



HARVEST  
RESTAURANTS  
FOOD • WINE • 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 fire pizzas, and artisan-crafted desserts and pastries created by renowned chefs from the tri-state area.*

Restaurant Hours:

Sunday: 12:00 pm—9:00 pm

Monday-Thursday: 11:30am—10:00 pm

Friday & Saturday : 11:30 am—11:00 pm

\*Please find Urban Table hours on website\*

Follow us:

@HarvestRestaurantGroup



Contact:

Harvest Restaurant Group

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

Phone: (973) 656 1838

Fax: (973) 656 1828



## LUNCHEON MENU

\$27 PER PERSON

*\* Only served during lunch hours\**

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### APPETIZERS

( No Choice Needed in Advance)

#### Classic Caesar Salad

Crisp Romaine, Shaved Parmesan,  
Toasted Garlic Croutons

#### Wedge Salad

Little Gem Lettuce, Tomato, Bacon,  
Pickled Red Onion, Toasted Baguette,  
Creamy Blue Cheese Dressing

#### Chicken Noodle Soup

Lo Mein Noodles, Scallions, Cilantro

### ENTREES (Select 3 in Advance)

**Cheddar Burger**  
Harvest Blend Beef, Frites

**Pan Seared Scottish Salmon**  
( \$5 Supplement)  
Seasonal Accompaniments

**Buttermilk Fried Chicken Sandwich**  
Swiss Cheese, House-Made Pickles,  
Tomato, Lettuce, Frites

**Marinated Steak & Thai Noodle Salad**  
Mango, Avocado, Tomatoes, Crispy Wontons,  
Mint, Basil, Cilantro, Honey Lime Vinaigrette

**Crab Cake Sandwich**  
Lettuce, Tomato, Aioli, Seasonal Slaw,  
Brioche Roll, Frites

**3 West Veggie Burger**  
Mushroom, Quinoa , Black Bean, Veggies,  
House-made Aioli, Brioche Bun,  
Haravti Pepper Cheese, Frites

**Avocado Toast**  
Corn, Feta, Cilantro, Lime, Chili Flakes

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### DESSERT TRIO

Seasonal Fruit Crisp, Chocolate Layer Cake,  
**Sweet & Salty "Mini Me" Sundae**

Supplemental Charges are only applied to the individuals who order the item

Item set ups and prices are subject to change without notice



## Level 1 Dinner Package

\$39.95 Per Person

\*Can be served during both  
lunch and dinner hours\*

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### APPETIZERS ( Select 2 in Advance)

**Crispy Shrimp Spring Rolls**  
Lime, Miso, Sweet Chili Aioli Dipping Sauce

**Wedge Salad**  
Little Gem Lettuce, Tomato, Bacon,  
Pickled Red Onion, Toasted Baguette,  
Creamy Blue Cheese Dressing

**Classic Caesar Salad**  
Crisp Romaine, Shaved Parmesan,  
Toasted Garlic Croutons

**Crispy Calamari Salad**  
Frisee, Radicchio, Sesame Seeds,  
Thai Chili Miso Vinaigrette

**Chicken Noodle Soup**  
Lo Mein Noodles, Scallions, Cilantro

### ENTREES (Select 3 in Advance)

**Pan Seared Scottish Salmon**  
Seasonal Accompaniments

**3 West Rotisserie Chicken**  
Seasonal Accompaniments

**Signature Harvest Pork Chop**  
Plum Wine BBQ Sauce,  
Seasonal Accompaniments

**New York Prime Strip Steak**  
(\$8 Supplement)  
Seasonal Accompaniments

**Local Vegetable Pasta**  
Seasonal Vegetables, Garlic, White Wine,  
Grana Padano

**Cheddar Burger**  
Harvest Blend Beef, Frites

**Marinated Steak & Thai Noodle Salad**  
Mango, Avocado, Tomatoes, Crispy Wontons,  
Mint, Basil, Cilantro, Honey Lime Vinaigrette

**Grilled Baby Back Ribs**  
Sweet Heat Glaze, Slaw, Frites

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### DESSERT TRIO

Seasonal Fruit Crisp, Chocolate Layer Cake,  
**Sweet & Salty "Mini Me" Sundae**

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## Level 2 Dinner Package

\$45.95 Per Person

\*Can be served during both lunch  
and dinner hours\*

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### APPETIZERS

(Select 2 in Advance)

