

# WELCOME TO PRIVATE DINING

*at*



## HARVEST RESTAURANTS

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FOOD • WINE • ENJOYMENT

# GRATO



### 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!


**HARVEST**
  
**RESTAURANTS**  
 FOOD • WINE • ENJOYMENT

**COME EXPLORE OUR RESTAURANTS!**



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  
**AGRICOLA MORRISTOWN**  
40 W. PARK PLACE  
MORRISTOWN, NJ | 07960



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



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



**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*

HARVESTCATERINGEVENTS.COM

**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 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.



**GRATO**

**HARVEST  
RESTAURANTS**  
FOOD • WINE • ENJOYMENT

# DINING ROOMS



## TAPESTRY ROOM

Capacity: 24

\*SEMI-PRIVATE\*

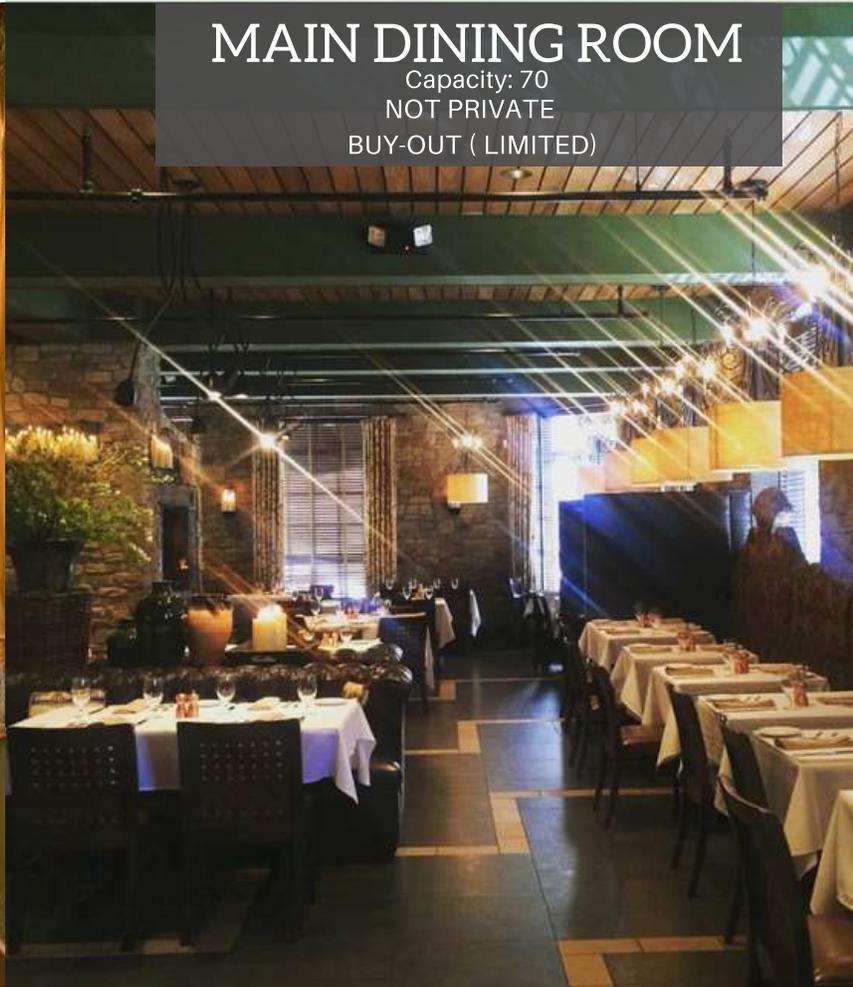


## MAIN DINING ROOM

Capacity: 70

NOT PRIVATE

BUY-OUT ( LIMITED)



This location does not allow audio visual presentations.



For more information on hosting an event at Grato Restaurant, please contact our Event Coordinator at [events@harvestrestaurants.com](mailto:events@harvestrestaurants.com)



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## RECEPTION MENU

AVAILABLE AT LUNCH & DINNER

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### STATIONARY ANTIPASTI

SIZE OF PLATTERS BASED ON HEAD COUNT

#### **Vegetable Crudite**

\$2.95 Per Person

#### **Artisanal Cheese &**

#### **Salumi Board**

\$9.95 Per Person

### AL FORNO

WOOD-FIRED PIZZAS

WE RECCOMEND 1 PIZZA FOR EVERY 3-5 GUESTS

#### **Margherita**

\$16.95

#### **Seasonal Pie**

\$19.95

#### **Rosa Grande Pepperoni**

\$19.95

### **BUTLER PASSED HORS D'OEUVRES**

**OPTION 1: \$15 PER PERSON | SELECT 4 - SERVED 30 MINUTES**

**OPTION 2: \$20 PER PERSON | SELECT 6 - SERVED 1 HOUR**

**OPYION 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**

#### **Nonna's Meatballs**

#### **Crispy Calamari Platter**

#### **Classic Bruschetta Crostini**

#### **Mini Chicken Parmesan**

#### **Fried Artichoke Hearts**

Meyer Lemon- Black Pepper Aioli

#### **Fried Mozzarella Bites**

#### **Tomato & Mozzarella Skewers**

#### **Tuna Tartare**

Cucumber

#### **Seasonal Arancine**

Crispy Risotto Balls

Gratuity is not automatically included.

