



TABOR ROAD TAVERN PRIVATE DINING



The Tabor Road Tavern, a seasonal American bistro, is located on Route 10 West in historic Mt. Tabor. From the moment you see the dramatic multi-gabled architecture and enter the colorful inlaid tile foyer, you will know that you are in for a unique dining experience. The spectacular, vaulted ceilings with flying buttresses, double-sided fireplace and cozy dining areas serve as the perfect backdrop for its fresh seasonal menu and dizzying array of wines and brews. So whether you are looking for an upscale private dining room to impress corporate clients, want the perfect after-work meeting place, or are planning a unique private event, The Tabor Road Tavern will satisfy your senses and culinary desires. Come join us at The Tabor Road Tavern...where we celebrate food and wine every day!



Harvest Restaurant Group is family owned and operated. In 1996, they realized that great food was missing from New Jersey and wondered why residents should have to trek into New York City for a fine dining experience. From this notion, Trap Rock Restaurant and Brewery was born in Berkeley Heights, NJ. Trap Rock was one of the first NJ restaurants to offer locals farm-to-table comfort food with a creative twist and hand-crafted brews, too.

Since the inception of Trap Rock, Harvest Restaurants has grown to 13 restaurants, plus a catering business, and nearly 1000 employees throughout Northern and Central New Jersey (and most recently Connecticut). Concepts include American farm-to-table and high-end steakhouses. Harvest firmly believes that hospitality starts with its own employees where employees come first. The Harvest team lives by a set of core values that support the well-being of their staff and communities. Employees enjoy a culture in which people truly care about each other, resulting in a high level of pride, respect, and enthusiasm in everything they do.

Harvest Restaurants is one of the largest independent restaurant groups in New Jersey most known for quality, service, and atmosphere while providing its employees with tremendous career growth potential.



Private Dining Rooms

The Tasting Room | The Wine Room | The Lodge



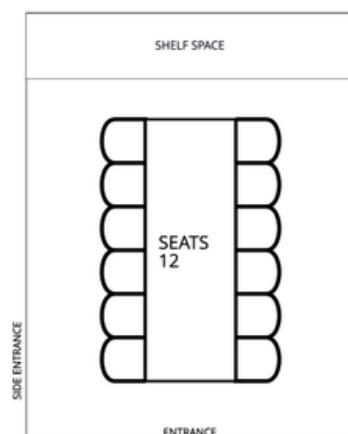
TABOR ROAD
TAVERN



The Tasting Room

The Tasting Room beckons you with its intimate ambiance, reminiscent of a charming French chateau. A single, long, and beautiful dark wooden table dominates the space, creating a sense of convivial gathering and fostering conversation.

Sunlight spills through a distinctive sailor's window, casting a warm glow and a touch of nautical charm. This unique setting provides the perfect backdrop for intimate gatherings and memorable culinary experiences.



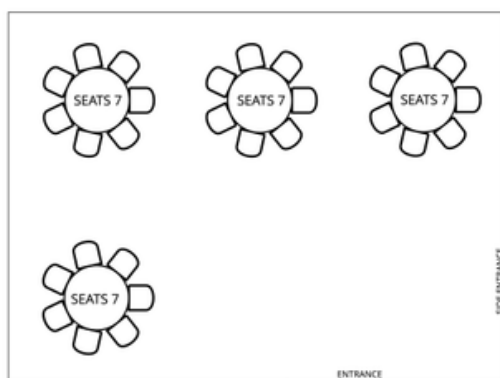
Capacity: 12
Capacity with AV: 10



The Wine Room

Antique-style mirrors adorn the rustic-colored walls in the Wine Room, reflecting the warm glow of natural light that streams through the windows. Neutral-toned tiles seamlessly complement the space, creating a sophisticated yet inviting ambiance.

Capacity: 28
Capacity with AV: 20

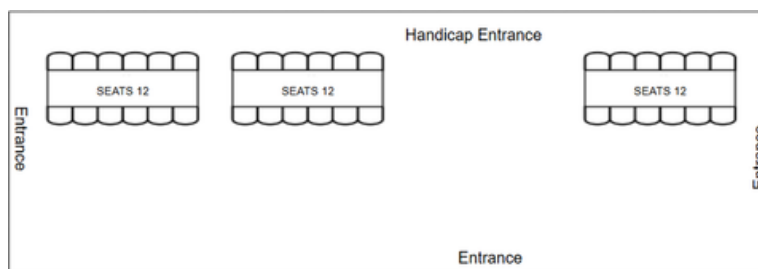




The Porch Room

Rich wood-paneled ceilings, warm lantern lighting, and expansive windows define the Porch Room, filling the space with an abundance of natural light. Crisp white linens complement the classic architectural details, creating a bright, sophisticated, and inviting ambiance that's perfect for intimate gatherings and special occasions.

