



HARVEST RESTAURANTS

FOOD • WINE • 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 fire pizzas, and artisan-crafted desserts and pastries created by renowned chefs from the tri-state area.

Restaurant Hours:

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



ADDAMS
Tavern

Entrees

(Select 3 in Advance)

Lunch Package:

\$27 Per Person

Only Served During lunch hours

Buttermilk Fried Chicken Sandwich
Pickles, Tomatoes, Swiss, Slaw, Frites

Pan Seared Salmon (\$5.00 supplement)
Seasonal Accompaniments

Vermont Cheddar Burger
Harvest Blend Beef, Lettuce, Tomato,
Addams Sauce, Frites

Crab Cake
Lettuce, Tomato, Remoulade Sauce

Vegetarian Burger
Lettuce, Tomato, Avocado, Brioche Bun,
Honey Sriracha Sauce, Frites

Chicken Quesadilla
Caramelized Onion, Kale, Cheese, Pico De
Gallo, Sour Cream, Avocado

Avocado Toast
Corn, Feta, Cilantro, Lime, Chili Flakes

Appetizers

(No Choice Needed in Advance)

Classic Caesar Salad
Romaine Lettuce, Toasted Croutons,
Parmesan

Fresh Baby Green Salad
Goat Cheese, Seasonal Garnish, Herbs,
Toasted Croutons, Sherry Vinaigrette

Chicken, Kale and Chickpea Soup
Seasonal Vegetables, Parmesan

Dessert

Farmer's Market Handmade Dessert

Supplemental Charges are only applied to the individuals who order the item

Item set ups and prices are subject to change without notice



ADDAMS
Tavern

Level 1 Dinner Package:
\$39.95 Per Person
* Available during lunch and dinner!*

Entrees

(Select 3 in Advance)

Addams Rotisserie Chicken
Seasonal Accompaniments

Pan Seared Salmon
Seasonal Accompaniments

Prime NY Strip Steak
(\$8.00 supplement)
Seasonal Accompaniments

Signature Harvest Pork Chop
Plum Wine BBQ Sauce,
Seasonal Accompaniments

Vegetarian Burger
Lettuce, Tomato, Avocado, Brioche Bun,
Honey Sriracha Sauce, Frites

Vermont Cheddar Burger
Harvest Blend Beef, Lettuce, Tomato, Addams
Sauce Frites

Fried Chicken Fried Rice
Vegetable Rice, Scrambled Egg,
Sweet Chili Glaze

Wood Fired Baby Back Ribs
Signature Sauce, Slaw, Pomme Frites

Appetizers

(Select 2 in Advance)

Classic Caesar Salad
Romaine Lettuce, Toasted Croutons, Parmesan

Fresh Baby Green Salad
Goat Cheese, Seasonal Garnish, Herbs,
Toasted Croutons, Sherry Vinaigrette

Fried Calamari
Pickled Cherry Peppers, Sriracha Aioli

Shrimp Spring Rolls
Lime Miso & Sweet Chili Dipping Sauce

Chicken , Kale and Chickpea Soup
Seasonal Vegetables, Parmesan

Dessert

Farmer's Market Handmade Dessert

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

* Available during lunch and dinner!*

Appetizer

(Select 2 in Advance)

Classic Caesar Salad
Romaine Lettuce, Toasted Croutons,
Parmesan

Fresh Baby Green Salad
Goat Cheese, Seasonal Garnish, Herbs,
Toasted Croutons, Sherry Vinaigrette

Lump Crab Cake
House Slaw, Remoulade

Tuna Tartare
Avocado, Crispy Wontons,
Ponzu, Wasabi

Fried Calamari
Pickles Cherry Peppers, Sriracha Aioli

Chilled Shrimp Cocktail
Cocktail Sauce, Lemon

Addams Chicken Wings
Signature Sauce, Dipping Dressing

Burrata & Tomatoes
Creamy Burrata, Tomatoes, Toasted
Bread, Balsamic Vinegar, EVOO

Second Course Choice of:

(Select 3 in Advance)

Addams Rotisserie Chicken
Seasonal Accompaniments

Pan Seared Salmon
Seasonal Accompaniments

Prime NY Strip Steak
Seasonal Accompaniments

Signature Harvest Pork Chop
Plum Wine BBQ Sauce,
Seasonal Accompaniments

Seared Scallops
Seasonal Accompaniments

Wood-Fire Roasted Filet Mignon
Seasonal Accompaniments

Braised Short Ribs
Seasonal Accompaniments

Vegetarian Grain Bowl

Dessert

Farmer's Market Handmade Dessert

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, and a large window that separates your event from the hustle and bustle of the main dining room

Capacity: 50 Seated/ 70 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/
40 Standing





Tabor Road Tavern



3 West



Roots Steakhouse

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

Cream Cheese Frosting

Red Velvet Cake

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

(Select 4 items)

1 hour @ \$20 per person

(Select 6 items)

Above only available prior to sit-down dinner

2 hours @ \$35 per person

(Select 9 items)

3 hours @ \$42 per person

(Select 9 items)

Cheese Board

*Chef's selection of cheeses, garnished
with fruit and crisps*

\$5 per person

Vegetable Crudité

*Chef's selection of assorted seasonal vege-
tables with dipping sauce*

\$2.95 per person

Hummus & Pita Platter

House-made Traditional Hummus

\$2.95 per person

Hors D'oeuvres

Wood-Fire Roasted Sliced Filet Mignon
Sweet Onion Jam, Creamy Horseradish,
House-Made Potato Chip

Mini Chicken Quesadillas

Mini Avocado Toast

Mini Crab Cakes
Remoulade Sauce

Fried Chicken Sliders
Spicy Seasonal Slaw,
Bread N' Butter Pickles

Tuna Tartare
Ponzu, Wasabi, Crispy Wonton

Vegetable Burger Sliders
Honey Sriracha Sauce

Shrimp Spring Rolls
Lime Miso & Sweet Chili Dipping Sauce

Jumbo Shrimp Cocktail
Lemon, Cocktail Sauce

Fried Mac & Cheese Balls

Loaded Potato Skins

Kobe Beef Sliders
Caramelized Onions, Addams Sauce

Pastry Chef's Finger Desserts

Chef will feature 4 items

\$6 per person

Supplemental Charges are only applied to the individuals who order the item

Item set ups and prices are subject to change without notice

**HARVEST
RESTAURANTS**
FOOD • WINE • ENJOYMENT



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 6.625%. 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.

HARVEST RESTAURANTS

FOOD • WINE • ENJOYMENT



279 Springfield Ave,
Berkeley Heights, NJ
07922
(908) 666 1755



665 Martinsville Rd
Basking Ridge, NJ
07920
(908) 647 3000



115 Elm St,
Westfield, NJ
07090
(908) 232 3201



510 Tabor Rd
Morris Plains, NJ
07950
(973) 267 7004



Basking Ridge
665 Martinsville Rd #101
Basking Ridge, NJ
07920
(908) 647 6007

Morristown
40 W Park Place
Morristown, NJ
07960
(973) 326 9200



3 Morris Ave
Summit, NJ
07901
(908) 273 3166



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



2230 NJ-10
Morris Plains, NJ
07950
(973) 267 4006

(We recommend using 510 Tabor Road, Morris Plains for GPS)