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IMPORTANT INFORMATION & NOTES

There is a \$2500 food and beverage minimum for all full service off-site catering. The food and beverage minimum for drop off service is \$1800. **Please send the address of your event location so we can confirm it is within our available catering range.** Ask about drop-off service if you are not interested in full service with staffing. An exclusive area with tables and power is required for event preparation and service. Some menu items may not be available due to service style or venue restrictions. If you are interested in an event beginning outside the hours of 7am-9pm, an after hours fee will be applied.

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. An 8% gratuity fee is applied to all food and beverage sales. There is an additional mobile kitchen fee of \$250 for locations over 30 miles from the Loveless Cafe. 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 ^ DEN}

Bacon, Ham, Sausage Patties, Hickory Pulled Pork

Fresh Fruit ^{G VEN}

Cut & Mixed

Beverage

Iced 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 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)

OPTION 1 — \$32PP

Pick 2 Entrees and 1 Dessert

ENTREES:

- Marinated Grilled Chicken ^{G DEN}
- Herbed Lemon Chicken Salad Sandwich ^{DN}
- Hickory Pulled Pork Sandwich ^{^ EN}

INCLUDED TOPPINGS:

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

INCLUDED SIDES:

- Coleslaw ^{G VG}
- Fresh Buns ^{VG EN}
- Homemade Kettle Cooked Potato Chips ^{GV GEN}

DESSERTS:

- Assorted Cookies ^{VG}
- Chocolate Chip, Snickerdoodle, Oatmeal Raisin
- ★ Homestyle Banana Pudding ^{VG N}



★ OPTION 2 — \$38PP

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

SALADS:

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

ENTREES:

- | | |
|---|---|
| Traditional Fried Chicken ^{DN} | 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 ^{GV GEN} | Candied Vanilla Sweet Potatoes ^{GV GEN} |
| 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 GEN} | Roasted Garlic Smashed Red Skin Potatoes ^{G VG EN} |
| Hashbrown Casserole ^{EN} | Southern Buttered Corn ^{GV GEN} |
| Southern Greens with Pot Liquor ^{G ^ EN} | Cheesy Stoneground Grits ^{VG EN} |

DESSERTS:

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

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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 ^{GDEN}	\$180
Skewered Marinated Grilled Vegetables ^{GV DEN}	\$160	Korean BBQ Spoon Chicken or Beef ^N	\$230
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{VGEN}	\$180	Fruit Kabobs with Yogurt Drizzle ^{GV GEN}	\$170
Herbed Lemon Chicken Salad Tea Sandwiches ^{DN}	\$160	Avocado Toast Bites ^V	\$325
Deviled Ham Salad Tea Sandwiches ^{^DN}	\$160	BLT Bruschetta ^{^DEN}	\$180

SEAFOOD

Shrimp Ceviche Spoons ^{DEN}	\$260	Homemade Crab Cakes with Classic Remoulade ^N	\$350
Shrimp Cocktail ^{GDEN}	\$275	Brown Butter and Herbed Seared Sea Scallops	\$350
Creole Shrimp & Grits Spoons ^{EN}	\$260		

A TASTE OF NASHVILLE

Fried Chicken Tenders ^N	\$180	Pimento Cheese Bomb ^{^EN}	\$185
<i>with Ranch ^{GVGN}, Honey Mustard ^{GVGN}, and Chipotle BBQ ^{GVGDEN}</i>		Blackberry Bruschetta ^{VGE}	\$185
Crispy Fried Cheese Grit Cakes with Country Ham ^{^EN}	\$180	<i>Gorgonzola & Pecan Bruschetta with Blackberry Preserves</i>	
Fried Green Tomato with Goat Cheese & Herbs ^{VGDN}	\$160	Nashville Hot Chicken ^N	\$260
<i>Drizzled with Balsamic Vinegar</i>		Pepperjack Mac N' Cheese Balls ^{VGEN}	\$180
Loveless Country Ham on Soft Mini Yeast Rolls ^{^N}	\$160	<i>Topped with Loveless Cafe Hot Pepper Relish</i>	
★ Pâté of the South ^{VGEN}	\$135	New Potatoes with Peppered Bacon, Sour Cream, & Chives ^{^EN}	\$160
<i>Homemade Pimento Cheese ^{GVGN} on Toast Points</i>		Beef Tenderloin and Blue Cheese Biscuit ^{^EN}	\$310
BBQ Pork Slider ^{^N}	\$210	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^{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 Crudit ^{G VGN} \$10

Add Pale Ale Beer Cheese or Hummus for \$3pp

Fruit & Fondue^{V GEN} \$14

*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} \$14

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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 \$13pp

INCLUDED TOPPINGS:

Cheddar Cheese, Bleu Cheese, Tomatoes, Green Onions, Bacon, Cucumbers, Fried Onions, Sunflower Seeds, Crackers, and Croutons

INCLUDED DRESSINGS:

Peach Vinaigrette ^{GVGDEN}, Pesto Ranch ^{GVGN}, and Italian Dressing ^{GVN}

NASHVILLE

Loveless Biscuit Bar \$15

Loveless Cafe's famous biscuits ^{^EN} served with sausage gravy ^{^DEN}, Loveless applewood bacon [^], Loveless country ham [^], preserves, butter, honey ^{GVGDEN}, and sorghum ^{GVN}

★ Southern Shrimp & Grits Station ^{EN} \$23

Add cajun sausage [^] for \$4

Loveless Fried Chicken ^{DEN} & Waffle ^{VGEN} Station \$15

Southern Slider Station - Pick 2 \$19

Fried catfish sliders with remoulade ^N, pork BBQ sliders with sweet BBQ sauce and pickles ^{^DEN}, cheeseburger sliders with pimento cheese ^{GVGN} and bacon ^{^EN}, Nashville hot chicken sandwich ^N
All served with kettle cooked potato chips ^{GVGEN}

Chicken & Fixin's Station \$19

Fried chicken bites ^{DEN}, mashed potatoes ^{EN}, and buttered corn ^{GVGEN}. Served with brown gravy ^{EN}, shredded cheddar cheese ^{GVGEN}, green onion ^{GVGDEN}, and crumbled bacon [^].

