

**WELCOME TO**

*Private Dining*

at

**ROOTS OCEAN PRIME  
PRINCETON**

98 University Pl, Princeton, NJ 08540



**A MEMBER OF THE HARVEST RESTAURANT GROUP**



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 five unique locations for your dining pleasure!



## **ROOTS STEAKHOUSE MORRISTOWN**

40 West Park Place Morristown, NJ 07960

## **ROOTS STEAKHOUSE SUMMIT**

401 Springfield Ave, Summit, NJ 07901

## **ROOTS STEAKHOUSE RIDGEWOOD**

17 Chestnut St. Ridgewood, NJ 07450



## **ROOTS OCEAN PRIME PRINCETON**

98 University Pl, Princeton, NJ 08540

## **ROOTS OCEAN PRIME CONNECTICUT**

14 Grove St, Darien, CT 06820

**COMING SOON**



## Private Rooms

### IVY ROOM

Capacity: 30



### FIRESTONE ROOM

Capacity: 60



**THE IVY ROOM IS THE ONLY SPACE  
THAT CAN ACCOMMODATE AUDIO VISUAL PRESENTATIONS.**

For more information on hosting an event at Roots Ocean Prime, please contact the Event Department at [events@harvestrestaurants.com](mailto:events@harvestrestaurants.com)



## Reception Menu

AVAILABLE FOR LUNCH & DINNER

### BUTLER PASSED HORS D'OEUVRES

OPTION 1: \$25 PER PERSON | SELECT 5- SERVED FOR 30 MINUTES

OPTION 2: \$30 PER PERSON | SELECT 7- SERVED FOR 1 HOUR

OPTION 3: \$60 PER PERSON | SELECT 9- SERVED FOR 2 HOURS

OPTION 4: \$76 PER PERSON | SELECT 9- SERVED FOR 3 HOURS

**MINI BEEF WELLINGTON**  
creamed spinach, puff pastry

**SLICED SIRLOIN ON A TATOR TOT**  
peppers and onions, horseradish cream dollop

**TOMATO AND MOZZARELLA SKEWER**

**CHILLED JUMBO SHRIMP COCKTAIL**

**MINI BACON CHEESEBURGER**  
served on a tator tot with a dollop of ketchup

**BANG BANG CAULIFLOWER**  
Tempura battered, sambal sauce

**MINI CRAB CAKES**  
Tartar Sauce dollop

**CHICKPEA HUMMUS ON A CUCUMBER**  
EVOO

**BACON WRAPPED SCALLOPS**

**OYSTER ROCKERFELLER**

**TUNA TARTARE**  
Crispy wonton, avocado, ponzu, wasabi

**STUFFED MUSHROOM CAPS**  
Spinach, mushroom, Grana Padana cheese

**MINI LOBSTER ROLL**  
Lobster Salad, Mini Brioche

**APPLEWOOD SMOKED SLAB BACON**  
Maple Glazed

**FRIED CHICKEN SLIDERS**  
Ranch Dressing, Pickles

**CRISPY WAGYU DUMPLINGS ROOTS STYLE**  
Sambal Dipping

**TOMATO BRUSCHETTA ON CROSTINI**

**MINI CHICKEN POT PIE**

**DEVEILED EGG**  
Seasonal Topping

**SMOKED SALMON ON CROSTINI**  
crème fraiche, chives  
\$7 Supplemental Fee

**CRISPY TRUFFLE MAC&CHEESE BALLS**

**LAMB CHOPS**  
\$8 Supplemental Fee

Gratuity is not automatically included in the package price. There is a \$35 administration fee for any set menu and/or private rooms. The pricing excludes NJ 6.625% sales tax.

Menu prices and selections are subject to change, based on seasonality and availability.



## Reception Menu

**AVAILABLE FOR LUNCH & DINNER**

### **ADD TO ANY EVENT**

#### **VEGETABLE CRUDITE**

blue cheese dressing and onion dip  
\$6 per person

#### **SEAFOOD TOWER**

serves 4-8 guests  
Current Market Price per platter

#### **CHEESEBOARD**

chef's selection of cheese  
garnished with fruit & crisps  
\$7 per person

### **COCKTAIL PARTY STATIONS**

Available with Option 3 or 4 passed Hors D'oeuvres

#### **CARVING STATION**

asparagus, horseradish cream,  
crispy toast points  
\$12 per person

#### **SMOKED SALMON STATION**

norwegian smoked salmon, sliced red onion,  
capers, cream cheese  
\$12 per person

#### **SLIDER STATION**

fried chicken sliders & burger sliders  
ketchup, aioli  
\$8 per person

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Menu prices and selections are subject to change, based on seasonality and availability.



