

ROOTS STEAKHOUSE RIDGEWOOD  
PRIVATE DINING



"Bustling" and "big-fisted", this duo of "classic", "clubby" chophouses in Summit and Morristown "does all the important things well", from "killer" steaks and "fabulous" shellfish to a "world-class wine list and terrific cocktails"; the "professional" staff helps to make dinner a "civilized experience." -Zagat 2013



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.





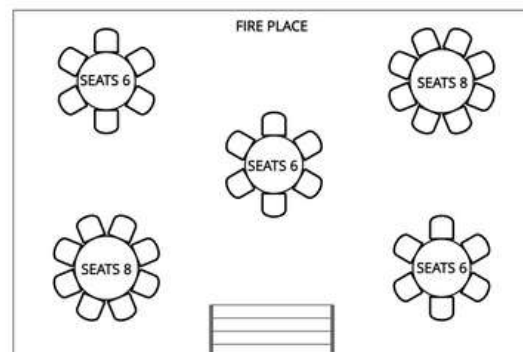
*Private Dining Rooms*  
The Stone Room & The Roots Room



# The Stone Room

*Warm copper finishes gleam throughout the Stone Room, reflecting the soft glow of classic light fixtures. Underfoot, beautiful wood floors offer a sense of timeless elegance and comfort, inviting you to let the memories linger.*

Capacity with AV: 25  
Capacity: 36

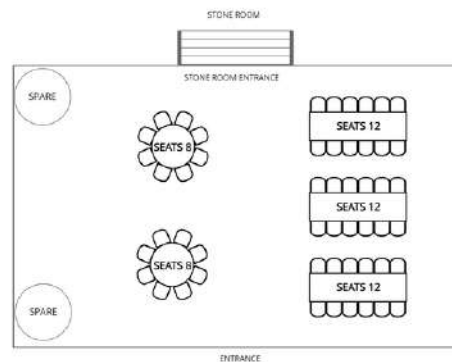




# The Roots Room

Capacity : 50

*The Roots Room is a space with beautiful natural light. Traditional materials, such as warm, honey-hued brick and rich wooden accents, create a timeless elegance. Gleaming copper finishes add a touch of modern warmth, completing the picture of refined comfort.*



# Reception Menu

## BUTLER PASSED HORS D'OEUVRES BEFORE A SEATED AFFAIR

30 Minutes: \$25 per person| select 5

1 Hour: \$30 per person| select 7

## COCKTAIL STYLE EVENT

2 Hour Event: \$60 per person| select 9

3 Hour Event: \$76 per person| select 9

Mini Beef Wellington  
*Creamed Spinach, Puff Pastry*

Tomato and Mozzarella Skewer

Mini Bacon Cheeseburger  
*Served on a Tator Tot with a  
Dollop of Ketchup*

Mini Crab Cakes  
*Tartar Sauce Dollop*

Bacon Wrapped Scallops

Tuna Tartare  
*Crispy Wonton, Avocado, Ponzu, Wasabi*

Mini Lobster Roll  
*Lobster Salad,  
Mini Brioche*

Fried Chicken Sliders  
*Ranch Dressing, Pickles*

Tomato Bruschetta on Crostini

Deviled Egg  
*Seasonal Topping*

Crispy Truffle Mac & Cheese Balls

Sliced Sirloin on a Tator Tot  
*Peppers and Onions,  
Horseradish Cream Dollop*

Chilled Jumbo Shrimp Cocktail

Bang Bang Cauliflower  
*Tempura Battered, Sambal Sauce*

Chickpea Hummus on a Cucumber  
*EVOO*

Stuffed Mushroom Caps  
*Spinach, Mushroom, Grana Padana Cheese*

Oyster Rockefeller

Applewood Smoked Slab Bacon  
*Maple Glazed*

Crispy Wagyu Dumplings Roots Style  
*Sambal Dipping*

Mini Chicken Pot Pie

Smoked Salmon on Crostini  
*Crème Fraiche, Chives*  
\$7 Supplemental Fee

Lamb Chops  
\$8 Supplemental Fee

**30 MINUTES AND 1 HOUR OF PASSED HORS' DOUVRES ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR**

# Stationary Options

*Can be Added to Any Event*

## Vegetable Crudite

*blue cheese dressing and onion dip*

\$6 per person

## Seafood Tower

*serves 4-8 guests*

Current Market Price per Tower

## Cheeseboard

*chef's selection of cheese*

*garnished with fruit & crisps*

\$7 per person

## Mini Assorted Desserts

*chef's selection including mini carrot cakes,*

*mini cheesecakes, assorted cookies*

\$6 per person

# Cocktail Party Stations

*Available with our two or three hour passed Hors D'oeuvres packages*

## 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*

\$8 per person







# *Seated Affair Packages*

Lunch | Dinner Level 1 | Dinner Level 2

# Luncheon Menu

\$44.95

## First Course

Select 2 options below, your guests will select 1 appetizer at your event\*

Lobster Bisque  
*diced vegetables, lobster meat*

Wedge of Iceberg Lettuce  
*tomato, crispy red onions, bacon, blue cheese*

Assorted Baby Greens Salad  
*cherry tomatoes, cucumbers, carrot, balsamic vinaigrette*

