

Silver Special Package

\$60/Per Person (Plus 8% Sales Tax & Service Gratuity)

CHOICE OF 3 APPETIZERS:

Tater Tots	3-Cheese Mini Pizza Bagels	Mozzarella Sticks	Mac & Cheese Bites
Italian Meatballs	Chicken Tenders	Coconut Shrimp	Shrimp & Veg Shaomai
Coconut Shrimp Spring Rolls	Mini Veggie Spring Rolls	Mini Beef Empanadas	Mini Deep-Dish Pizzas
Fried Dill Pickle Spears	Beef Franks in a Blanket	Chicken Teriyaki Dumplings	Smoked Gouda Arancini

CHOICE OF 1 SALAD:

Garden Salad – Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion

Choice of 2 dressings: balsamic, raspberry or red wine vinaigrette, ranch, blue cheese

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

CHOICE OF 3 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 2 SIDES:

Starch: mashed potatoes, roasted fingerling potatoes, rice

Vegetable: select seasonal vegetables

DRINKS:

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

We offer flexible drinks packages from Beer & Wine, Special Drinks to Full Bar for any duration you are looking for.

The Paper Mill handles food allergies and special preferences separately.
Please inform us of any special needs that you or your guests may require.

Gold Special Package

\$80/Per Person (Plus 8% Sales Tax & Service Gratuity)

CHOICE OF 5 APPETIZERS:

Tater Tots	3-Cheese Mini Pizza Bagels	Mozzarella Sticks	Mac & Cheese Bites
Italian Meatballs	Chicken Tenders	Coconut Shrimp	Shrimp & Veg Shaomai
Coconut Shrimp Spring Rolls	Mini Veggie Spring Rolls	Mini Beef Empanadas	Mini Deep-Dish Pizzas
Fried Dill Pickle Spears	Beef Franks in a Blanket	Chicken Teriyaki Dumplings	Smoked Gouda Arancini
Fruit Platter	Veggie Crudité Platter	Potato Pierogies	Potato Latkes
Chicken Satay	Duck Wing Drumettes	Mini Chicken Empanadas	Mini Assorted Quiches
Cheese Platter	Brie Apricot Pastry Puffs	Charcuterie Platter (sliced meats)	Asparagus in a Blanket
Require Price Verification:	Beef Kabob	Bacon Wrapped Scallops	Beef Wellington in Puff Pastry
	Maryland Crab Cakes	Mini Blue Claw Crab Cakes	Clams Casino

CHOICE OF 1 SOUP:

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

CHOICE OF 1 SALAD:

Garden Salad – Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion

Choice of 2 dressings: balsamic, raspberry or red wine vinaigrette, ranch, blue cheese

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

Chopped Salad – Chopped lettuce and seasonal vegetables with choice of 2 dressings

CHOICE OF 3 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

LAMB/VEAL: 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 2 SIDES:

Starch: potatoes or rice and mashed potatoes, rice, roasted fingerling

Vegetable: select mixed vegetables

DRINKS:

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

We offer flexible drinks packages from Beer & Wine, Specialty Drinks and Toasts to a Full Bar for any duration you are looking for.

The Paper Mill handles food allergies and special preferences separately.
Please inform us of any special needs that you or your guests may require.