# WELCOME TO PRIVATE DINING



# **ROOTS MORRISTOWN**

### HARVEST RESTAURANTS

Harvest Restaurants began in 1996 with the opening of Trap Rock Restaurant & Brewery by the Grabowski family. Today, Harvest Restaurants has grown to 13 restaurants throughout northern and central 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.

We thank you for your patronage and look forward to seeing you at one of our restaurants.

Bon appetit!



# **COME EXPLORE OUR RESTAURANTS!**



665 MARTINSVILLE ROAD BASKING RIDGE, NJ | 07920 (908) 647-3000



ADDAMS TAVERN

115 ELM STREET WESTFIELD, NJ | 07090 (908) 232-3201

THE N X Y

94 UNIVERSITY PLACE PRINCETON, NJ | 08540 (609) 423-2188



2230 NJ-10 MORRIS PLAINS, NJ | 07950 (973) 267-4006



3 MORRIS AVENUE SUMMIT, NJ 07901 (908) 273-3166



510 TABOR ROAD MORRIS PLAINS, NJ | 07950 (973) 267-7004



279 SPRINGFIELD AVENUE BERKELEY HEIGHTS, NJ | 07922 (908) 666-1755



(609) 921-2777



AGRICOLA PRINCETON
11 WITHERSPOON STREET
PRINCETON, NJ | 08542
(609) 921-2798

AGRICOLA MORRISTOWN
40 W. PARK PLACE
MORRISTOWN, NJ | 07960
COMING SOON



ROOTS MORRISTOWN 40 W. PARK PLACE MORRISTOWN, NJ | 07960 (973) 326-1800

ROOTS OCEAN PRIME
98 UNIVERSITY PLACE
PRINCETON, NJ | 08540
(609) 772-4934

ROOTS RIDGEWOOD 17 CHESTNUT STREET RIDGEWOOD, NJ | 07450 (201) 444-1922

ROOTS SUMMIT
401 SPRINGFIELD AVENUE
SUMMIT, NJ | 07901
(973) 326-1800

# EVENT POLICIES AT HARVEST RESTAURANTS

#### **BOOKING & DEPOSIT**

If you'd like to move forward with the event, please sign and return the Event Credit Card Authorization Form. At the time of booking, we require 50% deposit on the food and beverage minimum. The event space is not reserved until this document has been received and processed.

#### EVENT MINIMUM, TAX & GRATUITY

There is a food and beverage minimum for all events. Please consult with the Event Coordinator to find out the minimum for your event. Prevailing New Jersey sales tax and gratuity are additional and not included in the event minimum. Gratuity can be added to the final bill at your discretion. We recommend 20%.

#### **ADMINISTRATION FEE**

There is a \$35 administration fee for all events. This is not a gratuity and is served to offset ancillary expenses associated with the planning and administration of the event.

#### **GUEST COUNT**

An estimated guest count will be established at the signing of the Event Credit Card Authorization Form. The final guest count is due (14) days prior to the event.

#### **FOOD & BEVERAGE**

To ensure the success of your event, food and beverage selections must be finalized (14) days prior to the event. Menu changes may occur due to seasonality or availability. Coffee and hot tea are included in the event packages. All other beverages are additional and charged on consumption.

#### **CHILDREN**

We do not have high chairs or booster seats available in any Harvest Restaurant. We offer a Children's Menu for \$14.95 for any child 12 years of age or younger.

#### **OTHER**

Outside Dessert Fee - If you decide you'd like to bring in your own dessert we charge \$2.95 per person.

Corkage Fee - \$40 per every 750ml bottle (it can not be wine featured on our wine list)

Audio Visual - Please consult with the Event Coordinator for audio visual rates and availability.

#### CANCELLATION POLICY

Should the event need to be cancelled, a refund on the deposited money will be made as follows: 90 days or more - full refund; 31-89 days - 50% refund; 30 days or less - no refund.



