

# WELCOME TO PRIVATE DINING



FOOD • WINE • ENJOYMENT

## ROOTS MORRISTOWN



### 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!

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



ADDAMS  
TAVERN

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

THE  
DINKY  
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



TABOR ROAD  
TAVERN

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



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

HARVEST  
Catering & Events

(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 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 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.



# ROOTS STEAKHOUSE | ROOTS OCEAN PRIME

## *Private Dining Rooms*

The perfect combination of traditional and modern, where your classic steakhouse favorites are elevated for an upscale experience. We proudly offer USDA prime steaks and the freshest seafood, along with an award winning wine list and hand-crafted cocktails. The rich leather booths, lavish oak bar, and brass accents emphasize the true steakhouse ambiance. We have four unique locations for your dining pleasure!



**MORRISTOWN**  
EST. 2011



**PRINCETON**  
EST. 2019



**RIDGEWOOD**  
EST. 2014



**SUMMIT**  
EST. 2006



**PRIVATE ROOMS**  
STONE ROOM - 24  
ROOTS ROOM - 56

**PRIVATE ROOMS**  
IVY ROOM - 30  
FIRESTONE ROOM - 60

**PRIVATE ROOMS**  
STONE ROOM - 20  
ROOTS ROOM - 60

**PRIVATE ROOMS**  
STONE ROOM - 28  
REMINGTON ROOM - 50



# PRIVATE DINING ROOMS



The Roots Room is the only space that can accommodate audio visual. .



For more information on hosting an event at Roots Morristown, please contact Sarah Steier, Event Coordinator at [ssteier@harvestrestaurants.com](mailto:ssteier@harvestrestaurants.com)





## RECEPTION MENU

AVAILABLE AT LUNCH & DINNER

### *Stationary Hors d'Oeuvres*

#### VEGETABLE CRUDITE

assorted seasonal vegetables  
with dipping sauce  
\$2.95 per person

#### CHEESEBOARD

chef's selection of cheese  
garnished with fruit & crisps  
\$5 per person

#### SEAFOOD PLATTER

shrimp, oysters,  
lobster, tuna tartare,  
colossal lump crab meat  
MP-\$54.95 per platter

### *Passed Hors d'Oeuvres*

**OPTION 1: \$20 PER PERSON | SELECT 4 - SERVED 30 MINUTES**

**OPTION 2: \$25 PER PERSON | SELECT 6 - SERVED 1 HOUR**

**OPTION 3: \$55 PER PERSON | ALL 9 INCLUDED - SERVED 2 HOURS**

**OPTION 2: \$76 PER PERSON | ALL 9 INCLUDED - SERVED 3 HOURS**

**OPTIONS 1 & 2 ARE ONLY AVAILABLE BEFORE A PLATED AFFAIR**

#### **Tuna Tartare**

crispy wonton, avocado, ponzu, wasabi

#### **Mini Lobster Roll**

#### **Kobe Sliders**

cheddar, caramelized onions

#### **Classic Chilled Shrimp Cocktail**

#### **Stuffed Mushroom Caps**

spinach, mushroom, grana padano cheese

#### **Applewood Smoked Slab Bacon**

maple glazed

#### **Mini Avocado Toast**

#### **Fried Chicken Sliders**

#### **Tomato & Mozzarella Skewer**

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.



## LUNCH MENU

\$39.95++

### *Appetizers*

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

**ASSORTED BABY GREENS**

cherry tomato, cucumber, carrot, balsamic vinaigrette

**NEW ENGLAND CLAM CHOWDER**

bacon, scallions

**WEDGE OF ICEBERG LETTUCE**

tomato, crispy red onions, bacon, blue cheese

### *Entrées*

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

**YOUR GUESTS SELECT 1 AT ARRIVAL**

**CHICKEN CAESAR SALAD**

garlic croutons, grana padano

**STEAK & ARUGULA SALAD**

sliced 4oz filet, shaved apples, walnuts,  
crumbled blue cheese, apple cider vinaigrette

**ROOTS FRIED SHRIMP SCAMPI**

garlic, butter, white wine

**SEASONAL VEGETABLE PASTA**

**SPICY BBQ BABY BACK PORK RIBS**

**ROOTS CHEDDAR BURGER**

roots steak sauce, cheddar, lettuce,  
tomato, pickles

**CRAB CAKE SANDWICH**

fresh baked brioche roll, remoulade sauce

**PAN SEARED SALMON**

seasonal accompaniments

**8 OZ PETIT FILET MIGNON**

(supplemental \$26.95 per person)

**CRISPY CHICKEN SANDWICH**

swiss cheese, slaw, ranch dressing

### *Pommes Frites - Family Style Side*

### *Dessert*

**ROOTS BUTTER CAKE**

blueberry compote, fresh whipped cream

### *Beverages*

**UNLIMITED COFFEE & TEA INCLUDED**

*all other beverages are additional and charged on consumption*

Gratuity is not automatically included.  
There is a flat \$35 administration fee for any set menus and/or private rooms.  
The pricing excludes the NJ 6.625% sales tax.  
Menu prices and selections are subject to change, based on seasonality and availability.



