



<b>BREAKFAST MENU</b>	<b>1</b>
<b>LUNCH &amp; DINNER MENU</b>	<b>2</b>

## 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.
- We are able to service 60 guests per hour. If your timeline and event requires faster service, limited menus will be required and certain guest counts may not be accommodated.
- 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

\$14pp - Clients select two entrees and three sides.

Guests order one entree and two sides. Each meal includes two biscuits with preserves <sup>^EN</sup>.

### Choose 2 Entrees and 3 Sides

#### ENTREES:

- |                               |   |
|-------------------------------|---|
| Bacon <sup>G^ADEN</sup>       | Pulled Pork <sup>G^ADEN</sup> <b>+\$2pp</b> |
| Country Ham <sup>G^ADEN</sup> | Boneless Fried Chicken <sup>N</sup>         |
| Sausage <sup>G^ADEN</sup>     |   |

#### SIDES:

- |                                     |                                  |
|-------------------------------------|----------------------------------|
| Hashbrown Casserole <sup>EN</sup>   | Fresh Cut Fruit <sup>G^VEN</sup> |
| Homestyle Potatoes <sup>G^VEN</sup> | Sausage Gravy <sup>^ADEN</sup>   |
| Stoneground Grits <sup>VG^EN</sup>  |                                  |

#### BEVERAGES:

- Bottled Water
- Orange Juice

#### BEVERAGE STATION

Available upon request for an additional cost

#### BISCUITS AND PRESERVES <sup>^EN</sup>

Guest will choose 2 preserve flavors



### ADDITIONS

Pancakes with Syrup <sup>VG^EN</sup>	\$5.00pp
Bagel with Cream Cheese <sup>VG^N</sup>	\$5.00pp
Fruit Smoothie <sup>G^VG^EN</sup>	\$5.00pp
Regular Coffee	\$2.00pp

★ = Chef's Favorite

<sup>G</sup> = Gluten Free, <sup>VG</sup> = Vegetarian, <sup>V</sup> = Vegan, <sup>^</sup> = Contains Pork, <sup>D</sup> = Dairy Free, <sup>E</sup> = Egg Free, <sup>N</sup> = Nut Free

## LUNCH & DINNER MENU

\$16pp - Clients selects two entrees and three sides.

Guests order one entree, two sides, and a beverage. Each meal includes two biscuits with preserves <sup>^EN</sup>.

### Choose 2 Entrees and 3 Sides

#### ENTREES:

Fried Chicken <sup>DEN</sup>

*Make it Nashville Hot +\$1pp*

Pulled Pork <sup>G^DEN</sup>

Meatloaf <sup>DN</sup>

Fried Catfish <sup>EN</sup>

Smoked Turkey <sup>GDEN</sup>

*Served with Cranberry Sauce*

Fried Pork Chop <sup>^EN</sup>

#### SIDES:

Mashed Potatoes <sup>EN</sup>

Southern Creamed

Corn <sup>G^VGEN</sup>

Cole Slaw <sup>G^V</sup>

Sweet Potatoes <sup>G^VGEN</sup>

Fried Okra

Green Beans <sup>G^EN</sup>

Marinated Cucumbers and  
Onions <sup>G^VGEN</sup>

Fruit Cup <sup>G^VEN</sup>

Macaroni and Cheese <sup>VG^EN</sup>

Hashbrown Casserole <sup>EN</sup>

Homestyle Potatoes <sup>G^VEN</sup>



#### BEVERAGES:

Soda

*Coke, Diet Coke, or Sprite*

Bottled Water

#### BEVERAGE STATION

Available upon request for an additional cost

#### BISCUITS AND PRESERVES <sup>^EN</sup>

Guest will choose 2 preserve flavors

#### DESSERTS:

*Add \$2pp to the Meal Price*

Brownie <sup>VG^N</sup>

Cookies <sup>VG</sup>

Peach Cobbler <sup>VG^EN</sup>

Tennessee Banana Pudding <sup>VG^N</sup>

### APPETIZERS

*If an appetizer is added, it is done for the full guest count and each guest will get one of each; maximum number of appetizers available to add to a menu is two.*

Pimento Cheese Bomb <sup>^EN</sup> \$1.75pp

Loveless Country Ham Biscuit <sup>^EN</sup> \$1.50pp

Pepperjack Mac N Cheese Balls <sup>VG^EN</sup> \$1.70pp  
*Served with Relish*

BBQ Biscuit <sup>^N</sup> \$1.75pp

Nashville Hot Chicken <sup>N</sup> \$2.50pp

Fried Chicken Tender <sup>N</sup> \$1.50pp

Blackberry Bruschetta <sup>VG^E</sup> \$1.75pp

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