings.

Southern Casseroles Bar \$12
Choose 2: green bean casserole ^{V G N}, squash casserole ^{V G N}, hashbrown casserole ^{E N}, sweet potato casserole ^{V G E N}. Served with assorted toppings.

Southern Fried Station \$12
Choose fish ^{E N} or chicken tenders ^N. Served with sauces and homestyle fries ^{G V E N}. Add hush puppies ^{V G N} for \$2. Add \$3 for both meats.

Grilled Cheese Station \$15
Pimento cheese ^{G V G N} with bacon ^A, pesto mozzarella, and three cheese. Served with kettle cooked potato chips ^{G V G E N}

DESSERTS

Not included in the minimum of 4 stations.

Down South Cobbler Bar \$12
Four flavors of classic southern cobbler with all the fixins. Includes Peach ^{V G E N}, Blackberry ^{V G E N}, Mixed Berry ^{V G E N}, and Apple Cinnamon ^{V G E N} Cobbler. Toppings include fresh made whipped cream ^{G V G E N}, vanilla ice cream ^{G V G E N}, and caramel sauce ^{G V G D E N}

Miniature Signature Dessert Display \$12
Select four desserts: Key Lime Pie, Pecan Pie, Fresh Baked Brownie, Cheesecake, Strawberry Shortcake, Tiramisu, and Homestyle Banana Pudding.

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 – \$50PP

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

SALADS:

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

ENTREES:

Black Bean Burger ^{VG N}	Grilled Herbed Bone-In Chicken ^{G DEN}
Homestyle Meatloaf ^{DN}	Grilled Whiskey Peach Pork Loin ^{G ^ DEN}
★ Traditional Fried Chicken ^{DEN}	Caribbean Roasted Pork Loin ^{G ^ DEN} with Mango Salsa
Hickory Pulled Pork ^{G ^ DEN}	
Bone-In Oven Roasted Peach Chicken ^{G DEN}	

SIDES:

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

DESSERTS:

Add \$4pp to Split Options

★ Homestyle Banana Pudding ^{VG N}

Fresh Baked Brownie

Down South Cobbler

Peach ^{V GEN}, Blackberry ^{V GEN}, Apple Cinnamon ^{V GEN}, or Mixed Berry ^{V GEN}

Add Ice Cream ^{G V GEN} to Cobbler for \$2

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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.

Should your guest count decrease below 100 people, the pricing will increase.
Rentals are included (flatware, glassware, china & linen).

★ OPTION 2 — \$55PP

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

SALADS:

- Strawberry Fields Salad ^{G VG}
- New South Caesar Salad [^]
- Loaded Iceberg Salad ^{^ N}

ENTREES:

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

SIDES:

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

BREAD:

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

DESSERTS:

- Add \$4pp to Split Options
- Chocolate Custard with Whipped Cream & Strawberries ^{G ^ N}
- ★ Mini Chocolate Kahlua Cakes ^{VG N}
- Key Lime Pie
- Custom Cheesecake - Pick 1
Classic Strawberry, Mixed Berry, Bananas Foster,
Bourbon Dark Chocolate, and Salted Caramel
- Tiramisu
- ★ Strawberry Shortcake

OPTION 3 — \$60PP

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 Filet Mignon* ^{G DEN}
with Shallot Demi-Glaze
- Jumbo Prawns ^{G EN}
Sautéed in Brown Butter &
Sea Salt
- ★ Cast Iron Seared New
York Striploin ^{G EN}
with Lump Crab Meat &
Bur Fondue
- Hickory Smoked Prime
Rib* ^{G DEN}
Served with Au Jus

SIDES:

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

BREAD:

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

DESSERTS:

Pick any Dessert from Option 1 or 2



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PLATED DINNERS

Choose 1 Salad, 1 Entree, 2 Sides, and 1 Dessert All options include biscuits and preserves. Ciabatta, Focaccia and French Bread also available. Water and 2 beverages are included: Lemonade, Sweet Tea, Unsweet Tea, and Peach Cobbler Tea (Sweet or Unsweet)

All plated menu selections must be approved by the Chef before an event to ensure quality and presentation of menu.

