



Bronze Dinner Package - \$ 40 pp

+ 8% sales tax / + 20% service gratuity

CHOICE OF SALAD:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion, choice of 2 dressings: balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese, red wine vinaigrette

CHOICE OF ENTRÉES:

CHICKEN:

Chicken Breast- served in your choice of sauce (cacciatore, piccata, marsala)

VEGGIE:

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Tofu Curry- with assorted seasonal vegetables and seasonings

Vegetarian Lasagna- with assorted seasonal vegetables

PASTA:

Meat Ragu Lasagna- with assorted seasonal vegetables

Vegetarian Lasagna- with assorted seasonal vegetables

Cold Sesame Noodles - with sesame and scallion in a peanut sauce (peanut substitute available)

BEEF:

Braised Short Rib - with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye - a prime rib of beef roasted and sliced to order

CHOICE OF STARCH:

Mashed potatoes or rice

CHOICE OF VEGETABLES:

Select from seasonal vegetables

DINNER BUFFET

(Select from each category)

1 Salad

1 Entrée
(chicken, veggie,
pasta, beef)

1 Starch

1 Vegetable

+ Fountain Beverages
(soda, iced tea,
lemonade, water)
Coffee & Tea



Silver Dinner Package - \$55 pp

+ 8% sales tax / + 20% service gratuity

CHOICE OF SALAD:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion, choice of 2 dressings: balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese, red wine vinaigrette

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, with Caesar dressing

CHOICE OF ENTRÉES:

CHICKEN:

Chicken Breast- served in your choice of sauce (cacciatore, piccata, marsala)

VEGGIE:

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Tofu Curry- with assorted seasonal vegetables and seasonings

Vegetarian Lasagna- with assorted seasonal vegetables

PASTA:

Meat Ragu Lasagna- with assorted seasonal vegetables

Vegetarian Lasagna- with assorted seasonal vegetables

Cold Sesame Noodles - with sesame and scallion in a peanut sauce (peanut substitute available)

BEEF:

Braised Short Rib - with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye - a prime rib of beef roasted and sliced to order

SEAFOOD:

Oven Roasted Salmon- with choice of sauce (mango salsa, dill cream, mustard cream, Asian-soy, crème fraiche)

Shrimp Gumbo - a rich stew of shrimp with mussels and clams

CHOICE OF STARCH:

Mashed potatoes, rice, roasted fingerling potatoes

CHOICE OF VEGETABLES:

Select from seasonal vegetables

DINNER BUFFET

(Select from each category)

1 Salad

2 Entrée

(chicken, veggie, pasta, beef, seafood)

1 Starch

1 Vegetable

+ Fountain Beverages
(soda, iced tea, lemonade, water)
Coffee & Tea



THE PAPER MILL
RESTAURANT • BAR • EVENTS

Gold Dinner Package - \$ 70 pp

+ 8% sales tax / + 20% service gratuity

CHOICE OF SOUP:

New England Clam Chowder, Italian Wedding, Lobster Bisque, OR Ginger Carrot Bisque

CHOICE OF SALAD:

Garden Salad- Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion, choice of 2 dressings: balsamic vinaigrette, raspberry vinaigrette, ranch, blue cheese, red wine vinaigrette

Classic Caesar- Chopped romaine, house-made croutons, grated parmesan, with Caesar dressing

Chopped Salad- Chopped lettuce and seasonal vegetables with choice of dressings

CHOICE OF ENTRÉES:

CHICKEN:

Chicken Breast- served in your choice of sauce (cacciatore, piccata, marsala)

VEGGIE:

Eggplant Parmesan- layered with marinara and baked with mozzarella and parmesan

Tofu Curry- with assorted seasonal vegetables and seasonings

Vegetarian Lasagna- with assorted seasonal vegetables

PASTA:

Meat Ragu Lasagna- with assorted seasonal vegetables

Vegetarian Lasagna- with assorted seasonal vegetables

Cold Sesame Noodles - with sesame and scallion in a peanut sauce (peanut substitute available)

BEEF, LAMB, VEAL:

Braised Short Rib - with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye - a prime rib of beef roasted and sliced to order

Lamb Chop - please inquire for available preparations (requires a price verification)

Veal Loin - please inquire for available preparations (requires a price verification)

SEAFOOD:

Oven Roasted Salmon- with choice of sauce (mango salsa, dill cream, mustard cream, Asian-soy, crème fraiche)

Shrimp & Seafood Gumbo - a rich stew of shrimp with mussels and clams

CHOICE OF STARCH:

Mashed potatoes, rice, roasted fingerling potatoes, potatoes au gratin

CHOICE OF VEGETABLES:

Select from seasonal vegetables

DINNER BUFFET

(Select from each category)

1 Salad

3 Entrée

(chicken, veggie, pasta, beef, seafood)

1 Starch

2 Vegetable

+ Fountain Beverages

(soda, iced tea, lemonade, water)

Coffee & Tea