



<b>BREAKFAST BUFFETS</b>	<b>1</b>	<b>FOOD DISPLAYS</b>	<b>4</b>
<b>LUNCH BUFFETS</b>	<b>2</b>	<b>BUFFET &amp; FAMILY-STYLE</b>	<b>5</b>
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## WHAT'S INCLUDED

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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.

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## TAXES AND OPERATIONAL FEE

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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 <sup>^EN</sup>

Scrambled Eggs <sup>G^VGN</sup>

Hashbrown Casserole <sup>EN</sup> or Homestyle Potatoes <sup>G^VEN</sup>

Pick 1 Meat <sup>G^DEN</sup>

*Bacon, Ham, Sausage Patties, Pulled Pork*

Fresh Fruit <sup>G^VEN</sup>

*Cut & Mixed*

Beverage

*Ice Water, Coffee, Orange Juice*

### OPTION 2 — \$31PP

Biscuits with Preserves <sup>^EN</sup>

Sausage Gravy <sup>^DEN</sup>

Scrambled Eggs <sup>G^VGN</sup>

Hashbrown Casserole <sup>EN</sup> or Homestyle Potatoes <sup>G^VEN</sup>

Stoneground Grits <sup>VGEN</sup>

Pick 2 Meats <sup>G^DEN</sup>

*Bacon, Ham, Sausage Patties, Pulled Pork*

Fresh Fruit <sup>G^VEN</sup>

*Cut & Mixed*

Beverage

*Ice Water, Coffee, Orange Juice*



### BUFFET ADDITIONS

Pancakes <sup>VGEN</sup>	\$5
Waffles <sup>VGEN</sup>	\$5
French Toast <sup>VGN</sup>	\$5
Cinnamon Rolls <sup>^EN</sup>	\$5
Fruit Toppings	\$2
<i>Peach Vanilla <sup>G^VGDEN</sup></i>	
<i>Strawberry Balsamic <sup>G^VGDEN</sup></i>	
<i>Sugar in the Raw Blueberries <sup>G^VDEN</sup></i>	

★ = Chef's Favorite

<sup>G</sup> = Gluten Free, <sup>VG</sup> = Vegetarian, <sup>V</sup> = Vegan, <sup>^</sup> = Contains Pork, <sup>D</sup> = Dairy Free, <sup>E</sup> = Egg Free, <sup>N</sup> = 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 – \$33PP**

*Pick 2 Entrees and 1 Dessert*

**ENTREES:**

- Grilled Chicken <sup>G DEN</sup>
- Grilled Hamburgers <sup>EN</sup>
- Black Bean Burgers <sup>VGN</sup>
- Pulled Pork Sandwich <sup>^ EN</sup>

**DESSERTS:**

- Assorted Cookies <sup>VG</sup>
- Tennessee Banana Pudding <sup>VGN</sup>

**INCLUDED TOPPINGS:**

- Pickles <sup>G VGDEN</sup>
- Lettuce <sup>G VDEN</sup>
- Tomatoes <sup>G VDEN</sup>
- Onion <sup>G VDEN</sup>
- Mustard <sup>G VGDEN</sup>
- Mayonnaise <sup>G VGDEN</sup>
- Ketchup <sup>G VGDEN</sup>
- Hot Sauce <sup>G VGDEN</sup>
- Cheddar Cheese <sup>G VGEN</sup>
- Swiss Cheese <sup>G VGEN</sup>

**INCLUDED SIDES:**

- Coleslaw <sup>G VG</sup>
- Baked Beans <sup>^ EN</sup>
- Fresh Buns <sup>VGEN</sup>
- Homemade Kettle Cooked Potato Chips <sup>G VGEN</sup>



**★ OPTION 2 – \$39PP**

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

*Includes Biscuits and Preserves <sup>^ EN</sup>*

**SALADS:**

- Mixed Green <sup>GV</sup>
  - Garden Fresh <sup>GV</sup>
  - Blue Ribbon <sup>VG</sup>
- Dressing Options for Mixed Green and Garden Fresh Salad:  
Buttermilk Ranch <sup>G VGN</sup>, Pesto Ranch <sup>G VGN</sup>, Balsamic Vinaigrette, and Peach Vinaigrette <sup>G VGDEN</sup>*

**ENTREES:**

- Fried Chicken <sup>DEN</sup>
- Pulled Pork <sup>G ^ DEN</sup>
- Meatloaf <sup>DN</sup>
- Bone-In Oven Roasted Peach Chicken <sup>G DEN</sup>
- Pork Loin <sup>G ^ DEN</sup>
- Grilled Drunken or Caribbean Brown Sugar

**SIDES:**

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

**DESSERTS:**

- Add \$4pp to Split Options*
- ★ Tennessee Banana Pudding <sup>VGN</sup>
- Assorted Cookies <sup>VG</sup>
- Down South Cobbler
- Peach <sup>VGEN</sup>, Blackberry <sup>VGEN</sup>, Apple Cinnamon <sup>VGEN</sup>, Mixed Berry <sup>VGEN</sup>, and Rocky Road <sup>VG</sup> Cobbler*
- Add Ice Cream <sup>G VGEN</sup> to Cobbler for \$2*

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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 <sup>GV DEN</sup> \$85	BLT Bruschetta <sup>^ DEN</sup> \$90
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil <sup>V GEN</sup> \$100	Jeweled Veggie Hummus on Pita Chip <sup>V DEN</sup> \$90
Chicken Salad <sup>DN</sup> or Ham Salad <sup>^ DN</sup> Tea Sandwiches \$85	Fruit Kabobs with Yogurt Drizzle <sup>GV GEN</sup> \$100

