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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. 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 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 – \$22PP

Biscuits with Preserve ^

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 – \$26PP

Biscuits with Preserves^

Sausage Gravy^

Scrambled Eggs^{G VG}

Hashbrown Casserole or Homestyle Potatoes^{G V}

Stoneground Grits^{VG}

Pick 2 Meats^{^ G}

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)

OPTION 1 — \$26PP

Pick 2 Entrees and 1 Dessert

ENTREES:

- Grilled Chicken^G
- Chicken Salad Sandwich
- Pulled Pork Sandwich[^]

DESSERTS:

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

INCLUDED TOPPINGS:

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

INCLUDED SIDES:

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



★ OPTION 2 — \$29PP

*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 Beans^{^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 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 [^]	\$200	★ BLT Bruschetta [^]	\$150
Skewered Marinated Grilled Vegetables ^{G V}	\$120	Jeweled Veggie Hummus on Pita Chip ^{VG}	\$130
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{VG}	\$150	Fruit Kabobs with Yogurt Drizzle ^{G VG}	\$150
Chicken Salad or Ham Salad Tea Sandwiches [^]	\$120		

SEAFOOD

Shrimp Ceviche Spoons ^G	\$225	Homemade Crab Cakes with Classic Remoulade	\$300
★ Shrimp Cocktail ^G	\$250	Blackberry Sea Scallops ^G	\$300
Creole Shrimp & Grits Spoons	\$225		

A TASTE OF NASHVILLE

BBQ Stuffed Corn Muffins [^]	\$150	Blackberry Bruschetta ^{VG}	\$140
Crispy Fried Cheese Grit Cakes with Country Ham [^]	\$150	<i>Gorgonzola & Pecan Bruschetta with Blackberry Preserves</i>	
★ Fried Green Tomato with Goat Cheese & Herbs ^{VG}	\$150	Nashville Hot Chicken	\$250
<i>Drizzled with Balsamic Vinegar</i>		★ Pepperjack Mac N' Cheese Balls ^{VG}	\$160
Loveless Country Ham on Soft Mini Yeast Rolls [^]	\$130	<i>Topped with Loveless Cafe Hot Pepper Relish</i>	
Pâté of the South ^{VG}	\$110	New Potatoes with Peppered Bacon, Sour Cream, & Chives [^]	\$135
<i>Homemade Pimento Cheese on Toast Points</i>		Beef Tenderloin and Blue Cheese Biscuit [^]	\$300
BBQ Pork Slider [^]	\$175		

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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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FOOD STATIONS

Please choose a minimum of 4 stations. Iced water and 2 beverages are included: Lemonade, Sweet Tea, Unsweet Tea, and Peach Cobbler Tea (Sweet or Unsweet)

STARTERS

★ Mixed Greens and Spinach Salad Station \$7

INCLUDED TOPPINGS:

Cheddar Cheese, Bleu Cheese, Tomatoes, Green Onions, Pepperoncini, Bacon[^], Cucumbers, Fried Onions, Sunflower Seeds, Crackers, and Croutons

INCLUDED DRESSINGS:

Peach Vinaigrette, Pesto Ranch, and Italian Dressings

NASHVILLE

Loveless Biscuit Bar[^] \$9

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

★ Southern Shrimp & Grits Station \$15

Add cajun sausage for \$2pp

Loveless Fried Chicken & Waffle Station \$9

Southern Station - Pick 2 \$11

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 \$9

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

Nashville Hot Chicken Station \$10

Served with chicken tenders

BBQ Station \$9

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

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CARVING

All carving stations include silver dollar rolls.

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

★ Smoked Turkey Carving^G \$11

Served with Honey Mustard, Seasonal Fruit, Mayonnaise, and Chipotle BBQ Sauce

Carved Pork Loin^{^ G} \$10

Served with Ciabatta Bread, Caramelized Shallot Cream, and a Lemon and Parsley Cream

Roasted Striploin* Carving^G \$12

Served with Dijon Mustard, Jalapeno Cream, and a Horseradish Cream

Smoked Beef Tenderloin* Carving^G \$17

Served with Dijon Mustard, Shallot Cream, and a Horseradish Sauce

MORE THAN JUST A SIDE

Mac N' Cheese Station^{^ VG} \$8

★ Mashed Potato Bar^{^ VG} \$9

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

Southern Casseroles Bar - Pick 2^{VG} \$10

Green bean casserole, squash casserole, hashbrown casserole, sweet potato casserole. Served in a stemless martini glass with assorted toppings.

