



HARVEST
RESTAURANTS
FOOD • WINE • ENJOYMENT



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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 pizza, and artisan-crafted desserts and pastries created by renowned chefs from the tri-state area.

Restaurant Hours:

Lunch

Monday-Friday: 11:30am-3pm

Saturday-Sunday: 11am-3pm

Dinner

Monday-Thursday: 3pm-10:00pm

Friday and Saturday: 3pm-11:00pm

Sunday: 3pm-9pm

Please find Urban Table hours on website

Follow us:



@HarvestRestaurantGroup

Contact:

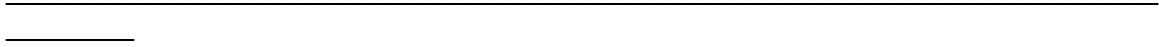
Harvest Restaurant Group
events@harvestrestaurants.com

Phone: (973) 656 1838

Fax: (973) 656 1828



A D D A M S
T A V E R N



Lunch Package:

\$27 Per Person

Only Served During lunch hours

Appetizers (Select 2)

Classic Caesar Salad

Romaine Lettuce, Shaved Havilah Cheese

Local Seasonal Salad

Mesclun Lettuce, Seasonal Vegetables,
Local Feta Cheese, Herb Vinaigrette

Fried Rhode Island Calamari

Sriracha Mayo

Grilled Vegetable Spring Rolls

Peanut Brittle, Garlic Soy Dipping Sauce

Wood Grilled Avocado Toast

Corn, Feta, Cilantro, Lime

Entrees (Select 3)

Apple Smoked Turkey Sandwich

Sage-Sundried Cherry Remoulade,
Dressed Greens, Cranberry-Walnut Bread

Organic Salmon Salad

Greens Seasonal Vegetables, Local Feta, Olives,
Lemon-Oregano Vinaigrette

Vermont Cheddar Burger

Harvest Blend Beef, Pomme Frites

Seasonal Vegetable Orecchiette

Seasonal Vegetables, Oregano,
White Wine Cream Sauce

Colossal Lump Crab Cake Sandwich

Seasonal Slaw, House-Made Potato Bun

Fried Chicken Fried Rice

Rice, Egg, Roasted Red Pepper Jam,
Free-Range Chicken

Dessert Trio

**Seasonal Fruit Crisp, Sweet N' Salty Sundae,
Chocolate Layered Cake**



A D D A M S
T A V E R N

Level 1 Dinner Package:

\$39.95 Per Person

Appetizers (Select 2)

Classic Caesar Salad

Romaine Lettuce, Shaved Havilah
Cheese

Local Seasonal Salad

Mesclun Lettuce, Seasonal Vegetables,
Local Feta Cheese, Herb Vinaigrette

Fried Rhode Island Calamari

Sriracha Mayo

Grilled Vegetable Spring Rolls

Peanut Brittle, Garlic Soy Dipping Sauce

Wood Grilled Avocado Toast

Corn, Feta, Cilantro, Lime

Entrees (Select 3)

Goffle Road Chicken Breast

Potato, Seasonal Vegetables, Natural Jus

Organic Salmon

Seasonal Accompaniments

Wood-Fire Roasted NY Strip Steak

(\$8.00 supplement)

Potato, Seasonal Vegetables,
Lemon-Herb Butter

Wood-Fire Roasted Filet Mignon

(\$8.00 supplement)

Potato, Seasonal Vegetables,
Lemon-Herb Butter

Seasonal Vegetable Orecchiette

Seasonal Vegetables, Oregano,
White Wine Cream Sauce

Addams Rib

Wood-Fried Grilled Long-Bone Short Rib
Steak, Seasonal Vegetable

Dessert Trio

**Seasonal Fruit Crisp, Sweet N' Salty
Sundae, Chocolate Layered Cake**

Supplemental Charges are only applied to the individuals who order the item
Item set ups and prices are subject to change without notice



A D D A M S
T A V E R N

Level 2 Dinner Package:
\$45.95 Per Person

Appetizer (Select 2)

Classic Caesar Salad
Romaine Lettuce, Havilah Cheese

Local Seasonal Salad
Mesclun Lettuce, Seasonal
Vegetables, Local Feta Cheese,
Lemon-Oregano Vinaigrette

Colossal Lump Crab Cake
Aioli, Seasonal Slaw

Tuna Tartare
Whipped Wasabi, Ponzu & Sesame,
Baked Wontons

Fried Rhode Island Calamari
Sriracha Mayo

Second Course Choice of:

(Select 3)

