

WELCOME TO PRIVATE DINING

at

 **HARVEST** 
RESTAURANTS

FOOD • WINE • ENJOYMENT

AGRICOLA

PRINCETON



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 14 Harvest Restaurants.

Bon appetit!

HARVEST RESTAURANTS

FOOD • WINE • ENJOYMENT

COME EXPLORE OUR RESTAURANTS!

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



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



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



**ADDAMS
TAVERN**

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



TABOR ROAD
TAVERN

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

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



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

THE
DINKY
BAR & KITCHEN

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



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



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

HARVEST
Catering & Events

(609) 921-2777

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 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.



AGRICOLA

HARVEST
RESTAURANTS
FOOD • WINE • ENJOYMENT

PRIVATE DINING ROOMS

KITCHEN

Capacity: 20



PARLOR

Capacity: 35



ROOT CELLAR

LOWER LEVEL

Capacity: 50





LUNCH MENU

\$45++

AVAILABLE MONDAY-FRIDAY 12PM-3PM

FIRST

SELECT (1) TO PRESENT TO YOUR GUESTS

Spicy Cucumber & Tomatillo Gazpacho

fennel, chili oil, local feta, garlic crouton

Farmer's Greens Salad

pickled peaches, cucumber, radish, fennel, mint, farmhouse cheddar, cava rosé vinaigrette

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Jerk Shrimp Tacos

pepitas mole, cabbage, pickled red onion, avocado puree, cilantro

LoRé Sweet Corn Ravioli

eggplant, local mushrooms, sweet corn, local basil pesto

Crispy Chicken Sandwich

house-made pickles, honey mustard coleslaw, pickled jalapeño

Dry-Aged Beef Burger

onion bun, aioli, aged cheddar, house-made pickles, house-made fries

Grilled Faroe Island Salmon

LoRé semolina cavatelli, local spinach, grilled zucchini, thai basil, miso butter

\$5 PER ORDER

ENDING

Farmer's Market Handmade Dessert

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.

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.



BRUNCH MENU

\$45++

AVAILABLE SATURDAY & SUNDAY 12PM-3PM

FIRST

SELECT (1) TO PRESENT TO YOUR GUESTS

Spicy Cucumber & Tomatillo Gazpacho

fennel, chili oil, local feta, garlic crouton

Farmer's Greens Salad

pickled peaches, cucumber, radish, fennel, mint, farmhouse cheddar, cava rosé vinaigrette

Avocado Toast

Sourdough bread, toasted seeds, watermelon radish, crispy kale

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Steak & Eggs

flat iron steak, organic eggs, green beans, salsa verde

LoRé Sweet Corn Ravioli

eggplant, local mushrooms, sweet corn, local basil pesto

Crispy Chicken Sandwich

sunny side up egg, chicken gravy, pickled jalapeno, lettuce

Dry-Aged Beef Burger

onion bun, aioli, aged cheddar, house-made pickles, house-made fries

Grilled Faroe Island Salmon

LoRé semolina cavatelli, local spinach, grilled zucchini, thai basil, miso butter

\$5 PER ORDER

ENDING

Farmer's Market Handmade Dessert

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.

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RECEPTION MENU

AVAILABLE FOR LUNCH & DINNER EVENTS

STATIONARY HORS D'OEUVRES

Vegetable Crudit 

buttermilk ranch
\$5/person

Local Artisan Cheeseboard

wild honeycomb, golden raisins,
sunflower seed crackers
\$8/person

Charcuterie Plate

dried and cured sliced meats,
house-made crackers,
whole grain mustard
\$10/person

FROM THE OVEN

serves 8-10 pieces per flatbread

Margherita Flatbread

smoked mozzarella,
NJ fresh tomato sauce, local basil
\$16/flatbread

Local Mushroom Flatbread

spinach, ricotta,
pecorino romano
\$18/flatbread

Pepperoni Flatbread

local burrata, pickled jalape os,
arugula, basil
\$18/flatbread

PASSED HORS D'OEUVRES

OPTION 1: \$18/PERSON | SELECT (4) FOR 30 MINUTES

OPTION 2: \$25/PERSON | SELECT (6) FOR 45 MINUTES

PLEASE SELECT FROM THE FOLLOWING ...

COLD HORS D'OEUVRES

Farmer's Market Crostini
Organic Salmon Tartare
Prosciutto & Mozzarella

HOT HORS D'OEUVRES

Grilled Cheese
Jerk Shrimp Skewer
Fried Mushroom

PREMIUM HORS D'OEUVRES

Dry-Aged Beef Sliders

SUPPLEMENT

With Option 1: \$3 | With Option 2: None

Seared Tuna

SUPPLEMENT

With Option 1: \$7 | With Option 2: \$4

Pork Belly

SUPPLEMENT

With Option 1: \$7 | With Option 2: \$4

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.