#### Tuna Tartare

Avocado, Crispy Wontons, Ponzu, Wasabi

#### Classic Caesar Salad

Crisp Romaine, Shaved Parmesan,  
Toasted Garlic Croutons

#### Crispy Calamari Salad

Frisee, Radicchio, Sesame Seeds,  
Thai Chili Miso Vinaigrette

#### Colossal Crab Cake

House Slaw, Old Bay, Remoulade Sauce

#### Crispy Shrimp Spring Rolls

Lime, Miso, Sweet Chili Aioli Dipping Sauce

#### Wedge Salad

Little Gem Lettuce, Tomato, Bacon,  
Pickled Red Onion, Toasted Baguette,  
Creamy Blue Cheese Dressing

#### Avocado Toast

Corn, Feta, Cilantro, Lime, Chili Flakes

#### Sweet Heat Glaze Chicken Wings

Aioli Dipping Sauce

### ENTREES

(Select 3 in Advance)

#### Char-Broiled Filet Mignon

Whipped Potato, Seasonal Vegetable,  
Natural Sauce

#### New York Prime Strip Steak

Seasonal Accompaniments

#### 3 West Rotisserie Chicken

Seasonal Accompaniments

#### Pan Seared Fresh Scallops

Seasonal Accompaniments

#### Blackened Monkfish

Seasonal Accompaniments

#### Pan Seared Scottish Salmon

Seasonal Accompaniments

#### Signature Harvest Pork Chop

Plum Wine BBQ Sauce,  
Seasonal Accompaniments

#### Local Vegetable Pasta

Seasonal Vegetables, Garlic, White Wine,  
Grana Padano

#### Braised Short Rib

Potatoes, Seasonal Vegetables

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### DESSERT TRIO

Seasonal Fruit Crisp, Chocolate Layer Cake,  
**Sweet & Salty "Mini Me" Sundae**

Supplemental Charges are only applied to the individuals who order the item

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### Chef's Room

Nestle into this private room surrounded by warm wood tones, a wood-burning fireplace, and a view of our bustling kitchen.

Sitting: 64/Standing: 75-80

### The Study

This private room, inspired by a warm, traditional library, offers a glimpse of our wine cellar and is perfect for any type of gathering.

Dining: 30 / Standing: 35



### Wine Cellar

Our authentic Wine Cellar features a simple and elegant chandelier and beautiful wooden table, perfect as an intimate setting.

Dining: 10-13

Audio Visual: 10





\*Tabor Road Tavern\*



\*3 West\*



\*Roots Steakhouse\*

## House-Made Cakes

House-Made Cakes can be substituted for the dessert option on parties with a pre-arranged menu. The number confirmed for your event will determine the cake size.

### Cake Choices

Vanilla or Chocolate

Carrot Cake

Cream Cheese Frosting

Red Velvet Cake

Cream Cheese Frosting

### Frosting

Vanilla Butter Cream

Chocolate Butter Cream

Fresh Cream Cheese

Whipped Cream

### Filling Choices

Seasonal Fresh Fruit Filling

Chocolate Mousse

Vanilla Custard

*\*Add a scoop of gelato & berries to each plate at \$3.95 per person\**

House-Made Cakes may also be ordered for any occasion at Harvest Restaurants. The following is a list of prices for each cake size offered:

10 inch round (12-16 people) \$55

1/4 sheet (up to 25 people) \$75

1/2 sheet (up to 50 people) \$100



**Hors D'oeuvres Options:**

30 minutes @ \$14 per person

*(Select 4 items)*

1 hour @ \$20 per person

*(Select 6 items)*

\*Above only available prior to sit-down dinner\*

2 hours @ \$35 per person

*(Select 9 items)*

3 hours @ \$42 per person

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**Cheese Board**

*Chef's selection of cheeses, garnished with fruit and crisps*

\$5 per person

**Vegetable Crudité**

*Chef's selection of assorted seasonal vegetables with dipping sauce*

\$2.95 per person

**Hummus & Pita Platter**

*House-made Traditional Hummus*

\$2.95 per person

**Hors D'oeuvres**

Mini Crab Cakes  
Remoulade Sauce

Crispy Shrimp Spring Rolls  
Dipping Sauce

Sliced Steak on Potato Chip  
Caramelized Onions, Horseradish Aioli

Shrimp Tempura  
Ponzu & Sweet Chili Aioli

Veggie Burger Sliders

**Chef's Seasonal Bruschetta**

Tuna Tartare  
Potato Chip, Wasabi Cream, Pickled Ginger

Fried Chicken Sliders

Mini Avocado Toast

Fried Goat Cheese  
Balsamic Reduction, Tomato Sauce

Mini Cheddar Burger Sliders

Asian Filet Mignon Tips

Crispy Asian Brussel Sprouts

Hummus and Feta on Pita Crisp

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**Pastry Chef's Finger Desserts**

