



# PRIVATE DINING

**LONESOME DOVE KNOXVILLE**  
100 N CENTRAL ST, 37902

865.999.5251

[PRIVATE-DINING@LONESOMEDOVEKNOXVILLE.COM](mailto:PRIVATE-DINING@LONESOMEDOVEKNOXVILLE.COM)



## LONESOME DOVE

— WESTERN BISTRO —

☆ PRIVATE DINING ☆

100 N CENTRAL STREET, KNOXVILLE, TENNESSEE 37902

# POLICIES AND PROCEDURES

## THE MENU

To ensure proper and prompt service, a preset menu is required for all private parties. Your menu selection should be submitted at least one week prior to the scheduled event.

The Lonesome Dove is always willing to accommodate dietary restrictions.

## BEVERAGE AND BAR SET UP

All beverages are priced per consumption. We encourage that you make your wine selections in advance. Our in house sommelier is always happy to give recommendations.

## GUARANTEE

A guaranteed guest count is due no later than two business days prior to your event and may not be reduced after that time. If your group is less than the guaranteed number on the day of your event, you will be charged for the guaranteed number. If no guaranteed number is given by phone or in writing, the highest number shown on your reservation contract will be applied to your charges.

## DEPOSIT AND PAYMENT

A contract must be signed and returned to the Lonesome Dove to confirm your event space. No reservation is final until this contract is received.

## GRATUITY

For private events held at the Lonesome Dove, a 20% service charge will be added to your final bill to accommodate the service staff.

**THE CHEF AND STAFF ARE COMMITTED TO MAKING YOUR EVENT A SUCCESS!**

**LET THE LONESOME DOVE WESTERN BISTRO TAKE CARE OF YOUR PRIVATE DINING ARRANGEMENTS. WE ARE ABLE TO ACCOMMODATE GROUPS OF 100+ AND HAVE HOSTED EVENTS FOR MANY FORTUNE 100 & 500 COMPANIES, WEDDING RECEPTIONS, GRADUATION & HOLIDAY PARTIES, AND CHARITY FUNDRAISING GALAS.**



## **THE FULMER ROOM**

Named after Tennessee-native, football player, & coach, Phillip Fulmer, this intimate space for 30-40 guests features a private kitchen and a connected wine room!

There's no better place to hold your small business luncheon, birthday celebration, or private event! This space is also the perfect setting for a private cooking demo and/or wine tasting.



## **THE SULLIVAN ROOM**

A tribute to the original owner of the building, Patrick Sullivan, who constructed it first out of wood before erecting the gorgeous brick space that still stands on the corner of Central Street and Jackson Avenue! Sullivan's Room comes with a fully stocked bar, perfect for celebratory events like Wedding Receptions, End of Year Company Parties, Graduations, and much more!

This 100+ person room is located on the 3rd floor of the building. The original "Penny Bar", high ceilings, beautiful chandeliers, and enormous windows with a breathtaking view of Old City all culminate to create an unforgettable space to hold a remarkable event that will leave your guests buzzing!

## **CONTACT FOR FOOD AND BEVERAGE MINIMUMS**

**INTERESTED IN LUNCH OR RESERVING THE ENTIRE RESTAURANT? CONTACT US FOR DETAILS  
FOOD AND BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE**

## **LOOKING TO HAVE TIM LOVE FOOD CATERED?**

**TIM LOVE CATERING CAN HANDLE ANY OFFICE, HOLIDAY, PARTY, WEDDING OR ANY OTHER KIND OF EVENT.  
LEARN MORE AT [TIMLOVECATERING.COM](http://TIMLOVECATERING.COM)**

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## **THE KITCHEN ROOM**

The Kitchen Room, seating up to 35 guests and named for its close proximity to the kitchen, features a wonderful view of both the chefs hard at work and a window that looks out onto North Central Street! This one-of-a-kind dining experience brings guests closer to the chef and culinary team.



