



# 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

Applewood Smoked Bacon, Braised Greens, Sweet Corn Grits,  
Honey-Lemon Black Pepper Glaze

Norwegian Salmon

Snow Peas, Green Curry Lentils, Green Tea Emulsion

Penne Jardinière

Grilled Filet Mignon

Caramelized Pearl Onions, Haricots Vert, Thumbelina Carrots,  
Creamy Mashed Potatoes, 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.

Include 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.*