WELCOME TO PRIVATE DINING



FOOD • WINE • ENJOYMENT

HUNTLEY TAVERNE

HARVEST RESTAURANTS

Harvest Restaurants began in 1996 with the opening of Trap Rock Restaurant & Brewery by the Grabowski family. Today, Harvest Restaurants has grown to 14 restaurants throughout northern and central New Jersey.

Our goal is quite simple: to offer people a place to experience 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.

We thank you for your patronage and look forward to seeing you at one of our 14 Harvest Restaurants.

Bon appetit!



COME EXPLORE OUR RESTAURANTS!



665 MARTINSVILLE ROAD BASKING RIDGE, NJ | 07920 (908) 647-3000



ADDAMS TAVERN

115 ELM STREET WESTFIELD, NJ | 07090 (908) 232-3201



11 WITHERSPOON STREET PRINCETON, NJ | 08542 (609) 921-2798



94 UNIVERSITY PLACE PRINCETON, NJ | 08540 (609) 423-2188



2230 NJ-10 MORRIS PLAINS, NJ | 07950 (973) 267-4006



3 MORRIS AVENUE SUMMIT, NJ 07901 (908) 273-3166



510 TABOR ROAD MORRIS PLAINS, NJ | 07950 (973) 267-7004



279 SPRINGFIELD AVENUE BERKELEY HEIGHTS, NJ | 07922 (908) 666-1755



665 MARTINSVILLE ROAD #101 BASKING RIDGE, NJ | 07920 (908) 647-6007



ROOTS MORRISTOWN
40 W. PARK PLACE
MORRISTOWN, NJ | 07960
(973) 326-1800

ROOTS OCEAN PRIME
98 UNIVERSITY PLACE
PRINCETON, NJ | 08540
(609) 772-4934

ROOTS RIDGEWOOD

17 CHESTNUT STREET
RIDGEWOOD, NJ | 07450
(201) 444-1922

ROOTS SUMMIT 401 SPRINGFIELD AVENUE SUMMIT, NJ | 07901 (973) 326-1800

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. 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 (7) 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 lunch, dinner, and cocktail 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 \$14.95 for any child 12 years of age or younger.

OTHER

Cake Cutting Fee - If you decide you'd like to bring in a cake, we charge \$2.95 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.

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.







PRIVATE DINING ROOMS









LUNCH MENU

\$34.95 ++

FIRST

NO PRE-SELECTION NECESSARY

Mixed Greens

Maple-Mustard Vinaigrette

Chopped Salad

Organic Greens, Roasted Delicata Squash, Diced Cucumbers, Heirloom Tomato, Feta, White Balsamic Vinaigrette

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Vegetable Pasta

Seasonal Vegetables, White Wine, Touch of Cream

Warm Turkey & Brie Sandwich

Sage Mayo, Arugula, Raisin-Walnut Bread

Tarragon-Dijon Chicken Salad Sandwich

Arugula, Sherry Vinaigrette, Raisin-Walnut Bread

Cheddar Burger

Fries

Seasonal Soup

Butternut Squash Soup

Crispy Chicken Sandwich

Gruyere Cheese, Pickles, Tomato House-Made Slaw, Fries

Huntley's Salmon

Seasonal Accompaniments \$5 PER ORDER

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.



DINNER MENU LEVEL 1 - \$49.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (2) TO PRESENT TO YOUR GUESTS

Mixed Greens

Maple-Mustard Vinaigrette

Seasonal Soup

Currently Butternut Squash

Crispy Shrimp Spring Rolls

Julienned Vegetables, Miso Dressing

Chopped Salad

Organic Greens, Roasted Delicata Squash, Diced Cucumbers, Heirloom Tomato, Feta, White Balsamic Vinaigrette

Crispy Calamari Salad

Frisée, Radicchio, Sesame Seeds, Thai Lime Chili Vinaigrette

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Vegetable Pasta

Seasonal Vegetables, White Wine, Touch of Cream

Huntley's Salmon

Seasonal Accompaniments

Harvest's Signature Pork Chop

Braised Red Cabbage, Pommery Mustard Chive Whipped Potato, Plum Wine BBQ Sauce

Cheddar Burger

Fries

Buttermilk Fried Chicken

Seasonal Accompaniments

Filet Mignon

Seasonal Accompaniments \$8 PER ORDER

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.



