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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, use and maintenance of service equipment to maintain proper food temperatures. 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 — \$25PP

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, Pulled Pork

Fresh Fruit ^{G VEN}

Cut & Mixed

Beverage

Iced Water, Coffee, Orange Juice



OPTION 2 — \$30PP

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, 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</i> ^{G VGDEN}	
<i>Strawberry Balsamic</i> ^{G VGDEN}	
<i>Sugar in the Raw Blueberries</i> ^{G VDEN}	

★ = 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 — \$30PP

Pick 2 Entrees and 1 Dessert

ENTREES:

Grilled Chicken ^{G DEN}
Chicken Salad Sandwich ^{DN}
Pulled Pork Sandwich ^{^ EN}

DESSERTS:

Assorted Cookies ^{VG}
Tennessee Banana Pudding ^{VG N}

INCLUDED TOPPINGS:

Pickles ^{G V G DEN} Mayonnaise ^{G V G DN}
Lettuce ^{G V DEN} Ketchup ^{G V G DEN}
Tomatoes ^{G V DEN} Hot Sauce ^{G V G DEN}
Onion ^{G V DEN} Cheddar Cheese ^{G V G EN}
Mustard ^{G V G DEN} Swiss Cheese ^{G V G EN}

INCLUDED SIDES:

Coleslaw ^{G VG}
Baked Beans ^{^ EN}
Fresh Buns ^{V G EN}
Homemade Kettle Cooked Potato Chips ^{G V G EN}



★ OPTION 2 — \$35PP

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

SALADS:

Mixed Green ^{G V} Garden Fresh ^{G V} Blue Ribbon ^{VG}

ENTREES:

Fried Chicken ^{DN} Bone-In Oven Roasted Peach Chicken ^{G DEN}
Pulled Pork ^{G ^ DEN} Pork Loin ^{G ^ DEN}
Meatloaf ^{DN} Grilled Drunken or Caribbean Brown Sugar

SIDES:

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

DESSERTS:

Add \$4pp to Split Options

★ Tennessee Banana Pudding ^{VG N}

Assorted Cookies ^{VG}

Ice Cream ^{G V G EN}

Down South Cobbler

Peach ^{V G EN}, Blackberry ^{V G EN}, Apple Cinnamon ^{V G EN}, Mixed Berry ^{V G EN}
Rocky Road ^{VG}

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

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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}	\$225	★ BLT Bruschetta ^{^DEN}	\$175
Skewered Marinated Grilled Vegetables ^{GV DEN}	\$155	Jeweled Veggie Hummus on Pita Chip ^{VDEN}	\$155
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{VGEN}	\$175	Fruit Kabobs with Yogurt Drizzle ^{GV GEN}	\$175
Chicken Salad ^{DN} or Ham Salad ^{^DN} Tea Sandwiches	\$155		

SEAFOOD

Shrimp Ceviche Spoons ^{DEN}	\$255	Homemade Crab Cakes with Classic Remoulade ^N	\$355
★ Shrimp Cocktail ^{GDEN}	\$280	Blackberry Sea Scallops ^{GEN}	\$355
Creole Shrimp & Grits Spoons ^{EN}	\$255		

A TASTE OF NASHVILLE

BBQ Stuffed Corn Muffins ^{^N}	\$175	Blackberry Bruschetta ^{VGE}	\$180
Crispy Fried Cheese Grit Cakes with Country Ham ^{^EN}	\$175	Gorgonzola & Pecan Bruschetta with Blackberry Preserves	
★ Fried Green Tomato with Goat Cheese & Herbs ^{VDN}	\$160	Nashville Hot Chicken ^N	\$255
<i>Drizzled with Balsamic Vinegar</i>		★ Pepperjack Mac N' Cheese Balls ^{VGEN}	\$175
Loveless Country Ham on Soft Mini Yeast Rolls ^{^N}	\$155	<i>Topped with Loveless Cafe Hot Pepper Relish</i>	
Pâté of the South ^{VGEN}	\$130	New Potatoes with Peppered Bacon, Sour Cream, & Chives ^{^EN}	\$155
<i>Homemade Pimento Cheese on Toast Points</i>		Beef Tenderloin and Blue Cheese Biscuit ^{^EN}	\$355
BBQ Pork Slider ^{^N}	\$200		

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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 \$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} \$8
Add Pale Ale Beer Cheese or Hummus for \$3pp

Fruit & Fondue ^{V GEN} \$12
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} \$12

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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 — \$36PP

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

DESSERTS:

Add \$4PP to Split Options

★ Tennessee Banana Pudding ^{VGN}

Assorted Cookies ^{VG}

Ice Cream ^{G VG ^ -}

Down South Cobbler

Peach ^{V GEN}, Blackberry ^{V GEN}, Apple Cinnamon ^{V GEN}, Rocky Road ^{VG}, or Mixed Berry ^{V GEN}

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

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★ OPTION 2 — \$40PP

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 |

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 ^{VGN} | 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 Duo - Pick 2
Key Lime Pie ^{VGN}, Brownie ^{VGN}, Pecan Pie ^{VG}, or Cheesecake ^{VGN}
- Chocolate Kahlua Cake ^{VGN}
- Tennessee Banana Pudding ^{VGN}

OPTION 3 — \$49PP

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 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 \$4pp to Split Options
- Custom Cheesecake
- ★ Fresh Berries in Amaretto Sabayon ^{G VGN}



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

PLATED DINNERS

Choose 1 Salad, 1 Entree, 2 Sides, and 1 Dessert

All options include biscuits and preserves. Other bread options available.