## **CHEF'S TABLE**

The Chef's Table is an intimate locale unlike any other private dining room on offer at Lonesome Dove Knoxville. Seating up to 10 guests, it provides an unparalleled view of the action from behind the scenes, and centers around a gorgeous Ash Wood table where you can enjoy a fun, communal experience!

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**KNOXVILLE**

# SEATED DINNER



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## SEATED DINNER #1 \$65 PER PERSON

### FIRST COURSE

Fettine Trio: A selection of Cuts Spit Roasted Over Open Mesquite Fire

Pork Loin / Lamb / Chili Black Garlic

Wild Pig / Venison / Huckleberry

Pheasant / Chukar / Quail / Cheddar / Sorghum

### SECOND COURSE

**(Select Two to Offer to Your Guests)**

Butter Lettuce, Red Chili Buttermilk, Lardoons, Goat Cheese,  
Pickled Jalapeños Seasonal Salad

Bowl of Texas Red Chili, Crema, Crispy Tortillas, Avocado Salsa

Romaine Salad, Roasted Garlic Caesar Vinaigrette, Smoked Cheddar Polenta Croutons

### THIRD COURSE

**(Select Three to Offer to Your Guests)**

6oz Filet, Yukon Gold Potato Puree, Grilled Asparagus, Serrano Lime Butter

Duck Breast, Duck Foie Gras Sausage, Corn Purée, Pickled Pear

Crispy Chicken Thighs, Grilled Lemon Jus, Scalloped Potato, Fried Olives

Seasonal Fish

### FOURTH COURSE

Chef's Seasonal Selection

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY



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## SEATED DINNER #2 \$70 PER PERSON

### STARTER

Fettine Trio: A selection of Cuts Spit Roasted Over Open Mesquite Fire

Pork Loin / Lamb / Chili Black Garlic

Wild Pig / Venison / Huckleberry

Pheasant / Chukar / Quail / Cheddar / Sorghum

### FIRST COURSE

#### **Appetizer Platters**

**(Select Three to Offer to Your Guests)**

Wild Boar-Beef Tenderloin Albondigas, Sofrito, Shaved Manchego

Blue Corn Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Hamachi Tostadas, Citrus, Cilantro, Guanciale, Serrano

Elote Fritter, Smoked Paprika Aioli, Cotija

### SECOND COURSE

**(Select Three to Offer to Your Guests)**

Butter Lettuce, Red Chili Buttermilk, Lardoons, Goat Cheese, Pickled Jalapeños

Romaine Salad, Roasted Garlic Caesar Vinaigrette, Smoked Cheddar Polenta Croutons

Bowl of Texas Red Chili, Crema, Crispy Tortillas, Avocado Salsa

Seasonal Salad



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### THIRD COURSE

**(Select Three to Offer to Your Guests)**

6oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash,  
Grilled Asparagus, Syrah Demi

Crispy Chicken Thighs, Grilled Lemon Jus, Scalloped Potato, Fried Olives

Duck Breast, Duck Foie Gras Sausage, Corn Purée, Pickled Pear

Seasonal Fish

### FOURTH COURSE

**(Select One to Offer to Your Guests)**

Dessert Sampler Duo

Chef's Seasonal Choice





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## SEATED DINNER #3 \$85 PER PERSON

### STARTER

Fettine Trio: A selection of Cuts Spit Roasted Over Open Mesquite Fire

Pork Loin / Lamb / Chili Black Garlic

Wild Pig / Venison / Huckleberry

Pheasant / Chukar / Quail / Cheddar / Sorghum

### FIRST COURSE

**Appetizer Platters**

**(Select Three to Offer to Your Guests)**

Wild Boar-Beef Tenderloin Albondigas, Sofrito, Shaved Manchego

Blue Corn Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

Seared Lamb LolliPops, Yuzu Aioli

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Hamachi Tostadas, Citrus, Cilantro, Guanciale, Serrano

