



BREAKFAST BUFFETS	1	FOOD DISPLAYS	4
LUNCH BUFFETS	2	BUFFET & FAMILY-STYLE	5
PASSED HORS D'OEUVRES	3	BEVERAGES	7

WHAT'S INCLUDED

Flatware, glassware, china, basic linen, and a four hour event are included with menu pricing (buffet, family style, and plated). 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 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, 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

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 — \$26PP

Biscuits with Preserves[^]

Scrambled Eggs^{G VG}

Hashbrown Casserole or Homestyle Potatoes^{G V}

Pick 1 Meat^{^ G}

Bacon, Ham, Sausage Patties, Pulled Pork

Fresh Fruit^{G V}

Cut & Mixed

Beverage

Iced Water, Coffee, Orange Juice



OPTION 2 — \$30PP

Biscuits with Preserves[^]

Sausage Gravy[^]

Scrambled Eggs^{G VG}

Hashbrown Casserole or Homestyle Potatoes^{G V}

Stoneground Grits^{VG}

Pick 2 Meats

Bacon, Ham, Sausage Patties, Pulled Pork

Fresh Fruit

Cut & Mixed

Beverage

Iced Water, Coffee, Orange Juice

BUFFET ADDITIONS

Pancakes ^{VG}	\$5
Waffles ^{VG}	\$5
French Toast ^{VG}	\$5
Cinnamon Rolls [^]	\$5
Fruit Toppings ^{G V}	\$1
<i>Peach Vanilla</i>	
<i>Strawberry Balsamic</i>	
<i>Sugar in the Raw</i>	
<i>Blueberries</i>	

★ = Chef's Favorite

^G = Gluten Free, ^{VG} = Vegetarian, ^V = Vegan, [^] = Contains Pork

LUNCH BUFFETS

Lunch served from 11:00AM - 3:00PM. To serve a dinner buffet (page 6) as a lunch buffet, remove \$2pp from the dinner pricing. 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 – \$30PP

Pick 2 Entrees and 1 Dessert

ENTREES:

- Grilled Chicken^G
- Grilled Hamburgers
- Black Bean Burgers^{VG}
- Pulled Pork Sandwich[^]

INCLUDED TOPPINGS:

- Pickles
- Lettuce^{G V}
- Tomatoes^{G V}
- Onion^{G V}
- Mustard

INCLUDED SIDES:

- Coleslaw^{G VG}
- Baked Beans[^]
- Fresh Buns
- Homemade Kettle Cooked Potato Chips^{VG}



DESSERTS:

- Assorted Cookies^{VG}
- Banana Pudding^{VG}

- Mayonnaise
- Ketchup
- Hot Sauce
- Cheddar Cheese
- Swiss Cheese^{G VG}

★ OPTION 2 – \$36PP

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

SIDES:

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

DESSERTS:

- Add \$2pp to Split Options
- ★ Tennessee Banana Pudding^{VG}
- Assorted Cookies^{VG}
- Ice Cream^{VG}
- Down South Cobbler^{VG}
- Peach, Blackberry, Apple Cinnamon, Rocky Road, or Mixed Berry
- Add Ice Cream^{VG} to Cobbler for \$1

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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 ^G ^V \$70	BLT Bruschetta [^] \$50
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{VG} \$95	Jeweled Veggie Hummus on Pita Chip ^{VG} \$90
Chicken Salad or Ham Salad Tea Sandwiches [^] \$50	Fruit Kabobs with Yogurt Drizzle ^G ^{VG} \$95

SEAFOOD

Shrimp Ceviche Spoons ^G \$145	Homemade Crab Cakes with Classic Remoulade \$190
Shrimp Cocktail ^G \$140	

