

Loveless

EVENTS™

BARN • CATERING • HARPETH ROOM



OFFSITE CATERING CATERING GUIDE

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IMPORTANT INFORMATION & NOTES

There is a \$1500 food and beverage minimum for offsite catering. **Please send the address of your event location so we can confirm it is within our available catering range.** Rentals (tables, chairs, linen, flatware, glassware, china, or disposables) are not included, but can be factored in by your Sales & Event Manager. Server labor is not included but will be factored in to your proposal. 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.

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 \$19

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 \$23

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:

French Toast or Cinnamon Rolls \$6 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 8) as a Lunch Buffet, remove \$2 from the Dinner pricing.

LUNCH BUFFETS

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

ICED WATER AND 2 BEVERAGES INCLUDED: LEMONADE, SWEET TEA, UNSWEET TEA, PEACH COBBLER TEA (SWEET OR UNSWEET)

OPTION 1 \$23

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 \$26

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.

PASSED HORS D'OEUVRES

PRICES BASED ON 100 PIECES

LIGHT

- HAM AND BRIE STUFFED MUSHROOMS[^] \$150
- SKEWERED MARINATED GRILLED VEGETABLES \$96 GF, V
- FRESH BUFFALO MOZZARELLA, TOMATO AND BASIL BRUSCHETTA WITH OLIVE OIL \$132 V
- CHICKEN SALAD OR HAM SALAD[^] TEA SANDWICHES \$80
- BLT BRUSCHETTA[^] \$100
- JEWELLED VEGGIE HUMMUS ON PITA CHIP \$125 V
- DECONSTRUCTED GAZPACHO SHOTS \$125 GF, V
- FRUIT KABOBS \$150 GF, V

SEAFOOD

- SHRIMP COCKTAIL - CHILLED OR FRIED \$225 GF
- CREOLE SHRIMP & GRITS SPOONS \$200
- SHRIMP CEVICHE SPOON \$200 GF
- ★ NOVA SCOTIA'S SMOKED SALMON DIP \$200
- BLACKBERRY SEA SCALLOPS \$300 GF
- HOMEMADE CRAB CAKES WITH CLASSIC REMOULADE \$300

A TASTE OF NASHVILLE

- BBQ STUFFED CORN MUFFINS[^] \$150
- CRISPY FRIED CHEESE GRIT CAKES WITH COUNTRY HAM[^] \$132
- BALSAMIC-DRIZZLED FRIED GREEN TOMATO WITH GOAT CHEESE & HERBS \$132 V
- LOVELESS COUNTRY HAM[^] ON SOFT MINI YEAST ROLLS \$120
- PÂTÉ OF THE SOUTH: HOMEMADE PIMENTO CHEESE ON TOAST POINTS \$80 V
- BBQ PORK SLIDER[^] \$150
- BEEF[^] AND BLUE CHEESE BISCUITS \$300
- BLACKBERRY BRUSCHETTA \$130 V
Gorgonzola & Pecan Bruschetta with Blackberry Preserves
- NASHVILLE HOT CHICKEN \$200
- ★ TAILGATER'S KABOB[^] \$170
Spicy Andouille Jack Cheese Kabob
- PEPPERJACK MAC N' CHEESE BALLS WITH JALAPEÑO RELISH \$144 V
- NEW POTATOES WITH PEPPERED BACON[^], SOUR CREAM AND MICRO CHIVES \$100 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

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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FOOD STATIONS

PLEASE CHOOSE A MINIMUM OF 4 STATIONS. ICED WATER AND 2 BEVERAGES INCLUDED:
LEMONADE, SWEET TEA, UNSWEET TEA, PEACH COBBLER TEA (SWEET OR UNSWEET)

STARTERS

★ SALAD STATION \$6

Mixed greens and spinach served at a station with the following toppings: cheddar cheese, bleu cheese, tomatoes, green onions, pepperoncini, bacon[^], cucumbers, fried onions, sunflower seeds, crackers and croutons with Peach Vinaigrette, Pesto Ranch & Italian dressings.

SOUP STATION \$7 | Your choice of 2:

Tomato Basil V

Heartwarming Chicken Noodle Soup

Turkey Pozole GF

Spring Onion Cream Soup

Fresh Gazpacho GF, Veg

CARVING

All carving stations include silver dollar rolls and appropriate condiments.

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

SMOKED TURKEY CARVING \$7 GF

SWEET HAM CARVING[^] \$7 GF

★ CARVED PORK LOIN[^] \$9 GF

ROASTED STRIPLOIN* CARVING STATION \$10 GF

COFFEE RUBBED ROASTED RIBEYE* \$13 GF

SMOKED BEEF TENDERLOIN* CARVING STATION \$15 GF



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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.

Prices are based on 50 people. Flatware, glassware, china, linen, tables and chairs are not included in pricing but can be estimated by your Sales and Event Manager.



FOOD STATIONS CONTINUED

PLEASE CHOOSE A MINIMUM OF 4 STATIONS. ICED WATER AND 2 BEVERAGES INCLUDED:
 LEMONADE, SWEET TEA, UNSWEET TEA, PEACH COBBLER TEA (SWEET OR UNSWEET)

NASHVILLE

LOVELESS BISCUIT BAR[^] \$7

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

★ SOUTHERN SHRIMP & GRITS STATION \$12

Add pork[^] for \$3

SOUTHERN STATION \$12

Pick 2: 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 \$7

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

NASHVILLE HOT CHICKEN STATION \$8

Served with chicken tenders.