Elote Fritter, Smoked Paprika Aioli, Cotija

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## SECOND COURSE

**(Select Three to Offer to Your Guests)**

Butter Lettuce, Red Chili Buttermilk, Lardoons, Goat Cheese, Pickled Jalapeños

Bowl of Texas Red Chili, Crema, Crispy Tortillas, Avocado Salsa

Romaine Salad, Roasted Garlic Caesar Vinaigrette, Smoked Cheddar Polenta  
Croutons

Seasonal Salad

## THIRD COURSE

**(Select Three to Offer to Your Guests)**

6oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash,  
Grilled Asparagus, Syrah Demi

Elk Loin, Hen of the Woods, Crispy Collard, Salsify, Candied Grapes

Wagyu Skirt Steak, Rocket Greens, Fried Avocado, Citrus Vinaigrette

Duck Breast, Duck-Foie Gras Sausage, Corn Puree, Pickled Pear

Rabbit Ravioli, Spiced Sausage, Sage Brown Butter

Iberico Pork Secreto, Avocado Pipian, Late Summer Vegetable Salad

Crispy Chicken Thighs, Grilled Lemon Jus, Scalloped Potato, Fried Olives

Seasonal Fish

## FOURTH COURSE

**(Select One to Offer to Your Guests)**

Dessert Sampler Trio

Chef's Seasonal Choice



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# COCKTAIL BUFFET



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## COCKTAIL MENU #1 \$28 PER PERSON

### PASSED APPETIZERS (One Piece Per Guest)

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Avocado Toast, Cotija, Charred Corn, Lime

Elote Fritter, Smoked Paprika Aioli, Cotija

Blue Corn-Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

### STATION

Vegetable Crudite, Red Chili Buttermilk Dressing, Texas Garnish

Wild Game Fettine Duo

A selection of cuts, spit roasted over open mesquite fire

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## COCKTAIL MENU #2 \$34 PER PERSON

### PASSED APPETIZERS (One Piece Per Guest)

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Avocado Toast, Cotija, Charred Corn, Lime

Elote Fritter, Smoked Paprika Aioli, Cotija

Blue Corn-Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

Hamachi Tostada, Yuzu, Cilantro, Guanciale, Serrano

### STATION

Imported & Domestic Cheese Display, Gourmet Crackers

Wild Game Fettine Duo

A selection of cuts, spit roasted over open mesquite fire

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## COCKTAIL MENU #3 \$40 PER PERSON

### PASSED APPETIZERS (One Piece Per Guest)

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Avocado Toast, Cotija, Charred Corn, Lime

Elote Fritter, Smoked Paprika Aioli, Cotija

Blue Corn-Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

Hamachi Tostada, Yuzu, Cilantro, Guanciale, Serrano

Deviled Gulf Coast Blue Crabs, Lonesome Dove Hot Sauce

### STATION

Imported & Domestic Cheese Display, Gourmet Crackers

Wild Game Fettine Duo

A selection of cuts, spit roasted over open mesquite fire

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## COCKTAIL MENU #4 \$55 PER PERSON

**STATIONED**  
**(2.5 oz Per Guest)**

Sliced Beef Tenderloin

Silver Dollar Rolls

Horsey Cream Sauce

Wild Game Fettine Duo

A selection of cuts, spit roasted over open mesquite fire

## PASSED APPETIZERS

Avocado Toast, Cotija, Charred Corn, Lime

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Blue Corn-Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

Hamachi Tostada, Yuzu, Cilantro, Guanciale, Serrano

Elote Fritter, Smoked Paprika Aioli, Cotija

Grilled Gulf Oyster, Manchego, Serrano

Elk-Foie Gras Sliders, Blueberry Jam

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## LUNCH





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## SEATED LUNCH #1 \$30 PER PERSON

### FIRST COURSE

**(Choose one to offer your guests)**

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche  
Elote Fritter, Smoked Paprika Aioli, Cotija

### SECOND COURSE

**(Choose two to offer your guests)**

Buffalo Burger, Muenster Cheese, Butter Lettuce, Tomato

Seasonal Entrée Salad

Shaved Tenderloin Sandwich, Muenster Cheese, Caramelized Onions,  
Roasted Peppers

