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WHAT'S INCLUDED

Standard flatware, glassware, china, polyester linen and staff are included with menu pricing for a five hour event. Our inventory of tables, chairs, and church pews are included with the venue rental.

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, 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 is served until 11:00 AM. You may serve breakfast for lunch or dinner by adding \$5pp.
Add a manned buffet for \$2pp.

OPTION 1 — \$27PP

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

Ice Water, Coffee, Orange Juice

OPTION 2 — \$32PP

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

★ = Chef's Favorite

^G = Gluten Free, ^{VG} = Vegetarian, ^V = Vegan, [^] = Contains Pork, ^D = Dairy Free, ^E = Egg Free, ^N = Nut Free

LUNCH BUFFET

Lunch is \$37pp and served from 11:00AM - 2:00PM. Iced water and 2 beverages are included: Lemonade, Sweet Tea, Unsweet Tea, and Peach Cobbler Tea (Sweet or Unsweet)

Choose 1 Salad, 2 Entrees, 3 Sides, and 1 Dessert
Includes Biscuits and Preserves ^{^EN}

SALADS:

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

ENTREES:

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

SIDES:

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

DESSERTS:

Add \$4pp to Split Options
 ★ Tennessee Banana Pudding ^{VG^N}
 Assorted Cookies ^{VG}
 Assorted Fruit ^{G^VGEN}
 Down South Cobbler Peach ^{VG^N}
 Blackberry ^{VG^N}
 Apple Cinnamon ^{VG^N}
 Mixed Berry ^{VG^N}
 Rocky Road ^{VG}
Add Ice Cream ^{G^VGEN} 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} \$230	BLT Bruschetta ^{^DEN} \$180
Skewered Marinated Grilled Vegetables ^{GVDEN} \$160	Crispy Wontons Korean BBQ Spoons ^N \$230
Buffalo Mozzarella, Tomato, & Basil Bruschetta with Olive Oil ^{VGEN} \$180	Jeweled Veggie Hummus on Pita Chip ^{V DEN} \$160
Chicken Salad ^{DN} or Ham Salad ^{^DN} Tea Sandwiches \$160	Fruit Kabobs with Yogurt Drizzle ^{G VGEN} \$170
★ Jerk Chicken with Mango Salsa on a Potato Plank ^{G DEN} \$180	Avocado Pesto on Roasted Tomato Chip with Zucchini Base ^{G V N} \$260

SEAFOOD

★ Shrimp Ceviche Spoons ^{DEN} \$260	Homemade Crab Cakes with Classic Remoulade ^N \$350
Shrimp Cocktail ^{G DEN} \$275	★ Blackberry Sea Scallops ^{GEN} \$350
Creole Shrimp & Grits Spoons ^{EN} \$260	

A TASTE OF NASHVILLE

BBQ Stuffed Corn Muffins ^{^N} \$180	★ Pimento Cheese Bomb ^{^ EN} \$185
Fried Chicken Tenders ^N \$180 <i>with Ranch ^{G VGN}, Honey Mustard ^{G VGN}, and Chipotle BBQ ^{G V G DEN}</i>	Blackberry Bruschetta ^{VGE} \$185 <i>Gorgonzola & Pecan Bruschetta with Blackberry Preserves</i>
Crispy Fried Cheese Grit Cakes with Country Ham ^{^ EN} \$180	★ Nashville Hot Chicken ^N \$260
Fried Green Tomato with Goat Cheese & Herbs ^{V G DN} \$160 <i>Drizzled with Balsamic Vinegar</i>	Pepperjack Mac N' Cheese Balls ^{V GEN} \$180 <i>Topped with Loveless Cafe Hot Pepper Relish</i>
Loveless Country Ham on Soft Mini Yeast Rolls ^{^N} \$160	New Potatoes with Peppered Bacon, Sour Cream, & Chives ^{^ EN} \$160
Pâté of the South ^{V GEN} \$135 <i>Homemade Pimento Cheese ^{G VGN} on Toast Points</i>	Beef Tenderloin and Blue Cheese Biscuit ^{^ EN} \$310
BBQ Pork Slider ^{^N} \$210	Pork Hush Puppy ^{^N} \$210

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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 ^{VN}

Roasted Tomato Salsa ^{GVDEN}	Jeweled Veggie Hummus ^{VN}
Spicy Queso ^{VGEN}	Buffalo Chicken Dip ^{EN}
Warm Spinach Dip ^{VGEN}	Crab Dip ^{EN} \$6
Spicy Sausage Dip ^{^EN}	Shrimp Guacamole ^{G DEN} \$6

