



HIGHLAWN PAVILION

\$59 PRIX FIXE GROUP LUNCH MENU

Appetizers

HOUSE-SMOKED SALMON WITH GRILLED ONION REMOULADE

MIXED BABY GREENS WITH VIINAIGRETTE

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
Snow Peas, Cashews, Basmati Rice, Apricot-Golden Raisin Chutney, Garam-Masala Sauce

FAROE ISLANDS SALMON
Marinated Shiitake Mushrooms, Baby Bok Choy, Coconut Forbidden Rice,
Ginger-Lemongrass Emulsion

CAMPANELLE PASTA WITH ROASTED SPRING LAMB RAGOUT
Root Vegetables, Peas, San Marzano Tomatoes, Parmesano-Reggiano Herb Crust

GRILLED FILET MIGNON
Haricots Vert, Baby Carrots, Bordeaux Reduction

VEGAN OPTION

Dessert

HIGHLAWN PAVILION DESSERT SAMPLER

\$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 from 12 to 25 guests only.

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