



BREAKFAST BUFFETS	1	FOOD DISPLAYS	4
LUNCH BUFFETS	2	BUFFET & FAMILY-STYLE	5
PASSED HORS D'OEUVRES	3		

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 9.25% 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. 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 ^{GVGN}

Hashbrown Casserole ^{EN} or Homestyle Potatoes ^{GVEN}

Pick 1 Meat ^{G^DEN}

Bacon, Ham, Sausage Patties, Pulled Pork

Fresh Fruit ^{GVEN}

Cut & Mixed

Beverage

Ice Water, Coffee, Orange Juice



OPTION 2 — \$31PP

Biscuits with Preserves ^{^EN}

Sausage Gravy ^{^DEN}

Scrambled Eggs ^{GVGN}

Hashbrown Casserole ^{EN} or Homestyle Potatoes ^{GVEN}

Stoneground Grits ^{GVEN}

Pick 2 Meats ^{G^DEN}

Bacon, Ham, Sausage Patties, Pulled Pork

Fresh Fruit ^{GVEN}

Cut & Mixed

Beverage

Ice Water, Coffee, Orange Juice

BUFFET ADDITIONS

Pancakes ^{VGEN}	\$5
Waffles ^{VGEN}	\$5
French Toast ^{VGN}	\$5
Cinnamon Rolls ^{^EN}	\$5
Fruit Toppings	\$2
<i>Peach Vanilla</i> ^{GVGDEN}	
<i>Strawberry Balsamic</i> ^{GVGDEN}	
<i>Sugar in the Raw Blueberries</i> ^{GVDEN}	

★ = 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 — \$31PP

Pick 2 Entrees and 1 Dessert

ENTREES:

Grilled Chicken ^G^D^E^N
Grilled Hamburgers ^E^N
Black Bean Burgers ^V^G^N
Pulled Pork Sandwich ^A^E^N

INCLUDED TOPPINGS:

Pickles ^G^V^G^D^E^N
Lettuce ^G^V^D^E^N
Tomatoes ^G^V^D^E^N
Onion ^G^V^D^E^N
Mustard ^G^V^G^D^E^N

INCLUDED SIDES:

Coleslaw ^G^V^G
Baked Beans ^A^E^N
Fresh Buns ^V^G^E^N
Homemade Kettle Cooked Potato Chips ^G^V^G^E^N

DESSERTS:

Assorted Cookies ^V^G
Tennessee Banana Pudding ^V^G^N

Mayonnaise ^G^V^G^D^E^N
Ketchup ^G^V^G^D^E^N
Hot Sauce ^G^V^G^D^E^N
Cheddar Cheese ^G^V^G^E^N
Swiss Cheese ^G^V^G^E^N



★ OPTION 2 — \$37PP

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

Includes Biscuits and Preserves ^A^E^N

SALADS:

Mixed Green ^G^V Garden Fresh ^G^V Blue Ribbon ^V^G
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^D^E^N

ENTREES:

Fried Chicken ^D^E^N Bone-In Oven Roasted Peach
Pulled Pork ^G^A^D^E^N Chicken ^G^D^E^N
Meatloaf ^D^N Pork Loin ^G^A^D^E^N
Grilled Drunken or Caribbean
Brown Sugar

SIDES:

Marinated Cucumbers and
Onions ^G^V^G^E^N Southern Greens with Pot
Liquor ^G^A^E^N
Country Style Green Beans ^G
^A^E^N Vanilla Bean Candied Sweet
Potatoes ^G^V^G^E^N
Roasted Farmer's
Veggies ^G^V^E^N Macaroni and Cheese ^V^G^E^N
Steamed Broccoli with Bur
Fondue ^G^V^G^E^N Home-Style Mashed Potatoes
with Brown Gravy ^E^N
★ Hashbrown Casserole ^E^N ★ Roasted Garlic Smashed
Red Skin Potatoes ^G^V^G^E^N
Cheesy Stoneground
Grits ^V^G^E^N ★ Southern Buttered
Corn ^G^V^G^E^N

DESSERTS:

Add \$4pp to Split Options
★ Tennessee Banana Pudding ^V^G^N
Assorted Cookies ^V^G
Down South Cobbler
Peach ^V^G^E^N, Blackberry ^V^G^E^N, Apple Cinnamon ^V^G^E^N, Mixed Berry ^V^G^E^N,
and Rocky Road ^V^G Cobbler
Add Ice Cream ^G^V^G^E^N to Cobbler for \$2