# ROOTS STEAKHOUSE | ROOTS OCEAN PRIME Private Diving Rooms

The perfect combination of traditional and modern, where your classic steakhouse favorites are elevated for an upscale experience. We proudly offer USDA prime steaks and the freshest seafood, along with an award winning wine list and hand-crafted cocktails. The rich leather booths, lavish oak bar, and brass accents emphasize the true steakhouse ambiance. We have four unique locations for your dining pleasure!



**MORRISTOWN FST 2011** 



**PRINCETON FST 2019** 



**RIDGEWOOD EST 2014** 



SUMMIT EST. 2006



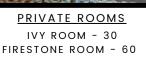


PRIVATE ROOMS STONE ROOM - 24 **ROOTS ROOM - 56** 

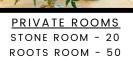
















PRIVATE ROOMS STONE ROOM - 28 **REMINGTON ROOM - 50** 







# **PRIVATE DINING ROOMS**





The Roots Room is the only space that can accommodate audio visual. .

For more information on hosting an event at Roots Morristown, please contact the Event Department at events@harvestrestaurants.com



# RECEPTION MENU

**AVAILABLE AT LUNCH & DINNER** 

# Stationary Hors d'Oeuvres

#### **VEGETABLE CRUDITE**

assorted seasonal vegetables with dipping sauce \$2.95 per person

#### **CHEESEBOARD**

chef's selection of cheese garnished with fruit & crisps \$5 per person

#### **SEAFOOD PLATTER**

shrimp, oysters, lobster, tuna tartare, Current Market Price per platter

## Passed Hors d'Oeuvres

OPTION 1: \$20 PER PERSON | SELECT 4 - SERVED 30 MINUTES OPTION 2: \$25 PER PERSON | SELECT 6 - SERVED 1 HOUR

OPTION 3: \$55 PER PERSON | ALL 9 INCLUDED - SERVED 2 HOURS OPTION 4: \$76 PER PERSON | ALL 9 INCLUDED - SERVED 3 HOURS

**OPTIONS 1 & 2 ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR** 

#### **Tuna Tartare**

crispy wonton, avocado, ponzu, wasabi

#### **Kobe Sliders**

cheddar, caramelized onions

Classic Chilled Shrimp Cocktail

Mini Lobster Roll

#### Stuffed Mushroom Caps

spinach, mushroom, grana padano cheese

#### Mini Avocado Toast

**Applewood Smoked Slab Bacon** 

maple glazed

Fried Chicken Sliders

Tomato & Mozzarella Skewer

All food & beverage is subject 6.625% sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



# **LUNCH MENU** \$39.95++

# Appetizers SELECT (2) TO PRESENT TO YOUR GUESTS

#### **ASSORTED BABY GREENS**

cherry tomato, cucumber, carrot, balsamic vinaigrette

#### LOBSTER BISQUE

asparagus, lobster, chives

#### WEDGE OF ICEBERG LETTUCE

tomato, crispy red onions, bacon, blue cheese

### Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS YOUR GUESTS SELECT 1 AT ARRIVAL

#### **CHICKEN CAESAR SALAD**

garlic croutons, grana padano

#### STEAK & ARUGULA SALAD

sliced 4oz filet, shaved apples, walnuts, crumbled blue cheese, apple cider vinaigrette

#### **ROOTS FRIED SHRIMP SCAMPI**

garlic, butter, white wine

#### SEASONAL VEGETABLE PASTA

#### PAN SEARED SALMON

seasonal accompaniments

#### ROOTS CHEDDAR BURGER

roots steak sauce, cheddar, lettuce, tomato, pickles

#### **CRISPY CHICKEN SANDWICH**

swiss cheese, slaw, ranch dressing

#### SPICY BBQ BABY BACK PORK RIBS

#### **8 OZ PETIT FILET MIGNON**

(supplemental \$26.95 per person)

Pommes Frites - Family Style Side

Dessert

**ROOTS BUTTER CAKE** 

Beverages

UNLIMITED COFFEE & TEA INCLUDED

all other beverages are additional and charged on consumption

blueberry compote, fresh whipped cream all

Gratuity is not automatically included.

There is a flat \$35 administration fee for any set menus and/or private rooms.

