



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: 12:00pm—9:00 pm

Monday-Thursday: 11:30am—10:00 pm

Friday and Saturday: 11:30 am—11:00 pm

Please find Urban Table hours on website

Follow us:

@HarvestRestaurantGroup



Contact:

Harvest Restaurant Group

events@harvestrestaurants.com

Phone: (973) 656 1838

Fax: (973) 656 1828



LUNCHEON MENU

\$27 PER PERSON

** Only served during lunch hours**

APPETIZERS

(Select 2- Served Family Style)

Crispy Calamari & Hot Cherry Peppers

Grato Caesar

Lemon, Garlic, Parmesan, EVOO

Caprese

Just-Made Mozzarella, Sliced NJ Tomatoes,

Roasted Pepper Pesto, Basil

Mixed Baby Greens Salad

Shaved Carrots, Sliced Cucumbers,

Cherry Tomatoes, Balsamic Dressing

ENTREES

(Select 3 in Advance)

House-Made Pasta & Meatballs
Pomodoro

My Friend's Orecchiette

House Made Orecchiette, Fennel Sausage, Chicken,
Broccoli, Chili Flake, White Wine, Garlic

Seasonal Vegetable Pasta

Local Seasonal Vegetables, EVOO, White Wine,
Toasted Garlic, Grana Padano

Organic Bell & Evans Chicken Parmesan

(\$2 Supplement)

House-Made Pasta, Pomodoro

Chicken & Caprese Panini

Basil Pesto, Baby Arugula

Meatball Parmesan Panini

Basil Pesto, Pomodoro, Mozzarella

Pan Seared Salmon

(\$3 Supplemental Charge)

Seasonal Accompaniments

DESSERT

Farmer's Market Handmade Dessert

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 MENU
\$39.95 PER PERSON

Appetizers (Select 2)

Served Family Style

Crispy Calamari & Hot Cherry Peppers

Grato Caesar

Lemon, Garlic, Parmesan, EVOO

Mixed Baby Greens Salad

Shaved Carrots, Sliced Cucumbers,

Cherry Tomatoes, Balsamic Dressing

Meatballs

Braised in Tomatoes, Ricotta,

Toasted Crostini

Caprese

Just-Made Mozzarella, Sliced NJ

Tomatoes, Roasted Pepper Pesto, Basil

ENTREES

(Select 3 in Advance)

House-Made Pasta & Meatballs
Pomodoro

My Friend's Orecchiette

House-Made Orecchiette, Fennel Sausage, Chicken,
Broccoli, Chili Flake, White Wine, Garlic

Seasonal Vegetable Pasta

Local-Seasonal Vegetables, EVOO,
White Wine, Toasted Garlic, Grana Padano

Pan Seared Salmon

Seasonal Accompaniments

Pan Roasted Filet Mignon

(\$8 Supplement)

Melted Seasonal Butter, Potatoes

Organic Bell & Evans Chicken Parmesan

House-Made Pasta, Pomodoro

Grilled Pork Chop

Seasonal Accompaniments

DESSERT

Farmer's Market Handmade Dessert

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

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LEVEL 2
DINNER MENU
\$44.95 PER PERSON

Appetizers (Select 2)

Served Family Style

Mussels Bianco

Crispy Calamari & Hot Cherry Peppers

Caprese

Just-Made Mozzarella,
Sliced NJ Tomatoes,
Roasted Pepper Pesto, Basil

Tri-Color Chopped Salad

Panzanella

Rustic Bread, Arugula Tomatoes, Red
Onion, Red Wine Vinaigrette

Meatballs

Braised in Tomatoes, Ricotta,
Toasted Crostini

ENTREES

(Select 3 in Advance)

House-Made Pasta with Clams

Pancetta, Chili Flakes, Garlic Bread Crumbs

Grilled Rare Tuna Steak

Seasonal Accompaniments

Pan Roasted Filet Mignon

Seasonal Melted Butter, Potatoes

Grilled Pork Chop

Seasonal Accompaniments

Organic Bell & Evans Chicken Parmesan

House-Made Pasta, Pomodoro

Pan Seared Halibut

Seasonal Accompaniments

Pasta & Shrimp

Spicy Vodka Sauce, Basil

DESSERT

Farmer's Market Handmade Dessert

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

Item set ups and prices are subject to change without notice



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



The Essentials

Mixed Olives
(serves 3-4 guests)
\$5.95 per dish
Olive Oil, Garlic, Chili Flakes,
Lemon, Rosemary & Thyme

Pizza
8 slices per pie
Margherita Pie \$12.95
Pepperoni Pie \$13.95
White Pie \$13.95

Bruschetta Platter

\$12.95 per platter

About 9-12 pieces per platter
depending on crostini size

Artisanal Cheese & Salumi Board

\$5 per person

(size and number of boards based on
final head count)

Vegetable Crudité

\$2.95 per person

Fresh Seasonal Vegetables with Dipping Dressing



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

Hors D'oeuvres

Meatballs

Fried Artichokes

Tuna Crudo

Capers, Onions, Lemon & Parsley

Margherita Pizza

Crushed Tomatoes, Just-Made Mozzarella, Basil

Today's Farm Pizza

Seasonal Vegetables

Frito Misto

Seasonal Vegetables, Olive Aioli & Pomodoro

Fried Mozzarella Balls

Panko Breaded, Pomodoro, Parmesan, Fresh Parsley

Sausage Pizza

Fennel Sausage, Crushed Tomatoes, Basil, Oregano

Garlic Knots

Calamari Platter

Crispy Calamari, Hot Cherry Peppers

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

Item set ups and prices are subject to change without notice

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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)