## DINNER MENU

### LEVEL 1 | \$69++

#### *Appetizers*

**SELECT (2) TO PRESENT TO YOUR GUESTS  
YOUR GUEST WILL SELECT 1 AT ARRIVAL**

**LOBSTER BISQUE**

diced vegetables, lobster meat

**NEW ENGLAND CLAM CHOWDER**

bacon, scallions

**WEDGE OF ICEBERG LETTUCE**

tomato, crispy red onions, bacon, blue cheese

**ASSORTED BABY GREENS**

cherry tomatoes, cucumbers, carrot,  
balsamic vinaigrette

**CAESAR SALAD**

garlic croutons, grana padano

#### *Entrées*

**SELECT (3) TO PRESENT TO YOUR GUESTS  
YOUR GUEST WILL SELECT 1 AT ARRIVAL**

**ROOTS FRIED SHRIMP SCAMPI**

garlic, butter, white wine

**12 OZ PRIME NY STRIP STEAK**

**PAN SEARED SALMON**

**CRAB CAKES**

lemon, tartar sauce

**8 OZ FILET MIGNON**

(\$5 supplement)

**ROOTS FRIED BREAST OF CHICKEN**

**SEASONAL VEGETABLE PASTA**

#### *Sides*

**SELECT (3) TO BE SERVED FAMILY STYLE**

**POMMES FRITES**

**CREAMED SPINACH**

**CLASSIC WHIPPED POTATO**

**BROCCOLI GARLIC & OIL**

**HERB ROASTED MUSHROOMS**

**MACARONI & CHEESE**

**SHAVED BRUSSELS SPROUTS WITH BACON**

#### *Dessert*

**ROOTS BUTTER CAKE**

blueberry compote, fresh whipped cream

#### *Beverages*

**UNLIMITED COFFEE & TEA INCLUDED**

*all other beverages are additional and charged on consumption*

Gratuities are not automatically included.

There is a \$35 administration fee for any set menu and/or private rooms.

The pricing excluded NJ 6.625% sales tax.

Menu prices and selections are subject to change, based on seasonality and availability.





## DINNER MENU

LEVEL 2 | \$75++

### *Appetizers*

**SELECT (2) TO PRESENT TO YOUR GUESTS  
YOUR GUESTS WILL SELECT 1 AT ARRIVAL**

**LOBSTER BISQUE**

assorted vegetables, lobster meat

**NEW ENGLAND CLAM CHOWDER**

bacon, oyster crackers, scallions

**WEDGE OF ICEBERG LETTUCE**

tomato, crispy red onions, bacon, blue cheese

**NJ BURRATA**

heirloom tomato, grilled bread, balsamic, basil pesto

**ASSORTED BABY GREENS**

cherry tomatoes, cucumbers, carrot, balsamic vinaigrette

**CAESAR SALAD**

garlic croutons, grana padano

**COLOSSAL LUMP CRAB COCKTAIL**

sliced avocado

**CHILLED JUMBO SHRIMP**

cocktail sauce

### *Entrées*

**SELECT (3) TO PRESENT TO YOUR GUESTS  
YOUR GUESTS WILL SELECT 1 AT ARRIVAL**

**12 OZ FILET MIGNON**

( \$5 supplement)

**16 OZ PRIME NY STRIP STEAK**

**20 OZ DRY AGED COWBOY STEAK**

**PAN SEARED SALMON**

**SEARED SCALLOPS**

seasonal accompaniments

**ROOTS FRIED BREAST OF CHICKEN**

**SEASONAL VEGETABLE PASTA**

### *Sides*

**SELECT (3) TO BE SERVED FAMILY STYLE**

**POMMES FRITES**

**CREAMED SPINACH**

**CLASSIC WHIPPED POTATO**

**SHAVED BRUSSELS SPROUTS WITH BACON**

**BROCCOLI GARLIC & OIL**

**HERB ROASTED MUSHROOMS**

**MACARONI & CHEESE**

### *Dessert*

**ROOTS BUTTER CAKE**

blueberry compote, fresh whipped cream

### *Beverages*

**UNLIMITED COFFEE & TEA INCLUDED**

*all other beverages are additional and charged on consumption*

**Gratuity is not automatically included.**

**There is a \$35 administration fee for any set menus and/or private rooms.**

**Pricing excluded NJ 6.625% sales tax.**

**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 | Seasonal 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 | Seasonal 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 7-business days prior.



# CAKE MENU

For Private Dining Only

## EVENT DETAILS

Orders must be confirmed 7-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 14-days prior to the event.

### PLEASE SELECT YOUR EVENT SPACE

☐

**IVY ROOM**  
Private

☐

**FIRESTONE ROOM**  
Private

☐

**BUY-OUT**  
Full Restaurant

### 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



## RESTAURANT PRIVATE DINING EVENT COORDINATORS

### SARAH STEIER

(973) 656-1838

ssteier@harvestrestaurants.com

**Grato | Roots Morristown | Roots Ridgewood | Roots Summit | Tabor Road Tavern | Trap Rock**

### EMILY GARCIA

(973) 656-1838

egarcia@harvestrestaurants.com

**3 West | Addams Tavern | Agricola-Princeton | 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

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  
Stationary Hors D'Oeuvre Displays  
Preset or Custom Buffets  
Formal Plated Meals  
Unique Specialty Stations

Artisan Sandwiches  
Brunches  
Home or Office Deliveries  
Summer BBQs  
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.