



AGRICOLA PRINCETON PRIVATE DINING



Like all our favorite foods, Agricola is fresh, down to earth and full of flavor. We think food is a universal language—it brings us together and nourishes us. In Latin, “Agricola” means “farmer” which embodies our farm to table spirit and our dedication to community and comfort.

There is nothing we enjoy more than gathering old friends and new around a big table and serving up a carefully crafted meal. Using fresh ingredients from local farms, we serve food that brings people together to laugh, share and celebrate. Good food translates to memorable moments and we encourage you to delight in both as we build on the traditions of community, farming and breaking bread with friendly faces.



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. 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 Kitchen . The Cellar . The Parlor





# The Kitchen

Semi Private Space  
Capacity: 20

*The Kitchen is a semi-private space, offering a direct view of the restaurant's heart - the bustling kitchen - while remaining intimate enough for cozy gatherings.*





# The Cellar

Capacity : 50

Capacity with AV: 35

*Nestled on the bottom floor of the restaurant, the intimate "Cellar" exudes a farm-to-table ambiance. A captivating rural mural adorns the wall, transporting you to a scene of rustic beauty. Stacked wine barrels, a timeless cellar hallmark, add a touch of authenticity and complement the restaurant's commitment to fresh, seasonal ingredients.*





# The Parlor

Capacity : 35  
Capacity with AV: 25

*Separated from the main dining room by a flowing curtain, the intimate Parlor allows guests to enjoy a conversation-friendly atmosphere while still feeling connected to the restaurant's vibrant energy.*



# Reception Menu

## BUTLER PASSED HORS D'OEUVRES

30 Minutes: \$22 per person | select 5

1 Hour: \$27 per person | select 7

2 Hours: \$50 per person | select 9

3 Hours: \$62 per person | select 9

Dry Aged Sliders

Salmon Tartare

Tator Tot Grilled Cheese<sup>V</sup>

Jerk Shrimp Skewers<sup>GFA</sup>

Farmers Market Crostini<sup>V</sup>

Margherita Flatbread<sup>V</sup>

Vegetable Flatbread<sup>V</sup>

Pepperoni Burrata Flatbread

Fried Chicken Sliders

Bang Bang Cauliflower<sup>V</sup>

Truffled Filet Mignon  
*Crostini*

Lobster Roll

Bacon & Scallop Bites

Tomato & Mozzarella Skewer<sup>V GFA</sup>

Short Rib Mini Taco

Vegetable Arancini<sup>V</sup>

Lobster Croquettes

Hummus on Cucumber<sup>VG</sup>

Mini Chicken Pot Pie

Crispy Shrimp Tempura

Tuna Tartare  
*Wonton*

## Stationary Displays

<sup>VG GFA</sup> Vegetable Crudite  
*Blue Cheese Dressing and Onion Dip*  
\$4 per person

<sup>GFA</sup> Charcuterie Plate  
*Dried and Cured Sliced Meats, House-made  
Crackers, Whole Grain Mustard*  
\$10 per person

<sup>V GFA</sup> Cheeseboard & Fruit Board  
*Served Chef's Selection of  
Cheeses and Crisps*  
\$8 per person

<sup>GFA VG</sup> Hummus Platter  
\$5 per person

V - Vegetarian

VG - Vegan

GFA - Gluten Free Available







# Seated Affair Packages

Brunch. Lunch . Orchard. Harvest. Heirloom.



# First Course *Brunch Menu* \$45

*Select 1 option below for every guest to enjoy at the event*

Seasonal Greens Salad <sup>V GFA</sup>

Seasonal Soup <sup>V GFA</sup>

Avocado Toast <sup>V</sup>

*Sourdough bread, toasted seeds,  
watermelon radish, crispy kale*

## *Entree*

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

Dry-Aged Beef Burger

*Onion Bun, Aioli, Aged Cheddar,  
House-made Pickles, House-made Fries*

Steak & Eggs

*Flat Iron Steak, Organic Eggs,  
Seasonal Vegetable, Salsa Verde*

Grilled Faroe Island Salmon <sup>GFA</sup>

*Seasonal Accompaniment*

\$5 Supplemental

Crispy Chicken Sandwich

*Sunny Side Egg, Chicken Gravy,  
Lettuce, Pickled Jalapeno*

Seasonal Ravioli <sup>VG</sup>

## *Dessert*

Farmer's Market Handmade Dessert

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

V - Vegetarian    VG - Vegan    GFA - Gluten Free Available

# First Course Luncheon Menu

\$45

*\*Both selections included in package, your guests will select 1 at the event\**

