

2 Mile Luncheon Menu

This is a 2 hour event that may be held privately at 2 Mile restaurant.

The event must be a minimum of 25 adult guests held in April, May,
the last week of Sept and 1st two weeks of October.

All other dates minimum of 40 adult guests. Event can conclude no later than 3 pm.
Please note: Two Mile Landing does not hold private events on holiday weekends.

First Course choose one:

Crab & Corn Chowder, New England Clam Chowder, or Caesar Salad

*OPTIONAL Second Course (add \$4)
Create both a soup AND a salad course with this addition.

Entrée Course

All entrées are served with garlic mashed potatoes and Chef's choice of vegetable. (Parties of 40 or less may choose 2 selections for your guests. Parties of more than 40 may choose 3. Pre-order is required 1 week in advance).

Broiled Fillet of Flounder

broiled with white wine, butter and lemon

Chicken Marsala

chicken breast sautéed in Marsala wine with button mushrooms

Chicken Piccata

sautéed chicken breast in a lemon butter sauce with capers

Grilled Salmon

choose: Miso-glazed OR topped with a lemon dill butter

Baked Stuffed Shrimp

3 Gulf shrimp broiled and stuffed with our house-made Crab Imperial

Broiled Crab Cake Sandwich

served with kettle chips and coleslaw

Lightly Blackened Mahi Sandwich

with Volcano sauce; served with kettle chips and coleslaw

\$20 per person

*Option includes non-alcoholic beverage service excluding coffee, tea or juices.

Coffee & Tea Service: add \$1.50 per person

Price is exclusive of NJ sales tax and 20% gratuity which will be added to the event at time of payment.

Balance of payment is due at the close of the event via cash or credit card.