WELCOME TO PRIVATE DINING



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!



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

I N X Y

BAR & KITCHEN

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



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 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













\$45++

AVAILABLE MONDAY-FRIDAY 12PM-3PM

FIRST

SELECT (1) TO PRESENT TO YOUR GUESTS

Seasonal Soup

Seasonal Greens Salad

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Jerk Shrimp Tacos

seasnonal salsa, cabbage, pickled red onion, avocado puree, cilantro

Crispy Chicken Sandwich

house-made pickles, honey mustard coleslaw, pickled jalapeño

Seasonal Ravioli

Dry-Aged Beef Burger

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

Grilled Faroe Island Salmon

seasonal accompaniments \$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.



BRUNCH MENU

\$45++

AVAILABLE SATURDAY & SUNDAY 12PM-3PM

FIRST

SELECT (1) TO PRESENT TO YOUR GUESTS

Seasonal Soup

Seasonal Greens Salad

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, seasonal vegetable, salsa verde Seasonal Ravioli

Crispy Chicken Sandwich

chicken gravy, lettuce, pickled jalapeno

Dry-Aged Beef Burger

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

Grilled Faroe Island Salmon

seasonal accompaniments
\$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.



RECEPTION MENU

AVAILABLE FOR LUNCH & DINNER EVENTS

STATIONARY HORS D'OEUVRES

Vegetable Crudité

buttermilk ranch \$5/person

Local Artisan Cheeseboard

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

Charcuterie Plate

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

Pepperoni Flatbread

local burrata, pickled jalapeños, arugula, basil \$18/flatbread

PASSED HORS D'OEUVRES

<u>OPTION 1</u>: \$18/PERSON | SELECT (4) FOR 30 MINUTES <u>OPTION 2</u>: \$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



ORCHARD MENU

\$60++

FIRST

SELECT (1) TO PRESENT TO YOUR GUESTS

Seasonal Soup

Seasonal Greens Salad

SECOND

SELECT (4) TO PRESENT TO YOUR GUESTS

Seasonal Ravioli

Griggstown Crispy Chicken

seasonal accompaniments

Larson Farm Prime Short Rib

seasonal accompaniments

Grilled Faroe Island Salmon

seasonal accompaniments
\$5 PER ORDER

Niman Ranch Ribeye Steak (14 oz)

seasonal accompaniments 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.



\$70++

FIRST

SECOND

Seasonal Soup

Seasonal Greens Salad

THIRD

SELECT (4) TO PRESENT TO YOUR GUESTS

Seasonal Ravioli

Griggstown Crispy Chicken

seasonal accompaniments

Larson Farm Prime Short Rib
seasonal accompaniments

Grilled Faroe Island Salmon

seasonal accompaniments

Niman Ranch Ribeye Steak (14 oz)

seasonal accompaniments supplement \$20 per order

Roasted Branzino

seasonal accompaniments 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.



HEIRLOOM MENU

\$80++

FIRST

SECOND

Seasonal Soup

Seasonal Greens Salad

THIRD

Seasonal Ravioli

FOURTH

SELECT (4) TO PRESENT TO YOUR GUESTS

Seasonal Vegetable Entree

Griggstown Crispy Chicken

seasonal accompaniments

Larson Farm Prime Short Rib

seasonal accompaniments

Grilled Faroe Island Salmon

seasonal accompaniments

Niman Ranch Ribeye Steak (14 oz)

seasonal accompaniments supplement \$20 per order

Roasted Branzino

seasonal accompaniments 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.

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		

CLASSIC COOKIES BAKER'S ASSORTMENT

\$24 | QTY. 12

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

PRICED PER PLATTER

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





HARVEST EVENTS TEAM

EVENT COORDINATORS

EMILY GARCIA

(973) 656-1838 ext. 3011

egarcia@harvestrestaurants.com

Roots Morristown | Roots Ridgewood | Roots Summit |

Huntley Taverne | Agricola - Morristown

Off-Premise Catering | Harvest Catering & Events

MORGAN BIZUB

(973) 656-1838 ext. 3010

mbizub@harvestrestaurants.com

Grato | Tabor Road Tavern | Trap Rock | Addams Tavern | 3 West | Agricola - Princeton | Roots Ocean Prime | The Dinky Bar & Kitchen

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WE LOOK FORWARD TO WORKING WITH YOU!