OTHER DISPLAYS

- Farmer's Market Crudité ^{G VGN} \$8
Add Pale Ale Beer Cheese or Hummus for \$5pp
- Fruit & Fondue ^{VGEN} \$12
Cubed pound cake, skewers of fresh melons, pineapples, and berries served with dark chocolate and tiramisu fondues. Add cookies for \$3pp
- ★ Charcuterie Display ^{^E} \$14
Seasonal selections of assorted cured meats with domestic and imported cheeses. Accompanied by fruits, nuts, crackers or bread.
- Ice Cream Sundae Bar ^{G VG} \$12
Vanilla ice cream of your choice to be topped with a plethora of toppings from sauces, to fruits, nuts and crunchy items.
- Fruit & Cheese Assortment ^{VGE} \$12

GREEN ROOM OPTIONS

Display Only

TIER 1:

Pick two for \$11; Pick three for \$15

- Chicken Salad ^{DN} or Ham Salad ^{^DN} Tea Sandwiches
- Grilled Veggie Skewers ^{GVDEN}
- Pâté of the South ^{VGEN}
- Fruit & Cheese Tray ^{VGE}
- Chips & Dip

TIER 2:

Pick two for \$19; Pick three for \$27

- Shrimp Cocktail ^{G DEN}
- Fried Chicken Tenders ^N with Dipping Sauces
- Mini Sandwiches (*Reuben* ^N or *Cuban* ^{^EN})
- Chips & Dip

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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 \$10pp
INCLUDED TOPPINGS:

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

INCLUDED DRESSINGS:

Peach Vinaigrette ^{GVGDEN}, Pesto Ranch ^{GVGN}, and Italian Dressing ^{GVN}

NASHVILLE

Loveless Biscuit Bar \$12

Loveless Cafe's famous biscuits ^{^EN} served with sausage gravy ^{^DEN}, Loveless applewood bacon [^], Loveless country ham [^], preserves, butter, honey ^{GVGDEN}, and sorghum ^{GVN}

★ Southern Shrimp & Grits Station ^{EN} \$20

Add cajun sausage [^] for \$4

Loveless Fried Chicken ^{DEN} & Waffle ^{VGEN} Station \$12

Sliders Station - Pick 2 \$16

Fried catfish sliders with remoulade ^N, pork BBQ sliders with sweet BBQ sauce and pickles ^{^DEN}, cheeseburger sliders with pimento cheese ^{GVGN} and bacon ^{^EN}, grilled reuben ^N, Nashville hot chicken sandwich ^N
All served with kettle cooked potato chips ^{GVGEN}

Chicken & Fixin's Station \$16

Fried chicken bites ^{DEN}, mashed potatoes ^{EN}, slow cooked green beans ^{G^EN}. Served with brown gravy ^{EN}, shredded cheddar cheese ^{GVGEN}, green onion ^{GVGDEN}, and crumbled bacon [^].

Nashville Hot Chicken Style for \$5pp

Includes Nashville Hot Chicken ^N, blue cheese slaw ^{G^VG}, pickles, and ranch ^{GVGN}

BBQ Station \$14

Pulled pork ^{G^ADEN}, macaroni and cheese ^{VGEN}, southern slaw ^{G^VG}. Served with homemade BBQ sauce with a pickle on top.

Pork & Grits Station \$14

Cheesy stoneground grits ^{VGEN} with pulled pork ^{G^ADEN}, BBQ sauce, baked beans ^{^EN}, and a sweet pickle chip.

CARVING

All carving stations include silver dollar rolls ^{VGEN}.

Add asparagus ^{GVEN} or fresh green beans ^{GVGEN} to any station for \$3pp

★ Smoked Turkey Carving ^{G^DEN} \$16

Served with Honey Mustard ^{GVGN}, Seasonal Fruit ^{GVEN}, Mayonnaise ^{GVGDEN}, and Chipotle BBQ Sauce ^{GVGDEN}

Carved Pork Loin ^{G^ADEN} \$16

Served with Ciabatta Bread ^{VG}, Caramelized Shallot Cream ^{GVGN}, and a Lemon and Parsley Cream ^{GVGN}

Roasted Striploin* Carving ^{G^DEN} \$20

Served with Dijon Mustard, Jalapeno Cream ^{GVGN}, and a Horseradish Cream ^{GVGN}

Smoked Beef Tenderloin* Carving ^{G^DEN} \$22

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

MORE THAN JUST A SIDE

Mac N' Cheese Station ^{VG^EN} \$10

★ Mashed Potato Bar \$10

Choose 2: sweet potatoes ^{GVGEN}, sour cream mashed potatoes ^{GVGEN}, red potatoes. Served with assorted toppings.

Southern Casseroles Bar \$12

Choose 2: green bean casserole ^{VG}, squash casserole ^{VG}, hashbrown casserole ^{EN}, sweet potato casserole ^{VGEN}. Served in a stemless martini glass with assorted toppings.

Southern Fried Station \$12

Choose fish ^{EN} or chicken tenders ^N. Served with sauces and homestyle fries ^{GVEN}. Add hush puppies ^{VG} for \$2. Add \$3 for both meats.

