



HARVEST
RESTAURANTS
FOOD • WINE • ENJOYMENT



**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 fired pizzas, and artisan-crafted desserts and pastries created by renowned chefs from the tri-state area.

Restaurant Hours:

Sunday: 12:00pm-9:00pm

Monday-Thursday: 11:30am-10:00pm

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

Please find Urban Table hours on website

Follow us:



@HarvestRestaurantGroup

Contact:

Harvest Restaurant Group
events@harvestrestaurants.com

Phone: (908) 656 1838

Fax: (973) 656 1828

Luncheon Menu \$27 Per Person

Only served during Lunch hours

APPETIZERS (Select 2)

Crispy Calamari

Frisee, Radicchio, Thai Miso
Vinaigrette, Sesame Seeds

Crispy Lump Crab Cake (\$3 Supplement)

A Salad of Baby Arugula, Sherry
Wine Vinaigrette, Creole
Mustard Remoulade

Mixed Greens Salad

House Smoked Goats Cheese
Sourdough Crouton, Fines
Herbs, Seasonal Garnish, Sherry
Wine Vinaigrette

Caesar Salad

Shaved Pecorino Romano,
Crispy Polenta Croutons

ENTREES (Select 3)

Lemon Garlic Marinated Grilled Chicken Caesar Salad

Goffle Road Free Range Chicken Breast, Pecorino
Romano Polenta Croutons

Grilled Black Pearl Organic Salmon Grain Bowl (\$3 Supplement)

Red Quinoa, Farro, Local Greens, Roasted Delicata
Squash, Local Carrots, Apples

Asian Chicken & Soba Noodle Salad

Grilled Marinated Free Range Chicken Brest, Asian
Vegetables, Sesame Dressing, Peanuts, Marinated
Ramen Noodles

Panini Pressed Applewood Smoked Turkey & Brie

Goffle Road Free Range Turkey Breast, Raisin Walnut
Bread, Sun-Dried Cranberry Chutney, Chervil Aioli,
Baby Arugula, Cider Vinaigrette, Chips

House Smoked BBQ Pulled Pork Sandwich

On a Brioche Roll, Cole Slaw, House Made Chips,
Greens

Vegetable Pasta

Seasonal Vegetables, Sautéed Garlic, Basil, Grana
Padano, Touch of Cream

Panini Pressed Black Forest Ham & Gruyere

Rye Bread, Whole Grain Mustard, Baby Arugula Salad,
Chips

Grassfed Vermont Cheddar Burger

Finger Lakes Grassfed Beef, Pommes Frites

DESSERT (Select 1)

Molten Chocolate Cake

Seasonal Crème Brulee

Ice Cream or Seasonal Sorbet

Seasonal Cookie Plate

Level 1 Dinner Menu

\$39.95 Per Person

APPETIZERS (Select 2)

Soup Du Jour

Crispy Calamari

Frisee, Radicchio, Thai Miso Vinaigrette,
Sesame Seeds

Mixed Greens Salad

House Smoked Goats Cheese Sourdough
Crouton, Fines Herbs, Seasonal Garnish, Sherry
Wine Vinaigrette

Caesar Salad

Shaved Pecorino Romano, Crispy Polenta
Croutons

Mussels

toasted red onion, garlic confit, house made
bacon, cilantro chimichurri

Pasta of the Day

Creamy Caputo Brothers Stracciatella on a Focaccia Crisp

Tomato Compote, Pesto

FAMILY STYLE SIDES

\$19.95 PER PLATTER

Serves 6-8 guests

Truffled Mac & Cheese

Grilled Mixed Mushrooms

Smashed Potatoes

Chef's Selection Seasonal Vegetable Castle

Valley Bacon & Cheddar Local Grits

ENTRÉES (Select 3)

Pan Seared Black Pearl Organic Salmon

Roasted Beets, Shaved Apples, Fennel, Dijon Crème
Fraiche

Roasted Filet Mignon (\$8 supplement)

Creamy Smashed Potatoes, Local Seasonal Vegetables,
Red Wine, Tarragon, Shallot Butter

Asian Plum Barbeque Pork Chop

Ginger Roasted Apples, Seasonal Vegetables

Pan Roasted Goffle Farm's Chicken Breast

Castle Valley Mills Local Stone Ground House Smoked
Bacon and Cheddar Grits, Seasonal Vegetables,
Rosemary Pan Jus

Miso Glazed Crispy Monkfish

Curried Peanut-Vegetable Israeli Couscous, Coconut
Lemongrass Broth

Local Vegetable Pasta

Seasonal Vegetables, Sautéed Garlic, Basil, Grana
Padano, Touch of Cream

Grain Bowl

Ginger Soy Glazed Wood Roasted Seasonal Vegetables,
Red Quinoa, Castle Valley Mills Farro

DESSERT MENU (Select 1)

Seasonal Crème Brulee

Warm Chocolate Cake

Ice Cream & Sorbets

Seasonal Cookie Plate

**Level 2
Dinner Package
\$45.95 Per Person**

APPETIZERS
(Select 2)

Crispy Calamari

Frisee, Radicchio, Thai Miso Vinaigrette,
Sesame Seeds

Crispy Lump Crab Cake

A Salad of Baby Arugula, Sherry Wine
Vinaigrette, Creole Mustard Remoulade

Caesar Salad

Shaved Pecorino Romano, Crispy
Polenta Croutons

Angry Shrimp Spring Rolls

Lime Miso Dipping Sauce

Spicy Tuna Tartare,

lime-miso vinaigrette, wasabi aioli,
house-made pickled ginger, crispy
sesame wontons

