WELCOME TO PRIVATE DINING at

HARVEST

RESTAURANTS



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



A D D A M S T A YM FRRT N WESTFIELD, NJ | 07090(908) 232-3201



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



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



3 MORRIS AVENUESUMMIT, NJ 07901 (908) 273-3166



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



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



(609) 921-2777



MORRISTOWN40 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

<u>ROOTS SUMMIT</u> 401 SPRINGFIELD AVENUESUMMIT, 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 :Lipton 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 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

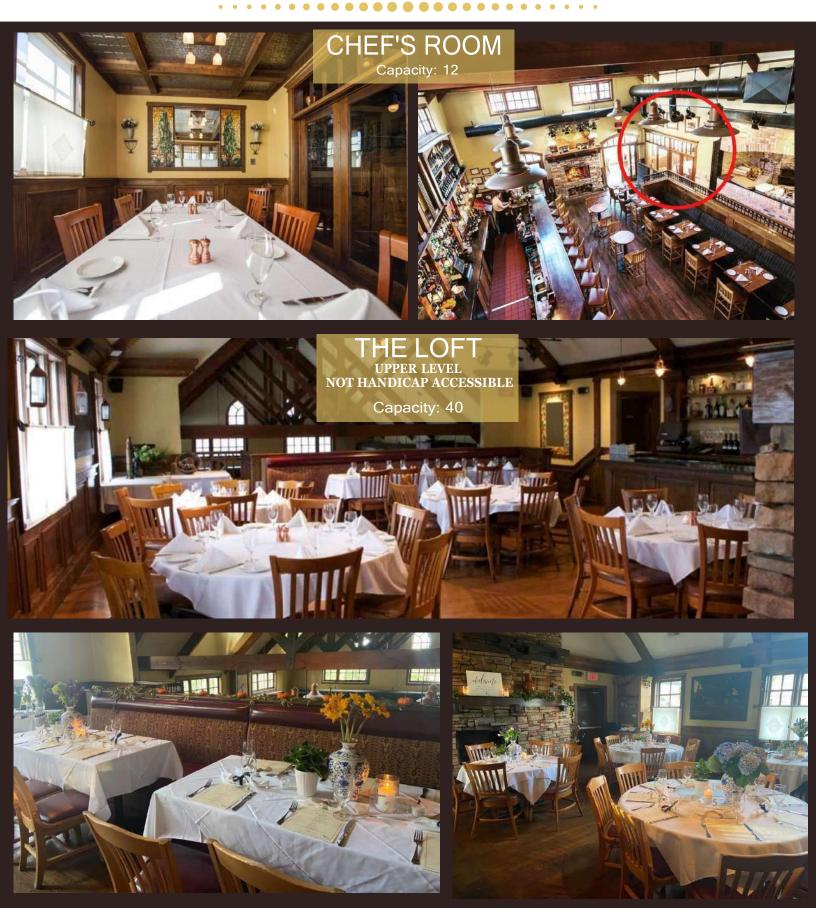
Should the event need to be cancelled, a refund on the deposited money will be made as follows: 90 days or more - full refund; 31-89 days - 50% refund; 30 days or less - no refund.







PRIVATE DINING ROOMS





RECEPTION MENU

AVAILABLEATLUNCH&DINNER

STATIONARY HORS D'OEUVRES

SIZE OF PLATTERS BASED ON HEAD COUNT

Vegetable Crudite \$2.95 Per Person Cheese & Fruit Board with Crisps \$5 Per Person **Hummus Platter** \$2.95 Per Person

PASSED HORS D'OEUVRES

OPTION 1: \$15 PER PERSON | SELECT 4 - SERVED 30 MINUTES OPTION 2: \$20 PER PERSON | SELECT 6 - SERVED 1 HOUR OPTION 3: \$35 PER PERSON | ALL 9 INCLUDED - SERVED 2 HOURS OPTION 4: \$42 PER PERSON | ALL 9 INCLUDED - SERVED 3 HOURS

OPTIONS 1 & 2 ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR

Mini Avocado Toast Corn, Chile Lime Butter, Feta Cheese, Filone Bread

Tuna Tartare Soy Sauce, Sesame, Scallion, Lime, Crispy Wonton

Crispy Chicken Sliders

Shrimp Cocktail

Angry Shrimp Spring Rolls Lime Miso Dipping Sauce & Sweet Chile Sauce

Mini Kobe Beef Sliders

Fried Mac & Cheese Balls

Tomato & Mozzarella Skewers

Veggie Burger Sliders



LUNCH MENU \$34.95 ++

FIRST

NO PRE-SELECTION NECESSARY

Mixed Greens Maple-Mustard Vinaigrette **Chopped Salad** Organic Chopped Greens, Cherry Tomatoes, Cucumbers, Avocado, Feta, White Balsamic Vinaigrette Seasonal Soup

SECOND *SELECT (3) TO PRESENT TO YOUR GUESTS*

Vegetable Pasta Seasonal Vegetables, White Wine, Touch of Cream

Cheddar Burger Fries

Warm Smoked Turkey & Brie Sandwich

Sage Mayo, Arugula, Raisin-Pecan Bread

Tarragon-Dijon Chicken Salad Sandwich

Arugula, Sherry Vinaigrette, Tomato, Lettuce, Raisin-Walnut Bread Crispy Chicken Sandwich Brioche Bun, Gruyere, Savoy Cabbage Slaw, Pickles, House Ranch, Frittes

> Huntley's Salmon Seasonal Accompaniments \$5 PER ORDER

ENDING Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.