The pricing excludes the NJ 6.625% sales tax.

Menu prices and selections are subject to change, based on seasonality and availability.



# DINNER MENU

LEVEL 1 | \$69++

# Appetizers

SELECT (2) TO PRESENT TO YOUR GUESTS YOUR GUEST WILL SELECT 1 AT ARRIVAL

#### LOBSTER BISQUE

diced vegetables, lobster meat

#### WEDGE OF ICEBERG LETTUCE

tomato, crispy red onions, bacon, blue cheese

#### **ASSORTED BABY GREENS**

cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

#### **CAESAR SALAD**

garlic croutons, grana padano

## Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS YOUR GUEST WILL SELECT 1 AT ARRIVAL

#### ROOTS FRIED SHRIMP SCAMPI

garlic, butter, white wine

12 OZ NY STRIP STEAK

PAN SEARED SALMON

#### 8 OZ FILET MIGNON

(\$5 supplement)

#### ROOTS FRIED CHICKEN BREAST

**SEASONAL VEGETABLE PASTA** 

## Sides

**SELECT (3) TO BE SERVED FAMILY STYLE** 

POMMES FRITES
CREAMED SPINACH
CLASSIC WHIPPED POTATO

BROCCOLI GARLIC & OIL
HERB ROASTED MUSHROOMS
MACARONI & CHEESE

CRISPY BRUSSELS SPROUTS WITH HONEY SAMBAL, BACON & SCALLIONS

Dessert

**ROOTS BUTTER CAKE**blueberry compote, fresh whipped cream

Beverages

UNLIMITED COFFEE & TEA INCLUDED

all other beverages are additional and charged on consumption

Gratuity is not automatically included.

There is a \$35 administration fee for any set menu and/or private rooms.

The pricing excluded NJ 6.625% sales tax.

Menu prices and selections are subject to change, based on seasonality and availability.



# **DINNER MENU**

LEVEL 2 | \$75++

# Appetizers

SELECT (2) TO PRESENT TO YOUR GUESTS YOUR GUESTS WILL SELECT 1 AT ARRIVAL

#### LOBSTER BISQUE

assorted vegetables, lobster meat

#### WEDGE OF ICEBERG LETTUCE

tomato, crispy red onions, bacon, blue cheese

#### NI BURRATA

tomato, grilled bread, balsamic, basil pesto

#### **ASSORTED BABY GREENS**

cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

#### CAESAR SALAD

garlic croutons, grana padano

CHILLED JUMBO SHRIMP COCKTAIL

## Entrées

SELECT (3) TO PRESENT TO YOUR GUESTS
YOUR GUESTS WILL SELECT 1 AT ARRIVAL

12 OZ FILET MIGNON

(\$5 supplement)

16 OZ NY STRIP STEAK

20 OZ COWBOY STEAK

(\$7 supplement)

PAN SEARED SALMON

PAN SEARED SCALLOPS

**ROOTS FRIED CHICKEN BREAST** 

SEASONAL VEGETABLE PASTA

# Sides

#### **SELECT (3) TO BE SERVED FAMILY STYLE**

POMMES FRITES

CREAMED SPINACH

CLASSIC WHIPPED POTATO

BROCCOLI GARLIC & OIL HERB ROASTED MUSHROOMS MACARONI & CHEESE

CRISPY BRUSSELS SPROUTS WITH HONEY SAMBAL, BACON & SCALLIONS

Dessert

ROOTS BUTTER CAKE

blueberry compote, fresh whipped cream

Beverages

UNLIMITED COFFEE & TEA INCLUDED

all other beverages are additional and charged on consumption

Gratuity is not automatically included.

There is a \$35 administration fee for any set menus and/or private rooms.

Pricing excluded NJ 6.625% sales tax.

Menu prices and selections are subject to change, based on seasonality and availability.

# Cake & Sweets Menu

End on a sweet note! Add on a custom cake or one of our dessert platters to enhance your special event!

