



# 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



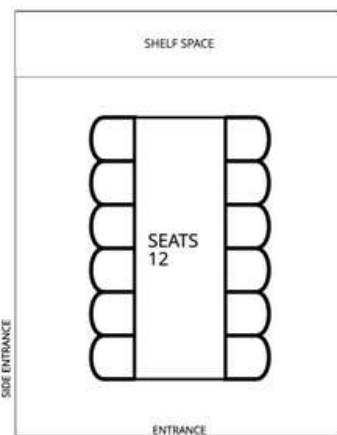
**TABOR ROAD**  
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# The Tasting Room

*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

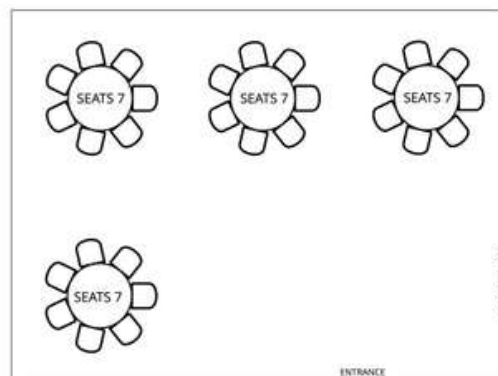




# The Wine Room

*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

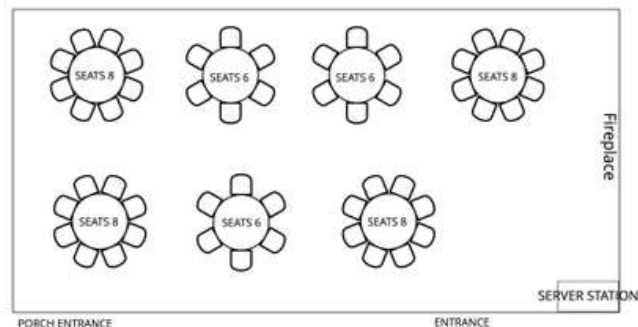




# The Lodge

*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  
*Dollop of Ketchup*

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*

Sliced Sirloin 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 | Dinner Level 1 | Dinner Level 2



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# Brunch Menu

\$42.95

## 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  
\$42.95

First Course

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

Seasonal Soup

Mixed Greens Salad

*Sherry Vinaigrette*

Entree

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

Turkey & Brie Sandwich

*Sage Mayo, Arugula, Raisin-Pecan Bread*

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*

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  
\$52.95

## First Course

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

Seasonal Soup

Mixed Greens Salad  
*Sherry 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*

\$62.95

*\*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*

Yellowfin Tuna Taco  
*sesame seed crusted tuna, avocado  
cilantro, cabbage, shaved carrot,  
sriracha-lime aioli*

Pan Roasted Airline Chicken Breast  
*Seasonal Accompaniments*

Tabor Road's Salmon  
*Seasonal Accompaniments*

Harvest's Signature Pork Chop  
*Seasonal Accompaniments*

Filet Mignon  
*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*



## 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



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Summit, NJ  
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**A D D A M S**  
**T A V E R N**

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Agricola Eatery  
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(609) 921-2798



The Dinky  
Princeton, NJ  
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(609) 423-2188

# Contact Information



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Roots Ocean Prime

Princeton

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Roots Ocean Prime

Darien, Connecticut

*\*Coming Soon\**

