

HUNTLEY TAVERNE PRIVATE DINING



Huntley Taverne, a Seasonal American restaurant, is located on Morris Avenue in Summit. Its high ceilings, wooden beams and taverne like decor create a beautiful ambience for the guest. The spectacular bar, wood burning fireplace, and cozy dining areas serve as the perfect backdrop for its unique cocktail and menu offerings. Whether you are looking for an upscale private dining room to impress corporate clients, want the perfect after-work meeting place, or looking for a romantic evening on the town the Huntley Taverne will satisfy your senses and culinary desires.



Harvest Restaurant Group is family owned and operated. In 1996, they realized that great food was missing from New Jersey and wondered why residents should have to trek into New York City for a fine dining experience. From this notion, Trap Rock Restaurant and Brewery was born in Berkeley Heights, NJ. Trap Rock was one of the first NJ restaurants to offer locals farm-to-table comfort food with a creative twist and hand-crafted brews, too.

Since the inception of Trap Rock, Harvest Restaurants has grown to 13 restaurants, plus a catering business, and nearly 1000 employees throughout Northern and Central New Jersey. Concepts include American farm-to-table and high-end steakhouses. Harvest firmly believes that hospitality starts with its own employees where employees come first. The Harvest team lives by a set of core values that support the well-being of their staff and communities. Employees enjoy a culture in which people truly care about each other, resulting in a high level of pride, respect, and enthusiasm in everything they do.

Harvest Restaurants is one of the largest independent restaurant groups in New Jersey most known for quality, service, and atmosphere while providing its employees with tremendous career growth potential.



# Private Dining Rooms

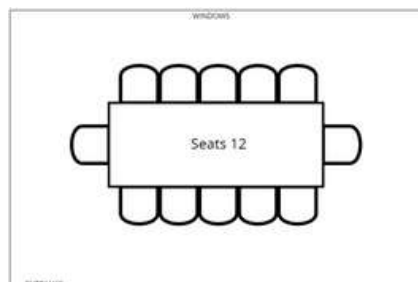
The Chefs Room | The Loft



## The Chefs Room

*The Chefs Room exudes intimacy, seating guests at a single, magnificent wooden table bathed in warm, natural light. A window offers a glimpse of the lively bar scene, creating a delightful contrast to the hushed reverence of this culinary sanctuary.*

Capacity: 12  
Capacity with AV: 10

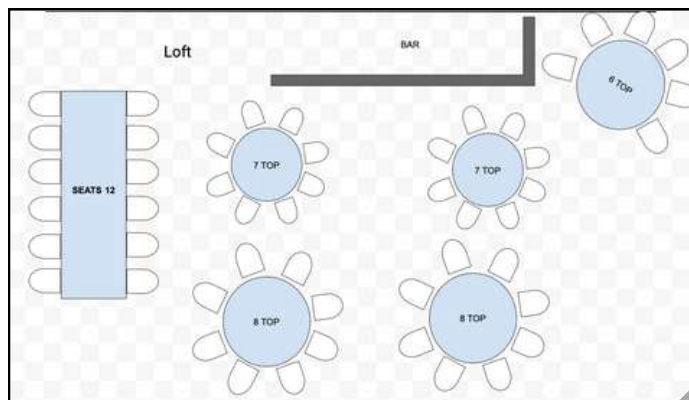




# The Loft

*Nestled on the upper level is our private Loft. Rich wood finishes create a warm and inviting atmosphere, culminating in the inviting glow of a crackling woodburning fireplace. This secluded space also boasts a private bar, perfect for celebrations or gatherings of any kind.*

Capacity : 48



# Reception Menu

## BUTLER PASSED HORS D'OEUVRES (PRIOR TO A PLATED AFFAIR)

30 Minutes: \$18 per person | select 4

1 Hour: \$36 per person | select 6

## COCKTAIL STYLE EVENT:

2 hours | \$54 per person | select 9

Margarita Flatbread  
Angry Shrimp Spring Rolls

Fried Chicken Sliders  
*Ranch Dressing, Pickles*

Edamame Spring Roll  
*Miso Dipping*

Vegetable Flatbread

Pigs in Blanket

Burrata Crostini  
*Blistered tomatoes*

Mini Crab Cakes  
*Tartar Sauce Dollop*

Mini Bacon Cheeseburger  
*Dollop of Ketchup*

Mini Beef Wellington  
*Creamed Spinach, Puff Pastry*

Tuna Tartare Tostada

Chilled Jumbo Shrimp Cocktail Shooter

Mini Chicken Pot Pies

Caramelized Onion, Bacon, & Gruyere Tart

Bacon Wrapped Scallops

Raisin Pecan Toast  
*Whipped Feta*

Sliced Sirloin Crisp  
*Horseradish Cream*

Lamb Chops  
\$8 Supplemental Fee

Mini Lobster Roll

# Stationary Displays

Vegetable Crudité  
*Buttermilk Ranch Dressing and French Onion Dip*

\$4 per person

Hummus Platter  
*Homemade Hummus, Pita, Artisan Crackers*

\$4 per person

Cheeseboard  
*Chefs Selection of cheeses, served with Crisps*

\$6 per person

Mini Dessert Platter  
*Chefs selection of assorted cookies, cupcakes, treats*

\$5 per person



*Seated Affair Packages*  
Lunch | Dinner Level 1 | Dinner Level 2



# Luncheon Menu

\$43.95

## First Course

*\*Both selections included in package, your guests will select one at the event\**

