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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 9.75% 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 served until 11:00AM. You may serve breakfast for dinner with **Option 2** by adding \$5pp.
Add a manned buffet for \$2pp.

OPTION 1 — \$28PP

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</i> ^{G VGDEN}	
<i>Strawberry Balsamic</i> ^{G VGDEN}	
<i>Sugar in the Raw Blueberries</i> ^{G VDEN}	

★ = 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:

Marinated Grilled Chicken ^{G DEN}
Grilled Hamburgers ^{EN}
Black Bean Burgers ^{VG N}
Hickory Pulled Pork Sandwich ^{A EN}

INCLUDED TOPPINGS:

Pickles ^{G V G DEN}
Lettuce ^{G V DEN}
Tomatoes ^{G V DEN}
Onion ^{G V DEN}
Mustard ^{G V G DEN}
Mayonnaise ^{G V G DEN}
Ketchup ^{G V G DEN}
Hot Sauce ^{G V G DEN}
Cheddar Cheese ^{G V GEN}
Swiss Cheese ^{G V GEN}

INCLUDED SIDES:

Coleslaw ^{G VG}
Fresh Buns ^{V GEN}
Homemade Kettle Cooked Potato Chips ^{G V GEN}

DESSERTS:

Assorted Cookies ^{VG}
Chocolate Chip, Snickerdoodle, Oatmeal Raisin

★ Homestyle Banana Pudding ^{VG N}



★ OPTION 2 — \$39PP

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

Includes Biscuits and Preserves ^{A EN}

SALADS:

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

ENTREES:

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

SIDES:

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

DESSERTS:

Add \$4pp to Split Options
Down South Cobbler
Peach ^{V GEN}, Blackberry ^{V GEN}, Apple Cinnamon ^{V GEN}, and Mixed Berry ^{V GEN} Cobbler
Add Ice Cream ^{G V GEN} to Cobbler for \$2
Fresh Baked Brownie

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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	Deviled Ham Salad Tea Sandwiches ^{^ DN}	\$85
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{V GEN}	\$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 N}, Honey Mustard ^{GV N}, and Chipotle BBQ ^{GV GEN}</i>		Blackberry Bruschetta ^{VE}	\$95
Fried Green Tomato with Goat Cheese & Herbs ^{V 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 ^{V GEN}	\$95
★ Pâté of the South ^{V GEN}	\$70	<i>Topped with Loveless Cafe Hot Pepper Relish</i>	
<i>Homemade Pimento Cheese ^{GV N} 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}

Queso Blanco ^{V GEN}

★ Choriqueso ^{^ EN}

★ Warm Spinach Dip ^{V GEN}

Jeweled Veggie Hummus ^{VN}

Buffalo Chicken Dip ^{EN}

Crab Dip ^{EN} \$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

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



OPTION 1 — \$42PP

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 with Bun ^{VGN}	Grilled Herbed Bone-In Chicken ^{GDEN}
Homestyle Meatloaf ^{DN}	Grilled Whiskey Peach Pork Loin ^{GADEN}
★ Traditional Fried Chicken ^{DEN}	Caribbean Roasted Pork Loin ^{GADEN} with Mango Salsa
Hickory Pulled Pork ^{GADEN}	
Bone-In Oven Roasted Peach Chicken ^{GDEN}	

SIDES:

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

DESSERTS:

Add \$4pp to Split Options

★ Homestyle Banana Pudding ^{VGN}

Assorted Cookies ^{VG}
Chocolate Chip, Snickerdoodle, Oatmeal Raisin

Down South Cobbler
Peach ^{VGEN}, Blackberry ^{VGEN}, Apple Cinnamon ^{VGEN}, and Mixed Berry ^{VGEN} Cobbler

Add Ice Cream ^{GVGEN} to Cobbler for \$2

Fresh Baked Brownie

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OPTION 2 — \$45PP

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

SIDES:

- | | |
|--|---|
| Roasted Asparagus ^{G V GEN}
with Sea Salt & Garlic Olive Oil | Creamed Spinach ^{VG N} |
| Cheesy Squash Casserole ^{VGN} | 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} | |

BREAD:

- | | |
|--------------------------------------|---|
| Fresh Assorted Breads ^{VGN} | Biscuits with Preserves ^{^ EN} |
|--------------------------------------|---|

DESSERTS:

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

OPTION 3 — \$55PP

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 | ★ Cast Iron Seared New
York Striploin ^{GEN}
with Lump Crab Meat &
Bur Fondue |
| Jumbo Prawns ^{GEN}
Sautéed in Brown Butter &
Sea Salt | Hickory Smoked Prime
Rib* ^{G DEN}
Served with Au Jus |

SIDES:

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

BREAD:

- | | |
|--------------------------------------|---|
| Fresh Assorted Breads ^{VGN} | Biscuits with Preserves ^{^ EN} |
|--------------------------------------|---|

DESSERTS:

- Pick any Dessert from Option 1 or 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.