ORCHARD MENU

\$60++

FIRST

SELECT (1) TO PRESENT TO YOUR GUESTS

**Spicy Cucumber &
Tomatillo Gazpacho**

fennel, chili oil, local feta,
garlic crouton

Farmer's Greens Salad

pickled peaches, cucumber, radish,
fennel, mint, farmhouse cheddar,
cava rosé vinaigrette

SECOND

SELECT (4) TO PRESENT TO YOUR GUESTS

**LoRé Sweet Corn
Ravioli**

eggplant, local mushrooms,
sweet corn, local basil pesto

Griggstown Crispy Chicken

fingerling potatoes, house-made
pickles & coleslaw, buttermilk ranch

Larson Farm Prime Short Rib

corn puree, cherry tomatoes, green
beans, salsa verde, red wine demi

Grilled Faroe Island Salmon

LoRé semolina cavatelli, local spinach,
grilled zucchini, thai basil, miso butter

\$5 PER ORDER

Niman Ranch Ribeye Steak (14 oz)

summer beans, fingerling potatoes, au poivre
sauce

supplement \$20 per order

ENDING

Farmer's Market Handmade Dessert

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.

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.



HARVEST MENU

\$70++

FIRST

Spicy Cucumber & Tomatillo Gazpacho

fennel, chili oil, local feta, garlic crouton

SECOND

Farmer's Greens Salad

pickled peaches, cucumber, radish, fennel, mint, farmhouse cheddar, cava rosé vinaigrette

THIRD

SELECT (4) TO PRESENT TO YOUR GUESTS

LoRé Sweet Corn Ravioli

eggplant, local mushrooms, sweet corn, local basil pesto

Griggstown Crispy Chicken

fingerling potatoes, house-made pickles & coleslaw, buttermilk ranch

Grilled Faroe Island Salmon

LoRé semolina cavatelli, local spinach, grilled zucchini, thai basil, miso butter

Larson Farm Prime Short Rib

corn puree, cherry tomatoes, green beans, salsa verde

Niman Ranch Ribeye Steak (14 oz)

summer beans, fingerling potatoes, au poivre sauce

supplement \$20 per order

Local Halibut

corn succotash, local mushrooms, aged sherry, cilantro pesto

supplement \$5 per order

ENDING

Farmer's Market Handmade Dessert

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.

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.



HEIRLOOM MENU

\$80++

FIRST

Spicy Cucumber & Tomatillo Gazpacho

fennel, chili oil, local feta, garlic crouton

SECOND

Farmer's Greens Salad

pickled peaches, cucumber, radish, fennel, mint, farmhouse cheddar, cava rosé vinaigrette

THIRD

LoRé Sweet Corn Ravioli

eggplant, local mushrooms, sweet corn, local basil pesto

FOURTH

SELECT (4) TO PRESENT TO YOUR GUESTS

Fried Green Tomatoes

spiced red lentils, pepper relish, fennel & arugula salad, local feta

Griggstown Crispy Chicken

fingerling potatoes, house-made pickles & coleslaw, buttermilk ranch

Larson Farm Prime Short Rib

corn puree, cherry tomatoes, green beans, salsa verde

Grilled Faroe Island Salmon

LoRé semolina cavatelli, local spinach, grilled zucchini, thai basil, miso butter

Niman Ranch Ribeye Steak (14 oz)

summer beans, fingerling potatoes, au poivre sauce supplement \$20 per order

Local Halibut

corn succotash, local mushrooms, aged sherry, cilantro pesto
supplement \$5 per order

ENDING

Farmer's Market Handmade Dessert

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.

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.

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 CONFIRMED 7 BUSINESS DAYS PRIOR TO THE EVENT WITH A MINIMUM OF 12 PEOPLE

CUSTOM CAKE | \$8 PER PERSON

CHOOSE 1 FROM EACH OF THE CATEGORIES BELOW

Cake Flavor

- ☐ Vanilla Buttermilk
- ☐ Devils Food
- ☐ Carrot-Walnut*
- *CONTAINS NUTS
- ☐ Red Velvet

Cake Filling

- ☐ Chocolate Buttercream
- ☐ Vanilla Buttercream
- ☐ Cream Cheese
- ☐ Truffle Ganache
- ☐ Raspberry Jam
- ☐ Brown Sugar Buttercream
- ☐ Coffee Buttercream
- ☐ Lemon Curd

Cake Icing

- ☐ Vanilla Buttercream
- ☐ Chocolate Buttercream
- ☐ Cream Cheese
- ☐ Coffee Buttercream
- ☐ Brown Sugar Buttercream

Cake Inscription: _____

(Example: "Happy Birthday Mary!")

Dessert Platters

PRICED PER PLATTER

CLASSIC COOKIES
BAKER'S ASSORTMENT
\$24 | QTY. 12

CUPCAKES - REGULAR SIZE
BAKER'S ASSORTMENT
\$36 | QTY. 12

CUPCAKES - MINI SIZE
BAKER'S ASSORTMENT
\$36 | QTY. 24



PRINCETON

Event Credit Card Authorization Form

Event Name _____

Event Date _____ Event Time _____ Guest Count _____

The final guest count for all events are due 14-days prior to the event.

PLEASE SELECT YOUR EVENT SPACE

☐ **ROOT CELLAR**
Private
(Lower Level – Not Handicap Accessible)

☐ **THE PARLOR**
Private

☐ **KITCHEN ROOM**
No Doors / 4 Steps

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 Name _____ Contact Phone Number _____

Contact Email _____ Onsite Host Name _____

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



WE LOOK FORWARD TO WORKING WITH YOU!