DINNER MENU

LEVEL 2 - \$59.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (2) TO PRESENT TO YOUR GUESTS

NJ Burrata

Preserved Tomato, Arugula, Warm Bacon Sherry Vinaigrette, Basil, Toasted Filone

Spicy Tuna Tartare

Lime-Miso Vinaigrette, Wasabi Aioli, Pickled Ginger, Crispy Sesame Wontons

Crispy Shrimp Spring Rolls

Julienned Vegetables, Miso Dressing

Chopped Salad

Organic Greens, Roasted Delicata Squash, Diced Cucumbers, Heirloom Tomato, Feta, White Balsamic Vinaigrette

Crispy Calamari Salad

Frisée, Radicchio, Sesame Seeds, Thai Lime Chili Vinaigrette

Mixed Greens

Maple-Mustard Vinaigrette

Seasonal Soup

Currently Butternut Squash

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Fresh Seasonal Fish

Seasonal Accompaniment

Buttermilk Fried Chicken

Seasonal Accompaniments

The Huntley Burger

Smoked Bacon, Danish Blue Cheese, Balsamic Red Onions. Fries

Huntley's Salmon

Seasonal Accompaniments

Filet Mignon

Seasonal Accompaniment

Sea Scallops

Seasonal Accompaniment

Vegetable Pasta

Seasonal Vegetables, White Wine, Touch of Cream

Harvest's Signature Pork Chop

Braised Red Cabbage, Pommery Mustard Chive Whipped Potato, Plum Wine BBQ Sauce

ENDING

Farmer's Market Dessert of the Day

BEVERAGES

unlimited coffee and hot tea included

All other beverages are additional. Bottled still and sparkling water, cappuccinos, espressos, wine, beer, spirits, and soft drinks are charged based on consumption.



RECEPTION MENU





OPTION 1 | \$14/PERSON | SELECT (4) FOR 30 MINUTES
OPTION 2 | \$20/PERSON | SELECT (6) FOR 1 HOUR
OPTION 3 | \$35/PERSON | SELECT (9) FOR 2 HOURS

PLEASE SELECT FROM THE FOLLOWING ...

Mini Avocado Toast

Tomato & Fresh Mozzarella Skewers

Mini Crab Cakes

Sausage & Pepper Pizzetta

Fried Chicken Sliders

Grilled Sambal Honey Shrimp

Crispy Asian Lime Miso Calamari

Stationary

Local Grassfed Sliders

Cheddar, Pickles, Rosemary Aioli

Tuna Tartare

Soy Sauce, Sesame, Scallion, Lime, Crispy Wonton

Thai Spice Bell & Evans Chicken Satays

Lemongrass Coconut Glaze

Angry Shrimp Spring RollsLime Miso Dipping Sauce & Sweet Chili Sauce

iiso Dipping Sauce a Sweet Chill Sauce

Local Farm Seasonal Vegetable Crostini

Local Ricotta & Pesto

House-Smoked Goat Cheese Pizzetta

Pancetta, Caramelized Onions, Basil, Piquillo Peppers **Sliced Chilled Filet Mignon**

Horseradish-Chive Aioli, Caramelized Onion, House-Made Truffled Potato Chip

STATIONARY

Hummus & Crisps

House-made traditional hummus, pita and veggies for dipping \$2.95/person **Cheese Board**

Chef's selection of cheeses, garnished with fruit and crisps \$5/person

Vegetable Crudite

Chef's selection of assorted seasonal vegetables with dipping sauce \$2.95/person

\$6/person



SWEETS & TREATS

End the event on a sweet note!

Add on one of our dessert platters, bars, or favors to truly impress your guests.

Desserts shown below are all additional and charged accordingly.

DESSERT PLATTERS

PRICED PER PLATTER

CLASSIC COOKIES \$24 | QTY. 12

Triple Chocolate Chip | Chocolate Fudge | Peanut Butter Crunch | Oatmeal Cranberry Raisin

CRÈME PUFFS \$24 | QTY. 12

Vanilla & Chocolate Filling

MINI PIES & TARTLETS \$24 | QTY. 12

Cinnamon Apple Crumb Pie | Pumpkin Cheesecake Tartlet | Milk Chocolate Ganache Tartlet
Chocolate Bourbon Pecan Pie

