

Loveless

EVENTS™

BARN • CATERING • HARPETH ROOM



THE HARPETH ROOM

CATERING GUIDE

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WHAT'S INCLUDED

Flatware, glassware, china, ivory linen napkins, and a four hour contracted time in the space are included with the food and beverage minimum. 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 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.

TO SERVE BREAKFAST FOR LUNCH OR DINNER, PLEASE ADD \$4.

OPTION 1 \$24

Biscuits^ with Preserves
Scrambled Eggs GF, V
Hashbrown Casserole or breakfast potatoes GF
Pick 1 Meat^ (bacon, ham, sausage patties,
pulled pork, or sautéed smoked sausage with
peppers & onions) GF
Fresh Fruit (cut & mixed) GF, Veg
Iced Water, Coffee, Orange Juice

OPTION 2 \$28

Biscuits^ with Preserves
Sausage Gravy^
Scrambled Eggs GF, V
Hashbrown Casserole or breakfast potatoes GF
Stoneground Grits V
Pick 2 Meats^ (bacon, ham, sausage patties,
pulled pork, or sautéed smoked sausage with
peppers & onions) GF
Fresh Fruit (cut & mixed) GF, Veg
Iced Water, Coffee, Orange Juice

ADD TO YOUR BUFFET:

Pancakes, French Toast, or Cinnamon Rolls \$7 V

2 syrups and whipped cream \$1

Fruit Topping \$1

(peach vanilla, strawberry balsamic,
sugar in the raw, blueberries) GF, Veg

★ = Chef's Favorite

GF = Gluten Free, V = Vegetarian, Veg = Vegan, ^ = Contains Pork





• To serve a Dinner Buffet (page 6) as a Lunch Buffet, remove \$2 from the Dinner pricing.

LUNCH BUFFETS

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

ICED WATER, LEMONADE, SWEET TEA, UNSWEET TEA, COKE, DIET COKE, AND SPRITE INCLUDED

OPTION 1 \$27

Pick 2: grilled chicken (GF), grilled hamburgers,
 black bean burgers (V)

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 \$33

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)

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, Veg

Hashbrown casserole

Southern greens with pot liquor^ GF

Vanilla bean candied sweet potatoes GF

Macaroni and cheese V

Home-style mashed potatoes GF

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, strawberry,
 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 for guest counts under 30..

PASSED HORS D'OEUVRES

PRICES BASED ON 50 PIECES.

LIGHT

- SKEWERED MARINATED GRILLED VEGETABLES \$60** GF, V
- FRESH BUFFALO MOZZARELLA, TOMATO AND BASIL BRUSCHETTA WITH OLIVE OIL \$85** V
- CHICKEN SALAD OR HAM SALAD^ TEA SANDWICHES \$40**
- BLT BRUSCHETTA^ \$65**
- JEWELLED VEGGIE HUMMUS ON PITA CHIP \$80** V
- FRUIT KABOBS \$95** GF, V

SEAFOOD

- SHRIMP CEVICHE SPOONS \$125**
- SHRIMP COCKTAIL - CHILLED OR FRIED \$140** GF
- HOMEMADE CRAB CAKES WITH CLASSIC REMOULADE \$190**

A TASTE OF NASHVILLE

- BBQ STUFFED CORN MUFFINS^ \$95**
- FRIED CHICKEN TENDERLOINS WITH RANCH, HONEY MUSTARD, AND CHIPOTLE BBQ \$95**
- BALSAMIC-DRIZZLED FRIED GREEN TOMATO WITH GOAT CHEESE & HERBS \$85** V
- LOVELESS COUNTRY HAM^ ON SOFT MINI YEAST ROLLS \$75**
- PÂTÉ OF THE SOUTH: HOMEMADE PIMENTO CHEESE ON TOAST POINTS \$50** V
- BBQ PORK SLIDER^ \$94**
- BLACKBERRY BRUSCHETTA \$80** V
Gorgonzola & Pecan Bruschetta with Blackberry Preserves
- TAILGATER'S KABOB^ \$105**
Spicy Andouille Jack Cheese Kabob
- NEW POTATOES WITH PEPPERED BACON^, SOUR CREAM AND MICRO CHIVES \$65** 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**; Pick one for **\$3**

