

GOURMET COCKTAIL HOUR AND DINNER

Five Hours

Premium Open Bar Throughout The Event

COCKTAIL HOUR

BUTLER SERVICE

Coconut Chicken with Ginger Lime Mousseline
Smoked Salmon & Potato Pancake with Horseradish Chive Crème Fraiche
Homemade Crab Cakes
Thai Vegetable Spring Roll
Brie in Phyllo with Balsamic Reduction
Chicken Dumpling
Peppered Tuna with Ponzu Sauce
Tempura Shrimp & Avocado Sushi Roll

COLD BUFFET

Highlawn Olives and Herbs
Chicken and Pear Salad
Fruits de Mer
Pesto Tortellini Salad with Grilled Artichoke
Seasonal Fresh Cut Fruit and Berries
Domestic & Artisanal Imported Cheeses served with Gourmet Crackers & French Baguettes
Highlawn Antipasti: Grilled Marinated Harvest Vegetables, Bocchini Style Mozzarella,
Artichokes & Fire Roasted Peppers

CHILLED SEAFOOD STATION

A Bountiful Presentation of Shrimp and Oysters on the Half Shell
with Cocktail Sauce, Mignonette Sauce and Lemon Wedges

CAPTAIN'S STATIONS

*Choice of One Station for every 60 Guests
Additional Stations available at \$350 per Station*

Peking Duck Station

Crispy Duck, Spring Onions, Julienne of Cucumbers and Hoisin, wrapped in a thin Pancake

Pasta Station

*Mushroom Ravioli with Smoked Garlic Sauce & Asparagus Tips
And
Rigatoni Fileto di Pomodoro*

Shrimp Scampi Station

Fresh Jumbo Shrimp sautéed in White Wine, Butter, Lemon Juice and Parsley

Smoked Fish Station

*A Variety of Smoked Fish, including Salmon, Mackerel, Whitefish & Trout
Served with Roasted Beet Salad*

Southwestern Fajita Station

*Seasoned Chicken or Beef Sautéed with Pepper and Onions served with Guacamole,
Sour Cream and Cheddar Cheese in a warm Tortilla*

Bouillabaisse Station

*Local Fish, Clams, Mussels & Scallops in a Tomato Broth with Saffron & Fennel,
Butter Poached Potato & Traditional Rouille Sauce*

Crepe Station

*Sautéed Crepes filled with Grilled Scallop & Shrimp, Chicken with Leeks & Mushrooms
Or Creamed Spinach prepared to order*

Pierogi Station

Cheese Pierogis Served with Caramelized Onion & Sour Cream

Panini Station

*Cubano - Roast Pork, Smoked Ham, Swiss Cheese, Pickles, Dijonaise Sauce
Italian - Prosciutto, Roasted Red Peppers, Mozzarella, Arugula & Balsamic*

Customized menu substitutions are available

DINNER

CHAMPAGNE TOAST

APPETIZER

(Choice of One)

Creamless Wild Mushroom Soup

Maine Lobster Bisque

Potage Dubarry

Roasted Apple & Butternut Squash Bisque

Eagle Rock Potato & Leek Soup

Cream of Tomato & Basil Soup with Herbed Croutons

Cavatelli & Veal with Grilled Portabella Mushrooms &

Toasted Almonds in a Piquillo Pepper Sauce

Rigatoni with Pink Vodka, Prosciutto, Mushrooms & Peas

Garden Vegetable Risotto with Parmesan Tuille & Herb Oil

SALAD

(Choice of One)

Baby Seasonal Greens, Homemade Red Wine Vinegar & Olive Oil

Frisee and Red Oak Lettuce with Shaved Mango & Candied Walnuts,

Lemon Ginger Vinaigrette

Caesar Salad with Herbed Croutons

Arugula and Endive with Granny Smith Apple & Blue Cheese, White Balsamic Vinaigrette

Highlawn Chopped Salad, Honey Mustard Vinaigrette

Baby Spinach Salad with Pancetta & Toasted Pecans, Warm Bacon Vinaigrette

ENTREES

*(Choice of Three)
(Guest Selection at the Table)*

Pan Seared Chicken Normandy, Calvados Mushroom Apple Reduction

Herb Crusted Chicken Breast, Sun-Dried Cherry Chicken jus

Sundried Tomato Pesto Crusted Chicken Breast with Watercress Sauce

Rack of Lamb, Provencal Style (Market Price)

Grilled Filet of Salmon, Whole Grain Mustard Sauce

Pan Seared Striped Bass, Olive Oil Infused with Fine Herbs

Potato & Bacon Crusted Cod with Horseradish Sauce

Grilled Ahi Tuna with Toasted Sesame, Sweet Thai Chile Sauce & Wasabi Cream

Chateaubriand, Bordelaise Sauce

Filet Mignon (\$7.00 pp)

Grilled 12 oz Veal Chop, Porcini Mushroom Sauce (Market Price)

Roasted Pork Medallions, Sauce Ananas

*All Entrees are Served with the
Chef's Selection of Vegetable and Starch*

DESSERTS

*Highlawn Pavilion Individual Dessert Plate
An Assortment Plate including Honey Lavender Crème Brulee,
Chocolate Dipped Strawberry,
and Black & White Chocolate Mousse Torte*

Viennese Table Available \$10.00 per person

*Custom Wedding Cake / Occasion Cake
(Please ask to see our variety of styles and fillings)*

A Full Selection of After Dinner Cordials

International Coffee Station

*Coffee, Decaffeinated Coffee, a Selection of Fine Teas,
Espresso and Cappuccino on request*

*All menu items are proudly prepared on the premises
from only the finest and freshest ingredients available.*

*New Jersey State Sales Tax and 21% Facilities Fee Not Included
Music, Photography, and Flowers Not Included*

*Valet Parking and Coat Check for Evening Affairs No Charge
Valet Parking, \$1.50 per person, for Afternoon Affairs, if desired
Coat Check, \$1.00 per person, for Afternoon Affairs, if desired*