LD Crispy Chicken Sandwich, Pickle Slaw, Hellmann's

### THIRD COURSE

Chef's Seasonal Choice

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## SEATED LUNCH #2 \$36 PER PERSON

### FIRST COURSE

**(Choose one to offer your guests)**

Seasonal Salad

Butter Lettuce, Red Chili-Buttermilk Vinaigrette, Lardoons, Pickled Jalapeño

### SECOND COURSE

**(Choose two to offer your guests)**

Lonesome Dove Meatloaf, Veal Demi-Glace, Mashed Potatoes, Collard Greens

Crispy Chicken Thighs, Grilled Lemon Jus, Scalloped Potato, Fried Olives

Seasonal Fish

### THIRD COURSE

Chef's Seasonal Choice

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## SEATED LUNCH #3 \$44 PER PERSON

### FIRST COURSE

(Choice of:)

Seasonal Salad

Butter Lettuce, Red Chili-Buttermilk Vinaigrette, Lardoons, Pickled Jalapeño

### SECOND COURSE

(Choose three to offer your guests)

6oz Garlic Stuffed Tenderloin, Grilled Asparagus, Western Plaid Hash, Syrah Demi

Crispy Chicken Thighs, Grilled Lemon Jus, Scalloped Potato, Fried Olives

Rabbit Ravioli, Spiced Sausage, Sage Brown Butter

Seasonal Fish

### THIRD COURSE

Chef's Seasonal Choice

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## BUFFET



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## DINNER BUFFET #1 \$40 PER PERSON

Heirloom Tomato, Mozzarella, Fresh Basil, Balsamic Caprese Skewer

Australian Lobster-Poblano Wontons, Whipped Parsnip, Serrano Chile Vinaigrette

Mixed Greens, Pomegranate, Goat Cheese Beignets, Pepitas

Grilled Texas Catfish, Smoked Cheddar Grits, Spicy Ranchero Sauce

Hand Carved Beef Tenderloin, Yukon Gold Mashed Potatoes, Chimichurri,  
Horseradish Cream, Syrah Demi-Glace

## DINNER BUFFET #2 \$45 PER PERSON

Olive Tapenade, Caramelized Onion Crostini, Whipped Goat Cheese

Australian Lobster-Poblano Wontons, Whipped Parsnip, Serrano Chile Vinaigrette

Romaine Salad, Smoked Anchovy-Lime Vinaigrette, Hummus, Haricot Vert,  
Polenta Croutons

Sliced Chicken Breast, Seasonal Vegetables, Poblano Cream Sauce

Grilled Texas Catfish, Smoked Cheddar Grits, Spicy Ranchero Sauce

Hand Carved Beef Tenderloin, Yukon Gold Mashed Potatoes, Chimichurri,  
Horseradish Cream, Syrah Demi-Glace



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## DINNER BUFFET #3 \$50 PER PERSON

Lox, Dill Cream Cheese, Shaved Red Onions, Egg, Capers, Red Caviar, Black Caviar  
(Deconstructed on a Boos Board)

Australian Lobster-Poblano Wontons, Whipped Parsnip, Serrano Chile Vinaigrette

Anti-Pasta Platter, Grilled Cheeses, Cured Meats, Spanish Olives,  
Marinated Cremini Mushrooms

Romaine Salad, Hummus, Haricot-Vert, Polenta Croutons

Hand Carved Beef Tenderloin, Yukon Gold Mashed Potatoes, Chimichurri,  
Horseradish Cream, Syrah Demi-Glace

Smoked Pork Loin, Smoked Manchego Polenta, Tomatillo Sauce

### ADD SIDES

**Served Family Style for \$10 each**

Yukon Gold Mash  
Sautéed or Fried Spinach  
White Truffled Mac & Cheese  
Grilled Asparagus  
Crispy Onions  
Truffled Mushrooms