#### **EVENT DETAILS**

Event Name:	Guest Count:				
Event Date:	Event Time:				
Restaurant Name:	Event Space:				
Contact Name:					
Phone Number:	Email:				
ORDERS MUST BE CON	FIRMED 7-BUSINESS DAYS PRIOR TO THE EVENT WIT	H A MINIMUM OF 12 PEOPLE			
CUSTOM CAKE   \$8 PER PERSON  CHOOSE 1 FROM EACH OF THE CATEGORIES BELOW					
Cake Flavor	Cake Filling	Cake Icing			
<ul> <li>□ Vanilla Buttermilk</li> <li>□ Devils Food</li> <li>□ Carrot-Walnut*</li> <li>*CONTAINS NUTS</li> <li>□ Red Velvet</li> </ul>	Chocolate Buttercream Vanilla Buttercream Cream Cheese Truffle Ganache Raspberry Jam Brown Sugar Buttercream Coffee Buttercream Lemon Curd	Vanilla Buttercream Chocolate Buttercream Cream Cheese Coffee Buttercream Brown Sugar Buttercream			
Cake Inscription: _		·····			
	(Example: "Happy Birthday Mary!")				
Dessert Platters PRICED PER PLATTER					
CLASSIC COOKIES	<b>CUPCAKES - REGULAR SIZE</b>	<b>CUPCAKES - MINI SIZE</b>			



**BAKER'S ASSORTMENT** 

\$36 | QTY. 12

**BAKER'S ASSORTMENT** 

\$36 | QTY. 24

**BAKER'S ASSORTMENT** 

\$24 | QTY. 12



## **ROOTS MORRISTOWN**

# **Event Credit Card Authorization Form**

Event Name					
Event Date	Eve	Event Time			
				ents are due 14-days prior to the event.	
PLEASE SELECT YOUR EVENT SPACE					
	ROOTS ROOM		STONE ROOM		
	Private		Private / NO AV		
	PLEASE FILL	IN CARDHOLDER INFO	RMATION		
Cardholder Name	2	Cre	edit Card Type		
Credit Card Numb	er				
Expiration Date	Security Co	ode	Tax Exempt?*	*Must provide ST-5 form	
Billing Address					
THE FOLLOWING MAY BE BILLED TO MY CARD					
DEPOSIT + FINAL BILL I authorize Harvest Restaurant Group to charge the credit card number listed on this form for the deposit (+ \$1 processing fee) and all remaining event charges noted on the final bill. I authorize Harvest Restaurant Group to add 20% gratuity to the final bill. The final check will <u>not</u> be presented unless requested onsite.					
number listed or	SIT ONLY (50% deposit of Food & Book of the Book of the second of the second of the Book o	ly (+ \$1 processing fee). The			
		ENT & CANCELLATION POLICIES			
confirmation of your reservat credit card at the presentation	sed on the food & beverage minimum to tion. Event space is not confirmed until to n of the check. Should the event need to tys before event, 50% refund; 30 days on	his document has been received o be cancelled, refund on the de	and processed. The balance of cha	arges are payable by cash or	
Signatura			Data		
Signature x Date					
CONTACT INFORMATION					
Contact Name	Contact Phone Number				
Contact Email		Onsite Host Name			
	Please amail completed f	orm to the Event Coordinator	or fax (072) 656 1929	HARVEST	



# HARVEST EVENTS TEAM

# **EVENT COORDINATORS**

### **EMILY GARCIA**

(973) 656-1838 ext. 3011

egarcia@harvestrestaurants.com

Grato | Roots Morristown | Roots Ridgewood | Roots Summit | Tabor Road Tavern | Trap Rock | Agricola - Morristown

#### **MORGAN BIZUB**

(973) 656-1838 ext. 3010

mbizub@harvestrestaurants.com

Huntley Taverne | Addams Tavern | 3 West | Agricola - Princeton | Roots Ocean Prime | The Dinky Bar & Kitchen

## MICHAEL RAMELLA

(609) 786-1006

michael.ramella@harvestrestaurants.com

Off-Premise Catering | Harvest Catering & Events

www.HarvestCateringEvents.com

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WE LOOK FORWARD TO WORKING WITH YOU!