### SEAFOOD

Shrimp Ceviche Spoons <sup>DN</sup> \$150	Homemade Crab Cakes with Classic Remoulade <sup>N</sup> \$180
Shrimp Cocktail <sup>GDEN</sup> \$150	

### A TASTE OF NASHVILLE

BBQ Stuffed Corn Muffins <sup>^ N</sup> \$100	Pimento Cheese Bomb <sup>^ EN</sup> \$95
Fried Chicken Tenders <sup>N</sup> \$100 <i>with Ranch <sup>GVGN</sup>, Honey Mustard <sup>GVGN</sup>, and Chipotle BBQ <sup>GVGDEN</sup></i>	Blackberry Bruschetta <sup>VGE</sup> \$95 <i>Gorgonzola &amp; Pecan Bruschetta with Blackberry Preserves</i>
Fried Green Tomato with Goat Cheese & Herbs <sup>VGDN</sup> \$95 <i>Drizzled with Balsamic Vinegar</i>	Nashville Hot Chicken <sup>N</sup> \$135
Loveless Country Ham on Soft Mini Yeast Rolls <sup>^ N</sup> \$90	Pepperjack Mac N' Cheese Balls <sup>V GEN</sup> \$95 <i>Topped with Loveless Cafe Hot Pepper Relish</i>
Pâté of the South <sup>V GEN</sup> \$70 <i>Homemade Pimento Cheese <sup>GVGN</sup> on Toast Points</i>	New Potatoes with Peppered Bacon, Sour Cream, & Chives <sup>^ EN</sup> \$85
BBQ Pork Slider <sup>^ N</sup> \$110	

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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 \$10; Pick one for \$7*  
*Served with house-made tortilla chips* <sup>VN</sup>

Roasted Tomato Salsa <sup>GV DEN</sup>

Spicy Queso <sup>V GEN</sup>

Warm Spinach Dip <sup>V GEN</sup>

Spicy Sausage Dip <sup>^ EN</sup>

Jeweled Veggie Hummus <sup>VN</sup>

Buffalo Chicken Dip <sup>EN</sup>

Crab Dip <sup>EN</sup> \$6

Shrimp Guacamole <sup>GDEN</sup> \$6

### OTHER DISPLAYS

Farmer's Market Crudité <sup>GVGN</sup> \$8  
*Add Pale Ale Beer Cheese or Hummus for \$5pp*

Fruit & Fondue <sup>V GEN</sup> \$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 <sup>VGE</sup> \$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	\$4
Plated Salads with Buffet	\$4
Served Family-Style	\$7



### OPTION 1 – \$41PP

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

#### SALADS:

Mixed Green <sup>GV</sup> Garden Fresh <sup>GV</sup> ★ Blue Ribbon <sup>VG</sup>

#### ENTREES:

Hamburger with Bun <sup>EN</sup>	Pulled Pork <sup>G^ADEN</sup>
Grilled Herbed Chicken Breast with Bun <sup>EN</sup>	Bone-In Oven Roasted Peach Chicken <sup>G^DEN</sup>
Black Bean Burger with Bun <sup>VG^N</sup>	Grilled Herbed Bone-In Chicken <sup>G^DEN</sup>
Meatloaf <sup>DN</sup>	★ Pork Loin <sup>G^ADEN</sup>
★ Fried Chicken <sup>DEN</sup>	Grilled Drunken or Caribbean Brown Sugar

#### SIDES:

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

#### DESSERTS:

Add \$4pp to Split Options

★ Tennessee Banana Pudding <sup>VG^N</sup>

Assorted Cookies <sup>VG</sup>

Down South Cobbler  
Peach <sup>VG^EN</sup>, Blackberry <sup>VG^EN</sup>, Apple Cinnamon <sup>VG^EN</sup>, Mixed Berry <sup>VG^EN</sup>,  
and Rocky Road <sup>VG</sup> Cobbler  
Add Ice Cream <sup>G^VGEN</sup> to Cobbler for \$2

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## OPTION 2 — \$44PP

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

### SALADS:

- Gorgonzola & Red Delicious Apple Salad <sup>GVG</sup>
- Strawberry Fields Salad <sup>GVG</sup>
- New South Caesar Salad <sup>^</sup>
- Chopped Salad <sup>VG</sup>
- Loaded Iceberg Salad <sup>^N</sup>

### ENTREES:

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

### SIDES:

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

### BREAD:

- Fresh Assorted Breads <sup>VGN</sup>
- Biscuits with Preserves <sup>^ EN</sup>
- Corn Muffins <sup>VGN</sup>

### DESSERTS:

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

## OPTION 3 — \$54PP

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\* <sup>G DEN</sup> with Shallot Demi-Glaze
- Jumbo Prawns <sup>GEN</sup> Sauteed in Brown Butter & Sea Salt
- ★ Cast Iron Seared Strip Loin <sup>GEN</sup> with Lump Crab Meat & Bur Fondue
- Hickory Smoked and Seared 8oz Prime Rib\* <sup>G DEN</sup>

### SIDES:

- Sauteed Fresh Green Beans <sup>GVGEN</sup>
- Potatoes Au Gratin <sup>GVGEN</sup>
- ★ Parmesan & Breadcrumb Stuffed Tomatoes <sup>VGN</sup>
- Seasonal Roasted Fingerling Potatoes <sup>GVGEN</sup>
- Sauteed Sunburst Squash, Seasonal Baby Zucchini <sup>GVGEN</sup>

### BREAD:

- Fresh Assorted Breads <sup>VGN</sup>
- Biscuits with Preserves <sup>^ EN</sup>
- Corn Muffins <sup>VGN</sup>

### DESSERTS:

- Add \$2pp to Split Options
- Custom Cheesecake
- Fresh Berries in Amaretto Sabayon <sup>GVGN</sup>



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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.