



# 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: 11:00am-9:00pm

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

Friday: 11:30am-11:00pm

Saturday: 11:00am-11:00pm

**Follow us:**

@HarvestRestaurantGroup

**Contact:**

Harvest Restaurant Group

[events@harvestrestaurants.com](mailto:events@harvestrestaurants.com)

Phone: (973) 656 1838

Fax: (973) 656 1828



## Luncheon Menu

**\$27 Per Person**

*\*Only served during lunch hours\**

### APPETIZERS

*\*No choice needed in advance*

#### **Mixed Greens Salad**

Goat Cheese and  
Sourdough Crouton, Fine  
Herbs, Seasonal Garnish,  
Cider Dijon Vinaigrette

#### **Caesar Salad**

Shaved Pecorino Romano,  
Ciabatta Croutons

#### **Chicken & Vegetable Soup**

### ENTREES (Select 3 in advance)

#### **Pan Seared Salmon**

(\$5 Supplement)

Seasonal Accompaniments

#### **Steak and Thai Noodle Salad**

Mango, Avocado, Tomatoes, Crispy Wontons,  
Mint, Basil, Cilantro, Honey Lime Vinaigrette

#### **Applewood Smoked Turkey & Brie Sandwich**

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

#### **Slow Roasted BBQ Short Rib Sandwich**

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

#### **Vegetable Pasta**

Seasonal Vegetables, Sautéed Garlic,  
Basil, Grana Padano

#### **Grassfed Vermont Cheddar Burger**

Grass-fed Beef, Pommes Frites

#### **Crab Cake Sandwich**

Remoulade Sauce, Local Lettuce, Tomato,  
Chips, Coleslaw

#### **Fried Chicken Sandwich**

Panko Crusted, Shaved Vegetable Slaw,  
Jalapeno Ranch

#### **Crispy Calamari Salad**

Frisee, Radicchio, Thai Miso Vinaigrette,  
Sesame Seeds

#### **Filet Mignon Tips Wrap**

Baby Arugula, Caramelized Onions, Horseradish Aioli,  
Crushed Truffled Chips, French Fries

### DESSERT

#### **Farmers 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)

#### **Chicken & Vegetable Soup**

##### **Crispy Calamari Salad**

Frisee, Radicchio, Thai Miso Vinaigrette,  
Sesame Seeds

##### **Mixed Greens Salad**

Goat Cheese and Sourdough  
Crouton, Fine Herbs, Seasonal Garnish,  
Cider Dijon Vinaigrette

##### **Caesar Salad**

Shaved Pecorino Romano,  
Ciabatta Croutons

##### **Angry Shrimp Spring Rolls**

Lime Miso Dipping Sauce &  
Sweet Chili Sauce

---

### 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**

### ENTREES (Select 3)

#### **Pan Seared Salmon**

Seasonal Accompaniments

#### **NY Prime Strip Steak**

(\$8 supplement)

Potatoes, Frizzled Onions,  
Natural Pan Jus Vinaigrette

#### **Harvest Pork Chop**

Braised Red Cabbage, Grain Mustard,  
Whipped Potatoes

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

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

#### **Local Vegetable Pasta**

Seasonal Vegetables, Sautéed Garlic,  
Basil, Grana Padano

#### **The Huntley Burger**

Grilled Red Onions, Pancetta, Crumbled Blue  
Cheese, Truffled Pommes Frites

#### **Steak and Thai Noodle Salad**

Mango, Avocado, Tomatoes, Crispy Wontons,  
Mint, Basil, Cilantro, Honey Lime Vinaigrette

---

### DESSERT

**Farmers Market Handmade Dessert**



## Level 2 Dinner Menu

**\$45.95 Per Person**

### APPETIZERS (Select 2)

#### **Crispy Calamari Salad**

Frisee, Radicchio, Thai Miso Vinaigrette,  
Sesame Seeds

#### **Colossal Crab Cake**

A Salad of Baby Arugula,  
Creole Mustard Remoulade

#### **Caesar Salad**

Shaved Pecorino Romano,  
Ciabatta Croutons

#### **Angry Shrimp Spring Rolls**

Lime Miso Dipping Sauce &  
Sweet Chili Sauce

#### **Spicy Tuna Tartare**

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

#### **Burrata**

Heirloom Cherry Tomatoes, Pesto, Balsamic  
Reduction, Olive Oil, Toasted Ciabatta

#### **Huntley Salad**

Local Mixed Greens, Pears, Crisp Pancetta,  
Spicy Hazelnuts, Blue Cheese,  
Cider Vinaigrette

### ENTRÉES (Select 3)

#### **Harvest Pork Chop**

Braised Red Cabbage, Grain Mustard,  
Whipped Potatoes

#### **Braised Short Rib**

Potatoes, Seasonal Vegetable

#### **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

#### **Prime NY Strip Steak**

Potatoes, Frizzled Onions,  
Natural Pan Jus Vinaigrette

#### **Pan Seared Local Scallops**

Seasonal Accompaniments

#### **Miso Glazed Crispy Monkfish**

Curried Peanut-Vegetable Israeli  
Couscous, Coconut Lemongrass Broth

#### **Grain Bowl**

Ginger and Soy Glazed Wood  
Roasted Vegetables, Red Quinoa, Farro

#### **Pan Seared Salmon**

Seasonal Accompaniments

### 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**

### DESSERT

**Farmers Market Handmade Dessert**



### **LOFT**

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

Dining: 50 / Standing: 55

### **SEMI-PRIVATE 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: 10-12 / 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

**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 Tartare**

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**

### **House-Smoked Goat Cheese Pizzetta**

Pancetta, Caramelized Onions, Basil, Piquillo Peppers

### **Angry Shrimp Spring Rolls**

Lime Miso Dipping Sauce &  
Sweet Chili Sauce

### **Sliced Chilled Filet Mignon**

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

### **Crispy Asian Lime Miso Calamari**

(Stationary)

### **Local Farm Seasonal Vegetable Crostini**

Local Ricotta & Pesto

### **Tomato & Fresh Mozzarella Skewers**

### **Mini Avocado Toast**

### **Local Grassfed Sliders**

Cheddar, Pickles, Rosemary Aioli

### **Fried Chicken Sliders**

### **Sausage & Pepper Pizzetta**

## Finger Desserts

Chef will feature 4 items

*Pastry Chef's selection of bite sized  
Desserts*

**\$6 per person**



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 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 the 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

FOOD • WINE • ENJOYMENT



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



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

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

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



**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)