

Loveless

EVENTS™

BARN • CATERING • HARPETH ROOM



THE HARPETH ROOM

CATERING GUIDE

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WHAT'S INCLUDED

Flatware, glassware, china, ivory linen napkins, and a four hour contracted time in the space are included with the food and beverage minimum. Our inventory of tables and chairs are included in the venue rental.

TAXES AND OPERATIONAL FEE

Prices listed in this guide do not include taxes or operational fee. Loveless Events Catering will assess a 9.25% TN state sales tax on all applicable charges unless valid tax-exempt information is supplied. A 22% operational fee is applied to all food, beverage and staff sales. The operational fee covers the following items: all necessary overhead and administrative expenses, event planning sessions and a final details meeting with the Loveless Events Team, all liability insurances and use and maintenance of service equipment to maintain proper food temperatures.

Official proposals will have all taxes and operational fee included.



BREAKFAST BUFFETS

SERVED UNTIL 11:00AM.

YOU MAY SERVE BREAKFAST FOR DINNER WITH OPTION 2 BY ADDING \$5.

OPTION 1 \$24

Biscuits^ with Preserves

Scrambled Eggs GF, V

Hashbrown Casserole or Homestyle Potatoes GF, Veg

Pick 1 Meat^ (bacon, ham, sausage patties, pulled pork) GF

Fresh Fruit (cut & mixed) GF, Veg

Iced Water, Coffee, Orange Juice

OPTION 2 \$28

Biscuits^ with Preserves

Sausage Gravy^

Scrambled Eggs GF, V

Hashbrown Casserole or Homestyle Potatoes GF, Veg

Stoneground Grits V

Pick 2 Meats^ (bacon, ham, sausage patties, pulled pork) GF

Fresh Fruit (cut & mixed) GF, Veg

Iced Water, Coffee, Orange Juice

ADD TO YOUR BUFFET:

Pancakes (V), French Toast (V), or Cinnamon Rolls \$5

Fruit Topping \$1

(peach vanilla, strawberry balsamic, sugar in the raw, blueberries) GF, V

★ = Chef's Favorite

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





• To serve a Dinner Buffet (page 6) as a Lunch Buffet, remove \$2 from the Dinner pricing.

LUNCH BUFFETS

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 \$27

Pick 2: grilled chicken (GF), grilled hamburgers, black bean burgers (V), pulled pork sandwich

Served with pickles, lettuce, tomatoes, onion GF, Veg

Mustard, mayo, ketchup, hot sauce

Cheddar and Swiss Cheese GF, V

Homemade kettle cooked potato chips V

Coleslaw GF, V

Baked beans^

Fresh buns

Assorted cookies or banana pudding V

★ OPTION 2 \$33

Pick 1 salad, 2 entrées, 3 sides, 1 dessert

SALADS:

Mixed Green Salad GF, Veg

Garden Fresh Salad GF, Veg

Blue Ribbon Salad V

ENTREES:

Fried Chicken

Pulled Pork^ GF

Meatloaf

Oven Roasted Peach Chicken (bone-in) GF

Pork Loin^ (Grilled Drunken or

Caribbean Brown Sugar) GF

BREAD:

Biscuits^ with Preserves and Butter

SIDES:

Marinated cucumbers and onions GF, Veg

Country style green beans^ GF

Roasted farmer's veggies GF, Veg

Steamed broccoli with bur fondue GF, V

Hashbrown casserole

Southern greens with pot liquor^ GF

Vanilla bean candied sweet potatoes GF, V

Macaroni and cheese V

Home-style mashed potatoes with brown gravy GF, V

Roasted garlic smashed red skin potatoes GF, V

Southern buttered corn GF, V

Cheesy stoneground grits V

DESSERT: (Add \$2 per person to split options)

Tennessee Banana Pudding V

Down South Cobbler V (peach, blackberry, apple cinnamon, rocky road, or mixed berry)

Add Ice Cream to Cobbler for \$1 V

Assorted Cookies V

Ice Cream V

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- Appetizers can be ordered as an addition to any of our menu packages.
- We can make any of these passed hors d'oeuvres into a display for guest counts under 30..

PASSED HORS D'OEUVRES

PRICES BASED ON 50 PIECES.

LIGHT

- SKEWERED MARINATED GRILLED VEGETABLES, SERVED WARM \$70** GF, Veg
- FRESH BUFFALO MOZZARELLA, TOMATO AND BASIL BRUSCHETTA WITH OLIVE OIL \$95** V
- CHICKEN SALAD OR HAM SALAD^ TEA SANDWICHES \$50**
- BLT BRUSCHETTA^ \$50**
- JEWELLED VEGGIE HUMMUS ON PITA CHIP \$90** V
- FRUIT KABOBS WITH YOGURT DRIZZLE \$95** GF, V

SEAFOOD

- SHRIMP CEVICHE SPOONS \$145**
- SHRIMP COCKTAIL - CHILLED \$140** GF
- HOMEMADE CRAB CAKES WITH CLASSIC REMOULADE \$190**

