

# WELCOME TO PRIVATE DINING

*at*



**HARVEST** 

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**RESTAURANTS**

FOOD • WINE • ENJOYMENT

## 3 WEST



### 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!

**HARVEST  
RESTAURANTS**  
FOOD • WINE • ENJOYMENT

**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

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## WINE CELLAR

Capacity: 12



## THE STUDY

Capacity: 30



## CHEF'S ROOM

Capacity: 64



RESTAURANT

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## LUNCH MENU

\$34.95++

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### FIRST

**NO PRE-SELECTION NECESSARY**

#### **Farmers Salad**

Sherry Vinaigrette

#### **Caesar Salad**

Romaine Lettuce, Croutons,  
Shaved Cheese, Caesar Dressing

#### **Seasonal Soup**

Chicken, Kale and Chickpea

### SECOND

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

#### **Chicken Quesadilla**

Caramelized Onion, Cheese, Kale, Sour  
Cream, Pico de Gallo

#### **Cheddar Burger**

Fries

#### **Vegetarian Burger**

Brioche, Lettuce, Tomato, Cheddar Cheese,  
Rosemary Aioli, Fries

#### **Crispy Chicken Sandwich**

Pickles, Tomatoes, Swiss Cheese,  
Slaw, Brioche Bun, Fries

#### **3 West 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.



RESTAURANT

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## DINNER MENU

### LEVEL 1 - \$49.95++

AVAILABLE AT LUNCH OR DINNER

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#### FIRST

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

##### **Farmers Salad**

Sherry Vinaigrette

##### **Seasonal Soup**

Chicken, Kale and Chickpea

##### **Rotisserie Chicken Wings**

Sweet Heat Glaze, Ranch Dressing

##### **Caesar Salad**

Romaine Lettuce, Croutons,  
Shaved Cheese, Caesar Dressing

##### **Crispy Calamari**

Hot Cherry Peppers, Marinara Sauce

#### SECOND

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

##### **Vegetable Pasta**

Seasonal Vegetables, White Wine,  
Touch of Cream

##### **3 West Cheddar Burger**

Harvest Ribeye Blend, Lettuce, Tomato,  
Pickles, Garlic Aioli, Brioche Bun, Fries

##### **3 West Salmon**

Seasonal Accompaniments

##### **Rotisserie Chicken**

Seasonal Accompaniments

##### **Harvest Pork Chop**

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

##### **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.



RESTAURANT

# DINNER MENU

## LEVEL 2 - \$59.95++

AVAILABLE AT LUNCH OR DINNER

### FIRST

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

#### **Farmers Salad**

Sherry Vinaigrette

#### **Seasonal Soup**

Chicken, Kale and Chickpea

#### **Rotisserie Chicken Wings**

Sweet Heat Glaze, Ranch Dressing

#### **Caesar Salad**

Romaine Lettuce, Croutons,  
Shaved Cheese, Caesar Dressing

#### **Crispy Calamari**

Hot Cherry Peppers, Marinara Sauce

#### **Tuna Tartare**

Avocado, Crispy Wontons,  
Ponzu, Wasabi, Scallions

#### **NJ Burrata**

Arugula, Tomato,  
Sherry Vinaigrette

### SECOND

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

#### **Rotisserie Chicken**

Seasonal Accompaniments

#### **3 West Cheddar Burger**

Harvest Ribeye Blend, Lettuce, Tomato,  
Pickles, Garlic Aioli, Brioche Bun, Fries

#### **Fresh Seasonal Fish**

Seasonal Accompaniments

#### **3 West Salmon**

Seasonal Accompaniments

#### **Filet Mignon**

Seasonal Accompaniments

#### **Sea Scallops**

Seasonal Accompaniments

#### **Harvest Pork Chop**

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

#### **Vegetable Pasta**

Seasonal Vegetables,  
White Wine, Touch of Cream

### 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.



# RECEPTION MENU



## Hors D'oeuvres

**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**

**Fried Chicken Sliders**

**Chef's Seasonal Bruschetta**

**Veggie Burger Sliders**

**Cheddar Burger Sliders**

**Asian Filet Mignon Tips**

**Shrimp Cocktail**

**Sliced Steak on Potato Chip**

Caramelized Onions, Horseradish Aioli

**Tuna Tartare**

Avocado, Crispy Wonton, Ponzu, Wasabi, Scallions

**Mini Crab Cakes**

Remoulade Sauce

**Crispy Shrimp Spring Rolls**

Dipping Sauce

**Fried Goat Cheese**

Balsamic Reduction, Tomato Sauce

**Crispy Asian Brussels Sprouts**

**Hummus & Feta Pita Crisp**

## STATIONARY

**Vegetable Crudite**

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

**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

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.



## 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

All desserts are made in house by our Pastry Chef, Liz Sale. Orders must be confirmed 4-business days prior.

# CAKE MENU

For Private Dining Only

## EVENT DETAILS

Orders must be confirmed 4-business days prior with a minimum 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

## CHOOSE 1 FROM EACH OF THE CATEGORIES BELOW

### 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
- Whipped Cream

Allergies (Circle All That Apply):    Nut    |    Gluten    |    Dairy

Cake Inscription: \_\_\_\_\_

(Example: "Happy Birthday Mary!")

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

**WINE CELLAR**  
Private

**THE STUDY**  
Private

**CHEF'S ROOM**  
Semi-Private / No Doors

### 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 \_\_\_\_\_ Contact Phone Number \_\_\_\_\_

Contact Email \_\_\_\_\_ Onsite Host Name \_\_\_\_\_

Please email completed form to the Event Coordinator or fax (973) 656-1828.





# HARVEST EVENT'S TEAM



## RESTAURANT PRIVATE DINING

**SARAH STEIER**

(973) 656-1838

[ssteier@harvestrestaurants.com](mailto: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](mailto:michael.ramella@harvestrestaurants.com)

WE LOOK FORWARD TO WORKING WITH YOU!



# Harvest Catering & Events

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

Find our menus online at [www.HarvestCateringEvents.com](http://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 | Linens in a Wide Variety of Colors and Fabrics |
| Farm-Style Tables                     | Chinaware, Glassware, Silverware               |
| Cocktail Tables and Furniture         | Dancefloors                                    |
| Portable Bars                         | Tenting  |
| Ceremony & Reception Chairs           | 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](mailto: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.