VERRINES \$48 | QTY. 12

SELECT 2 FLAVORS

Chocolate Hazelnut | Coffee Toffee | Pumpkin Spice | Apple Crumble | Key Lime Pie | Cranberry White Mousse

BITE SIZED DELIGHTS \$48 | QTY. 24

Butter Cake Bites | Chocolate Cake Bites | Pumpkin Spice Cheesecake Bar Chocolate Bourbon Pecan Bar | Apple Crumb Bar

COMBINATION PLATTER COOKIE TRAY & BITE SIZED DELIGHTS \$50 | QTY. 24

Baker's Choice of 12 Classic Cookies & 12 Bite Sized Delights

CUPCAKES | QTY. 12 MINI \$18 | REGULAR \$36

SELECT 2 FLAVORS

Dark Chocolate Cake with Vanilla Buttercream
Vanilla Cake with Chocolate Buttercream
S'mores Cake with Toasted Marshmallow & Chocolate Ganache
Carrot Cake with Cream Cheese Frosting

DESSERT BARS

PRICED PER PERSON

POPCORN BAR \$3.50

Assortment of Sweet & Savory Popcorn

CHURRO & HOT CHOCOLATE BAR \$6

Cinnamon Dusted Churros served with Hot Chocolate

DESSERT FAVORS ·····

MINIMUM ORDER OF 12

Add a sweet takeaway for your guests!

CAKE POPS \$3 PER PERSON | QTY. 1

Individually Bagged & Tied with Ribbon

FRENCH MACARON

\$6 PER PERSON | QTY. 2

Bagged & Tied with Ribbon

THEMED CUPCAKES

Individually Boxed & Tied with Ribbon Pricing Varies Depending on Design **CARAMEL POPCORN**

\$5 PER PERSON | QTY. 1

Bagged & Tied with Ribbon

HOMEMADE COOKIES

\$6 PER PERSON | QTY. 3 Bagged & Tied with Ribbon

SELECT 1 FLAVOR

Triple Chocolate Chip | Oatmeal Cranberry
Chocolate Fudge | Peanut Butter Crunch

DECORATED COOKIE

\$7 PER PERSON | QTY. 1

Bagged & Tied with Ribbon

Design Examples

Engagement | Bridal Shower | Baby Shower

CAKE MENU

For Private Dining Only

	EVENT DETAILS			
Orders 1	must be confirmed 4-business days prior with a min	nimum of 6 people.		
Event Name:		Guest Count:		
Event Date:	Event Time:			
Restaurant Name:	Event Space:			
Contact Name:				
Phone Number:	Email:			
	Cake Price			
	\$7.00 Per Person			
СНОС	OSE 1 FROM EACH OF THE CATEGO	ORIES BELOW		
CHOC	OSE 1 FROM EACH OF THE CATEGO Cake Filling	ORIES BELOW Cake Icing		
Cake Flavor				
<u>Cake Flavor</u> Vanilla	Cake Filling	Cake Icing		
<u>Cake Flavor</u> Vanilla Chocolate	Cake Filling Chocolate Mousse	Cake Icing Vanilla Buttercream		
<u>Cake Flavor</u> Vanilla Chocolate Carrot	Cake Filling Chocolate Mousse Vanilla Custard	Cake Icing Vanilla Buttercream Chocolate Buttercream		
Cake Flavor Vanilla Chocolate Carrot	Cake Filling Chocolate Mousse Vanilla Custard Cream Cheese	Cake Icing Vanilla Buttercream Chocolate Buttercream Cream Cheese		
Cake Flavor Vanilla Chocolate Carrot Red Velvet Flourless Chocolate	Cake Filling Chocolate Mousse Vanilla Custard Cream Cheese Chocolate Hazelnut Ganache Berries & Chantilly Cream	Cake Icing Vanilla Buttercream Chocolate Buttercream Cream Cheese Chocolate Ganache		

Please email the completed form to the Event Coordinator.