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)^

Roasted garlic hummus

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** GF, 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**

SHORTCAKE BISCUIT DESSERT STATION **\$7**



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BUFFET DINNERS

SERVED BEGINNING AT 3:00PM. ADD \$4 TO SERVE BREAKFAST FOR LUNCH OR DINNER.
 ICED WATER, LEMONADE, SWEET TEA, UNSWEET TEA, COKE, DIET COKE, AND SPRITE INCLUDED

OPTION 1 **\$35**

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)

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, Veg
- ★ Hashbrown casserole
- Southern greens with pot liquor^ GF
- Vanilla bean candied sweet potatoes GF
- Macaroni and cheese V
- Home-style mashed potatoes GF
- Roasted garlic smashed red skin potatoes GF, V
- Southern buttered corn GF, V
- Creamy cole slaw GF, V
- Cheesy stoneground grits V
- Baked Beans^

DESSERT: (Add \$2 per person to split options)

- ★ Tennessee Banana Pudding V
- Down South Cobbler V (peach, strawberry, apple cinnamon, rocky road, or mixed berry)
- Add Ice Cream to Cobbler for \$1 V
- Assorted Cookies V
- Ice Cream V

Add \$4 to serve Family-Style!

Ask about our Plated Dinner options!

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Add \$4 to serve Family-Style!

BUFFET DINNERS CONT.

SERVED BEGINNING AT 3:00PM. ADD \$4 TO SERVE BREAKFAST FOR LUNCH OR DINNER.
 ICED WATER, LEMONADE, SWEET TEA, UNSWEET TEA, COKE, DIET COKE, AND SPRITE INCLUDED

OPTION 2 \$38

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, Veg
- New South Caesar Salad^
- Steakhouse Chopped Salad V
- Baby Iceberg Wedge Salad^

ENTREES:

- Jerk Roasted Chicken, Mango Salsa (bone-in) GF
- Hand Cut Grilled Strip Steak* GF
- Cornbread Pecan Stuffed Fried Chicken Breast with Onion Cream Sauce
- Sautéed Salmon, Roasted Garlic Tomato Relish GF
- ★ Pork Chops^ (Maple Glazed or Southern Fried with Mushroom Gravy)
- Fried Chicken Cordon Bleu^, Sage Cream Sauce
- Pan Fried Chicken Breast, Spring Onion Gravy
- Chicken & Dumplings
- Grilled BBQ Chicken (bone-in) GF
- Grilled Herbed Pork Chops^ (boneless) GF
- Chicken Picatta with Lemon Caper Sauce
- Roasted Turkey Breast with Sage Gravy or Cranberry BBQ Sauce 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
- Farmer's parmesan pasta salad Veg
- ★ 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

DESSERT: (Add \$2 per person to split options)

- Chocolate Pudding with whipped cream & bacon^ GF
- Bread Pudding V
- Mini Dessert Trio (Choose 3: Key Lime Pie, Brownie, Pecan Pie, Cheesecake) V
- Chocolate Kahlua Cake V

OPTION 3 \$44

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)
- Grilled Beef Filet* (6oz) with shallot demi-glace
- Jumbo prawns sautéed in brown butter & sea salt
- ★ Cast Iron seared Ribeye Steak* (7oz) with a crab meat and bur fondue topping

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 V

*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

SELECT BY CATEGORY (PRICE PER DRINK)

DOMESTIC BEER \$4

- Miller Lite
- Bud Light
- Coors Light

CRAFT BEER \$5

- Yazoo Pale Ale
- Yazoo Dos Perros
- Yazoo Hefeweizen

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

- Kettle One Vodka
- Bombay Sapphire Gin
- Captain Morgan Spiced Rum
- Bulleit Bourbon
- Patron Tequila
- Jack Daniel's Whiskey
- Crown Canadian Whiskey

~SIGNATURE COCKTAILS~

LOVELESS PUNCH \$8

Popcorn Sutton 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 \$3.50

Includes Hot Chocolate, Marshmallows and a Candy Cane

ADD COFFEE TO ANY MENU

\$1 per person (station)

\$2 per person (pre-set)