★ = Chef's Favorite

^G = Gluten Free, ^V^G = Vegetarian, ^V = Vegan, ^A = Contains Pork, ^D = Dairy Free, ^E = Egg Free, ^N = Nut Free

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}	\$75	BLT Bruschetta ^{^ DEN}	\$80
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{V GEN}	\$95	Jeweled Veggie Hummus on Pita Chip ^{V DEN}	\$80
Chicken Salad ^{DN} or Ham Salad ^{^ DN} Tea Sandwiches	\$75	Fruit Kabobs with Yogurt Drizzle ^{GV GEN}	\$90

SEAFOOD

Shrimp Ceviche Spoons ^{DEN}	\$140	Homemade Crab Cakes with Classic Remoulade ^N	\$170
Shrimp Cocktail ^{GV DEN}	\$140		

A TASTE OF NASHVILLE

BBQ Stuffed Corn Muffins ^{^ N}	\$90	Pimento Cheese Bomb ^{^ EN}	\$85
Fried Chicken Tenders ^N	\$90	Blackberry Bruschetta ^{VE}	\$85
with Ranch ^{GVGN} , Honey Mustard ^{GVGN} , and Chipotle BBQ ^{GV DEN}		Gorgonzola & Pecan Bruschetta with Blackberry Preserves	
Fried Green Tomato with Goat Cheese & Herbs ^{V DN}	\$85	Nashville Hot Chicken ^N	\$125
Drizzled with Balsamic Vinegar		Pepperjack Mac N' Cheese Balls ^{V GEN}	\$85
Loveless Country Ham on Soft Mini Yeast Rolls ^{^ N}	\$80	Topped with Loveless Cafe Hot Pepper Relish	
Pâté of the South ^{V GEN}	\$60	New Potatoes with Peppered Bacon, Sour Cream, & Chives ^{^ EN}	\$75
Homemade Pimento Cheese ^{GVGN} on Toast Points			
BBQ Pork Slider ^{^ N}	\$100		

★ = Chef's Favorite

^G = Gluten Free, ^{VG} = Vegetarian, ^V = Vegan, [^] = Contains Pork, ^D = Dairy Free, ^E = Egg Free, ^N = Nut Free



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 \$8; Pick one for \$5

Served with house-made tortilla chips ^{VN}

Roasted Tomato Salsa ^{GV DEN}

Spicy Queso ^{V GEN}

Warm Spinach Dip ^{V GEN}

Spicy Sausage Dip ^{^ EN}

Jeweled Veggie Hummus ^{VN}

Buffalo Chicken Dip ^{EN}

Crab Dip ^{EN} \$5

Shrimp Guacamole ^{GV DEN} \$5

OTHER DISPLAYS

Farmer's Market Crudité ^{GVGN} \$6

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

Fruit & Fondue ^{V GEN} \$10

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} \$10

★ = Chef's Favorite

^G = Gluten Free, ^{VG} = Vegetarian, ^V = Vegan, [^] = Contains Pork, ^D = Dairy Free, ^E = Egg Free, ^N = Nut Free



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	\$2
Plated Salads with Buffet	\$2
Served Family-Style	\$5



OPTION 1 — \$39PP

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

SALADS:

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

ENTREES:

Hamburger with Bun ^{EN}	Pulled Pork ^{G^DEN}
Grilled Herbed Chicken Breast with Bun ^{EN}	Bone-In Oven Roasted Peach Chicken ^{G^DEN}
Black Bean Burger with Bun ^{VGN}	Grilled Herbed Bone-In Chicken ^{G^DEN}
Meatloaf ^{DN}	★ Pork Loin ^{G^DEN}
★ Fried Chicken ^{DEN}	Grilled Drunken or Caribbean Brown Sugar

SIDES:

