

# WELCOME TO PRIVATE DINING

*at*



## HARVEST 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 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!

  
**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



**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

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

(609) 921-2777

**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

.....



## WINE CELLAR

Capacity: 12



## THE STUDY

Capacity: 30



## CHEF'S ROOM

Capacity: 64



RESTAURANT

# 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, Chili Lime Butter, Feta Cheese,  
Filone Bread

### Crispy Shrimp Spring Rolls

Dipping Sauce

### Tuna Tartare

Avocado, Crispy Wonton, Ponzu, Wasabi,  
Scallions

### Mini Kobe Beef Sliders

Cheddar on Brioche

### Crispy Chicken Sliders

Crispy Chicken Sliders

### Fried Mac & Cheese Balls

Fried Mac & Cheese Balls

### Shrimp Cocktail

Shrimp Cocktail

### Tomato & Mozzarella Skewers

Tomato & Mozzarella Skewer

### Veggie Quesadilla

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

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

**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

**Seasonal Vegetable Pasta**

**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.



---

## DINNER MENU

### LEVEL 1 - \$49.95++

AVAILABLE AT LUNCH OR DINNER

---

#### FIRST

**\*SELECT (1) 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.



---

# DINNER MENU

## LEVEL 2 - \$59.95++

AVAILABLE AT LUNCH OR DINNER

---

### FIRST

**\*SELECT (1) 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

**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.



# 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 CONFIRMED 7-BUSINESS DAYS PRIOR TO THE EVENT WITH A MINIMUM OF 12 PEOPLE

## CUSTOM CAKE | \$8 PER PERSON

CHOOSE 1 FROM EACH OF THE CATEGORIES BELOW

### Cake Flavor

- Vanilla Buttermilk
- Devils Food
- Carrot-Walnut\*  
\*CONTAINS NUTS
- Red Velvet

### Cake Filling

- Chocolate Buttercream
- Vanilla Buttercream
- Cream Cheese
- Truffle Ganache
- Raspberry Jam
- Brown Sugar Buttercream
- Coffee Buttercream
- Lemon Curd

### Cake Icing

- Vanilla Buttercream
- Chocolate Buttercream
- Cream Cheese
- Coffee Buttercream
- Brown Sugar Buttercream

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

(Example: "Happy Birthday Mary!")

## Dessert Platters

PRICED PER PLATTER

**CLASSIC COOKIES**  
BAKER'S ASSORTMENT  
\$24 | QTY. 12

**CUPCAKES - REGULAR SIZE**  
BAKER'S ASSORTMENT  
\$36 | QTY. 12

**CUPCAKES - MINI SIZE**  
BAKER'S ASSORTMENT  
\$36 | QTY. 24



## Event Credit Card Authorization Form

Event Name \_\_\_\_\_

Event Date \_\_\_\_\_ Event Time \_\_\_\_\_ Guest Count \_\_\_\_\_

*The final guest count for all events are due 14-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 EVENTS TEAM



## EVENT COORDINATORS

### EMILY GARCIA

(973) 656-1838 ext. 3011

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

**Off-Premise Catering | Harvest Catering & Events**

[www.HarvestCateringEvents.com](http://www.HarvestCateringEvents.com)



WE LOOK FORWARD TO WORKING WITH YOU!