Water and 2 beverages are included: Lemonade, Sweet Tea, Unsweet Tea, and Peach Cobbler Tea (Sweet or Unsweet)

All plated menu selections must be approved by the Chef before an event to ensure quality and presentation of menu.

SALADS

- Blue Ribbon Salad ^{VG}
- ★ Strawberry Fields Salad ^{G VG}
- New South Caesar Salad [^]
- Chopped Salad ^{VG}
- Mixed Green Salad ^G
- Garden Fresh Salad ^{G V}
- ★ Loaded Iceberg Salad
- Gorgonzola & Red Delicious
- Apple Salad ^{G VG}

DESSERTS

- Chocolate Pudding with Whipped Cream & Bacon ^{G ^ N}
- Fresh Berries in Amaretto Sabayon ^{G VG N}
- Bacon Caramel Kahlua Cupcake ^{^ N}
- Mini Dessert Duo - Pick 2
- Key Lime Pie ^{VG N}, Brownie ^{VG N}, Pecan Pie ^{VG}, Cheesecake
- ★ Shortcake Orange Biscuits ^{VG N}
- Tennessee Banana Pudding ^{VG N}
- ★ Custom Cheesecake - Pick 1
- Bacon Caramel ^{^ N}, Blueberry Compote ^{VG N}, Raspberry Compote ^{VG N},
Peach Preserve Sauce ^{VG N}, Milk Chocolate Sauce ^{VG N}

OPTION 1 — \$45PP

ENTREES:

- Classic Loveless Cafe Fried Chicken (Breast and Leg) ^{DEN}
- ★ Cornbread Pecan Stuffed Fried Chicken with Onion Cream Sauce
- Jerk Roasted Chicken with Mango Salsa ^{G DEN}
- Fried Chicken Cordon Bleu with Sage Cream Sauce ^{^ EN}
- Grilled Herbed Bone-In Chicken (Breast and Leg) ^{G DEN}
- Chicken Picatta with Lemon Caper Sauce ^{EN}

SIDES:

- Homestyle Mashed Potatoes with Gravy ^{EN}
- Roasted Garlic Smashed Red Skin Potatoes ^{G VG EN}
- ★ Hashbrown Casserole ^{EN}
- Cheesy Stone Ground Grits ^{VG EN}
- Roasted Farmer's Veggies ^{G VG EN}
- Sauteed Fresh Green Beans ^{G VEN}
- Brown Sugar Glazed Carrots ^{G VG EN}

OPTION 2 — \$59PP

May also select from Option 1

ENTREES:

- Sauteed Salmon Topped with Roasted Garlic Tomato Relish ^{G DEN}
- Grilled Maple Glazed Pork Chops ^{G ^ DEN}
- Grilled Herbed Pork Chop ^{G ^ DEN}
- ★ Filet of Beef Tenderloin with Shallot Demi Glaze ^{G DEN}

SIDES:

- Sour Cream Mashed Potatoes ^{G VG EN}
- Twice Baked New Potatoes ^{G ^ EN}
- Garlic Butter and Parsley Linguini ^{VG EN}
- SSouthern Rice Pilaf ^{GEN}
- Roasted Asparagus with Sea Salt and Roasted Garlic Olive Oil ^{G VG EN}
- Sauteed Fresh Green Beans and Carrots ^{G VG ^ DEN}
- ★ Bacon and Balsamic Brussel Sprouts ^{G ^ EN}
- Grilled Corn on the Cob ^{G VG EN}

OPTION 3 — \$73PP

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 & Seared Prime Rib ^{G DEN}
- Cast Iron Seared Strip Steak - Paired with 3 Jumbo Prawns Sautéed in Brown Butter ^{GEN}
- ★ Rosemary Braised Short Ribs ^{GEN}

SIDES:

- ★ Horseradish Mashed Potatoes ^{G VG EN}
- Potatoes Au Gratin ^{G VG EN}
- Roasted Seasonal Fingerling Potatoes ^{G VG EN}
- Parmesan and Breadcrumb Stuffed Tomatoes ^{VG EN}
- Roasted Seasonal Baby Sunburst Squash and Zucchini ^{G VG EN}
- Seasonal Grilled Candied Baby Carrots ^{G VD EN}
- Bacon and Brie Stuffed Mushrooms ^{^ N}

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Flatware, glassware, china, linen, tables, and chairs
are not included in pricing but can be estimated by your Sales and Event Manager.