A TASTE OF NASHVILLE

BBQ Stuffed Corn Muffins [^] \$95	Pâté of the South ^{VG} \$60
Fried Chicken Tenderloins \$95	<i>Homemade Pimento Cheese on Toast Points</i>
<i>with Ranch, Honey Mustard, and Chipotle BBQ</i>	BBQ Pork Slider [^] \$100
Fried Green Tomato with Goat Cheese & Herbs ^{VG} \$85	Blackberry Bruschetta ^{VG} \$85
<i>Drizzled with Balsamic Vinegar</i>	<i>Gorgonzola & Pecan Bruschetta with Blackberry Preserves</i>
Loveless Country Ham on Soft Mini Yeast Rolls [^] \$80	New Potatoes with Peppered Bacon, Sour Cream, & Chives [^] \$75

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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 \$5; Pick one for \$3
Served with house-made tortilla chips^{VG}

Roasted Tomato Salsa^{Gv}
Spicy Queso^{VG}
Warm Spinach Dip^{VG}
Spicy Sausage Dip[^]

Jeweled Veggie Hummus^v
Buffalo Chicken Dip
Crab Dip \$3
Shrimp Guacamole^G \$3

OTHER DISPLAYS

Farmer's Market Crudité^{Gv} \$5
Add Pale Ale Beer Cheese or Hummus for \$2pp

Fruit & Fondue^{VG} \$8
Cubed pound cake, skewers of fresh melons, pineapples, and berries served with dark chocolate and tiramisu fondues.
Add cookies for \$2pp

Fruit & Cheese Assortment^{VG} \$7

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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 – \$38PP

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:

Hamburger with Bun	Bone-In Oven Roasted Peach Chicken ^G
Grilled Herbed Chicken Breast with Bun	Grilled Herbed Bone-In Chicken ^G
Black Bean Burger with Bun ^{VG}	★ Pork Loin ^{^ G}
Meatloaf	<i>Grilled Drunken or Caribbean Brown Sugar</i>
★ Fried Chicken	
Pulled Pork ^{^ G}	

SIDES:

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

DESSERTS:

Add \$2pp to Split Options

- ★ Tennessee Banana Pudding^{VG}
- Assorted Cookies^{VG}
- Ice Cream^{VG}
- Down South Cobbler^{VG}
Peach, Blackberry, Apple Cinnamon, Rocky Road, or Mixed Berry
Add Ice Cream^{VG} to Cobbler for \$1

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OPTION 2 — \$41PP

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} |
| | Baby Iceberg Wedge Salad [^] |

ENTREES:

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

SIDES:

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

BREAD:

- | | | |
|-------------------------------------|--------------------------------------|----------------------------|
| Fresh Assorted Breads ^{VG} | Biscuits with Preserves [^] | Corn Muffins ^{VG} |
|-------------------------------------|--------------------------------------|----------------------------|

DESSERTS:

- Add \$2pp to Split Options
- Chocolate Pudding with Whipped Cream & Bacon^{^ G}
 - Raspberry White Chocolate Bread Pudding^{VG}
 - Mini Dessert Trio - Pick 3^{VG}
Key Lime Pie, Brownie, Pecan Pie, or Cheesecake
 - Chocolate Kahlua Cake^{VG}
 - Banana Pudding^{VG}

OPTION 3 — \$51PP

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

SIDES:

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

BREAD:

- | | | |
|-------------------------------------|--------------------------------------|----------------------------|
| Fresh Assorted Breads ^{VG} | Biscuits with Preserves [^] | Corn Muffins ^{VG} |
|-------------------------------------|--------------------------------------|----------------------------|

DESSERTS:

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



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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.

BEVERAGES

Our standard ratio of bartenders is 1 per every 50 guests. Bartenders are \$25 each per hour, with a 4 hour minimum.

Below pricing is per drink. Bar tab is typically billed on consumption.

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

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 Moragan 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!

HOT CHOCOLATE STATION

*Includes Hot Chocolate, Marshmallows, and a
Candy Cane*

\$3.50

ADD COFFEE TO ANY MENU

\$1 per person (station)

\$2 per person (pre-set)