Capacity: 36

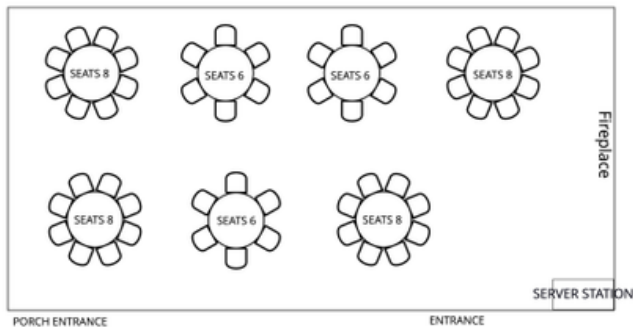




The Lodge

Immerse yourself in the warmth and charm of the Lodge, a haven where rustic elegance meets modern comfort. Here, a wood-burning fireplace crackles and glows, casting a warm light that complements the natural sunlight streaming through beautiful windows. Exposed brick and stone accents enhance the room's rustic character, creating a cozy and inviting atmosphere, perfect for gatherings and celebrations.

Capacity : 50
Capacity with AV: 40



Reception Menu

BUTLER PASSED HORS D'OEUVRES

(PRIOR TO A PLATED AFFAIR)

30 Minutes: \$18 per person | select 4

1 Hour: \$36 per person | select 6

COCKTAIL STYLE EVENT:

2 hours | \$54 per person | select 9

Buffalo Chicken Meatballs

Angry Shrimp Spring Rolls

Fried Chicken Sliders
Ranch Dressing, Pickles

Edamame Spring Roll
Miso Dipping

Waygu Dumplings

Pigs in Blanket

Burrata Crostini
Blistered tomatoes

Mini Crab Cakes
Tartar Sauce Dollop

Mini Bacon Cheeseburger

Mini Beef Wellington
Creamed Spinach, Puff Pastry

Tuna Tartare Tostada

Chilled Jumbo Shrimp Cocktail Shooter

Mini Chicken Pot Pies
Caramelized Onion, Bacon, & Gruyere Tart

Bacon Wrapped Scallops

Raisin Pecan Toast
Whipped Feta

Wagyu Crisp
Horseradish Cream

Lamb Chops
\$8 Supplemental Fee

Mini Lobster Roll

Stationary Displays

Vegetable Crudité
*Buttermilk Ranch
Dressing and French
Onion Dip*

\$4 per person

Hummus Platter
*Homemade Hummus,
Pita, Artisan Crackers*

\$4 per person

Cheeseboard
*Chefs Selection of
cheeses, served with
Crisps*

\$6 per person

Mini Dessert Platter
*Chef's selection of assorted
cookies, cupcakes,
treats*

\$5 per person



Seated Affair Packages

Lunch I Dinner Level 1 I Dinner Level 2



Brunch Menu

\$43.95

First Course Served Family Style

Select 1 Option below to be served family style

Breakfast pastry baskets
Mixed Muffins, Cinnamon Rolls, butter, jam

Fresh Fruit Platters

Entree

Select 3 Options below, your guests will select 1 at the event

Smoked Salmon
*Poached eggs, Lemon Dill Hollandaise,
Roasted Potatoes*

Buttermilk Pancakes
Maple Brown Butter, Berries

Roasted Pepper, Broccolini
and Mozzarella Frittata
Served with a mixed greens salad

Harvest Cheddar Burger
Frites

Beef Wellington Benedict
Poached Egg, Hollandaise, Spinach
Additional \$6 supplemental charge

Turkey & Brie Sandwich
Sage Mayo, Arugula, Raisin-Pecan Bread

Side Served Family Style

Select 1 Option below to be served family style

Tator Tots
chipotle hollandaise

Applewood Smoked Bacon

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

The Brunch Package is available Saturday & Sunday only
Hot Tea and Coffee included in package, all other beverages are charged on consumption

Luncheon Menu
\$43.95

First Course

Both selections included in package, your guests will select one at the event

Seasonal Soup

Mixed Greens Salad

Rosé Vinaigrette

Entrée

Select three options below, your guests will select one at the event

Filet Wrap

*Filet Mignon Tips Served Medium Rare, Caramelized Onions, Baby Arugula, Horseradish Aioli,
Crushed House Made Potato Chips, Frites*