FAMILY STYLE SIDES

\$19.95 PER PLATTER

Serves 6-8 guests

Truffled Mac & Cheese

Grilled Mixed Mushrooms

Smashed Potatoes

**Chef's Selection Seasonal Vegetable
Castle**

Valley Bacon & Cheddar Local Grits

ENTRÉES
(Select 3)

Tuna au Poivre

Seared Rare, Local Seasonal Vegetables,
Creamy Smashed Potatoes, Brandy Shallot
Sauce

Roasted Filet Mignon

Creamy Smashed Potatoes, Local
Seasonal Vegetables, Red Wine, Tarragon,
Shallot Butter

Pan Roasted Goffle Farm's

Chicken Breast

Castle Valley Mills Local Stone Ground
House Smoked Bacon and Cheddar Grits,
Seasonal Vegetables, Rosemary Pan Jus

Horseradish & Herb Crusted

NY Strip Steak

Rosemary & Garlic Roasted Local Mixed
Potatoes, Frizzled Onions, Natural Pan Jus
Vinaigrette

Scallop Special

Halibut

Seasonal Accompaniments

DESSERT MENU
(Select 1)

Seasonal Crème Brulee

Warm Chocolate Cake

Ice Cream & Sorbets

Seasonal Cookie Plate



LOFT

This upstairs Loft features a beautiful private bar, a fireplace, and dark wooden beams to accent our high ceilings and natural light.

Dining: 50 / Standing: 55

PORCH

This, all year round, semi private porch is enclosed with large windows that provide an al fresco like dining experience for you and your guests.

Dining: 25



CHEF'S ROOM

This small, private room is a glass-enclosed with one long wooden table, perfect for any type of intimate gathering

Dining Only: 10-12 / Audio Visual: 10



Tabor Road Tavern



3 West



Roots Locations

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

Frosting

Vanilla Butter Cream, Chocolate Butter Cream, Cream Cheese or Whipped Cream

Filling Choices

Seasonal Fresh Fruit Filling, Vanilla Custard, or Chocolate Mousse

Carrot Cake with Cream Cheese Frosting

Red Velvet Cake with Cream Cheese Frosting

Add a scoop of vanilla ice cream & berries to each cake plate @ \$3.95 per person

House-made cakes may also be ordered for any occasion. The following is a list of prices for each cake size offered:

10 inch round (12-16 people) \$43

1/4 sheet (up to 25 people) \$53

1/2 sheet (up to 50 people) \$75

Hors D'oeuvres Options:

30 minutes @ \$14 per person

(4 items)

1 hour @ \$20 per person

(9 items)

Above only available prior to sit-down dinner

2 hours @ \$35 per person

(9 items)

3 hours @ \$42 per person

(9 items)

Cheese & Fruit Board with Crisps

(\$5 Supplement per person)

Stationary House Made Hummus Platter & Crisps

(\$2.95 per person supplement)

Hors D'oeuvres

Tuna Poke

Soy Sauce, Sesame, Scallion, Lime, Crispy Wonton

Thai Spice Bell & Evans Chicken Satays

Lemongrass Coconut Glaze

Mini Crab Cakes

Creole Remoulade

Grilled Sambal Honey Shrimp

Beet tartare

Carrot Aioli, Crispy Polenta Chip

Creamy Caputo Brothers Stracciatella on a Focaccia Crisp

Tomato Compote, Pesto

House-Smoked Goats Cheese Pizzetta

Pancetta, Caramelized Onions, Basil, Piquillo Peppers

Asian Vegetable Spring Rolls

Local Honey Mustard, Lime Miso Dipping Sauces

Scallop Toast

Seasonal Vegetable Cream, Filone, Basil Pesto,
Pancetta

Sliced Chilled Filet Mignon

Horseradish-Chive Aioli, Caramelized Onion, Truffled
Potato Chip

Braised Pork Belly

Soy Braised, Ginger Sriracha Aioli, Pickled Cabbage,
Apples, Fried Bao Bun

Grilled Pomegranate Rosemary Glazed Lamb chops

(\$5.00 per person supplement)

Crispy Asian Lime Miso Calamari Salad Platter

(Stationary)

**HARVEST
RESTAURANTS**
FOOD • WINE • ENJOYMENT



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 would 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), cappuccinos, espressos, and loose teas are at an additional cost. Soft drinks are \$2.95 each with unlimited refills. Wine, beer, spirits are charged on consumption for all events. You are able to limit your bar details however you would like. We suggest preselecting a red and white wine for your event. Each wine list is specific to each restaurant and can be found on every 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 AND ADMINISTRATION FEE

Your final bill will include New Jersey sales tax of 7%. 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.

GRATUITY

Gratuity is not included in the final bill, though 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 at tableside. Please notify the Events Department about any modifications to your specific menu.


**HARVEST
RESTAURANTS**


FOOD • WINE • ENJOYMENT



279 Springfield Ave,
Berkeley Heights, NJ
(908) 656 1755



TABOR ROAD
TAVERN

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



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



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



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

115 Elm St,
Westfield, NJ
07090



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

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

URBAN TABLE
city meets the farm

Basking Ridge
665 Martinsville Rd # 101,
Basking Ridge, NJ 07920
(908) 647 6007

Morristown
40 W Park Pl, Morristown, NJ
07960
(973) 326 9200



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

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