DINNER MENU LEVEL 1 - \$49.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (2) TO PRESENT TO YOUR GUESTS

Mixed Greens Maple-Mustard Vinaigrette **Seasonal Soup**

Crispy Shrimp Spring Rolls Julienned Vegetables,

Miso Dressing

Chopped Salad

Organic Chopped Greens, Cherry Tomatoes, Cucumbers, Avocado, Feta, White Balsamic Vinaigrette

Crispy Calamari Salad

Frisée, Radicchio, Sesame Seeds, Thai Lime Chile Vinaigrette

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Vegetable Pasta

Seasonal Vegetables, White Wine, Touch of Cream

Huntley's Salmon Seasonal Accompaniments Roasted Airline Breast of Chicken Seasonal Accompaniments

Harvest's Signature Pork Chop

Seasonal Accompaniments

Filet Mignon

Seasonal Accompaniments \$8 PER ORDER

ENDING Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.



DINNER MENU LEVEL 2 - \$59.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (2) TO PRESENT TO YOUR GUESTS

NJ Burrata

Farro, Arugula, Pomegranate, Lemon Vinaigrette **Spicy Tuna Tartare** Lime-Miso Vinaigrette, Wasabi Aioli, Pickled Ginger, Crispy Sesame Wontons

Crispy Shrimp Spring Rolls

Julienned Vegetables, Miso Dressing

Chopped Salad Organic Chopped Greens, Cherry

Tomatoes, Cucumbers, Avocado,

Feta, White Balsamic Vinaigrette

Crispy Calamari Salad

Frisée, Radicchio, Sesame Seeds, Thai Lime Chili Vinaigrette

Seasonal Soup

Mixed Greens Maple-Mustard Vinaigrette

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Fresh Seasonal Fish Seasonal Accompaniment

Huntley's Salmon

Seasonal Accompaniments

Vegetable Pasta

Roasted Airline Breast of Chicken Seasonal Accompaniments

> Filet Mignon Seasonal Accompaniment

Harvest's Signature Pork Chop Seasonal Accompaniments

Seasonal Vegetables, White Wine, Touch of Cream

> ENDING Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.

Event Name: Event Date: Restaurant Name: Contact Name: Phone Number: ORDERS MUST BE CONFIRMED 7-BUSINESS DAYS	Event Time: Event Space:
Restaurant Name: Contact Name: Phone Number: ØRDERS MUST BE CONFIRMED 7-BUSINESS DAYS	Event Space:
Contact Name: Phone Number: ORDERS MUST BE CONFIRMED 7-BUSINESS DAYS	
Phone Number: ORDERS MUST BE CONFIRMED 7-BUSINESS DAYS	
ORDERS MUST BE CONFIRMED 7-BUSINESS DAYS	Email:
CUSTOM CAI	SPRIOR TO THE EVENT WITH A MINIMUM OF 12
	OF THE CATEGORIES BELOW
Cake Flavor Cake Vanilla Buttermilk Chocolate Butterce Devils Food Cream Cheese Carrot-Walnut* Truffle Ganache *CONTAINS NUTS Brown Sugar Buttercreat Red Velvet Brown Sugar Buttercreat Cake Inscription: Curd	ercream Vanilla Buttercream Chocolate Buttercream Cream Cheese Coffee Buttercream Brown Sugar Buttercream
(Example: "Happ	py Birthday Mary!")

HUNTLEY				
Event Credit Card Authorization Form				
Event Name				
Event Date	Event Time		events are due 14-days prior to the event.	
PLEASE SELECT YOUR EVENT SPACE				
LOFT Private (Upper Level - NOT handicap accessible)	CHEF'S ROOM Private	WINE ROOM Private	PORCH Semi-Private	
PLEASE FILL IN CARDHOLDER INFORMATION				
Cardholder Name		Credit Card Type		
Credit Card Number				
Expiration Date	_ Security Code	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 not be presented unless requested onsite. DEPOSIT ONLY (50% deposit of Food & Beverage Minimum) I authorize Harvest Restaurant Group to charge the credit card number listed on this form for the event deposit only (+\$1 processing fee). The final bill will be presented onsite and another card will be provided for final payment. I understand gratuity is not automatically included.				
EVENT & CANCELLATION POLICIES We require a 50% deposit based on the food & beverage minimum to book your event space. A signed Credit Card Authorization Form and event deposit will serve as confirmation of your reservation. Event space is not confirmed until this document has been received and processed. The balance of charges are payable by cash or credit card at the presentation of the check. Should the event need to be cancelled, refund on the deposited money will be made as follows: 90 days or more before event, 100% refund; 31-89 days before event, 50% refund; 30 days or less before event, no refund.				
Signature x		Date		
By signing this form, I agree and accept the terms of the Event & Cancellation Policies noted on the Event Credit Card Authorization Form.				
CONTACT INFORMATION				
	Contact Phone Number			
Contact EmailOnsite Host Name Please email completed form to the Event Coordinator or fax (973) 656-1828. Please email completed form to the Event Coordinator or fax (973) 656-1828.				



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



WE LOOK FORWARD TO WORKING WITH YOU!