A TASTE OF NASHVILLE

- BBQ STUFFED CORN MUFFINS,^ SERVED WARM \$95**
- FRIED CHICKEN TENDERLOINS WITH RANCH, HONEY MUSTARD, AND CHIPOTLE BBQ \$95**
- BALSAMIC-DRIZZLED FRIED GREEN TOMATO WITH GOAT CHEESE & HERBS \$85** V
- LOVELESS COUNTRY HAM^ ON SOFT MINI YEAST ROLLS \$80**
- PÂTÉ OF THE SOUTH: HOMEMADE PIMENTO CHEESE ON TOAST POINTS \$60** V
- BBQ PORK SLIDER^ \$100**
- BLACKBERRY BRUSCHETTA \$85** V
Gorgonzola & Pecan Bruschetta with Blackberry Preserves
- NEW POTATOES WITH PEPPERED BACON^, SOUR CREAM AND MICRO CHIVES,
SERVED WARM \$75** GF

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• Food Displays can be ordered as an addition to any of our menu packages.

FOOD DISPLAYS

PRICES ARE PER PERSON

CHIPS & DIP: Pick two for **\$5**; Pick one for **\$3**

Served with house-made tortilla chips V

Roasted tomato salsa (cold) GF, Veg

Spicy queso (hot) V

Warm spinach dip (hot) V

Spicy sausage dip (hot)^

Jeweled veggie hummus Veg

Buffalo chicken dip

- Add crab dip for **\$3**

- Add shrimp guacamole for **\$3** GF



FARMER'S MARKET CRUDITÉ **\$5** GF, Veg

- Add pale ale beer cheese or hummus (GF, V) for **\$2**

★ **FRUIT & CHEESE ASSORTMENT** **\$7** V

FRUIT & FONDUE **\$8** V

Cubed pound cake, skewers of fresh melons, pineapples and berries served with dark chocolate and tiramisu fondues. Add cookies for **\$2**



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BUFFET DINNERS

SERVED BEGINNING AT 3:00PM.

ICED WATER AND 2 BEVERAGES ARE INCLUDED: LEMONADE, SWEET TEA, UNSWEET TEA AND PEACH COBBLER TEA (SWEET OR UNSWEET)

OPTION 1 \$35

Pick 1 salad, 2 entrées, 3 sides, 1 bread, 1 dessert

SALADS:

- Mixed Green Salad GF, Veg
- Garden Fresh Salad GF, Veg
- ★ Blue Ribbon Salad V

ENTREES:

- Grilled Hamburger with Bun
- Grilled Herbed Chicken Breast with Bun
- Grilled Black Bean Burger with Bun V
- Meatloaf
- ★ Fried Chicken
- Pulled Pork^ GF
- Oven Roasted Peach Chicken (bone-in) GF
- ★ Pork Loin^ (Grilled Drunken or Caribbean Brown Sugar)
- Grilled Herbed Bone-In Chicken GF

BREAD:

- ★ Biscuits^ with Preserves and Butter

SIDES:

- Marinated cucumbers and onions GF, Veg
- Country style green beans^ GF
- Roasted farmer's veggies GF, Veg
- Steamed broccoli with bur fondue GF, V
- ★ Hashbrown casserole
- Southern greens with pot liquor^ GF
- Vanilla bean candied sweet potatoes GF, V
- Macaroni and cheese V
- Home-style mashed potatoes with brown gravy GF, V
- Roasted garlic smashed red skin potatoes GF, V
- Southern buttered corn GF, V
- Creamy cole slaw GF, V
- Cheesy stoneground grits V
- Baked Beans^
- Farmer's Parmesan Pasta Salad V

DESSERT: (Add \$2 per person to split options)

- ★ Tennessee Banana Pudding V
- Down South Cobbler V (peach, blackberry, apple cinnamon, rocky road, or mixed berry)
- Add Ice Cream to Cobbler for \$1 V
- Assorted Cookies V

Add \$5 to serve Family-Style!

Ask about our Plated Dinner options!

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Add \$5 to serve Family-Style!

BUFFET DINNERS CONT.

SERVED BEGINNING AT 3:00PM.

ICED WATER AND 2 BEVERAGES ARE INCLUDED: LEMONADE, SWEET TEA, UNSWEET TEA AND PEACH COBBLER TEA (SWEET OR UNSWEET)

OPTION 2 \$38

Pick 1 salad, 2 entrées, 3 sides, 1 bread, 1 dessert from Option 1 or 2.

