# WELCOME TO PRIVATE DINING



## **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 13 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 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

BAR & KITCHEN

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



(609) 921-2777



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

AGRICOLA MORRISTOWN
40 W. PARK PLACE
MORRISTOWN, NJ | 07960
COMING SOON



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 (14) 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 :Lipton tea are included in the 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**

Outside Dessert Fee - If you decide you'd like to bring your own dessert 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**











## **RECEPTION MENU**

AVAILABLE AT LUNCH & DINNER

## STATIONARY HORS D'OEUVRES SIZE OF PLATTERS BASED ON HEAD COUNT

**Vegetable Crudite** 

\$2.95 Per Person

Cheese & Fruit **Board with Crisps** 

\$5 Per Person

**Hummus Platter** 

\$2.95 Per Person

#### PASSED HORS D'OEUVRES

OPTION 1: \$15 PER PERSON | SELECT 4 - SERVED 30 MINUTES

OPTION 2: \$20 PER PERSON | SELECT 6 - SERVED 1 HOUR

OPTION 3: \$35 PER PERSON | ALL 9 INCLUDED - SERVED 2 HOURS

OPTION 4: \$42 PER PERSON | ALL 9 INCLUDED - SERVED 3 HOURS

OPTIONS 1 & 2 ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR

Mini Avocado Toast

Corn, Chile Lime Butter, Feta Cheese, Filone Bread

**Tuna Tartare** 

Soy Sauce, Sesame, Scallion, Lime, Crispy Wonton

**Crispy Chicken Sliders** 

Shrimp Cocktail

**Angry Shrimp Spring Rolls** 

Lime Miso Dipping Sauce & Sweet Chile Sauce

Mini Kobe Beef Sliders

Fried Mac & Cheese Balls

**Tomato & Mozzarella Skewers** 

**Veggie Burger Sliders** 

All food & beverage is subject to 6.625% NJ sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



## **LUNCH MENU**

\$34.95 ++

#### **FIRST**

#### NO PRE-SELECTION NECESSARY

#### **Mixed Greens**

Maple-Mustard Vinaigrette

#### **Chopped Salad**

Organic Chopped Greens, Cherry Tomatoes, Cucumbers, Avocado, Feta, White Balsamic Vinaigrette

#### **SECOND**

\*SELECT (3) TO PRESENT TO YOUR GUESTS\*

#### Vegetable Pasta

Seasonal Vegetables, White Wine, Touch of Cream

#### Warm Smoked Turkey & Brie Sandwich

Sage Mayo, Arugula, Raisin-Pecan Bread

#### Tarragon-Dijon Chicken Salad Sandwich

Arugula, Sherry Vinaigrette, Tomato, Lettuce, Raisin-Walnut Bread

#### **Cheddar Burger**

Fries

Seasonal Soup

#### **Crispy Chicken Sandwich**

Brioche Bun, Gruyere, Savoy Cabbage Slaw, Pickles, House Ranch, Frittes

#### **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.

All food & beverage is subject to 6.625% NJ sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



## 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

#### **Crispy Shrimp Spring Rolls**

Julienned Vegetables, Miso Dressing

#### **Chopped Salad**

Organic Chopped Greens, Cherry Tomatoes, Cucumbers, Avocado, Feta, White Balsamic Vinaigrette

#### **Crispy Calamari Salad**

Frisée, Radicchio, Sesame Seeds, Thai Lime Chile Vinaigrette

#### **SECOND**

\*SELECT (3) TO PRESENT TO YOUR GUESTS\*

#### Vegetable Pasta

Seasonal Vegetables, White Wine, Touch of Cream

#### **Huntley's Salmon**

Seasonal Accompaniments

#### **Crispy Buttermilk Fried Chicken**

Seasonal Accompaniments

#### **Harvest's Signature Pork Chop**

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.

All food & beverage is subject to 6.625% NJ sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



## **DINNER MENU**

LEVEL 2 - \$59.95++

AVAILABLE AT LUNCH OR DINNER

#### **FIRST**

\*SELECT (2) TO PRESENT TO YOUR GUESTS\*

#### **NJ Burrata**

Farro, Arugula, Pomegranate, Lemon Vinaigrette

#### **Spicy Tuna Tartare**

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

#### **Crispy Shrimp Spring Rolls**

Julienned Vegetables, Miso Dressing

#### **Chopped Salad**

Organic Chopped Greens, Cherry Tomatoes, Cucumbers, Avocado, Feta, White Balsamic Vinaigrette

#### **Crispy Calamari Salad**

Frisée, Radicchio, Sesame Seeds, Thai Lime Chili Vinaigrette

#### **Mixed Greens**

Maple-Mustard Vinaigrette

#### **SECOND**

\*SELECT (3) TO PRESENT TO YOUR GUESTS\*

#### Fresh Seasonal Fish

Seasonal Accompaniment

#### **Huntley's Salmon**

Seasonal Accompaniments

#### **Crispy Buttermilk Fried Chicken**

Seasonal Accompaniments

#### **Filet Mignon**

**Seasonal Soup** 

Seasonal Accompaniment

#### Vegetable Pasta

Seasonal Vegetables, White Wine, Touch of Cream

#### **Harvest's Signature Pork Chop**

Seasonal Accompaniments

#### **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.

All food & beverage is subject to 6.625% NJ sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.

