

# 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 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



3 MORRIS AVENUE  
SUMMIT, NJ 07901  
(908) 273-3166



**AGRICOLA**  
AGRICOLA PRINCETON  
11 WITHERSPOON STREET  
PRINCETON, NJ | 08542  
(609) 921-2798  
AGRICOLA MORRISTOWN  
40 W. PARK PLACE  
MORRISTOWN, NJ | 07960  
**COMING SOON**



**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

## CHARLES ROOM

UPPER LEVEL  
NOT HANDICAP ACCESSIBLE

Capacity: 30



## ADDAMS ROOM

UPPER LEVEL  
NOT HANDICAP ACCESSIBLE

Capacity: 40





ADDAMS  
TAVERN

## 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

**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.





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## RECEPTION MENU



### Hors D'oeuvres

**OPTION 1 | \$14 PER PERSON | SELECT 4 FOR 30 MINUTES**

**OPTION 2 | \$20 PER PERSON | SELECT 6 FOR 1 HOUR**

**OPTION 3 | \$35 PER PERSON | ALL 9 INCLUDED FOR 2 HOURS**

**OPTION 4 | \$42 PER PERSON | ALL 9 INCLUDED FOR 3 HOURS**

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

PLEASE SELECT FROM THE FOLLOWING ...

#### Mini Avocado Toast

#### Fried Mac & Cheese Balls

#### Fried Chicken Sliders

Spicy Seasonal Slaw,  
Bread N' Butter Pickles

#### 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

#### Tomato & Mozzarella Skewer

#### Shrimp Spring Rolls

Lime Miso & Sweet Chili Dipping Sauce

### 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.





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T A V E R N

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## LUNCH MENU

\$34.95++

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### 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\***

#### **Vegetarian Burger**

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

#### **Cheddar Burger**

Fries

#### **Addams' Salmon**

Seasonal Accompaniments

**\$5 PER ORDER**

#### **Fried Chicken Sandwich**

Swiss Cheese, Pickles,  
House-Made Slaw, Fries

### 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

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## DINNER MENU

LEVEL 1 - \$49.95++

AVAILABLE AT LUNCH OR DINNER

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### 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.





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

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## DINNER MENU

LEVEL 2 - \$59.95++

AVAILABLE AT LUNCH OR DINNER

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### 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

**Vegetable Pasta**

Seasonal Vegetables,  
White Wine, Touch of Cream

**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

### 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



# HARVEST EVENT'S 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**

### MICHELLE PARVEZ

(609) 467-4021

mparvez@harvestrestaurants.com

**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!