

WELCOME TO PRIVATE DINING

at
 HARVEST 
RESTAURANTS

FOOD • WINE • ENJOYMENT

TABOR ROAD TAVERN



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

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

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

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.

PRIVATE DINING ROOMS

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TASTING ROOM

Capacity: 12



WINE ROOM

Capacity: 28



PORCH ROOM

Capacity: 34

LIMITED AVAILABILITY



THE LODGE

Capacity: 50



TABOR ROAD
TAVERN

RECEPTION MENU

AVAILABLE AT LUNCH & DINNER

STATIONARY HORS D'OEUVRES

SIZE OF PLATTERS BASED ON HEAD COUNT

Vegetable Crudite

\$2.95 Per Person

Cheese & Fruit Board with Crisps

\$5 Per Person

Hummus Platter

\$2.95 Per Person

PASSED HORS D'OEUVRES

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

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

OPTION 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

Mini Avocado Toast

Corn, Chili Lime Butter, Feta
Cheese, Filone Bread

Tabor Shrimp Spring Rolls

Miso Dressing, Sweet Chili
Sauce

Tuna Tartare

Potato Chip, Wasabi Cream,
Pickled Ginger

Mini Kobe Beef Sliders

Cheddar on Brioche

Crispy Chicken Sliders

Fried Mac & Cheese Balls

Shrimp Cocktail

Tomato & Mozzarella Skewers

Mini Pretzel Bites

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.



TABOR ROAD
TAVERN

LUNCH MENU

\$39.95++

FIRST

***NO CHOICE NEEDED IN ADVANCE*
YOUR GUEST WILL SELECT ONE AT ARRIVAL**

Mixed Greens

Sherry Vinaigrette

Seasonal Soup

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar
Dressing

SECOND

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

Turkey & Brie Sandwich

Herb Mayo, Arugula, Chutney, Raisin
Pecan Bread, House-made Chips

Harvest's Cheddar Burger

Fries

Crispy Chicken Sandwich

Pickles, Tomato, Slaw, Swiss Cheese, Fries

Seasonal Cavatelli

(Vegetarian)

Tabor Road Tavern's Salmon

Seasonal Accompaniments

\$5 Supplement

ENDING

Farmer's Market Handmade Dessert

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.

DINNER LEVEL 1 MENU

\$49.95++

FIRST

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

Mixed Greens

Sherry Vinaigrette

Seasonal Soup

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar
Dressing

Crispy Calamari

Pickled Cherry Peppers,
Spicy Aioli

BBQ Glazed Wings

Sweet Heat Glaze,
Ranch

SECOND

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

Rotisserie Chicken

Seasonal Accompaniments

Harvest's Cheddar Burger

Fries

Seasonal Vegetable Pasta

Seasonal Vegetables, Light Cream Sauce

BBQ Ribs

Seasonal Accompaniments

Tabor Road Tavern's Salmon

Seasonal Accompaniments

Harvest's Signature Pork Chop

Seasonal Accompaniments

Filet Mignon

Seasonal Accompaniments

\$8 Supplement

ENDING

Farmer's Market Handmade Dessert

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.

DINNER LEVEL 2 MENU

\$59.95++

FIRST

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

Mixed Greens
Sherry Vinaigrette

Seasonal Soup

Caesar Salad
Romaine Lettuce, Croutons,
Shaved Cheese, Caesar
Dressing

Spicy Tuna Tartare
Lime-Miso Vinaigrette, Wasabi
Aioli, Pickled Ginger, Crispy
Sesame Wontons

Crispy Calamari
Pickled Cherry Peppers,
Spicy Aioli

NJ Burrata
Seasonal
Accompaniments

**BBQ
Glazed Wings**
Sweet Heat Glaze, Ranch

SECOND

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

Rotisserie Chicken
Seasonal Accompaniments

Seasonal Vegetable Pasta
Seasonal Vegetables,
Light Cream Sauce

Ribeye Burger
Lettuce, Tomato, Rosemary Aioli,
Swiss Cheese, Pickles, Fries

BBQ Ribs
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments

Tabor Road Tavern's Salmon
Seasonal Accompaniments

Harvest's Signature Pork Chop
Seasonal Accompaniments

Seasonal Cavatelli
(Vegetarian)

Flounder Francaise
Seasonal Accompaniments

ENDING

Farmer's Market Handmade Dessert

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

THE LODGE
Private

WINE ROOM
Private

PORCH ROOM
Private / NO AV

TASTING ROOM
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

*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

*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!