## Cake & Sweets Menu

End on a sweet note! Add on a custom cake or one of our dessert platters to enhance your special event!

#### **EVENT DETAILS**

Event Name:	Guest Count:			
Event Date:	Event Time:			
Restaurant Name:	Event Space:			
Contact Name:				
Phone Number:	Email:			
ORDERS MUST BE CON	FIRMED 7-BUSINESS DAYS PRIOR TO THE EVENT WIT	H A MINIMUM OF 12 PEOPLE		
CUSTOM CAKE   \$8 PER PERSON  CHOOSE 1 FROM EACH OF THE CATEGORIES BELOW				
Cake Flavor	Cake Filling	Cake Icing		
<ul> <li>□ Vanilla Buttermilk</li> <li>□ Devils Food</li> <li>□ Carrot-Walnut*</li> <li>*CONTAINS NUTS</li> <li>□ Red Velvet</li> </ul>	Chocolate Buttercream Vanilla Buttercream Cream Cheese Truffle Ganache Raspberry Jam Brown Sugar Buttercream Coffee Buttercream Lemon Curd	Vanilla Buttercream Chocolate Buttercream Cream Cheese Coffee Buttercream Brown Sugar Buttercream		
Cake Inscription: _		·····		
	(Example: "Happy Birthday Mary!")			
Dessert Platters PRICED PER PLATTER				
CLASSIC COOKIES	<b>CUPCAKES - REGULAR SIZE</b>	<b>CUPCAKES - MINI SIZE</b>		



**BAKER'S ASSORTMENT** 

\$36 | QTY. 12

**BAKER'S ASSORTMENT** 

\$36 | QTY. 24

**BAKER'S ASSORTMENT** 

\$24 | QTY. 12



## **Event Credit Card Authorization Form**

Event Name				
Event Date	Event Time		II events are due 14-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				
(+ \$1 processing fee) and all remains the final bill. The final check will a peposit only (50% definance) between the form for the form	aining event charges noted on the finot be presented unless requested on the finot be presented unless requested on the finot be prosit of Food & Beverage Minimum	p to charge the credit card number liste inal bill. I authorize Harvest Restaurant onsite. n) I authorize Harvest Restaurant Group g fee). The final bill will be presented o	Group to add 20% gratuity to to charge the credit card	
We require a 50% deposit based on the food & be confirmation of your reservation. Event space is credit card at the presentation of the check. Show event, 100% refund; 31-89 days before event, 50	not confirmed until this document has bould the event need to be cancelled, refu	pace. A signed Credit Card Authorization For peen received and processed. The balance of and on the deposited money will be made as	f charges are payable by cash or	
Signature x		Date		
By signing this form, I agree o	and accept the terms of the Event & Cancellat	ion Policies noted on the Event Credit Card Author	rization Form.	
	CONTACT INFOR	MATION		
Contact Name	Contact Phone Number			
Contact Email	On	site Host Name		
Please	e email completed form to the Event C	Coordinator or fax (973) 656-1828.	HARVEST V RESTAURANTS	

HUNTLEY TAVERNE | 3 Morris Avenue | Summit, NJ 07901 | P: (908) 273-3166



## HARVEST EVENTS TEAM

#### **EVENT COORDINATORS**

#### **EMILY GARCIA**

(973) 656-1838 ext. 3011

egarcia@harvestrestaurants.com

Grato | Roots Morristown | Roots Ridgewood | Roots Summit | Tabor Road Tavern | Trap Rock | Agricola - Morristown

#### **MORGAN BIZUB**

(973) 656-1838 ext. 3010

mbizub@harvestrestaurants.com

Huntley Taverne | Addams Tavern | 3 West | Agricola - Princeton | Roots Ocean Prime | The Dinky Bar & Kitchen

#### MICHAEL RAMELLA

(609) 786-1006

michael.ramella@harvestrestaurants.com

Off-Premise Catering | Harvest Catering & Events

www.HarvestCateringEvents.com

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WE LOOK FORWARD TO WORKING WITH YOU!