



HIGHLAWN PAVILION

\$59 PRIX FIXE GROUP LUNCH MENU

APPETIZERS

House Smoked Salmon with Grilled Onion Remoulade

Mixed Baby Greens with Vinaigrette

Fresh Mozzarella with Vine-Ripened Tomatoes, Balsamic Reduction

Iced Oysters on the Half Shell with Mignonette

Soup Special of the Day



ENTRÉES

Organic Free Range Chicken

Braised Napa Cabbage, Bacon Lardons, Chanterelle Mushrooms,
Aromatic Grain Mustard Sauce

Norwegian Salmon

Dried Cranberries, Maple Poached Butternut Squash,
Cinnamon Infused Couscous, Pecan-Pumpkinseed Crunch, Sage-Brown Butter Sauce

Penne Jardinière

Grilled Filet Mignon

Haricots Vert, Baby Carrots, Bordeaux Reduction

Highlawn Pavilion Vegetable Plate



DESSERT

Highlawn Pavilion Dessert Sampler

Coffee & Tea

\$59 PER PERSON

Plus New Jersey sales tax & a suggested 20% gratuity.

Chef's assortment of hors d'oeuvres at an additional \$12.50 per person

Items on this menu are subject to change dependent on market availability.

Includes coffee and tea; all other beverages are additional to the guest check.

This menu applies for à la carte small group events of 12 to 25 guests only.

A minimum 24-hour advance reservation is required for this menu.