## Luncheon Menu

\$44.95++

### APPETIZERS

SELECT (2) TO PRESENT TO YOUR GUESTS  
YOUR GUEST WILL SELECT 1 AT ARRIVAL

**ASSORTED BABY GREENS**  
cherry tomatoes, cucumbers, carrot,  
balsamic vinaigrette

**WEDGE OF ICEBERG LETTUCE**  
tomato, crispy red onions, bacon, blue cheese

**LOBSTER BISQUE**  
diced vegetables, lobster meat

### ENTREES

SELECT (3) TO PRESENT TO YOUR GUESTS  
YOUR GUEST WILL SELECT 1 AT ARRIVAL

**ROOTS FRIED SHRIMP SCAMPI**  
garlic, butter, white wine

**ROOTS CHEDDAR BURGER**  
roots steak sauce, cheddar, lettuce,  
tomato, pickles

**PAN SEARED SALMON**  
Seasonal Accompaniment

**CRISPY CHICKEN SANDWICH**  
swiss cheese, slaw, ranch dressing

**CHICKEN CAESAR SALAD**  
garlic croutons, grana padano

**SEASONAL VEGETABLE PASTA**

**STEAK AND ARUGULA SALAD**  
sliced 4oz filet, shaved apples,  
walnuts, crumbled blue cheese,  
apple cider vinaigrette

**8 OZ FILET MIGNON**  
(\$26.95 supplemental)

**SPICY BBQ BABY BACK PORK RIBS**

### POMMES FRITES - FAMILY STYLE SIDE

### DESSERT

**ROOTS BUTTER CAKE**  
blueberry compote, fresh whipped cream

**HOT LIPTON TEA AND COFFEE INCLUDED IN PACKAGE**  
All other beverages are charged on consumption

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Menu prices and selections are subject to change, based on seasonality and availability.



# Dinner 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

### CAESAR SALAD

garlic croutons, grana padano

### ASSORTED BABY GREENS

cherry tomatoes, cucumbers, carrot,  
balsamic vinaigrette

## ENTREES

SELECT (3) TO PRESENT TO YOUR GUESTS  
YOUR GUEST WILL SELECT 1 AT ARRIVAL

### ROOTS FRIED SHRIMP SCAMPI

garlic, butter, white wine

### 8 OZ FILET MIGNON

(\$5 supplemental)

### PAN SEARED SALMON

### 12 OZ NY STRIP STEAK

### 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

MACARONI & CHEESE

HERB ROASTED MUSHROOMS

CRISPY BRUSSELS SPROUTS WITH HONEY SAMBAL, BACON & SCALLIONS

## DESSERT

### ROOTS BUTTER CAKE

blueberry compote, fresh whipped cream

### HOT LIPTON TEA AND COFFEE INCLUDED IN PACKAGE

All other beverages are charged on consumption

Gratuuity is not automatically included in the package price. There is a \$35 administration fee for any set menu and/or private rooms. The pricing excludes NJ 6.625% sales tax.

Menu prices and selections are subject to change, based on seasonality and availability.



# Dinner Level 2

\$75++

## 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

### CAESAR SALAD

garlic croutons, grana padano

### NJ BURRATA

tomato, grilled bread, balsamic, basil pesto

### ASSORTED BABY GREENS

cherry tomatoes, cucumbers, carrot,  
balsamic vinaigrette

### CHILLED JUMBO SHRIMP COCKTAIL

Cocktail Sauce

## ENTREES

SELECT (3) TO PRESENT TO YOUR GUESTS  
YOUR GUEST WILL SELECT 1 AT ARRIVAL

### ROOTS FRIED SHRIMP SCAMPI

garlic, butter, white wine

### 12 OZ FILET MIGNON

(\$5 supplemental)

### PAN SEARED SALMON

### 16 OZ NY STRIP STEAK

### ROOTS FRIED CHICKEN BREAST

### SEASONAL VEGETABLE PASTA

### 20 OZ COWBOY STEAK

(\$7 supplemental)

### PAN SEARED SCALLOPS

## SIDES

SELECT (3) TO BE SERVED FAMILY STYLE

POMMES FRITES

CREAMED SPINACH

CLASSIC WHIPPED POTATO

BROCCOLI GARLIC & OIL

MACARONI & CHEESE

HERB ROASTED MUSHROOMS

CRISPY BRUSSELS SPROUTS WITH HONEY SAMBAL, BACON & SCALLIONS

## DESSERT

### ROOTS BUTTER CAKE

blueberry compote, fresh whipped cream

### HOT LIPTON TEA AND COFFEE INCLUDED IN PACKAGE

All other beverages are charged on consumption

Gratuity is not automatically included in the package price. There is a \$35 administration fee for any set menu and/or private rooms. The pricing excludes NJ 6.625% sales tax.

Menu prices and selections are subject to change, based on seasonality and availability.





## 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. If the food and beverage minimum is not reached the remaining balance will be charged as an unmet minimum fee. To go food and beverages do not count towards the food and beverage 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.

*We look forward to working with you!*



## 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

**IVY ROOM**  
Private

**FIRESTONE ROOM**  
Private

**BUY-OUT**  
Full Restaurant

### 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.



# Event Coordinators

**EMILY GARCIA**  
973-656-1881 ext 3011  
egarcia@harvestrestaurants.com

Roots Morristown | Roots Ridgewood | Roots Summit |  
Huntley Taverne  
Off-Premise Full Service Catering | Harvest Catering & Events  
www.HarvestCateringEvents.com



Summit



Morristown  
Summit  
Ridgewood



Off-Premise

## MORGAN BIZUB

973-656-1881 ext 3010  
mbizub@harvestrestaurants.com  
Grato | Tabor Road Tavern | Trap Rock | Addams Tavern | 3 West |  
Agricola - Princeton | Roots Ocean Prime | The Dinky Bar & Kitchen



Morris Plains



Princeton



Princeton



Princeton



Morris Plains



Berkeley Heights



Westfield



Basking Ridge