Marinated Cucumbers and Onions ^{G^VGEN}	Vanilla Bean Candied Sweet Potatoes ^{G^VGEN}
Country Style Green Beans ^{G^AEN}	Home-Style Mashed Potatoes with Brown Gravy ^{EN}
Roasted Farmer's Veggies ^{G^VEN}	★ Roasted Garlic Smashed Red Skin Potatoes ^{G^VGEN}
Steamed Broccoli with Bur Fondue ^{G^VGEN}	★ Southern Buttered Corn ^{G^VGEN}
★ Hashbrown Casserole ^{EN}	Creamy Cole Slaw ^{G^VG}
Southern Greens with Pot Liquor ^{G^AEN}	Cheesy Stoneground Grits ^{G^EN}
Baked Beans ^{A^EN}	Farmer's Parmesan Pasta Salad ^{VGEN}
Macaroni and Cheese ^{VGEN}	

DESSERTS:

Add \$4pp to Split Options

★ Tennessee Banana Pudding ^{VGN}

Assorted Cookies ^{VG}

Down South Cobbler

Peach ^{VGEN}, Blackberry ^{VGEN}, Apple Cinnamon ^{VGEN}, Mixed Berry ^{VGEN}, and Rocky Road ^{VG} Cobbler

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

★ = Chef's Favorite

^G = Gluten Free, ^{VG} = Vegetarian, ^V = Vegan, ^A = Contains Pork, ^D = Dairy Free, ^E = Egg Free, ^N = Nut Free

OPTION 2 — \$42PP

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

SALADS:

- | | |
|--|-------------------------------------|
| Gorgonzola & Red Delicious Apple Salad ^{G VG} | New South Caesar Salad [^] |
| Strawberry Fields Salad ^{G VG} | Chopped Salad ^{VG} |
| | Loaded Iceberg Salad ^{^ N} |

ENTREES:

- | | |
|--|--|
| Bone-In Jerk Roasted Chicken ^{G DEN}
with Mango Salsa | Chicken Fried Chicken ^{EN}
with Spring Onion Gravy |
| Cornbread Pecan Stuffed Fried Chicken Breast
with Onion Cream Sauce | ★ Chicken & Dumplings ^N |
| Sauteed Salmon ^{G DEN}
with Roasted Garlic Tomato Relish | Bone-In Smoked BBQ Chicken ^{G DEN} |
| Pork Chops
Maple Glazed ^{G ^ DEN} or
Southern Fried with Mushroom Gravy ^{^ EN} | Grilled Herbed Boneless Pork Chops ^{G ^ DEN} |
| Fried Chicken Cordon Bleu ^{^ EN}
with Sage Cream Sauce | Chicken Picatta ^{EN}
with Lemon Caper Sauce |
| | Roasted Turkey Breast ^{G DEN}
with Cranberry BBQ Sauce |
| | Hand Carved Beef Strip Loin* ^{G DEN} |

SIDES:

- | | |
|---|--|
| Roasted Asparagus ^{G VGEN}
with Sea Salt & Garlic Olive Oil | Bacon and Balsamic Brussel Sprouts ^{G ^ EN} |
| Cheesy Squash Casserole ^{VGEN} | Sweet Southern Creamed Corn ^{G VGEN} |
| ★ Twice Baked Potatoes ^{G ^ EN} | Grilled Corn on the Cob ^{G VGEN} |
| Brown Sugar Glazed Carrots ^{G VGEN} | Sour Cream Mashed Potatoes ^{G VGEN} |
| Southern Rice Pilaf ^{GEN} | |
| Creamed Spinach ^{VGN} | |

BREAD:

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

DESSERTS:

- Add \$4pp to Split Options
- Chocolate Pudding with Whipped Cream & Bacon ^{G ^ N}
- Raspberry White Chocolate Bread Pudding ^{VGN}
- Mini Dessert Trio - Pick 3
Key Lime Pie ^{VGN}, Brownie ^{VGN}, Pecan Pie ^{VG}, or Cheesecake ^{VGN}
- Chocolate Kahlua Cake ^{VGN}
- Tennessee Banana Pudding ^{VGN}

OPTION 3 — \$52PP

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 6oz Beef Fillet* ^{G DEN}
with Shallot Demi-Glaze | ★ Cast Iron Seared Strip Loin ^{GEN}
with Lump Crab Meat & Bur Fondue |
| Jumbo Prawns ^{GEN}
Sauteed in Brown Butter & Sea Salt | Hickory Smoked and Seared 8oz Prime Rib* ^{G DEN} |

SIDES:

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

BREAD:

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

DESSERTS:

- Add \$2pp to Split Options
- Custom Cheesecake
- Fresh Berries in Amaretto Sabayon ^{G VGN}



★ = Chef's Favorite

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

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