



THE MILL'S ALL-INCLUSIVE PARTY PACKAGE

*custom menus as well as vegetarian options are available and welcome at The Mill

100-149 Guests – \$59 per person – with beer and wine only – \$69 per person with beer, wine and liquor – \$75 per person

150+ Guests – \$49 per person – with beer and wine only – \$59 per person with beer, wine and liquor – \$65 per person

- Price based upon 1 hour cocktail hour with choice of 4 stationary or passed hors d'oeuvres
- 2 hour buffet – menu selections below
- Total of a 4 hour reception with 2 hour set up and 1 hour breakdown for a total 7 hour rental
- 3.5 hr open bar – beer, wine, mixed drinks, sodas, juices, bar garnish, stirrers, beverage napkins, 1 bartender (*additional bartenders \$199*)
- Cake cutting service
- All china, glassware, and flatware for event
- Guest table linens and 1 cake table linen
- For weddings: To-Go Package for couple packed for pick up upon departure

Choice of 4 hors d'oeuvres for cocktail hour from our hors d'oeuvre menu

Choice of Salad – Choose 1

Traditional Caesar salad with fresh shaved parmesan
Wedge salad with bacon and bleu cheese crumbles
Garden salad with tomato and cucumber and croutons
Greek salad with feta and kalamata olives
Goat cheese and sugared walnut spring green salad
Spinach salad with bacon and strawberries

Choice of Sides – Choose 2

Garlic or regular mashed potatoes
Twice baked potatoes
Seasoned rice pilaf
Wild rice blend
Roasted vegetable medley
Fresh grilled asparagus
Fresh sautéed green beans
Fresh steamed broccoli
Sautéed mushrooms
Southern succotash



THE MILL'S ALL-INCLUSIVE PARTY PACKAGE (CONTINUED)

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Choice of Entrees - Choose 2 - additional entrees \$4 each

Parmesan encrusted chicken with roasted tomato coulis

Chicken roulade with spinach, feta cheese and sun dried tomato

Chicken Chesapeake

Grilled salmon with bourbon glaze

Pecan maple glazed salmon

Imperial stuffed flounder

Grilled jumbo shrimp

Traditional Maryland crab cakes

Beef brisket with homemade barbecue glaze

Roast beef with horseradish

Prime rib with au jus

Petit filet mignon

N.Y. strip steak with Madeira demi glaze

18% Service Charge, 9.25% TN Sales Tax, and venue rental are added to all food and beverage per person pricing.