



Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge.

Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

No matter what the occasion, our delicious cuisine and exceptional service can create an outstanding event. Browse our menu and let us know how we can help you

Ready to place your order? [Catering Order Form](#)

THE EVENT ROOM

120 E. Main St. Watertown TN 37184
(615) 852-9971 * theeventroomtn.com

Platters

Small Serves 10, Medium Serves 20, Large Serves 30

Sandwich Platter— SM \$30 MED \$50 LG \$70

Choose from Sub Rolls, Sandwich Bread, or Wraps

Includes pre-made gourmet sandwiches.

Roast Beef

Smoked Turkey Breast

Honey Ham

Cajun Chicken Breast

Veggie

Chicken Salad

Tuna Salad

Fruit Platter— SM \$22 MED \$33 LG \$40

Veggie Platter - SM \$25 MED \$33 LG \$40



APPETIZERS & HORS D'OEUVRES

Fresh Garden Vegetable Board

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Cheese Board

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Charcuterie Board

Meats, cheeses, jams, spreads, vegetables, fruits, and crackers

\$50 Serves 25

Cheesy Bacon Dip

Served with crackers.

Spinach & Artichoke Dip

Served with crackers.

Seafood Dip

Served with crackers.

Hummus Dip

Served with pita chips.

HORS D'OEUVRE PLATTERS

SERVE 25 PEOPLE

COLD

Charcuterie Board \$100

Cheese & Fruit Skewers \$75

Cheesecake Stuffed

Strawberries \$75

Shrimp Cocktail \$100

HOT

Scallops wrapped in bacon \$95

Beef or Chicken Skewers \$95

Sweet & Sour Meatballs \$50

Spicy Meatballs \$50

Stuffed Mushrooms \$95

FOOD BARS

ALL BARS ARE \$10 PER PERSON

Pizza Bar

An assortment of pizzas served with tossed green salad, warm breadsticks, crushed red pepper, parmesan cheese, and assorted cookies.

Taco / Nacho Bar

Build-your-own with choice of beef or chicken, soft taco shells, tortilla chips, lettuce, tomato, onion, taco sauce, shredded cheese, and assorted cookies.

BBQ Bar

Classic comfort favorites including pork or chicken, baked beans, buns with BBQ sauce, potato salad, and assorted cookies.

Mashed Potato Bar

Start with Homestyle mashed potatoes and your guests top with their choice of toppings. Cheese, Bacon, Sour Cream, Broccoli, Pulled Pork, Crispy Onions

Mac & Cheese Bar

Start with macaroni shells and your guests top with their choice of toppings. Cheeses, Bacon, Jalapeno, Mushrooms, Crispy Onions



DESSERT BARS

\$5 PER PERSON

Candy Bar / Sweet Buffet

A colorful assortment of candies and sweet treats — perfect for snacking, celebrating, and satisfying every sweet tooth.

Sundae Bar

A build-your-own ice cream experience featuring chocolate and vanilla ice cream with all the classic toppings — chocolate and caramel syrup, strawberries, pineapple, crushed candies, sprinkles, nuts, cherries, and whipped cream.

Chocolate Fountain Add-On

Turn dessert into an experience! A warm chocolate fountain with an assortment of sweet treats for dipping — always a crowd favorite.

DINNER BUFFET

\$20–\$30 per person

Pricing varies based on menu selections

All buffets include iced tea, rolls, plates and silverware

Entrées

Choose any two hearty favorites

Sunday Pot Roast, slow-cooked and tender
Homestyle Meatloaf, just like grandma used to make
Classic Lasagna with Rich Meat Sauce
Creamy Vegetarian White Lasagna
Marinated Beef Tips in savory gravy
Chicken Piccata with a bright, buttery sauce
Herb-Roasted Chicken, juicy and seasoned just right
Creamy Chicken Alfredo
Old-Fashioned Chicken & Dumplings
Honey-Baked Ham, sweet and smoky
Grilled Pork Chops, seasoned and tender
Roast Pork Loin, slow-roasted to perfection
Pulled Pork, fork-tender and full of flavor
Braised Short Ribs,
Grilled Salmon, light and perfectly seasoned

Fresh & Classic Salads

Choose one

Garden Salad with crisp greens and fresh toppings
Classic Caesar Salad
Creamy Potato Salad
House-Style Pasta Salad
Marinated Tomatoes, light and flavorful

Southern Sides

Choose one comfort-food favorite

Steamed Seasonal Vegetables
Buttered Corn
Southern-Style Green Beans
Three-Cheese Mac & Cheese
Smoked Gouda Mac & Cheese
Fluffy Rice Pilaf
Broccoli Florets
Glazed Baby Carrots
Creamy Southern Mashed Potatoes
Loaded Mashed Potatoes
Herb-Roasted Potatoes
Mashed Sweet Potatoes

Sweet Southern Desserts

Choose one

Warm Blackberry Cobbler
Classic Banana Pudding
Homestyle Apple Pie
Mini Cheesecakes
Spiced Carrot Cake



Bar Service

Bartenders \$50/hr - 2 hours minimum. We take care of set-up of the bar, serving, monitor alcohol intake clean up, clear breakdown and clean up. You provide all the alcohol and mixers.

Additional Bar Services

We provide mixers: coke, sprite, diet coke, lemons, limes, orange juice, cranberry juice, tonic, club soda, ginger ale, stir sticks, Angostura bitters, simple syrup, cherries and olives, lemon juice, bottled waters, and ice. \$3.00 pp plus bartenders

Liquor Purchase: We can purchase the liquor and beer for your event and charge you the cost to purchase. We buy the alcohol you request.

Vodka, Rum, Gin, Scotch, Whisky, Bourbon, Tequila, Beer, Vermouth, Wine, Champagne

