

***Highlawn Pavilion***  
***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 Mousse & Black Caviar with Cucumber*

*Potato Pancake with Horseradish Chive Creme Fraiche*

*Homemade Crabcakes*

*Mini Tartlet of Roasted Tomato & Goat Cheese with Fresh Artichoke*

*Shrimp Toast*

*Brie in Phyllo with Balsamic Reduction*

*Spanokopita*

*Spicy Yellow Fin Tuna Roll*

***COLD BUFFET***

*Highlawn Olives and Herbs*

*Cobb Salad*

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

*Tortellini Salad*

*Mozzarella with Tomato & Basil*

*Seasonal Fresh Cut Fruit and Berries*

*Pavilion Smoked Salmon*

*Crudités with choice of Onion or Blue Cheese Dip*

*Domestic and Imported Cheeses served with Gourmet Crackers*

*RAW BAR*

*A Bountiful Presentation of Shrimp and Oysters on the Half Shell*

*with Cocktail Sauce, Mignonette Sauce and Lemon Wedges*

*Add Alaskan King Crab Legs (Market Price)*

*CHAFING DISHES*

*Tuscan Country Flan*

*Lemongrass Lacquered Chicken Breast with Swiss Fondue Sauce*

*Honey Glazed, Farm Raised Duck with Grand Marnier Sauce*

*Tilapia with Crayfish Newburg Sauce*

*Cheese Raviolotti with Marechiara Sauce, Olives & Capers*

*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)*

*All of our menu selections are offered on an unlimited basis.*

*Customized menu substitutions are available.*

# **DINNER**

## *CHAMPAGNE TOAST*

### **APPETIZER**

*(Choice of One)*

*Wild Mushroom Soup*

*Maine Lobster Bisque*

*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 Puree of Celery Root & Pear Soup*

*Truffled Risotto & Grilled Portobello Mushroom*

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

*Penne with Plum Tomato, Eggplant, Wilted Arugula & Artichoke Pesto*

*Farfalle with Pink Vodka, Proscuitto, Mushrooms & Peas*

*Smoked Shrimp Chili with Gratinee of Gruyere & French Bread Crostini*

*Marinated Portobello Carpaccio, Jersey Tomato,*

*& Mozzarella Salad Served in a Crispy Wonton Cup*

*Avocado Salad, Smoked Salmon Carpaccio, Chive Olive Oil & 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 Crusted Chicken Breast with Watercress Sauce*

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

*Pan Seared Snapper, Vanilla Brown Butter Caper Sauce*

*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)*

*Chateaubriand, Thyme Scented Beef jus*

*8 oz 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 Creme Brulee,  
Mascarpone Amaretto Cheesecake, Chocolate Truffle Torte  
and Chocolate Dipped Strawberry)*

### *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*