



FOOD TRUCK CATERING GUIDE

BREAKFAST MENU	1
LUNCH & DINNER MENU	2
ADD-ONS	3

BOOKING INFORMATION

This catering guide is for events that plan to pay in advance of the event and prearrange the menu for their guests. Below are the general logistics of booking the food truck. If you are interested in us coming to a location to sell food, please refer to our "Food Truck Menu".

- The food truck service window is 2 hours unless pre-arranged
- If you would like us to sell for more than 2 hours, additional labor may be required
- We are able to service 60 guests in 1 hour. If your timeline and event requires a faster service, additional labor will be required and certain guest counts may not be accommodated.
- Four hours is the maximum time that the food truck can be open without prior arrangement
- 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 22% will be applied to full scale events which includes events that add on rental items, additional staff, additional food beyond the food truck menu offering, etc. and your Sales and Event Manager can clarify
- An 18% gratuity is applied to all events
- The pricing listed here includes the 9.25% TN State Tax
- 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.



BREAKFAST MENU \$10pp

CLIENT WILL PRESELECT: 2 ENTREES, 3 SIDES
ON-SITE, GUESTS WILL CHOOSE 1 ENTRÉE, 2 SIDES
2 BISCUITS AND PRESERVES COME WITH EVERY MEAL

Entrées (pick 2)

- Bacon^
- Ham^
- Sausage^
- Pulled Pork^ GF
- Boneless Fried Chicken

Sides (Pick 3)

- Hashbrown casserole GF, Veg
- Breakfast potatoes GF, Veg
- Grits V
- Toast
- Fresh cut fruit GF, Veg

Biscuits^ and preserves (always offered) (guest will choose 2 preserve flavors)

- Preserves

Beverages (all are offered) \$2

- Water
- Orange Juice
- Regular Coffee

ADD ON OPTIONS

- Gravy^ \$2pp
- Pancakes with Syrup \$5pp
- Bagel with Cream Cheese \$5pp
- Fruit Smoothie \$5pp

GF = Gluten Free, V = Vegetarian, Veg = Vegan, ^ = Contains Pork





LUNCH & DINNER MENU \$12pp

CLIENT WILL PRESELECT: 2 ENTRÉES, 3 SIDES
ONSITE, GUESTS WILL CHOOSE 1 ENTRÉE, 2 SIDES
2 BISCUITS AND PRESERVES COME WITH EVERY MEAL.

Entrées (pick 2)

- Fried chicken (Make it Nashville hot chicken by adding \$1pp)
- Pulled pork BBQ[^] GF
- Meatloaf
- Fried Catfish
- Smoked Turkey with Cranberry Sauce GF
- Fried Pork Chop

Biscuits[^] (always offered)

(guest will choose 2 flavors of preserves)

Beverages (all are offered) \$2

- Soda (Coke, Diet Coke or Sprite)
- Unsweet Tea or Sweet Tea
- Bottled Water

ADD ON OPTIONS

Appetizers (If an appetizer is added, it is done for the full guest count and each guest will get 1 of each; maximum number of appetizers available to add to a menu is 2)

- Pimento Cheese Bomb V - \$1.30pp
- Buffalo Mozzarella, Tomato and Basil Bruschetta with Olive Oil V - \$1.40pp
- Hummus with Pita Chips V - \$1.30pp
- BBQ Stuffed Corn Muffins[^] - \$1.50pp
- Loveless Country Ham on Biscuit[^] - \$1.50pp
- Pepperjack Mac N Cheese Balls with Relish V - \$1.60pp
- BBQ slider on Biscuit[^] - \$1.75pp
- Nashville Hot Chicken - \$2.50pp
- Fried Chicken Tender - \$1.50pp
- Blackberry Bruschetta V - \$1.40pp

Sides (Pick 3)

- Mashed potatoes GF, V
- Southern creamed corn GF, V
- Cole Slaw GF, V
- Sweet Potatoes GF, V
- Fried Okra
- Marinated Cucumbers and Onions GF, Veg
- Fruit Cup GF, Veg
- Macaroni and Cheese V
- French Fries
- Green Beans[^] GF
- Hashbrown Casserole GF, Veg

Desserts \$2

- Brownie V
- Cookies V
- Cobbler (Choose 1: peach, apple cinnamon or mixed berry) V
- Banana Pudding V

GF = Gluten Free, V = Vegetarian, Veg = Vegan, [^] = Contains Pork



ADDITIONALS

ADD ON RENTAL ITEMS

If you are interested in adding rental items to your event such as tables, chairs, linens, etc. that can be done. If rentals are added, staff labor must be added for the full event time plus 2 hours before and after your event in order to take ownership of the rental items. (Set up of items, cleanliness and clearing as well as pick up confirmation) The specifications of the addition are below. These are estimated and may be changed based on your final event details and Loveless Events' responsibility.

Guest Count	Staff Needed	Amount Per Event Hour
0-50	2	\$25 each= \$50 total/hour
51-150	3	\$25 each= \$75 total/hour
151-250	4	\$25 each= \$100 total/hour
251+	Speak with Sales Manager regarding specific event details	TBD

BAR SERVICE

We are able to provide bar service for fully catered events in Nashville. If you are interested in adding on rental items, full-service staffing, etc. this would constitute a full event. We are licensed to serve liquor and wine in TN and beer in Davidson County. If you are interested in pricing and details, please reach out to your Sales & Event Manager.