

Loveless

EVENTS™

BARN • CATERING • HARPETH ROOM



OFFSITE CATERING

CATERING GUIDE

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IMPORTANT INFORMATION & NOTES

There is a \$2000 food and beverage minimum for all full service off-site catering. The 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. Rentals (tables, chairs, linen, flatware, glassware, china, or disposables) are not included, but can be factored in by your Sales & Event Manager. Server labor is not included but will be factored in to your proposal. 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 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 \$19

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 \$23

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:

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 8) as a Lunch Buffet, remove \$2 from the Dinner pricing.

LUNCH BUFFETS

SERVED FROM 11:00AM - 3:00PM.

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

OPTION 1 \$23

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 \$26

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.

PASSED HORS D'OEUVRES

PRICES BASED ON 100 PIECES

LIGHT

HAM AND BRIE STUFFED MUSHROOMS[^] \$200

SKEWERED MARINATED GRILLED VEGETABLES, SERVED WARM \$110 GF, Veg

FRESH BUFFALO MOZZARELLA, TOMATO AND BASIL BRUSCHETTA WITH OLIVE OIL \$140 V

CHICKEN SALAD OR HAM SALAD[^] TEA SANDWICHES \$100

BLT BRUSCHETTA[^] \$140

JEWEL VEGGIE HUMMUS ON PITA CHIP \$130 V

DECONSTRUCTED GAZPACHO SHOTS \$140 GF, Veg

FRUIT KABOBS WITH YOGURT DRIZZLE \$150 GF, V

SEAFOOD

SHRIMP COCKTAIL - CHILLED \$250 GF

CREOLE SHRIMP & GRITS SPOONS \$225

SHRIMP CEVICHE SPOON \$225 GF

BLACKBERRY SEA SCALLOPS \$300 GF

HOMEMADE CRAB CAKES WITH CLASSIC REMOULADE \$300

A TASTE OF NASHVILLE

BBQ STUFFED CORN MUFFINS,[^] SERVED WARM \$150

CRISPY FRIED CHEESE GRIT CAKES WITH COUNTRY HAM[^] \$150

BALSAMIC-DRIZZLED FRIED GREEN TOMATO WITH GOAT CHEESE & HERBS \$135 V

LOVELESS COUNTRY HAM[^] ON SOFT MINI YEAST ROLLS \$130

PÂTÉ OF THE SOUTH: HOMEMADE PIMENTO CHEESE ON TOAST POINTS \$100 V

BBQ PORK SLIDER[^] \$175

BEEF[^] TENDERLOIN AND BLUE CHEESE BISCUITS \$300

BLACKBERRY BRUSCHETTA \$140 V

Gorgonzola & Pecan Bruschetta with Blackberry Preserves

NASHVILLE HOT CHICKEN \$250

PEPPERJACK MAC N' CHEESE BALLS WITH LOVELESS CAFE HOT PEPPER RELISH \$160 V

NEW POTATOES WITH PEPPERED BACON[^], SOUR CREAM AND MICRO CHIVES, SERVED WARM \$125 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

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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• If stations are chosen, additional labor will apply.

FOOD STATIONS

PLEASE CHOOSE A MINIMUM OF 4 STATIONS. ICED WATER AND 2 BEVERAGES INCLUDED: LEMONADE, SWEET TEA, UNSWEET TEA, PEACH COBBLER TEA (SWEET OR UNSWEET)

STARTERS

★ SALAD STATION \$6

Mixed greens and spinach served at a station with the following toppings: cheddar cheese, bleu cheese, tomatoes, green onions, pepperoncini, bacon[^], cucumbers, fried onions, sunflower seeds, crackers and croutons with Peach Vinaigrette, Pesto Ranch & Italian dressings.

CARVING

All carving stations include silver dollar rolls and appropriate condiments.

