

# WELCOME TO PRIVATE DINING

*at*



## HARVEST



# RESTAURANTS

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FOOD • WINE • ENJOYMENT

# AGRICOLA

PRINCETON



## 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 14 Harvest Restaurants.

Bon appetit!


**HARVEST**
  
**RESTAURANTS**  
 FOOD • WINE • ENJOYMENT

**COME EXPLORE OUR RESTAURANTS!**



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



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



**AGRICOLA PRINCETON**  
11 WITHERSPOON STREET  
PRINCETON, NJ | 08542  
(609) 921-2798  
**AGRICOLA MORRISTOWN**  
40 W. PARK PLACE  
MORRISTOWN, NJ | 07960



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



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



**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

THE  
**DINKY**  
BAR & KITCHEN

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



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



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


**HARVEST**
  
*Catering & Events*

HARVESTCATERINGEVENTS.COM

# 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 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 in your own 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.



**AGRICOLA**

**HARVEST  
RESTAURANTS**  
FOOD • WINE • ENJOYMENT

# PRIVATE DINING ROOMS



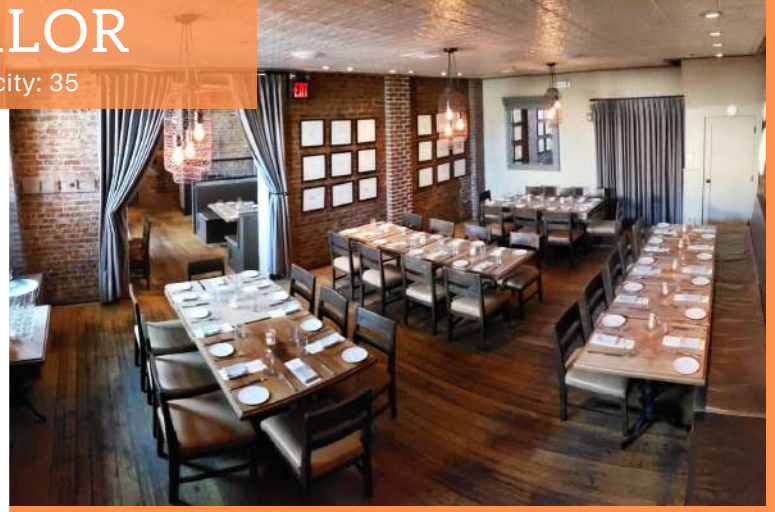
## KITCHEN

Capacity: 20



## PARLOR

Capacity: 35



## ROOT CELLAR LOWER LEVEL

Capacity: 50





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## LUNCH MENU

\$45++

AVAILABLE MONDAY-FRIDAY 12PM-3PM

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### FIRST

**\*SELECT (1) TO PRESENT TO YOUR GUESTS\***

**Seasonal Soup**

**Seasonal Greens Salad**

### SECOND

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

**Jerk Shrimp Tacos**

seasonal salsa, cabbage, pickled red onion, avocado puree, cilantro

**Seasonal Ravioli**

**Crispy Chicken Sandwich**

house-made pickles, honey mustard coleslaw, pickled jalapeño

**Dry-Aged Beef Burger**

onion bun, aioli, aged cheddar, house-made pickles, house-made fries

**Grilled Faroe Island Salmon**

seasonal accompaniments  
\$5 PER ORDER

### ENDING

**Farmer's Market Handmade Dessert**

## 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 6.625% sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



## BRUNCH MENU

\$45++

AVAILABLE SATURDAY & SUNDAY 12PM-3PM

### FIRST

**\*SELECT (1) TO PRESENT TO YOUR GUESTS\***

**Seasonal Soup**

**Seasonal Greens Salad**

#### **Avocado Toast**

Sourdough bread, toasted seeds,  
watermelon radish, crispy kale

### SECOND

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

#### **Steak & Eggs**

flat iron steak, organic eggs,  
seasonal vegetable, salsa verde

#### **Seasonal Ravioli**

#### **Crispy Chicken Sandwich**

chicken gravy, lettuce, pickled jalapeno

#### **Dry-Aged Beef Burger**

onion bun, aioli, aged cheddar,  
house-made pickles, house-made fries

#### **Grilled Faroe Island Salmon**

seasonal accompaniments  
**\$5 PER ORDER**

### ENDING

**Farmer's Market Handmade Dessert**

## 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.

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# RECEPTION MENU

AVAILABLE FOR LUNCH & DINNER EVENTS

## STATIONARY HORS D'OEUVRES

### Vegetable Crudité

buttermilk ranch  
\$5/person

### Local Artisan Cheeseboard

wild honeycomb, golden raisins,  
sunflower seed crackers  
\$8/person

### Charcuterie Plate

dried and cured sliced meats,  
house-made crackers,  
whole grain mustard  
\$10/person

