

WELCOME TO

Private Dining

at

ROOTS STEAKHOUSE

SUMMIT

401 Springfield Ave Summit NJ 07901



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

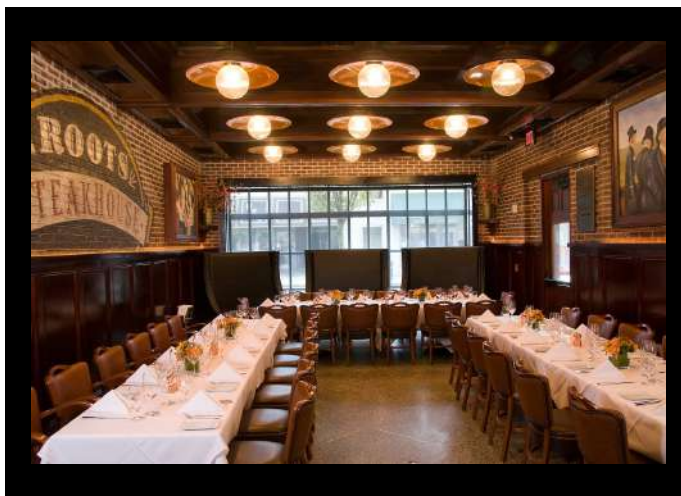
STONE ROOM

Capacity: 28



REMINGTON ROOM

Capacity: 50



THIS LOCATION DOES NOT ACCOMMODATE AUDIO VISUAL PRESENTATIONS .

For more information on hosting an event at Roots Summit, please contact the Event Department at 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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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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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

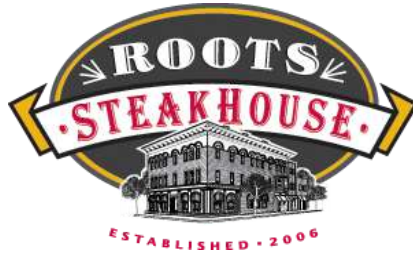
blueberry compote, fresh whipped cream

HOT LIPTON TEA AND COFFEE INCLUDED IN PACKAGE

All other beverages are charged on consumption

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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

CAESAR SALAD
garlic croutons, grana padano

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

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

NJ BURRATA
tomato, grilled bread, balsamic, basil pesto

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

PAN SEARED SALMON

ROOTS FRIED CHICKEN BREAST

20 OZ COWBOY STEAK
(\$7 supplemental)

12 OZ FILET MIGNON
(\$5 supplemental)

16 OZ NY STRIP STEAK

SEASONAL VEGETABLE PASTA

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!



ROOTS SUMMIT

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

REMINGTON ROOM
Private / NO AV

STONE ROOM
Private / NO AV

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