

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 .

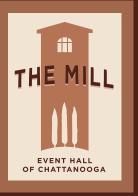
Choice of 4 hors d'oeuvres for cocktail hour from our hors d'oeuvre menu

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 College and a serie 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.