



HARVEST
RESTAURANTS
FOOD • WINE • ENJOYMENT





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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 pizza, 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: (973) 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 Goat Cheese
and Sourdough Crouton, Fine
Herbs, Seasonal Garnish,
Sherry Wine Vinaigrette

Caesar Salad

Shaved Pecorino Romano,
Crispy Polenta Croutons

ENTREES (Select 3)

Lemon Garlic Marinated Grilled Chicken Caesar Salad
Chicken Breast, Pecorino Romano, Polenta Croutons

Grilled Organic Salmon Grain Bowl (\$3 Supplement)

Red Quinoa, Farro, Local Greens, Seasonal
Vegetables, Local Carrots, Apples

Asian Chicken & Noodle Salad

Grilled Marinated Chicken Breast, Asian Vegetables,
Sesame Dressing, Peanuts,
Marinated Ramen Noodles

Applewood Smoked Turkey & Brie Panini

Turkey Breast, Raisin Walnut Bread, Sun-Dried
Cranberry Chutney, Chervil Aioli, Baby Arugula,
Cider Vinaigrette, House-Made Potato Chips

House Smoked BBQ Pulled Pork Sandwich

Brioche Roll, Coleslaw, House-Made Potato Chips,
House Greens

Vegetable Pasta

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

Black Forest Ham & Gruyere Panini

Rye Bread, Whole Grain Mustard, Baby Arugula Salad,
House-Made Potato Chips

Grassfed Vermont Cheddar Burger

Grass-fed Beef, Pommes Frites

DESSERT TRIO

**Seasonal Fruit Crisp, Chocolate Layer Cake,
Sweet and Salty Potato Chip "Mini Me" Sundae**



**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 Goat Cheese and Sourdough
Crouton, Fine 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

ENTREES (Select 3)

Pan Seared Organic Salmon

Roasted Beets, Shaved Apples, Fennel,
Dijon Crème Fraiche

Roasted Filet Mignon

(\$8 supplement)
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

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 and Soy Glazed Wood Roasted Vegetables,
Red Quinoa, Farro

FAMILY STYLE SIDES

\$19.95 PER PLATTER

Serves 6-8 guests

Truffled Mac & Cheese

Grilled Mixed Mushrooms

Smashed Potatoes

Chef's Selection of a Seasonal Vegetable

**Stone Ground House Smoked Bacon and
Cheddar Local Grits**

DESSERT TRIO

**Seasonal Fruit Crisp, Chocolate Layer Cake,
Sweet and Salty Potato Chip "Mini Me" Sundae**

**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 of a Seasonal Vegetable

**Stone Ground House Smoked Bacon and
Cheddar Local Grits**

ENTRÉES (Select 3)

Tuna au Poivre

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

Roasted Filet Mignon

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

**Pan Roasted Goffle Farm's
Chicken Breast**

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

**Horseradish & Herb Crusted
NY Strip Steak**

Potatoes, Frizzled Onions,
Natural Pan Jus Vinaigrette

Scallop Special

Halibut

Seasonal Accompaniments

DESSERT TRIO

**Seasonal Fruit Crisp, Chocolate Layer Cake,
Sweet and Salty Potato Chip "Mini Me" Sundae**



LOFT

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

Dining: 50 / Standing: 55

PORCH

This four season, 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 glass-enclosed with one long wooden table, perfect for any type of intimate gathering

Dining Only: 10 / Audio Visual: 10

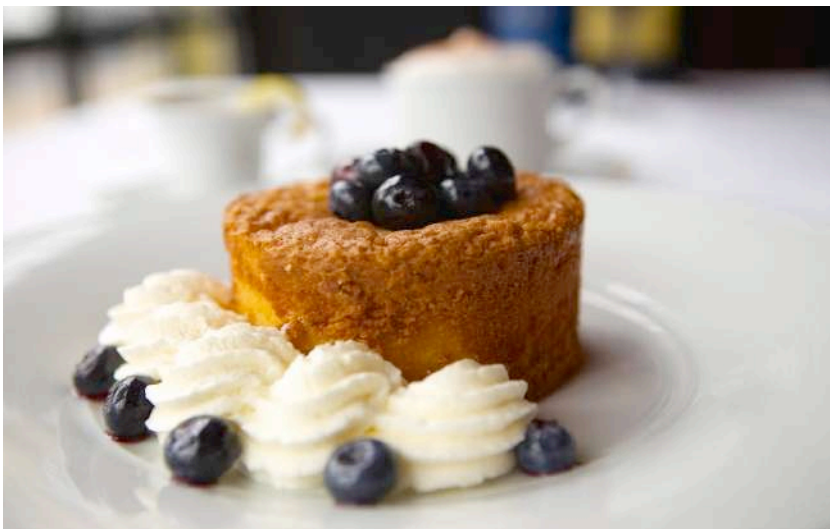




Tabor Road Tavern



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

Carrot Cake with Cream Cheese Frosting

Red Velvet Cake with 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

(4 items)

1 hour @ \$20 per person

(6 items)

Above only available prior to sit-down dinner

2 hours @ \$35 per person

(9 items)

3 hours @ \$42 per person

(9 items)

Cheese Board

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

\$5 per person

Vegetable Crudité

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

\$2.95 per person

House-Made Hummus & Crisps

*House-Made traditional hummus
garnished with oil and olives*

\$2.95 per person

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

Beef Tartare

Carrot Aioli, Crispy Polenta Chip

Creamy Caputo Brothers Stracciatella on a Focaccia Crisp

Tomato Compote, Pesto

House-Smoked Goat 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,
House-Made 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)

Finger Desserts

Chef will feature 4 items
Pastry Chef's selection of bite sized
desserts

\$6 per person

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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.

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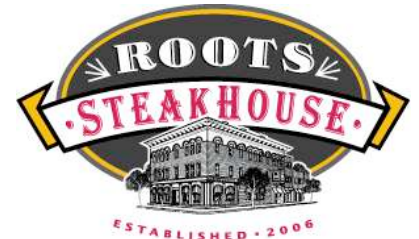


279 Springfield Ave,
Berkeley Heights, NJ
07922
(908) 666 1755



TABOR ROAD
TAVERN

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



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



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

URBAN TABLE
city meets the farm

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

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



ADDAMS
TAVERN

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



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



2230 NJ-10
Morris Plains, NJ
07950
(973) 267 4006
(We recommend using 510 Tabor
Road, Morris Plains for GPS)