



HIGHLAWN PAVILION

\$39 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

Roasted Baby Brussels Sprouts, Applewood Smoked Bacon, Parsnip-Pear Purée,
Onion Marmalade, Maple Cider Glaze

FAROE ISLANDS SALMON

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

HOMEMADE GNOCCHI AND DUCK CONFIT TRUFFLE CARBONARA

Root Vegetables, Hen of the Woods Mushrooms, Smoked Bacon

CHEF'S LATEST VEGAN CREATION

Dessert

HIGHLAWN PAVILION DESSERT SAMPLER

\$39 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.

Any 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.*