SALADS

No Served Salads - Only Preset

- | | |
|---|-------------------------------------|
| Blue Ribbon Salad ^{VG} | Mixed Green Salad ^G |
| Strawberry Fields Salad ^{G VG} | Garden Fresh Salad ^{G V} |
| New South Caesar Salad [^] | Loaded Iceberg Salad ^{^ N} |

DESSERTS

- Chocolate Custard with Whipped Cream & Strawberries ^{G ^ N}
- Fresh Berries in Amaretto Sabayon ^{G VG N}
- Mini Chocolate Kahlua Cakes
- Homestyle Banana Pudding ^{VG N}
- Custom Cheesecake - Pick 1
- Classic Strawberry, Mixed Berry, Bananas Foster, Bourbon Dark Chocolate, and Salted Caramel*
- Strawberry Shortcake
- Key Lime Pie
- Tiramisu

OPTION 1 — \$50PP

ENTREES:

- Classic Loveless Cafe Fried Chicken (Breast and Leg) ^{DEN}
- Cornbread Pecan Stuffed Fried Chicken with Onion Cream Sauce
- Caribbean Jerk Chicken ^{G DEN}
- with Mango Salsa*
- Fried Chicken Cordon Bleu with Sage Cream Sauce ^{^ EN}
- Grilled Herbed Bone-In Chicken (Breast and Leg) ^{G DEN}
- ★ Chicken Piccata with Lemon Caper Sauce ^{EN}

SIDES:

- ★ Homestyle Mashed Potatoes with Gravy ^{EN}
- Roasted Garlic Smashed Red Skin Potatoes ^{G VG EN}
- Hashbrown Casserole ^{EN}
- Cheesy Stone Ground Grits ^{VG EN}
- Roasted Farmer's Veggies ^{G VG EN}
- Sauteed Fresh Green Beans ^{G VEN}
- Brown Sugar Glazed Carrots ^{G VG EN}

OPTION 2 — \$61PP

May also select from Option 1

ENTREES:

- ★ Seared Salmon ^{G DEN}
- with Roasted Garlic Tomato Relish*
- Grilled Maple Bone-In Glazed Pork Chops ^{G ^ DEN}
- Grilled Herbed Boneless Pork Chops ^{G ^ DEN}
- Grilled Filet Mignon* ^{G DEN}
- with Shallot Demi-Glaze*

SIDES:

- Sour Cream Mashed Potatoes ^{G VG EN}
- Twice Baked New Potatoes ^{G ^ EN}
- ★ Southern Rice Pilaf ^{GEN}
- Roasted Asparagus with Sea Salt and Roasted Garlic Olive Oil ^{G VG EN}
- Sauteed Fresh Green Beans and Carrots ^{G VG ^ DEN}
- Bacon and Balsamic Brussel Sprouts ^{G ^ EN}

OPTION 3 — \$76PP

May also select from Option 1 and Option 2

ENTREES:

- ★ Filet Oscar - Filet of Beef topped with Lump Crab Meat and a Shallot Tarragon Cream ^{GEN}
- Hickory Smoked Prime Rib* ^{G DEN}
- Served with Au Jus*
- Cast Iron Seared New York Striploin - Paired with 3 Jumbo Prawns Sauteed in Brown Butter ^{GEN}
- Rosemary Braised Short Ribs ^{GEN}

SIDES:

- Horseradish Mashed Potatoes ^{G VG EN}
- Potatoes Au Gratin ^{G VG EN}
- Roasted Seasonal Fingerling Potatoes ^{G VG EN}
- Parmesan and Breadcrumb Stuffed Tomatoes ^{VG EN}
- Roasted Seasonal Baby Sunburst Squash and Zucchini ^{G VG EN}
- ★ Seasonal Grilled Candied Baby Carrots ^{G V DEN}
- Bacon and Brie Stuffed Mushrooms ^{^ N}

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