Harvest Cheddar Burger

Frites

Tabor Road's Salmon

Seasonal Accompaniments

\$5 Supplemental

Seasonal Vegetable Pasta

Seasonal Vegetables, White Wine, Touch of Cream

Crispy Chicken Sandwich

Brioche Bun, Gruyere, Savoy Cabbage Slaw, Pickles, House Ranch, Frites

Chicken Katsu Salad

*Mango, Cherry Tomatoes, Red Peppers, Carrots, Napa Cabbage, Arugula, Asian
Cilantro Dressing, Peanuts, Jalapeno*

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption



Dinner Level 1
\$54.95

First Course

Both selections included in package, your guests will select one at the event*

Seasonal Soup

Mixed Greens Salad
Rosé Vinaigrette

Entree

Select 3 options below, your guests will select 1 at the event

Seasonal Vegetable Pasta
Seasonal Vegetables, Light Cream Sauce

Pan Roasted Airline Chicken Breast
Seasonal Accompaniments

Salmon
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments
\$8 Supplemental

Harvest's Signature Pork Chop
Seasonal Accompaniments

Braised Short Rib
Seasonal Accompaniments

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption

First Course

Dinner Level 2

\$65.95

Select 2 options below, your guests will select one at the event*

Crispy Calamari
*Point Judith RI, hot cherry peppers,
sriracha aioli*

NJ Burrata
Seasonal Accompaniments

Buffalo Chicken Meatballs
Celery, Bleu Cheese

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

Crispy Shrimp Spring Rolls
Julienned Vegetables, Miso Dressing

Tuna Tartare

Entree

Select 3 options below, your guests will select 1 at the event

Braised Short Rib
Seasonal Accompaniments

Fresh Seasonal Fish
Seasonal Accompaniments

Seasonal Vegetable Pasta
Seasonal Vegetables, Light Cream Sauce

Chicken Katsu Salad
*Mango, Cherry Tomatoes, Red Peppers,
Carrots, Napa Cabbage, Arugula, Asian
Cilantro Dressing, Peanuts, Jalapeno*

Pan Roasted Airline Chicken Breast
Seasonal Accompaniments

Tabor Road's Salmon
Seasonal Accompaniments

Harvest's Signature Pork Chop
Seasonal Accompaniments

Filet Mignon
Seasonal Accompaniments

Grain Bowl
Seasonal Grains & Vegetables

Dessert

Included in the package, every guest will receive an individual dessert

Farmer's Market Handmade Dessert

Hot Tea and Coffee included in package, all other beverages are charged on consumption



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. If the food and beverage minimum is not reached the remaining balance will be charged as an unmet minimum fee. To go food and beverages do not count towards the food and beverage 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 in replacement of the dessert included in the package all fees would be waived. If you choose to bring your own dessert in addition to the package's dessert there is a fee of \$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.

Event Budget- If you have a per person budget we will do our best to accommodate however, your onsite host is responsible for managing expenses and keeping in budget on the day of.

Selections/Pricing- Menu prices and selections are subject to change, based on seasonality and availability. All current pricing is prior to tax and gratuity.

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.

Contact Information



Trap Rock Restaurant & Brewery
Berkeley Heights, NJ
traprockevents@harvestrestaurants.com
(908) 665-1755



Huntley Taverne
Summit, NJ
Huntleyevents@harvestrestaurants.com
(908) 273-3166



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Tabor Road Tavern
Morris Plains, NJ
taborevents@harvestrestaurants.com
(973) 267-7004



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

Addams Tavern
Westfield
Addamsevents@harvestrestaurants.com
(908) 232-3201



3 West
Basking Ridge, NJ
3westevents@harvestrestaurants.com
(908) 647-3000



Grato
Morris Plains, NJ
Gratoevent@harvestrestaurants.com
(973) 267-4006



Agricola Eatery
Princeton, NJ
agricolaprevents@harvestrestaurants.com
(609) 921-2798



The Dinky
Princeton, NJ
Dinkyevents@harvestrestaurants.com
(609) 423-2188

Contact Information



Roots Steakhouse

Morristown

rootsromevents@harvestrestaurants.com

(973) 326-1800

Roots Steakhouse

Ridgewood

Rootsrorevents@harvestrestaurants.com

(201) 444-1922

Roots Steakhouse

Summit, NJ

Rootsrosevents@harvestrestaurants.com

(908) 273-0027



Roots Ocean Prime

Princeton

rootsropevents@harvestrestaurants.com

(609) 772-4934

Roots Ocean Prime

Darien, Connecticut