Seasonal Soup

Chopped Salad

*Organic Chopped Greens, Cherry Tomatoes,  
Cucumbers, Avocado, Feta, Vinaigrette*

## Entree

*\*Select three options below, your guests will select one at the event\**

Turkey & Brie Sandwich

*Sage Mayo, Arugula, Raisin-Pecan Bread*

Harvest Cheddar Burger

*Frites*

Huntley Taverne's Salmon

*Seasonal Accompaniments*

**\$5 Supplemental**

Seasonal Vegetable Pasta

*Seasonal Vegetables, White Wine, Touch of Cream*

Crispy Chicken Sandwich

*Brioche Bun, Gruyere, Savoy Cabbage Slaw, Pickles, House Ranch, Frites*

Tarragon-Dijon Chicken Salad Sandwich

*Arugula, Sherry Vinaigrette, Tomato, Lettuce, Raisin-Pecan Bread*

## Dessert

Farmer's Market Handmade Dessert

*Hot Tea and Coffee included in package, all other beverages are charged on consumption*



# Dinner Level 1

\$54.95

## First Course

*\*Both selections included in package, your guests will select one at the event\*\**

Seasonal Soup

Harvest Salad

## Entree

*\*Select three options below, your guests will select one at the event\**

Seasonal Vegetable Pasta  
*Seasonal Vegetables, Light Cream Sauce*

Roasted Airline Breast of Chicken  
*Seasonal Accompaniments*

Huntley Taverne's Salmon  
*Seasonal Accompaniments*

Harvest's Signature Pork Chop  
*Seasonal Accompaniments*

Filet Mignon  
*Seasonal Accompaniments*

\$8 Supplemental

## Dessert

Farmer's Market Handmade Dessert

*Hot Tea and Coffee included in package, all other beverages are charged on consumption*

Dinner Level 2

\$65.95

## First Course

*\*Choose two options below, your guests will select one at the event\**

### Chopped Salad

*Organic Chopped Greens, Cherry Tomatoes,  
Cucumbers, Avocado, Feta, Vinaigrette*

### Crispy Shrimp Spring Rolls

*Julienned Vegetables, Miso Dressing*

### Crispy Calamari Salad

*Frisée, Radicchio, Sesame Seeds,  
Thai Lime Chile Vinaigrette*

### NJ Burrata

*Seasonal Accompaniments*

### Caesar Salad

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

### Tuna Tartare

*Crispy Tator Tots, Avocado Smash, Yuzu  
Ponzu Drizzle, Furikake, Pickled Ginger*

## Entrée

*\*Select three options below, your guests will select one at the event\**

### Fresh Seasonal Fish

*Seasonal Accompaniments*

### Seasonal Vegetable Pasta

*Seasonal Vegetables, Light Cream Sauce*

### Roasted Airline Breast of Chicken

*Seasonal Accompaniments*

### Huntley Taverne's Salmon

*Seasonal Accompaniments*

### Harvest's Signature Pork Chop

*Seasonal Accompaniments*

### Filet Mignon

*Seasonal Accompaniments*

## Dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption



## 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 in replacement of the dessert included in the package all fees would be waived. If you choose to bring your own dessert in addition to the package's dessert there is a fee of \$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.

**Event Budget** - If you have a per person budget we will do our best to accommodate however, your onsite host is responsible for managing expenses and keeping in budget on the day of.

### 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.

# Contact Information



3 West  
Basking Ridge, NJ

3westevents@harvestrestaurants.com

(908) 647-3000



TABOR ROAD  
TAVERN

Tabor Road Tavern  
Morris Plains, NJ

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



Roots Steakhouse  
Morristown

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



Roots Ocean Prime  
Princeton

Darien, Connecticut- *\*Coming Soon\**

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



The Dinky  
Princeton, NJ

Dinkyevents@harvestrestaurants.com

(609) 423-2188



Trap Rock Restaurant & Brewery  
Berkeley Heights, NJ

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



Roots Steakhouse  
Summit, NJ

Rootsrosevents@harvestrestaurants.com

(908) 273-0027



Roots Steakhouse  
Ridgewood

Rootsrorevents@harvestrestaurants.com

(201) 444-1922



ADDAMS  
TAVERN

Addams Tavern  
Westfield

mbellas@harvestrestaurants.com

973-656-1881 ext 3010



Grato  
Morris Plains, NJ

Gratoevent@harvestrestaurants.com

(973) 267-4006



Agricola Eatery  
Princeton, NJ

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