

Harvest Restaurants began in 1996 with the opening of Trap Rock Restaurant & Brewery by the Grabowski family. Today, Harvest Restaurants has grown to 14 locations throughout northern New Jersey .

Our goal is quite simple: to offer people a place to experience enjoyment.

Harvest Restaurants are designed for you to enjoy local, seasonal food and award-winning wine and spirit offerings. Whether you're in the mood for casual light fare or an elegant dining experience, Harvest Restaurants can satisfy your appetite. Delight in prime steaks, local seafood, homemade pasta, wood-fired pizzas, and artisan-crafted desserts and pastries created by renowned chefs from the tri-state area.

Our commitment to quality, service, and consistency has earned us a well-respected reputation. At Harvest Restaurants, we believe in genuine hospitality starting with our own employees. We live by a set of core values that support the wellbeing of our staff and our communities. Our employees enjoy a culture in which people truly care about each other, resulting in a high level of pride, respect, and enthusiasm in everything that we do. We also believe in giving back to our community by supporting local charities such as the New Jersey Food Bank.

We look forward to seeing you at one of our Harvest Restaurants. Bon appetit!



Externship Program

We offer an exclusive Culinary externship at any one of our 14 locations each focusing on a different concept, whether high-end Steakhouse, Farm to Table American, or Fast Casual where “the city meets the farm!” This program is designed to grow and nurture our externs to become well rounded cooks while introducing them to the day-to-day functionality of our Chefs. Through training and mentorship, we will provide the foundation of basics that will carry them forward in their career at Harvest Restaurants which, includes a brief introduction to our Exclusive Junior Sous Chef Program.

MISSION STATEMENT

To offer people a place to experience *enjoyment*.

Leader in Training Program (LIT)

Our Manager in Training Program is designed for Culinary/College graduates or seasoned Hospitality Professionals looking to expand their career in culinary/hospitality. This is a full rotation through the front of house with some back of house exposure, familiarizing the candidate with restaurant operations. During this time they will be placed with a mentor, receiving one-on-one guidance in regard to our software systems and how to run our multi-million dollar facilities! Upon completion of program, salaried leadership positions are available for the right candidates.



JUNIOR SOUS CHEF PROGRAM (JRSC)

Our Junior Sous Chef Program is designed for a recent Culinary Institution Graduate or Seasoned Line Cook looking to begin their career in restaurants! The JRSC is a an immersion program where each candidate will be paired with a mentor, and one of our seasoned Chefs in order to learn what it takes to run one of our multi-million dollar kitchens. This program features mentorship on the culinary side, butchery, menu development and costing and complete access to our software systems. Candidates will learn ordering and receiving procedures, inventory procedures and Harvest protocols to name a few. The leadership skills each candidate is exposed to is priceless! At the end of the program, for the right candidate, a salaried Junior Sous Chef position in one of our restaurants may be available.