Grilled Cheese Station \$15

Pimento cheese ^{GVGN} with bacon [^], brie, heirloom tomato, and three cheese. Served with kettle cooked potato chips ^{GVGEN}

DESSERT

Not included in the minimum of 4 stations.

Down South Cobbler Bar \$12

Four flavors of classic southern cobbler with all the fixins. Includes Peach ^{VGEN}, Blackberry ^{VGEN}, Mixed Berry ^{VGEN}, and Apple Cinnamon ^{VGEN} Cobbler. Toppings include fresh made whipped cream ^{GVGEN}, vanilla ice cream ^{GVGEN}, toasted peanuts, caramel sauce ^{GVGDEN}, and a white chocolate whiskey sauce ^{GVGEN}

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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.

Should your guest count decrease below 100 people, the pricing will increase.
Rentals are included (flatware, glassware, china & linen).

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 – \$43PP

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

SALADS:

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

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 ^{V GN}	Grilled Herbed Bone-In Chicken ^{G DEN}
Meatloaf ^{DN}	★ Pork Loin ^{G ^ DEN}
★ Fried Chicken ^{DEN}	<i>Grilled Drunken or Caribbean Brown Sugar</i>

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 V G}
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 ^{V GN}

Assorted Cookies ^{V G}

Down South Cobbler
Peach ^{V GEN}, Blackberry ^{V GEN}, Apple Cinnamon ^{V GEN}, Rocky Road ^{V G}, or Mixed Berry ^{V GEN}

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

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Rentals are included (flatware, glassware, china & linen).*

★ OPTION 2 — \$47PP

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}
- Strawberry Fields Salad ^{G VG}
- New South Caesar Salad [^]
- Chopped Salad ^{VG}
- Loaded Iceberg Salad ^{^ N}

ENTREES:

- Bone-In Jerk Roasted Chicken ^{G DEN} with Mango Salsa
- Cornbread Pecan Stuffed Fried Chicken Breast with Onion Cream Sauce
- Sauteed Salmon ^{G DEN} with Roasted Garlic Tomato Relish
- Pork Chops Maple Glazed ^{G ^ DEN} or Southern Fried with Mushroom Gravy ^{^ EN}
- Fried Chicken Cordon Bleu ^{^ EN} with Sage Cream Sauce
- Chicken Fried Chicken ^{EN} with Spring Onion Gravy
- Chicken & Dumplings ^N
- Bone-In Smoked BBQ Chicken ^{G DEN}
- Grilled Herbed Boneless Pork Chops ^{G ^ DEN}
- 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 V GEN} with Sea Salt & Garlic Olive Oil
- Cheesy Squash Casserole ^{VG N}
- Twice Baked Potatoes ^{G ^ EN}
- Brown Sugar Glazed Carrots ^{G V GEN}
- Southern Rice Pilaf ^{G EN} Creamed Spinach ^{VG N}
- Bacon and Balsamic Brussel Sprouts ^{G ^ EN}
- ★ Sweet Southern Creamed Corn ^{G V GEN}
- Grilled Corn on the Cob ^{G V GEN}
- Sour Cream Mashed Potatoes ^{G V GEN}

BREAD:

- Fresh Assorted Breads ^{VG N}
- ★ Biscuits with Preserves ^{^ EN}
- Corn Muffins ^{VG N}

DESSERTS:

- Add \$4pp to Split Options
- Chocolate Pudding with Whipped Cream & Bacon ^{G ^ N}
 - Raspberry White Chocolate Bread Pudding ^{VG N}
 - Mini Dessert Duo - Pick 2 Key Lime Pie ^{VG N}, Brownie ^{VG N}, Pecan Pie ^{VG}, or Cheesecake ^{VG N}
 - Chocolate Kahlua Cake ^{VG N}
 - Tennessee Banana Pudding ^{VG N}

OPTION 3 — \$55PP

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

SIDES:

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

BREAD:

- Fresh Assorted Breads ^{VG N}
- ★ Biscuits with Preserves ^{^ EN}
- Corn Muffins ^{VG N}

DESSERTS:

- Add \$4pp to Split Options
- Custom Cheesecake
 - Fresh Berries in Amaretto Sabayon ^{G V GEN}



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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

No Served Salads - Only Preset

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

DESSERTS

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

OPTION 1 — \$50PP

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 Capers Sauce ^{EN}

SIDES:

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

OPTION 2 — \$61PP

May also select from Option 1

ENTREES:

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

OPTION 3 — \$76PP

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 VGEN}
- Potatoes Au Gratin ^{G VGEN}
- Roasted Seasonal Fingerling Potatoes ^{G VGEN}
- Parmesan and Breadcrumb Stuffed Tomatoes ^{VGEN}
- Roasted Seasonal Baby Sunburst Squash and Zucchini ^{G VGEN}
- ★ Seasonal Grilled Candied Baby Carrots ^{G V DEN}
- Bacon and Brie Stuffed Mushrooms ^{^ N}

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