



CATERING GUIDE

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

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
- Crispy Fried Chicken, a true Southern staple
- 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
- 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



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 *\$50 includes chocolate and fruit*

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

PLATTERS, HORS D'OEUVRES AND APPETIZERS

BOARDS AND APPETIZERS

\$6 Per Person

Fresh Fruit Board

Sliced fresh seasonal fruit display served with fruit yogurt dip.

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

ERVE 25 PEOPLE

COLD

Charcuterie Board \$150

Assorted Sliders \$75

Mini Deli Sandwiches on Hoagie Rolls \$75

Cheese & Fruit Skewers \$75

Cheesecake Stuffed

Strawberries \$75

Shrimp Cocktail \$150

HOT

Scallops wrapped in bacon \$95

Beef or Chicken Skewers \$95

Sweet & Sour Meatballs \$50

Spicy Meatballs \$50

Bacon Stuffed Mushrooms \$115

Sandwich Platters or Boxed Lunches

Includes pre-made gourmet sandwiches with cookies, assorted sodas or bottled water.

\$10 per person for the platter

\$12 per person for boxed lunches

Deli Meat

Roast Beef

Smoked Turkey Breast W/Cheddar

Ham

Cajun Chicken Breast

Veggie

Chicken Salad

Tuna Salad

Cheeses

Cheddar

Swiss

Provolone

Pepper Jack

Bacon

Sides

Fresh Fruit Salad

Tossed Salad

Assorted Chips

Potato Salad

Pasta Salad

Bread

Slider Rolls

Wheat Bread

White Bread

Hoagie