Add asparagus or fresh green beans to any station for \$3

SMOKED TURKEY CARVING \$7 GF served with honey mustard, seasonal fruit mayo and chipotle BBQ sauce

★ **CARVED PORK LOIN[^] \$9** GF served with ciabatta bread, caramelized shallot cream and a lemon and parsley cream

ROASTED STRIPLOIN* CARVING \$10 GF served with Dijon mustard, jalapeno cream and a horseradish cream

SMOKED BEEF TENDERLOIN* CARVING \$15 GF served with Dijon mustard, shallot cream and a horseradish sauce



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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.

Prices are based on 50 people. Flatware, glassware, china, linen, tables and chairs are not included in pricing but can be estimated by your Sales and Event Manager.



FOOD STATIONS CONTINUED

PLEASE CHOOSE A MINIMUM OF 4 STATIONS. ICED WATER AND 2 BEVERAGES INCLUDED:
LEMONADE, SWEET TEA, UNSWEET TEA, PEACH COBBLER TEA (SWEET OR UNSWEET)

NASHVILLE

LOVELESS BISCUIT BAR[^] \$7

Loveless Cafe's famous biscuits served with sausage gravy, Loveless applewood bacon, Loveless country ham and homemade preserves, butter, honey and sorghum

★ SOUTHERN SHRIMP & GRITS STATION \$12

Add cajun sausage for \$2

SOUTHERN STATION \$12

Pick 2: Fried catfish sliders with remoulade, pork BBQ sliders[^] with sweet BBQ sauce and pickles, cheeseburger sliders with pimento cheese and bacon[^], grilled reuben, Nashville hot chicken sandwich. All served with kettle cooked potato chips.

CHICKEN & FIXIN'S STATION \$7

Action station with fried chicken bites, mashed potatoes, slow cooked green beans[^]. Served with brown gravy, shredded cheddar cheese, green onion, crumbled bacon[^].

NASHVILLE HOT CHICKEN STATION \$8

Served with chicken tenders.

BBQ STATION \$7

Pulled pork[^], mac n' cheese, southern slaw. Served with homemade BBQ sauce with a pickle on top.

PORK & GRITS STATION \$7

Cheesy stoneground grits with pulled pork[^], BBQ sauce, baked beans[^] and a sweet pickle chip.

MORE THAN JUST A SIDE

MAC N' CHEESE STATION[^] \$7 V

★ MASHED POTATO BAR[^] \$7 V

Choose 2: sweet potatoes, sour cream mashed potatoes, red potatoes. Served with assorted toppings.

SOUTHERN CASSEROLES BAR[^] \$8

Choose 2: green bean casserole, squash casserole, hashbrown casserole, sweet potato casserole. Served in a stemless martini glass with assorted toppings.

SOUTHERN FRIED STATION - CHOOSE FISH OR CHICKEN TENDERS \$7

Served with sauces and homestyle fries. Add hush puppies for \$2. Add \$3 for both meats.

GRILLED CHEESE STATION \$10

Pimento cheese with bacon[^], brie & heirloom tomato, 3 cheese. Served with chips.

WITH THE MINIMUM OF 4 STATIONS, A DESSERT CAN BE ADDED FOR \$2 PER PERSON

- Tennessee Banana Pudding V
- Down South Cobbler (peach, blackberry, apple cinnamon, rocky road or mixed berry) V
- Assorted Cookies V
- Ice Cream V



BUFFET DINNERS

SERVED BEGINNING AT 3:00PM.

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

OPTION 1 \$28

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!

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Add \$5 to serve Family-Style!

BUFFET DINNERS CONT.

SERVED BEGINNING AT 3:00PM.

