WELCOME TO PRIVATE DINING



TOOD WINE ENJOIMENT

ROOTS RIDGEWOOD

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



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 EST. 2011

PRINCETON EST. 2019

RIDGEWOOD EST. 2014

SUMMIT EST. 2006



















PRIVATE ROOMS STONE ROOM - 16 **ROOTS ROOM - 56**

PRIVATE ROOMS IVY ROOM - 30 FIRESTONE ROOM - 60

PRIVATE ROOMS STONE ROOM - 36 **ROOTS ROOM - 50**

PRIVATE ROOMS STONE ROOM - 28 REMINGTON ROOM - 50







PRIVATE DINING ROOMS





Both private rooms can accommodate audio visual.



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

Mini Lobster Roll

Classic Chilled Shrimp Cocktail

Stuffed Mushroom Caps

spinach, mushroom, grana padano cheese

Applewood Smoked Slab Bacon

maple glazed

Mini Avocado Toast

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 \$44.95++

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

Beverages

ROOTS BUTTER CAKE

UNLIMITED COFFEE & TEA INCLUDED

blueberry compote, fresh whipped cream

all other beverages are additional and charged on consumptio

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

Beverages

UNLIMITED COFFEE & TEA INCLUDED

all other beverages are additional and charged on consumption

blueberry compote, fresh whipped cream

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

NJ 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 S prouts with Honey Sambal, Bacon & Scallions

Dessert

ROOTS BUTTER CAKE

Beverages

UNLIMITED COFFEE & TEA INCLUDED

blueberry compote, fresh whipped cream

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 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	Cake Filling	Cake Icing	
 □ Vanilla Buttermilk □ Devils Food □ Carrot-Walnut* *CONTAINS NUTS □ Red Velvet 	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	CUPCAKES - REGULAR SIZE	CUPCAKES - MINI SIZE	



BAKER'S ASSORTMENT

\$36 | QTY. 12

BAKER'S ASSORTMENT

\$36 | QTY. 24

BAKER'S ASSORTMENT

\$24 | QTY. 12



ROOTS RIDGEWOOD

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				
	ROOTS ROOM Private	STONE ROOM Private		
PLEASE FILL IN CARDHOLDER INFORMATION				
Cardholder Name_		Credit Card Type		
Credit Card Numbe	r			
Expiration Date	Security Code	Tax Exempt?*Must provide ST-5 form		
Billing Address				
THE FOLLOWING MAY BE BILLED TO MY CARD DEPOSIT + FINAL BILL 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) 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				
CONTACT INFORMATION				
Contact Name	Contact Phone Number			
Contact Email	Onsite Host Name			
	Places amail completed form to the	HARVEST V		





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 | Huntley Taverne| Agricola - Morristown

MORGAN BIZUB

(973) 656-1838 ext. 3010

mbizub@harvestrestaurants.com

Trap Rock | 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!