BBQ MARTINI STATION \$7

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

PORK & GRITS STATION \$7

Cheesy stoneground grits with pulled pork[^], BBQ sauce, baked beans[^] and a sweet pickle chip.

MORE THAN JUST A SIDE

MAC N' CHEESE STATION[^] \$7 V

★ MASHED POTATO MARTINI BAR[^] \$7 V

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

SOUTHERN CASSEROLES BAR[^] \$9 V

Choose 2: green bean casserole, squash casserole, hashbrown casserole, sweet potato casserole. Served in a stemless martini glass with assorted toppings.

GRANDMA'S POT ROAST STATION \$8

Served atop homestyle potatoes and paired with roasted carrots.

SOUTHERN FRIED STATION - CHOOSE FISH OR CHICKEN TENDERS \$7

Served with sauces and french fries. Add hush puppies for \$2. Add \$3 for both meats.

GRILLED CHEESE STATION \$10

Pimento cheese with bacon[^], brie & heirloom tomato, 3 cheese. Served with chips. Add 1 soup for \$5.

LOW COUNTRY BOIL

Served with smoked sausage[^], corn on the cob, red potatoes

- Red Gulf Shrimp only: **\$28 per person**
- Snow Crab Legs only: **\$36 per person**
- Shrimp and Crab Legs: **\$40 per person**
- Louisiana Crawfish (Typically Seasonal February - July): **Market Price**



BUFFET DINNERS

SERVED BEGINNING AT 3:00PM. ADD \$4 TO SERVE BREAKFAST FOR LUNCH OR DINNER. ICED WATER AND 2 BEVERAGES INCLUDED: LEMONADE, SWEET TEA, UNSWEET TEA, PEACH COBBLER TEA (SWEET OR UNSWEET)

OPTION 1 \$28

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!

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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 AND 2 BEVERAGES INCLUDED: LEMONADE, SWEET TEA, UNSWEET TEA, PEACH COBBLER TEA (SWEET OR UNSWEET)

OPTION 2 \$33

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

OPTION 3 \$40

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:

- 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

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.

Prices are based on 50 people. Flatware, glassware, china, linen, tables and chairs are not included in pricing but can be estimated by your Sales and Event Manager.



• Plated Dinners accommodated for guest counts up to 50 people.

PLATED DINNERS

ICED WATER AND 2 BEVERAGES INCLUDED: LEMONADE, SWEET TEA, UNSWEET TEA, PEACH COBBLER TEA (SWEET OR UNSWEET)

OPTION 1 \$36

Country Chicken Cordon Bleu[^]
Roasted Garlic Mashed Red Potatoes GF, V
Sautéed Fresh Green Beans GF
Fresh-Baked Bread with Butter V
or Biscuits[^] with Preserves

OPTION 3 \$58

Sautéed Salmon, Roasted Garlic Tomato Relish GF
Oven-Roasted Filet* with Demi-Glace (5oz) GF
Butter Parsley Linguini V
Sautéed haricot verts
Fresh-Baked Bread with Butter V
or Biscuits[^] with Preserves

★ OPTION 2 \$49

Filet of Beef Tenderloin* with Shallot Demi-Glace GF
(cooked medium unless requested otherwise)
Sour Cream Mashed Potatoes GF, V
Sautéed Fresh Green Beans and Carrots GF, V
Fresh-Baked Bread with Butter V
or Biscuits[^] with Preserves

OPTION 4 \$65

Cast Iron seared Ribeye Steak* (7-8oz) GF
(prepared Medium unless otherwise requested)
Grilled jumbo prawns (large shrimp 2-3) GF
Horseradish mashed potatoes GF, V
Roasted farmer's market veggies GF
Fresh-Baked Bread with Butter V
or Biscuits[^] with Preserves

CHOOSE 1 SALAD AND 1 DESSERT TO ACCOMPANY EACH OPTION:

SALADS

Gorgonzola and Red Delicious Apple Salad GF, V
Blue Ribbon Salad V
Strawberry Fields Salad GF, V
New South Caesar Salad[^]
Steakhouse Chopped Salad V
Mixed Green Salad GF, Veg
Garden Fresh Salad GF, Veg
Baby Iceberg Wedge Salad[^] GF, V

DESSERTS

Chocolate Pudding
with whipped cream and bacon[^] GF
Fresh Berries in Amaretto Sabayon V
Bacon Caramel Kahlua Cupcake
Mini Dessert Trio (Choose 3: Key Lime Pie,
Brownie, Pecan Pie, Cheesecake) V
Shortcake Orange Biscuits
Tennessee Banana pudding V
Custom Cheesecake
(Choose 1: Bacon Caramel[^], Blueberry
Compote, Raspberry Compote, Peach
Preserve Sauce, Milk Chocolate Sauce) V

Interested in a Custom Plated Menu?
Ask your Sales Manager for details!

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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)

If you plan to purchase your own alcohol, we are licensed to serve in private locations. Our license to serve beer applies to Davidson County locations only. We can also provide ice, mixers, garnishes, and glassware. Ask your Sales and Event Manager for details!