## FROM THE OVEN

*serves 8-10 pieces per flatbread*

### Margherita Flatbread

smoked mozzarella,  
NJ fresh tomato sauce, local basil  
\$16/flatbread

### Local Mushroom Flatbread

spinach, ricotta,  
pecorino romano  
\$18/flatbread

### Pepperoni Flatbread

local burrata, pickled jalapeños,  
arugula, basil  
\$18/flatbread

## PASSED HORS D'OEUVRES

**OPTION 1: \$18/PERSON | SELECT (4) FOR 30 MINUTES**

**OPTION 2: \$25/PERSON | SELECT (6) FOR 45 MINUTES**

**PLEASE SELECT FROM THE FOLLOWING ...**

### COLD HORS D'OEUVRES

Farmer's Market Crostini  
Organic Salmon Tartare  
Prosciutto & Mozzarella

### HOT HORS D'OEUVRES

Grilled Cheese  
Jerk Shrimp Skewer  
Fried Mushroom

### PREMIUM HORS D'OEUVRES

#### Dry-Aged Beef Sliders

**SUPPLEMENT**  
With Option 1: \$3 | With Option 2: None

#### Seared Tuna

**SUPPLEMENT**  
With Option 1: \$7 | With Option 2: \$4

#### Pork Belly

**SUPPLEMENT**  
With Option 1: \$7 | With Option 2: \$4

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## ORCHARD MENU

\$60++

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### FIRST

**\*SELECT (1) TO PRESENT TO YOUR GUESTS\***

**Seasonal Soup**

**Seasonal Greens Salad**

### SECOND

**\*SELECT (4) TO PRESENT TO YOUR GUESTS\***

**Seasonal Ravioli**

**Griggstown Crispy Chicken**

seasonal accompaniments

**Larson Farm Prime Short Rib**

seasonal accompaniments

**Grilled Faroe Island Salmon**

seasonal accompaniments

**\$5 PER ORDER**

**Niman Ranch Ribeye Steak (14 oz)**

seasonal accompaniments  
supplement \$20 per order

### ENDING

**Farmer's Market Handmade Dessert**

### 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.

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# HARVEST MENU

\$70++

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## FIRST

**Seasonal Soup**

## SECOND

**Seasonal Greens Salad**

## THIRD

**\*SELECT (4) TO PRESENT TO YOUR GUESTS\***

**Seasonal Ravioli**

**Griggstown Crispy Chicken**

seasonal accompaniments

**Larson Farm Prime Short Rib**

**Grilled Faroe Island Salmon**

seasonal accompaniments

seasonal accompaniments

**Niman Ranch Ribeye Steak (14 oz)**

seasonal accompaniments  
supplement \$20 per order

**Roasted Branzino**

seasonal accompaniments  
supplement \$5 per order

## ENDING

**Farmer's Market Handmade Dessert**

### 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.

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# HEIRLOOM MENU

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\$80++

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## FIRST

**Seasonal Soup**

## SECOND

**Seasonal Greens Salad**

## THIRD

**Seasonal Ravioli**

## FOURTH

**\*SELECT (4) TO PRESENT TO YOUR GUESTS\***

**Seasonal Vegetable Entree**

**Griggstown Crispy Chicken**

seasonal accompaniments

**Larson Farm Prime Short Rib**

seasonal accompaniments

**Grilled Faroe Island Salmon**

seasonal accompaniments

**Niman Ranch Ribeye Steak (14 oz)**

seasonal accompaniments

supplement \$20 per order

**Roasted Branzino**

seasonal accompaniments

supplement \$5 per order

## ENDING

**Farmer's Market Handmade Dessert**

## 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 6.625% sales tax. Gratuity can be added at your discretion. Menu prices and selections are subject to change, based on seasonality and availability.



# HARVEST EVENTS TEAM



## EVENT COORDINATORS

### EMILY GARCIA

(973) 656-1838 ext. 3011

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

*Roots Morristown | Roots Ridgewood | Roots Summit |  
Huntley Tavern | Agricola - Morristown  
Off-Premise Catering | Harvest Catering & Events*

### MORGAN BIZUB

(973) 656-1838 ext. 3010

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

*Grato | Tabor Road Tavern | Trap Rock | Addams Tavern | 3 West |  
Agricola - Princeton | Roots Ocean Prime | The Dinky Bar & Kitchen*



WE LOOK FORWARD TO WORKING WITH YOU!