

GOURMET COCKTAIL HOUR AND DINNER

Five Hours

Premium Open Bar Throughout The Event

COCKTAIL HOUR

BUTLER SERVICE

Coconut & Hazelnut Chicken with Ginger & Lime Mousseline

Smoked Salmon Sushi Roll with Cream Cheese & Asparagus

Potato Pancake with Horseradish Chive Crème Fraiche

Homemade Crab Cakes

Roasted Red & Golden Beets with Goat Cheese & Croutons

Thai Vegetable Spring Roll

Brie in Phyllo with Balsamic Reduction

Spicy Yellow Fin Tuna Roll

Shrimp Goyza

COLD BUFFET

Highlawn Olives and Herbs

Cobb Salad

Fruit de Mer (Shrimp, Calamari & Crabmeat tossed with Ginger Dressing)

Tortellini Salad

Seasonal Fresh Cut Fruit and Berries

Pavilion Smoked Salmon

Domestic & Artisanal Imported Cheeses served with Gourmet Crackers

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
Farfalle Fileto di Pomodoro*

Shrimp Scampi Station

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

Spanish Station

Andalucía Style Seafood Paella and Flambéed Chorizo

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*

CARVING STATION

(Choice of Two)

Pork Loin

New York Style Pastrami

Vermont Turkey

Roast Leg of Lamb

Marinated Flank Steak

Roast Suckling Pig (Market Price)

Customized menu substitutions are available

DINNER

CHAMPAGNE TOAST

APPETIZER

(Choice of One)

Wild Mushroom Soup

Maine Lobster Bisque with White Bean & Lemongrass

Smoked Corn & Shrimp Chowder

Cream of Tomato & Basil with Herbed Croutons

Eagle Rock Potato & Leek Soup

Black Bean Soup, Topped with Shrimp Salsa & Lime Crème Fraiche

Chilled Celery Root & Pear Soup with White Truffle

*Seafood Risotto with Rock Shrimp, Clams & Mussels (\$2.00 pp
supplemental charge)*

Cavatelli & Veal with Grilled Portobello Mushrooms &

Toasted Almonds in a Piquillo Pepper Sauce

Farfalle with Pink Vodka, Prosciutto, Mushrooms & Peas

*Smoked Salmon Carpaccio with Avocado & Sesame Wonton, Cranberry Soy
Reduction*

Add Crabmeat (\$6.00 per person supplemental charge)

SALAD

(Choice of One)

Baby Seasonal Greens, Homemade Red Wine Vinegar & Olive Oil

*Frisee and Red Oak Lettuce with Pancetta & Shaved Mango, Ginger Lemon
Vinaigrette*

Caesar Salad with Herbed Croutons

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

Highlawn Chopped Salad, Honey Mustard Vinaigrette

*Spinach Salad with Candied Walnuts & Shaved Parmesan, Warm Bacon
Dressing*

ENTREES

(Choice of Three)

(Guest Selection at the Table)

*Herb Crusted Free Range Chicken Breast, Sun-Dried Cherry
Chicken jus*

*Sundried Tomato Pesto Crusted Chicken Breast with Watercress
Sauce*

*Barbeque Lacquered Rack of Lamb, Mint & Root Vegetable
Vinaigrette (\$4.00 pp)*

Grilled Norwegian Salmon, Whole Grain Mustard Sauce

Pan Seared Striped Bass, Fine Herb Vinaigrette

*Chatham Cod, Potato Skin & Bacon Crusted with Horseradish
Sauce (\$5.00 pp)*

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

Chateaubriand, Thyme Scented Beef jus

Filet Mignon (\$7.00 pp)

*Roasted Cervina Venison Saddle, Calvados Game jus (Market
Price)*

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

DESSERTS

*Highlawn Pavilion Individual Dessert Plate
(An Assortment Plate including Tahitian Crème Brulee,
Mascarpone Amaretto Cheesecake, Flourless Chocolate Cake
and Chocolate Dipped Strawberry)*

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

*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 20% Service Charge 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*