Goffle Road Chicken Breast
Potato, Seasonal Vegetables, Natural Jus

Organic Salmon
Seasonal Accompaniments

Wood-Fire Roasted NY Strip Steak
Potato, Seasonal Vegetables,
Lemon-Herb Butter

Wood-Fire Roasted Filet Mignon
Potato, Seasonal Vegetables,
Lemon-Herb Butter

Niman Ranch Double-Cut Pork Chop
Potato, Seasonal Vegetables

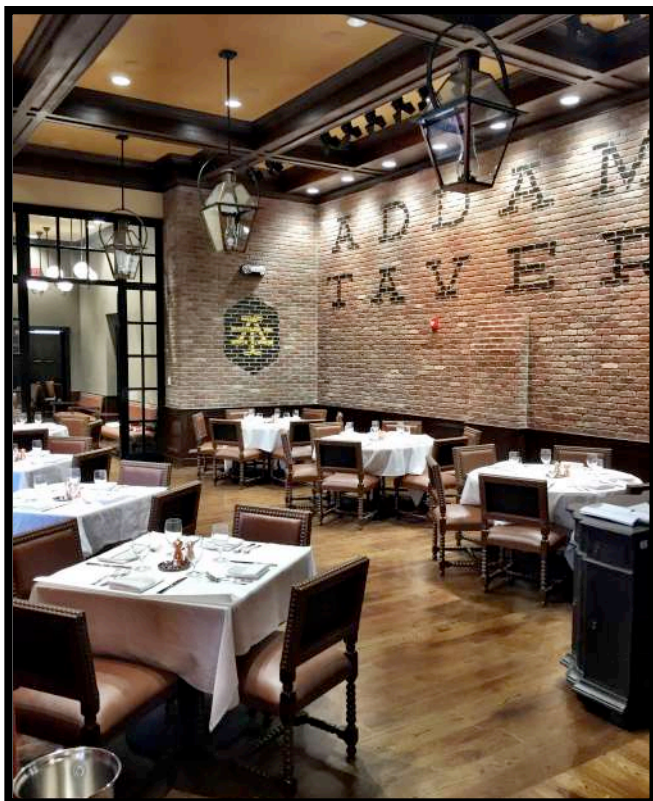
Seasonal Vegetable Orecchiette
Seasonal Vegetables, Oregano,
White Wine Cream Sauce

Roasted Halibut
Seasonal Accompaniments

Dessert Trio

**Seasonal Fruit Crisp, Sweet N' Salty
Sundae, Chocolate Layered cake**

Supplemental Charges are only applied to the individuals who order the item
Item Set ups and prices are subject to change without notice



Addams Room

This upstairs Loft is perfect for any large gathering. It is accompanied by a wooden bar, a small outside porch for mingling, and a large window that separates your event from the hustle and bustle of the main dining room

Capacity: 50 Seated/ 70 Standing



The Grill Room

This partially enclosed space is intimate and cozy, allowing your guests to get a glimpse of our wood fire grills and live action from the kitchen

Capacity: 40 Seated/ 50 Standing



Charles Room

This upstairs, secluded private room features a stone gas fire place, charming wooden accents and is perfect for any business or personal gathering

**Capacity: 35 Seated/ 25 with Audio Visual/
35 Standing**



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



**A D D A M S
T A V E R N**

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
garnished with fruit and crisps*

\$5 per person

Vegetable Crudit 

*Chef's selection of assorted seasonal
vegetables with dipping dressing*

\$2.95 per person

House-Made Hummus & Crisps

*House-Made traditional hummus
garnished with oil and olives*

\$2.95 per person

Hors D'oeuvres

Wood-Fire Roasted Sliced Filet Mignon

Sweet Onion Jam, Creamy Horseradish,
House-Made Potato Chip

Grilled Baby Lamb Chops

(\$5.00 Supplement)

Pomegranate Molasses, Lemon & Rosemary

Baked Buttercup Brie Puffs

Flaky Pastry, Local Fruit Jam, Herb Salt

Mini Colossal Lump Crab Cakes

Chorizo Aioli, Chive

Fried Chicken & Biscuit Sliders

Spicy Seasonal Slaw, Bread N' Butter Pickles

Grilled Flatbread

Tomato, Mozzarella, Basil, Oregano

Tuna Tartare

Whipped Wasabi, Ponzu & Sesame, Baked Wonton Cup

Wood-Grilled Marinated Vegetable Skewers

Seasonal Vegetables, Herb Vinaigrette

Raw Oysters on the Half Shell

(\$28 supplement/per dozen oyster)
Mignonette, Horseradish, Tabasco

Grilled Vegetable Spring Rolls

Garlic Soy Dipping Sauce

Mini Avocado Toast

Corn, Feta, Cilantro, Lime

Mini Finger Desserts

Chef will feature 4 items

*Pastry Chef's selection of
bite sized desserts*

\$6 per person

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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 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 6.875%. 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.


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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

Summit

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

Ridgewood

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



RESTAURANT

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



**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)