Event Credit Card Authorization Form

Event Name				
Event Date	Event Time	Guest Count		
		The final guest count	for all events are due 7-days prior to the event.	
PLEASE SELECT YOUR EVENT SPACE				
LOFT Private (Upper Level - NOT handicap accessible)	CHEF'S ROOM Private	WINE ROOM Private	PORCH Semi-Private	
PLEASE FILL IN CARDHOLDER INFORMATION				
Cardholder Name		Credit Card Type		
Credit Card Number				
Expiration Date	Security Code	Tax Exempt?	*Must provide ST-5 form	
Billing Address				
THE FOLLOWING MAY BE BILLED TO MY CARD DEPOSIT + FINAL BILL I authorize Harvest Restaurant Group to charge the credit card number listed on this form for the deposit (+ \$1 processing fee) and all remaining event charges noted on the final bill. I authorize Harvest Restaurant Group to add 20% gratuity to the final bill. The final check will not be presented unless requested onsite. DEPOSIT ONLY (50% deposit of Food & Beverage Minimum) I authorize Harvest Restaurant Group to charge the credit card number listed on this form for the event deposit only (+\$1 processing fee). The final bill will be presented onsite and another card will be provided for final payment. I understand gratuity is not automatically included.				
EVENT & CANCELLATION POLICIES We require a 50% deposit based on the food & beverage minimum to book your event space. A signed Credit Card Authorization Form and event deposit will serve as confirmation of your reservation. Event space is not confirmed until this document has been received and processed. The balance of charges are payable by cash or credit card at the presentation of the check. Should the event need to be cancelled, refund on the deposited money will be made as follows: 90 days or more before event, 100% refund; 31-89 days before event, 50% refund; 30 days or less before event, no refund.				
Signature x		Date		
By signing this form, I agree and accept the terms of the Event & Cancellation Policies noted on the Event Credit Card Authorization Form.				
CONTACT INFORMATION				
Contact Name	ame Contact Phone Number			
Contact Email	Onsite Host Name			
Pleas	se email completed form to the Event C	Coordinator or fax (973) 656-1828.	HARVEST V RESTAURANTS FOOD · WINE · ENIOYMENT	



HARVEST EVENT'S TEAM

RESTAURANT PRIVATE DINING

SARAH STEIER

(973) 656-1838

ssteier@harvestrestaurants.com

Grato | Roots Morristown | Roots Ridgewood | Roots Summit | Tabor Road Tavern | Trap Rock 3 West | Addams Tavern | Agricola | The Dinky Bar & Kitchen | Huntley Taverne | Roots Ocean Prime



HARVEST CATERING & EVENTS

Harvest Catering & Events will bring the sensibility and flavors from our restaurants to your home, company or location of choice. Our experienced team are experts in the latest catering trends and pay attention to the most important details in order to make your event memorable, with cuisine that is unforgettable!

MICHAEL RAMELLA

(609) 786-1006

michael.ramella@harvestrestaurants.com













Full-Service Catered Affairs From a Team You Trust

Weddings | Anniversaries | Showers | Birthdays | Cocktail Parties | Corporate Events

Venues

We would love to help you find the perfect venue for your event by connecting you with one of our fantastic venue partners! Have a specific venue in mind or maybe a private residence or office?

We offer those services as well!

Culinary Offerings

Whether you come to us a longtime fan of Harvest Restaurants or have discovered us recently, our menus are sure to impress! We also offer a huge number of choices to accommodate any allergy or dietary restriction under the sun. Our offerings include (but are not limited to):

Butler-Passed Hors D'Oeuvres Stationary Hors D'Oeuvre Displays Preset or Custom Buffets Formal Plated Meals Unique Specialty Stations Artisan Sandwiches
Brunches
Home or Office Deliveries
Summer BBQs
Custom Cakes & Mini Desserts

Find our menus online at www.HarvestCateringEvents.com

Beverage Offerings

Liquor, Beer & Wine Packages priced per hour Non-Alcoholic Beverage Packages Custom Cocktails Specialty Beverage Stations

Rentals

We offer an expansive array of rentals including but not limited to:

Round and Rectangular Standard Tables
Farm-Style Tables
Cocktail Tables and Furniture
Portable Bars
Ceremony & Reception Chairs

Linens in a Wide Variety of Colors and Fabrics Chinaware, Glassware, Silverware Dancefloors Tenting Portable Restrooms

Staffing

As a Full Service Caterer, Harvest Catering & Events provides a trained service team head and shoulders above the competition.

Staffing levels vary based on guest count and complexity of menu selections.

Pricing Inquiries & Tastings

All pricing is customized based on your chosen venue and specific needs.

For pricing inquiries please email

catering@harvestrestaurants.com

We would be thrilled to host you in our showroom for a private tasting.

Tastings are charged per person when scheduled before booking, the balance of which is credited toward your final bill should you choose to book.