SALADS:

- Gorgonzola and Red Delicious Apple Salad GF, V
- Strawberry Fields Salad GF, V
- New South Caesar Salad^
- Chopped Salad V
- Baby Iceberg Wedge Salad^

ENTREES:

- Jerk Roasted Chicken, Mango Salsa (bone-in) GF
- Cornbread Pecan Stuffed Fried Chicken Breast with Onion Cream Sauce
- Sautéed Salmon, Roasted Garlic Tomato Relish GF
- ★ Pork Chops^ (Maple Glazed GF or Southern Fried with Mushroom Gravy)
- Fried Chicken Cordon Bleu^, Sage Cream Sauce
- Chicken Fried Chicken, Spring Onion Gravy
- Chicken & Dumplings
- Smoked BBQ Chicken (bone-in) GF
- Grilled Herbed Pork Chops^ (boneless) GF
- Chicken Picatta with Lemon Caper Sauce
- Roasted Turkey Breast
 - Cranberry BBQ Sauce GF
- Hand Carved Beef Strip Loin*

SIDES:

- Roasted asparagus with sea salt & garlic olive oil GF, Veg
- Cheesy squash casserole V
- Twice baked potatoes^ GF
- Brown sugar glazed carrots GF, Veg
- Southern rice pilaf GF, Veg
- Bacon and balsamic Brussel sprouts^ GF
- ★ Sweet southern creamed corn V
- Grilled corn on the cob GF, V
- Creamed spinach V
- Sour cream mashed potatoes GF, V

BREAD:

- Fresh Assorted Breads V
- Biscuits^ with Preserves and Butter
- ★ Corn Muffins V

DESSERT: (Add \$2 per person to split options)

- Chocolate Pudding with whipped cream & bacon^ GF
- Raspberry White Chocolate Bread Pudding V
- Mini Dessert Trio (Choose 3: Key Lime Pie, Brownie, Pecan Pie, Cheesecake) V
- Chocolate Kahlua Cake V
- Banana Pudding V

OPTION 3 \$48

Pick 1 salad, 2 entrées, 3 sides, 1 bread, 1 dessert from Option 1, 2, or 3.

SALADS:

Choose any salad from Option 1 or 2.

ENTREES: all GF

- Hickory smoked and Seared Prime Rib* (8oz) GF
- Grilled Beef Filet* (6oz) with shallot demi-glace GF
- Jumbo prawns sautéed in brown butter & sea salt GF
- ★ Cast Iron Seared Strip Loin with lump crab meat and bur fondue GF

SIDES:

- Sautéed fresh green beans GF, V
- Au gratin potatoes GF, V
- Parmesan and breadcrumb stuffed tomatoes V
- Roasted fingerling potatoes (seasonal) GF, Veg
- Sautéed sunburst squash, baby zucchini (seasonal) GF, Veg

BREAD:

- Fresh Assorted Breads V
- Biscuits^ with Preserves and Butter
- Corn Muffins V

DESSERT: (Add \$2 per person to split options)

- Custom Cheesecake V
- Fresh Berries in Amaretto Sabayon GF, V

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

Prices are based on 50 people. Should your guest count decrease beyond that, the pricing may increase. Flatware, glassware, china, ivory linen napkins included. Table linens can be priced out by your Sales and Event Manager.



BEVERAGES

OUR STANDARD RATIO OF BARTENDERS IS 1 PER EVERY 50 GUESTS
BARTENDERS ARE \$25 EACH PER HOUR, WITH A 4 HOUR MINIMUM

SELECT BY CATEGORY (PRICE PER DRINK AND BILLED ON CONSUMPTION)

DOMESTIC BEER \$5

Miller Lite
Bud Light
Coors Light

CRAFT BEER \$6

Yazoo Pale Ale
Yazoo Dos Perros
Yazoo Gerst

HOUSE WINE \$6

CK Robert Mondavi Cabernet
CK Robert Mondavi Merlot
CK Robert Mondavi Chardonnay
CK Robert Mondavi Pinot Grigio
Berringer Rose - must confirm 1 month prior to event
Berringer Moscato - must confirm 1 month prior to event

STANDARD COCKTAILS \$6

Skyy Vodka
Beefeater Gin
Bacardi Rum
Jim Beam Bourbon
Sauza Tequila
Dewar's Scotch Whiskey

PREMIUM COCKTAILS \$8

Titos Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Bulleit Bourbon
Patron Tequila
Jack Daniel's Whiskey
Crown Canadian Whiskey

~SIGNATURE COCKTAILS~ (can be added to any event)

LOVELESS PUNCH \$8

Old Smokey Moonshine or Skyy Vodka with
pineapple, orange and cranberry juice

MOSCOW MULE \$8

Skyy Vodka, ginger beer, fresh lime

MOJITO \$8

Bacardi Rum, fresh mint, lime and sugar muddled
and topped with club soda

DARK & STORMY \$8

Bacardi Rum, ginger beer, fresh lime

WHISKEY SOUR \$8

Jack Daniel's Whiskey, sour mix and orange juice,
garnished with orange and cherry

Ask us about more Signature Cocktail options!

*Signature Cocktail selections must be finalized one month
prior to your event.

HOT CHOCOLATE STATION \$3.50

Includes Hot Chocolate,
Marshmallows and a Candy Cane

ADD COFFEE TO ANY MENU

\$1 per person (station)