Nashville Hot Chicken Style for \$5pp

Includes Nashville Hot Chicken ^N, blue cheese slaw ^{GVG}, pickles, and ranch ^{GVGN}

Hickory Smoked BBQ Bar \$21

Hickory pulled pork ^{G^ADEN}, macaroni and cheese ^{VGEN}, southern slaw ^{GVG}, baked beans ^{^EN}. Served with homemade BBQ sauce with a pickle on top.

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CARVING

All carving stations include silver dollar rolls ^{VGEN}.

Add asparagus ^{VGEN} or fresh green beans ^{GVGEN} to any station for \$3pp

★ Pit Smoked Turkey Carving ^{GDEN} \$19

Served with Honey Mustard ^{GVGN}, Seasonal Fruit ^{VGEN}, Mayonnaise ^{GVGDEN}, and Chipotle BBQ Sauce ^{GVGDEN}

Roasted Peach Pork Loin ^{G^ADEN} \$19

Served with Ciabatta Bread ^{VGN}, Caramelized Shallot Cream ^{GVGN}, and a Lemon and Parsley Cream ^{GVGN}

Grilled New York Striploin* Carving ^{GDEN} \$23

Served with Dijon Mustard, Jalapeno Cream ^{GVGN}, and a Horseradish Cream ^{GVGN}

Pit Smoked Beef Tenderloin* Carving ^{GDEN} \$25

Served with Dijon Mustard, Shallot Cream, and a Horseradish Sauce

MORE THAN JUST A SIDE

Loaded Mac n' Cheese Bar ^{VG^EN} \$13

Mac and cheese three ways- Traditional Homestyle Mac, Creamy Pepperjack, and Hickory Smoked Gouda. Served with assorted toppings.

★ Mashed Potato Bar \$13

Choose 2: mashed sweet potatoes ^{GVGEN}, Yukon golden mashed potatoes ^{GVGEN}, roasted garlic red skin potatoes. Served with assorted toppings.

Southern Casseroles Bar \$15

Choose 2: green bean casserole ^{VGN}, squash casserole ^{VGN}, hashbrown casserole ^{EN}, sweet potato casserole ^{VGEN}. Served with assorted toppings.

Southern Fried Station \$15

Choose fish ^{EN} or chicken tenders ^N. Served with sauces and homestyle fries ^{GVEN}. Add hush puppies ^{VGN} for \$2. Add \$3 for both meats.

Grilled Cheese Station \$18

Pimento cheese ^{GVGN} with bacon [^], pesto mozzarella, and three cheese. Served with kettle cooked potato chips ^{GVGEN}

DESSERT

Not included in the minimum of 4 stations.

Down South Cobbler Bar \$15

Four flavors of classic southern cobbler with all the fixins. Includes Peach ^{VGEN}, Blackberry ^{VGEN}, Mixed Berry ^{VGEN}, and Apple Cinnamon ^{VGEN} Cobbler. Toppings include fresh made whipped cream ^{GVGEN}, vanilla ice cream ^{GVGEN}, and caramel sauce ^{GVGDEN}

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 — \$40PP

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 ^{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 ^{GV GEN}	Homestyle Mac n' Cheese ^{V GEN}
Country Style Green Beans ^{G ^ EN}	Homestyle Mashed Potatoes with Brown Gravy ^{EN}
Roasted Farmer's Veggies ^{GV EN}	Roasted Garlic Smashed Red Skin Potatoes ^{GV GEN}
Broccoli with Herbed Garlic Butter ^{GV GEN}	Southern Buttered Corn ^{GV 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 ^{GV GEN}	Farmer's Parmesan Pasta Salad ^{V GEN}

DESSERTS:

Add \$4pp to Split Options

★ Homestyle Banana Pudding ^{VGN}

Assorted Cookies ^{VG}

Chocolate Chip, Snickerdoodle, Oatmeal Raisin

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

Fresh Baked Brownie

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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:

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

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 — \$52PP

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

SALADS:

Choose 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 VG EN} | Seasonal Roasted Fingerling
Potatoes ^{G VG EN} |
| ★ Potatoes Au Gratin ^{G VG EN} | Sautéed Sunburst Squash,
Seasonal Baby Zucchini ^{G VG EN} |
| Parmesan & Breadcrumb
Stuffed Tomatoes ^{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)

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 ^{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 — \$44PP

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 ^{VG}
- Roasted Garlic Smashed Red Skin Potatoes ^{VG}
- Hashbrown Casserole
- Cheesy Stone Ground Grits ^{VG}
- Roasted Farmer's Veggies ^{G VG}
- Sauteed Fresh Green Beans ^{G VG}
- Brown Sugar Glazed Carrots ^{G V}

★ OPTION 2 — \$56PP

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

OPTION 3 — \$68PP

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

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