

WELCOME TO PRIVATE DINING

at
 HARVEST 
RESTAURANTS

FOOD • WINE • ENJOYMENT

ADDAMS TAVERN



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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CHARLES ROOM
UPPER LEVEL
Capacity: 35



ADDAMS ROOM
UPPER LEVEL
Capacity: 40



GRILL ROOM
SEMI-PRIVATE
Capacity: 25



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

LUNCH MENU

\$34.95++

FIRST

NO PRE-SELECTION NECESSARY

Baby Green Salad

Sherry Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Seasonal Soup

Rotisserie Chicken,
Kale and Chickpea Soup

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Crab Cake Entree

House Made Slaw, Shaved Vegetables,
Old Bay Remoulade

Cheddar Burger

Fries

Vegetarian Burger

Lettuce, Tomato, Avocado, Honey Sriracha Sauce,
Baby Greens

Fried Chicken Sandwich

Swiss Cheese, Pickles,
House-Made Slaw, Fries

Addams' 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.



ADDAMS
TAVERN

DINNER MENU

LEVEL 1 - \$49.95++

AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (2) TO PRESENT TO YOUR GUESTS

Baby Green Salad

Sherry Vinaigrette

Seasonal Soup

Rotisserie Chicken,
Kale and Chickpea Soup

Rotisserie Chicken Wings

Sweet Heat Glaze,
Ranch Dressing

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Crispy Calamari

Pickled Cherry Peppers,
Spicy Aioli

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Vegetable Pasta

Seasonal Vegetables, White Wine,
Touch of Cream

Vermont Cheddar Burger

Harvest Ribeye Blend, Lettuce, Tomato,
Pickles, Addams Sauce, Brioche Bun, Fries

Addams' Salmon

Seasonal Accompaniments

BBQ Ribs

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.



ADDAMS
TAVERN

DINNER MENU
LEVEL 2 - \$59.95++
AVAILABLE AT LUNCH OR DINNER

FIRST

SELECT (2) TO PRESENT TO YOUR GUESTS

Baby Green Salad
Sherry Vinaigrette

Seasonal Soup
Rotisserie Chicken,
Kale and Chickpea Soup

Rotisserie Chicken Wings
Sweet Heat Glaze,
Ranch Dressing

Caesar Salad
Romaine Lettuce, Croutons,
Shaved Cheese, Caesar Dressing

Crispy Calamari
Pickled Cherry Peppers,
Spicy Aioli

Tuna Tartare
Avocado, Crispy Wontons, Ponzu,
Wasabi Aioli

NJ Burrata
Tomato

SECOND

SELECT (3) TO PRESENT TO YOUR GUESTS

Rotisserie Chicken
Seasonal Accompaniments

Fresh Seasonal Fish
Seasonal Accompaniments

Vermont Cheddar Burger
Harvest Ribeye Blend, Lettuce,
Tomato, Pickles, Addams Sauce,
Brioche Bun, Fries

Addams' Salmon
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments

Seared Sea Scallops
Seasonal Accompaniments

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

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

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.



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

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

Mini Chicken Quesadillas

Mini Crab Cakes

Remoulade Sauce

Fried Mac & Cheese Balls

Fried Chicken Sliders

Spicy Seasonal Slaw,
Bread N' Butter Pickles

Loaded Potato Skins

Vegetable Burger Sliders

Honey Sriracha Sauce

Kobe Beef Sliders

Caramelized Onions, Addams Sauce

Tuna Tartare

Ponzu, Wasabi, Crispy Wonton

Jumbo Shrimp Cocktail

Lemon, Cocktail Sauce

Shrimp Spring Rolls

Lime Miso & Sweet Chili Dipping Sauce

Wood-Fire Roasted Sliced Filet Mignon

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

STATIONARY

Vegetable Crudite

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

Hummus & Pita

House-made traditional hummus,
with Pita and vegetables 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.



ADDAMS
TAVERN

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

CHARLES ROOM
Private
(Upper Level - NOT handicap accessible)

ADDAMS ROOM
Private
(Upper Level - NOT handicap accessible)

GRILL ROOM
Semi-Private

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

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

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

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

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.