## Main Course

\*Select 3 Options below, your guests will select 1 at the event\*

Roots Fried Shrimp Scampi  
*garlic, butter, white wine*

Pan Seared Salmon  
*seasonal accompaniments*

Chicken Caesar Salad  
*garlic croutons, grana padano*

Steak and Arugula Salad  
*sliced 4oz filet, shaved apples,  
walnuts, crumbled blue cheese, apple  
cider vinaigrette*

Roots Cheddar Burger  
*roots steak sauce, cheddar, lettuce, tomato,  
pickles*

Crispy Chicken Sandwich  
*swiss cheese, slaw, ranch dressing*

Seasonal Vegetable Pasta

Spicy BBQ Baby Back Pork Ribs

8 oz Filet Mignon  
\$26.95 supplemental charge

All lunch packages are served with fresh popovers  
Pommes Frites are served as a Family Style Side for every table(s)

## Dessert

Roots Butter Cake  
*blueberry compote, fresh whipped cream*

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



# Dinner Level 1

\$69

## First Course

*\*Select 2 Options below, your guests will select 1 at the event\**

Lobster Bisque  
*diced vegetables, lobster meat*

Caesar Salad  
*garlic croutons, grana padano*

Wedge of Iceburg Lettuce  
*tomato, crispy red onions,  
bacon, blue cheese*

Assorted Baby Greens Salad  
*cherry tomatoes, cucumbers, carrot,  
balsamic vinaigrette*

## Main Course

*\*Select 3 Options below, your guests will select 1 at the event\**

Pan Seared Salmon  
*seasonal accompaniments*

Seasonal Vegetable Pasta

8 oz Filet Mignon  
\$5 Supplemental Charge

12 oz. NY Strip Steak

Roots Chicken Parm  
*red pepper marinara,  
parmesan, creamy burrata*

Roots Shrimp Scampi  
*garlic, butter, white wine*

## Family Style Sides

*\*Select 3 sides below to be served as family style at every table\**

Macaroni and Cheese   Herb Roasted Mushrooms   Classic Whipped Potato   Creamed Spinach

Pommes Frites   Broccoli Garlic & Oil   Crispy Brussels Sprouts with Honey Sambal, Bacon & Scallions

## Dessert

Roots Butter Cake  
*blueberry compote, fresh whipped cream*

All dinner packages are served with fresh popovers  
Hot Tea and Coffee included in package, all other beverages are charged on consumption

# Dinner Level 2

\$75

## First Course

*\*Select 2 Options below, your guests will select 1 at the event\**

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*

## Main Course

*\*Select 3 Options below, your guests will select 1 at the event\**

Pan Seared Salmon  
*seasonal accompaniments*

12 oz Filet Mignon  
\$5 Supplemental Charge

Roots Fried Shrimp Scampi  
*garlic, butter, white wine*

20 oz Cowboy Steak  
\$7 Supplemental Charge

Seasonal Vegetable Pasta

16 oz. NY Strip Steak

Roots Chicken Parm  
*red pepper marinara,  
parmesan, creamy burrata*

Pan Seared Scallops  
*seasonal accompaniments*

## Family Style Sides

*\*Select 3 sides below to be served as family style at every table\**

Macaroni and Cheese   Herb Roasted Mushrooms   Classic Whipped Potato   Creamed Spinach

Pommes Frites   Broccoli Garlic & Oil   Crispy Brussels Sprouts, Honey Sambal, Bacon & Scallions

## Dessert

Roots Butter Cake

*blueberry compote, fresh whipped cream*

All dinner packages are served with fresh popovers  
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 \$15.95 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 \$3.95 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.

Selections/Pricing- Menu prices and selections are subject to change, based on seasonality and availability. All current pricing is prior to tax and gratuity.

### 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



Roots Steakhouse  
Ridgewood

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

(201) 444-1922

Roots Steakhouse  
Morristown

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

(973) 326-1800

Roots Steakhouse  
Summit, NJ

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

(908) 273-0027



Roots Ocean Prime  
Princeton

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

(609) 772-4934

Roots Ocean Prime  
Darien, Connecticut

*\*Coming Soon\**

# Contact Information



Trap Rock Restaurant & Brewery  
Berkeley Heights, NJ  
traprockevents@harvestrestaurants.com  
(908) 665-1755



Huntley Tavern  
Summit, NJ  
Huntleyevents@harvestrestaurants.com  
(908) 273-3166



**TABOR ROAD**  
TAVERN

Tabor Road Tavern  
Morris Plains, NJ  
taborevents@harvestrestaurants.com  
(973) 267-7004



**A D D A M S**  
**T A V E R N**

Addams Tavern  
Westfield  
Addamsevents@harvestrestaurants.com  
(908) 232-3201



3 West  
Basking Ridge, NJ  
3westevents@harvestrestaurants.com  
(908) 647-3000



Grato  
Morris Plains, NJ  
Gratoevent@harvestrestaurants.com  
(973) 267-4006



Agricola Eatery  
Princeton, NJ  
agricolaprevents@harvestrestaurants.com  
(609) 921-2798



The Dinky  
Princeton, NJ  
Dinkyevents@harvestrestaurants.com  
(609) 423-2188