All set menus and/or private rooms have a \$35 administration fee ( which is not a gratuity)and 6.625% sales tax.  
Menu prices and selections are subject to change, based on seasonality and availability.



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# LUNCHEON MENU

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**\$34.95++**

## **PRIMI**

**Served Family Style**

**Mixed Greens Salad**

**Caprese Salad**

## **SECONDI**

**\*SELECT (3) TO PRESENT TO YOUR GUESTS\***  
**YOUR GUEST WILL SELECT ONE AT ARRIVAL**

**Seasonal Vegetable Panino**

Grilled Ciabatta

**Casarecce Bolognese**

Traditional Meat Sauce, Parmigiano

**Grilled Chicken Panini**

Tomato, Arugula, Mozzarella, Basil Pesto

**Orecchiette alla Grato**

Sweet Italian Sausage, Broccoli Rabe, Chipped  
Chicken Milanese, Chili Flakes

**Grato's Salmon**

Seasonal Accompaniments

**\$5 Supplement**

## **DOLCE**

**Tiramisu OR Panna Cotta**

## **BEVERAGES**

**Unlimited Coffee and Hot Lipton 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.**

Gratuity is not automatically included.

All set menus and/or private rooms have a \$35 administration fee (which is not a gratuity) and 6.625% sales tax.  
Menu prices and selections are subject to change, based on seasonality and availability.

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# FAMILY STYLE DINNER

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**\$49.95++**

## PRIMI

\*SELECT (2)\*

SERVED FAMILY STYLE

**Mixed Greens**

**Caprese Salad**

**Caesar Salad**

**Nonna's Meatballs**

**Crispy Calamari**

**Crispy Artichokes**

## PASTA

Optional Middle Course - \$10pp Supplement

\*SELECT (1)\*

SERVED FAMILY STYLE

**Casarecce Bolognese**

Traditional Meat Sauce, Parmigiano

**Orecchiette alla Grato**

Sweet Italian Sausage, Broccoli Rabe,  
Chipped Chicken Milanese, Chili Flakes

**Campanelle Tartufo**

Seasonal Mushrooms,  
Asparagus, Truffle Cream

## SECONDI

\*SELECT (2)\*

SERVED FAMILY STYLE

**Chicken Saltimbocca**

Seasonal Accompaniments

**Chicken Parmigiana**

**Shrimp Scampi**

Seasonal Accompaniments

**Grato's Salmon**

Seasonal Accompaniments

**Orecchiette alla Grato**

Sweet Italian Sausage, Broccoli Rabe,  
Chipped Chicken Milanese, Chile Flakes

**Flounder Francaise**

Seasonal Accompaniments

## DOLCE

**Tiramisu OR Panna Cotta**

## BEVERAGES

**Unlimited Coffee and Hot Lipton 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.

Gratuity is not automatically included.

All set menus and/or private rooms have a \$35 administration fee (which is not a gratuity) and 6.625% sales tax. Menu prices and selections are subject to change, based on seasonality and availability.

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# PLATED BANQUET STYLE DINNER

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**\$59.95++**

## PRIMI

**\*SELECT (2)\*  
SERVED FAMILY STYLE**

**Mixed Greens**

**Caprese Salad**

**Caesar Salad**

**Nonna's Meatballs**

**Crispy Calamari**

**Crispy Artichokes**

## PASTA

**Optional Middle Course - \$10pp Supplement**

**\*SELECT (1)\*  
SERVED FAMILY STYLE**

**Casarecce Bolognese**  
Traditional Meat Sauce, Parmigiano

**Orecchiette alla Grato**  
Sweet Italian Sausage, Broccoli Rabe,  
Chipped Chicken Milanese, Chili Flakes

**Campanelle Tartufo**  
Seasonal Mushrooms,  
Asparagus, Truffle Cream

## SECONDI

**\*SELECT (3) OPTIONS TO PRESENT TO YOUR GUESTS\***

**Chicken Marsala**  
Seasonal Accompaniments

**Chicken Parmigiana**

**Flounder Francaise**  
Seasonal Accompaniments

**Orecchiette alla Grato**  
Sweet Italian Sausage, Broccoli Rabe,  
Chipped Chicken Milanese, Chile Flakes

**Grato's Salmon**  
Seasonal Accompaniments

**Chicken Saltimbocca**  
Seasonal Accompaniments

**Shrimp Scampi**  
Seasonal Accompaniments

**Filet Mignon**  
Seasonal Accompaniments  
**\$7 Supplemental Fee**

## DOLCE

**Tiramisu OR Panna Cotta**

## BEVERAGES

**Unlimited Coffee and Hot Lipton 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.**

Gratuity is not automatically included.

All set menus and/or private rooms have a \$35 administration fee (which is not a gratuity) and 6.625% sales tax. Menu prices and selections are subject to change, based on seasonality and availability.



## 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

**TAPESTRY**  
Semi-Private

**MAIN DINING**  
Non-Private

**BUY- OUT**  
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 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](mailto:egarcia@harvestrestaurants.com)

*Roots Morristown | Roots Ridgewood | Roots Summit |  
Huntley Tavern | Agricola - Morristown  
Off-Premise Catering | Harvest Catering & Events*

### MORGAN BIZUB

(973) 656-1838 ext. 3010

[mbizub@harvestrestaurants.com](mailto:mbizub@harvestrestaurants.com)

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



WE LOOK FORWARD TO WORKING WITH YOU!