( Chef will feature 4 items)

\$6 per person

Supplemental Charges are only applied to the individuals who order the item

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# EVENT COORDINATION/FAQS

## BOOKING

A credit card number is required to guarantee an event at any Harvest Restaurant. We will gladly cancel events more than 14 days prior to the scheduled date with no penalty. If cancelled less than 14 days in advance, the credit card provided will be charged a \$250 cancellation fee that may be applied toward future events. We do not charge a room rental fee for any of our private or semi-private spaces. However, there may be a food and beverage minimum depending on which space is needed for your event.

## BEVERAGES/ALCOHOL

Coffee and hot Lipton tea are included in the lunch/dinner packages. Specialty beverages (flavored iced teas and lemonades) are at an additional cost. Soft drinks are \$2.95 each with unlimited refills. Cappuccinos, espressos, loose teas, wine, beer and spirits are charged on consumption for all events. You are able to limit your bar details however you would like. We suggest pre-selecting a red and white wine for your event. Each wine list is specific to each restaurant **and can be found on the restaurant's website. If the wine you have selected is no longer available the day of your event,** the beverage manager will select a similar wine with a similar price point.

## AUDIO VISUAL

Not all Harvest Restaurant private rooms are equipped or allow audio visual. Please inquire with Events Department regarding specific presentations and sound needs. Items that are not carried in-house are available for rental from outside vendors of your preference.

## TAX, GRATUITY AND ADMINISTRATION FEE

Your final bill will include New Jersey sales tax of 6.625%. There is a \$35 administration fee which is not a gratuity. The fee is served to offset ancillary expenses associated with the planning and administration of the event. The administration fee is added to all events with set menus and/or private spaces. Gratuity is not included in the final bill, we suggest 20%. The only time gratuity is automatically added to your bill is when you complete a credit authorization form. In this case, we would not present a bill at your event and we would automatically add a 20% gratuity.

## OUTSIDE FEES

We require a \$2.50 cake-cutting fee per person if you decide to bring in a cake from any outside vendor. Any wine brought into the restaurant will have a \$40 corkage fee per every 750ml bottle and it cannot be a wine featured on our wine list.

## FINAL HEAD COUNT

All Harvest Restaurants require a 48-hour advance guarantee for the number of guests in your party. The final bill for your event will be calculated according to the number of minimum guaranteed guests.

## CHILDREN

We do not have any high chairs or booster seats available in any Harvest Restaurant. Guests are responsible for bringing in appropriate seating. **We also have a Children's Menu available for \$14.95 for any child of 12 years or younger.**

## ALLERGIES/DIETARY RESTRICTIONS

Harvest Restaurants can accommodate all dietary restrictions and allergies prior to your event or tableside. Please notify the Events Department about any modifications to your specific menu.

# HARVEST RESTAURANTS

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279 Springfield Ave,  
Berkeley Heights, NJ  
07922  
(908) 666 1755



665 Martinsville Rd  
Basking Ridge, NJ  
07920  
(908) 647 3000



115 Elm St,  
Westfield, NJ  
07090  
(908) 232 3201



510 Tabor Rd  
Morris Plains, NJ  
07950  
(973) 267 7004



Basking Ridge  
665 Martinsville Rd #101  
Basking Ridge, NJ  
07920  
(908) 647 6007  
  
Morristown  
40 W Park Place  
Morristown, NJ  
07960  
(973) 326 9200



3 Morris Ave  
Summit, NJ  
07901  
(908) 273 3166



Morristown  
40 W Park Place  
Morristown, NJ  
07960  
(973) 326 1800

Summit  
401 Springfield Ave  
Summit, NJ  
07901  
(908) 273 0027

Ridgewood  
17 Chestnut St  
Ridgewood, NJ  
07450  
(201) 444 1922



2230 NJ-10  
Morris Plains, NJ  
07950  
(973) 267 4006

(We recommend using 510 Tabor Road, Morris Plains for GPS)