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

OPTION 2 \$33

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 & Dumplings
- Smoked BBQ Chicken (bone-in) GF
- Grilled Herbed Pork Chops^ (boneless) GF
- Chicken Picatta with Lemon Caper Sauce
- Roasted Turkey Breast with Cranberry BBQ Sauce GF
- Hand Carved Beef Strip Loin
- Chicken Fried Chicken with Spring Onion Gravy

OPTION 3 \$42

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:

- Roasted asparagus with sea salt & garlic olive oil GF, Veg
- Cheesy squash casserole V
- Twice baked potatoes^ GF
- Brown sugar glazed carrots GF, V
- 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

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



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

PLATED DINNERS

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

Pick 1 salad, 1 entrée, 2 sides and 1 dessert

SALADS

Gorgonzola and Red Delicious Apple Salad GF, V
Blue Ribbon Salad V
Strawberry Fields Salad GF, V
New South Caesar Salad^

Chopped Salad V
Mixed Green Salad GF, Veg
Garden Fresh Salad GF, Veg
Baby Iceberg Wedge Salad^ GF, V

OPTION 1 \$36

ENTREES:

Classic Loveless Cafe Fried Chicken (breast and leg)
Cornbread Pecan Stuffed Fried Chicken with
Onion Cream Sauce
Jerk Roasted Chicken with Mango Salsa
Fried Chicken Cordon Bleu with Sage Cream Sauce
Grilled Herbed Bone In Chicken (Breast & Leg)
Chicken Picatta with Lemon Caper Sauce

SIDES:

Homestyle Mashed Potatoes with Gravy
Roasted Garlic Smashed Red Skin Potatoes
Hashbrown Casserole
Cheesy Stone Ground Grits
Roasted Farmer's Veggies
Sautéed Fresh Green Beans GF, V
Brown Sugar Glazed Carrots GF, Veg

OPTION 2 \$53

(may also select options from plated 1)

ENTREES:

Sautéed Salmon topped with Roasted Garlic
Tomato Relish
Grilled Maple Glazed Pork Chops GF
Grilled Herbed Pork Chop
Filet of Beef Tenderloin with Shallot Demi Glaze

SIDES:

Sour Cream Mashed Potatoes
Twice Baked New Potatoes
Garlic Butter and Parsley Linguini
Southern Rice Pilaf
Roasted Asparagus with Seasalt and Roasted
Garlic Olive Oil
Sautéed Fresh Green Beans and Carrots GF, Veg
Bacon and Balsamic Brussel Sprouts
Grilled Corn on the Cob

OPTION 3 \$68

(may also select options from plated 1 and 2)

ENTREES:

Filet Oscar (Filet of beef topped with lump
crab meat and a shallot and tarragon cream) GF
Hickory Smoked and Seared Prime Rib GF
Cast Iron Seared Strip Steak paired with 3 jumbo
prawns sautéed in brown butter GF
Rosemary Braised Short Ribs GF

SIDES:

Horseradish Mashed Potatoes
Potatoes Au Gratin
Roasted Fingerling Potatoes (Seasonal) GF, Veg
Parmesan and Breadcrumb Stuffed Tomatoes
Roasted Baby Sunburst Squash and Zucchini (Seasonal)
Grilled Candied Baby Carrots (Seasonal) GF, Veg
Bacon and Brie Stuffed Mushrooms

DESSERTS

Chocolate Pudding
with whipped cream and bacon^ GF
Fresh Berries in Amaretto Sabayon V
Bacon Caramel Kahlua Cupcake
Mini Dessert Trio (Choose 3: Key Lime Pie,
Brownie, Pecan Pie, Cheesecake) V

Shortcake Orange Biscuits
Tennessee Banana pudding V
Custom Cheesecake
(Choose 1: Bacon Caramel^, Blueberry
Compote, Raspberry Compote, Peach
Preserve Sauce, Milk Chocolate Sauce) 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. Flatware, glassware, china, linen, tables and chairs are not included in pricing but can be estimated 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)
 \$2 per person (pre-set)

If you plan to purchase your own alcohol, we are licensed to serve in private locations. Our license to serve beer applies to Davidson County locations only. We can also provide ice, mixers, garnishes, and glassware. Ask your Sales and Event Manager for details!