Southern Fried Station \$8

Choose fish or chicken tenders. Served with sauces and homestyle fries. Add hush puppies for \$2pp. Add \$3pp for both meats.

Grilled Cheese Station \$12

Pimento cheese with bacon[^], brie, heirloom tomato, and three cheese. Served with chips.

DESSERT

Dessert can be added on to a minimum of 4 stations for an additional \$2pp.

★ 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

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 – \$31PP

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 Bu ^{VG}	★ Pork Loin ^{^ G}
Meatloaf	Grilled Drunken or Caribbean Brown Sugar
★ 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 — \$36PP

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 - Choose 3^{VG}
Key Lime Pie, Brownie, Pecan Pie, or Cheesecake
- Chocolate Kahlua Cake^{VG}
- Banana Pudding^{VG}

OPTION 3 — \$45PP

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}
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 | Seasonal Roasted Fingerling Potatoes ^{G V} |
| ★ Au Gratin Potatoes ^{G VG} | Sauteed Sunburst Squash, Seasonal Baby Zucchini ^{G VG} |
| Parmesan & Breadcrumbs 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.

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}

Garden Fresh Salad^{G^V}

★ Strawberry Fields Salad^{G^{VG}}

★ Baby Iceberg Wedge Salad^{^ G^{VG}}

New South Caesar Salad[^]

Gorgonzola & Red Delicious Apple Salad^{G^{VG}}

Chopped Salad^{VG}

Mixed Green Salad^{G^V}

DESSERTS

Chocolate Pudding with Whipped Cream & Bacon[^]

Fresh Berries in Amaretto Sabayon^{VG}

Bacon Caramel Kahlua Cupcake[^]

Mini Dessert Trio^{VG} - Pick 3

Key Lime Pie, Brownie, Pecan Pie, Cheesecake

★ Shortcake Orange Biscuits^{VG}

Tennessee Banana Pudding^{VG}

★ Custom Cheesecake - Pick 1

Bacon Caramel[^], Blueberry Compote, Raspberry Compote, Peach Preserve Sauce, Milk Chocolate Sauce

OPTION 1 — \$37PP

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 and Leg)

Chicken Picatta with Lemon Caper Sauce

SIDES:

Homestyle Mashed Potatoes with Gravy^{G^{VG}}

Roasted Garlic Smashed Red Skin Potatoes^{G^{VG}}

★ Hashbrown Casserole

Cheesy Stone Ground Grits^{VG}

Roasted Farmer's Veggies^{G^V}

Sauteed Fresh Green Beans^{G^{VG}}

Brown Sugar Glazed Carrots^{G^V}

OPTION 2 — \$54PP

May also select from Option 1

ENTREES:

Sauteed Salmon Topped with Roasted Garlic Tomato Relish^G

Grilled Maple Glazed Pork Chops^{^ G}

Grilled Herbed Pork Chop[^]

★ Filet of Beef Tenderloin with Shallot Demi Glaze

SIDES:

Sour Cream Mashed Potatoes^{G^{VG}}

Twice Baked New Potatoes

Garlic Butter and Parsley Linguini

Southern Rice Pilaf^{G^V}

Roasted Asparagus with Sea Salt and Roasted Garlic Olive Oil

Sauteed Fresh Green Beans and Carrots^{G^V}

★ Bacon and Balsamic Brussel Sprouts[^]

Grilled Corn on the Cob^{G^{VG}}

OPTION 3 — \$69PP

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^G

Hickory Smoked & Seared Prime Rib^G

Cast Iron Seared Strip Steak - Paired with 3 Jumbo Prawns Sauted in Brown Butter^G

★ Rosemary Braised Short Ribs^G

SIDES:

★ Horseradish Mashed Potatoes^{G^{VG}}

Potatoes Au Gratin^{G^{VG}}

Roasted Seasonal Fingerling Potatoes^{G^V}

Parmesan and Breadcrumb Stuffed Tomatoes^{VG}

Roasted Seasonal Baby Sunburst Squash and Zucchini^{G^{VG^V}}

Seasonal Grilled Candied Baby Carrots^{G^V}

Bacon and Brie Stuffed Mushrooms[^]

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