Seasonal Greens Salad <sup>V GFA</sup>

Seasonal Soup <sup>V GFA</sup>

## Entrées

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

Crispy Chicken Sandwich

*House-made Pickles, Honey Mustard*

*Coleslaw, Pickled Jalapeño*

Jerk Shrimp Tacos

*Seasonal Salsa, Cabbage, Pickled Red*

*Onion, Avocado Puree, Cilantro*

Dry-Aged Beef Burger

*Onion Bun, Aioli, Aged Cheddar,*

*House-made Pickles, House-made Fries*

Grilled Faroe Island Salmon

*Seasonal Accompaniment*

\$5 Supplemental

Seasonal Ravioli <sup>VG</sup>

## Dessert

Farmer's Market Handmade Dessert

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

V - Vegetarian    VG - Vegan    GFA - Gluten Free Available





# Orchard Menu

\$60

## First Course

*\*Both selections included in package, your guests will select 1 at the event\**

Seasonal Soup <sup>V GFA</sup>

Seasonal Greens Salad <sup>V GFA</sup>

## Entrée

*\*Select 4 Options below, your guests will select 1 at the event\**

Griggstown Crispy Chicken  
*Seasonal Accompaniments*

Seasonal Ravioli <sup>VG</sup>

Larson Farm Prime Short Rib  
*Seasonal Accompaniments*

Grilled Faroe Island Salmon <sup>GFA</sup>  
*Seasonal Accompaniments*  
\$5 supplemental fee

14 oz. Niman Ranch Ribeye Steak <sup>GFA</sup>  
*Seasonal Accompaniments*  
\$20 supplemental fee

## Dessert

Farmer's Market Handmade Dessert

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

V - Vegetarian    VG - Vegan    GFA - Gluten Free Available



# Harvest Menu

\$70

## First Course

Seasonal Soup <sup>V GFA</sup>

## Second Course

Seasonal Greens Salad <sup>V GFA</sup>

## Entrée

*\*Select 4 Options below, your guests will select 1 at the event\**

Griggstown Crispy Chicken  
*Seasonal Accompaniments*

Larson Farm Prime Short Rib  
*Seasonal Accompaniments*

Grilled Faroe Island Salmon <sup>GFA</sup>  
*Seasonal Accompaniments*  
\$5 supplemental fee

14 oz. Niman Ranch Ribeye Steak <sup>GFA</sup>  
*Seasonal Accompaniments*  
\$20 supplemental fee

Roasted Branzino <sup>GFA</sup>  
*Seasonal Accompaniments*  
\$5 supplemental fee

Seasonal Ravioli <sup>VG</sup>

## Dessert

Farmer's Market Handmade Dessert

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

V - Vegetarian    VG - Vegan    GFA - Gluten Free Available

# Heirloom Menu

\$80

## First Course

Seasonal Soup <sup>V GFA</sup>

## Second Course

Seasonal Greens Salad <sup>V GFA</sup>

## Third Course

Seasonal Ravioli

## Entree

*\*Select 4 Options below, your guests will select 1 at the event\**

Griggstown Crispy Chicken  
*Seasonal Accompaniments*

Larson Farm Prime Short Rib  
*Seasonal Accompaniments*

Grilled Faroe Island Salmon <sup>GFA</sup>  
*Seasonal Accompaniments*  
\$5 supplemental fee

14 oz. Niman Ranch Ribeye Steak <sup>GFA</sup>  
*Seasonal Accompaniments*  
\$20 supplemental fee

Roasted Branzino <sup>GFA</sup>  
*Seasonal Accompaniments*  
\$5 supplemental fee

Seasonal Vegetable Entree <sup>V GFA</sup>

## Dessert

Farmer's Market Handmade Dessert

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

V - Vegetarian    VG - Vegan    GFA - Gluten Free Available





## 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.

### 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



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



**TABOR ROAD**  
TAVERN

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



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



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



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



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

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



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



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

# Contact Information



Roots Ocean Prime

Princeton

rootsropevents@harvestrestaurants.com

(609) 772-4934

Roots Ocean Prime

Darien, Connecticut

\*Coming Soon\*



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



