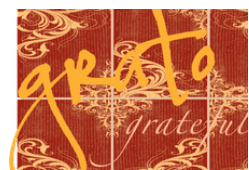




GRATO PRIVATE DINING



Grato Ristorante, which translates to "grateful" in Italian, features fine and elegant Italian dining in Morris Plains. At Grato, we showcase a commitment and passion for sourcing local and seasonal food to create homemade, sophisticated, and classic comforts. Our wine list includes a rich selection of unique wines from all corners of Italy with an ever-changing cocktail and beverage list to suit all palates.

Grato is a perfect restaurant for your next date night, business event, or special occasion with a private dining room available and complimentary evening valet parking. With a changing menu, great ambiance, extensive wine list, and amazing service your next dining experience should be Grato.



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 Tapestry Room I Buyout I
Semi-Private Main Dining Room

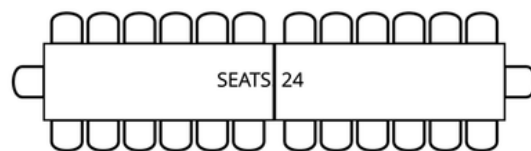


The Tapestry Room

Capacity: 24

It is not Audio visual compatible

The Tapestry Room offers a unique semi-private dining experience. This intimate space features a large, captivating tapestry that serves as the focal point, creating a timeless and elegant Italian atmosphere. A sliding glass door allows guests to enjoy a glimpse of the vibrant energy of the main dining room while still maintaining a sense of privacy.

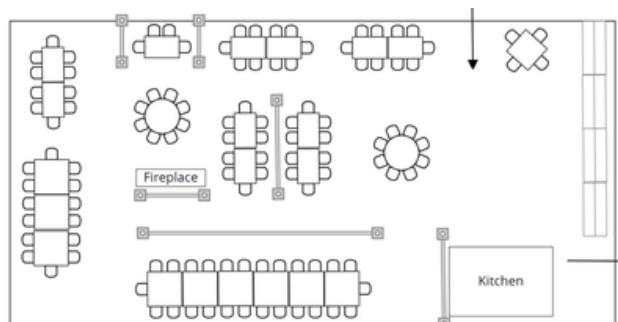




Main Dining Room Buyout

The Main Dining Room strikes a delightful balance, offering the warmth of an intimate gathering space while gracefully accommodating larger events. Immerse yourself in a simple yet sophisticated Italian ambiance. Plush leather booths line the walls, inviting guests to relax and savor the moment. A magnificent wood-burning fireplace adds a touch of rustic charm and cozy warmth, perfect for creating lasting memories.

Capacity : 100



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 | 8 included

Nonna's Meatballs	Crispy Calamari Platter
Classic Bruschetta Crostini	Mini Chicken Parmesan
Fried Artichoke Hearts <i>Meyer Lemon- Black Pepper Aioli</i>	Mini Short Rib Arancini
Tomato & Mozzarella Skewers	Fried Mozzarella Bites

Stationary Antipasti

Vegetable Crudite
\$4 per person

Artisanal Cheese & Salumi Board
\$9.95 per person

Mini Assorted Desserts
\$5 per person

Wood Fired Pizza

1 Pizza for every 3-5 guests is recommended

Rosa Grande Pepperoni \$20.95	Insalata Pizza \$20.95
Spinach and Artichoke Pizza \$20.95	Margherita \$17.95
Pizza alla Vodka \$20.95	Eggplant Parm Pie \$19.95





Seated Affair Packages

Lunch | Family Style Dinner | Dinner Level 1 |
Dinner Level 2

Luncheon Menu

\$42.95

Primi

Served Family Style

Caprese Salad

Mixed Greens Salad

Secondi

Select 3 options below and your guest will select one at the event

Eggplant Parm Panini

focaccia, breaded eggplant, broccolini, marinara

Penne Bolognese

Traditional Meat Sauce, Parmigiano

Grilled Chicken Panini

*Tomato, Arugula, Mozzarella, Basil
Pesto*

Orecchiette alla Grato

*Sweet Italian Sausage, Broccoli Rabe, Chopped
Chicken Milanese, Chili Flakes*

Grato's Salmon

Seasonal Accompaniment

\$5 Supplemental

Dolce

Dessert included in the package, served to every guest

Tiramisu

expresso soaked lady fingers, mascarpone, cocoa powder



Family Style Dinner

Primi

\$54.95

Select 2 options below to be Served Family Style

Crispy Artichokes

Caesar Salad

Nonna's Meatballs

Caprese Salad

Crispy Calamari

Mixed Greens Salad

Pasta (Additional \$10 per person)

Pasta course not included in package. Choose one option below to be served to every guest

Orecchiette alla Grato

Penne Bolognese

Penne Vodka

Sweet Italian Sausage, Broccoli Rabe,

Traditional Meat Sauce, Parmigiano

Classic Pink Sauce, Peas

Chili Flakes, Chopped Chicken

Milanese

Secondi

Select 2 options below to be Served Family Style

Chicken Marsala

Grato's Salmon

Seasonal Accompaniments

Seasonal Accompaniments

Shrimp Scampi

Flounder Francaise

Seasonal Accompaniments

Seasonal Accompaniments

Orecchiette alla Grato

Chicken Parmigiana

Sweet Italian Sausage, Broccoli Rabe,

Chopped Chicken Milanese

Eggplant Parmigiana

Dolce

Dessert included in the package, served to every guest

Tiramisu

expresso soaked lady fingers, mascarpone, cocoa powder

Plated Dinner

\$60.95

Primi

Select 2 options below to be Served Family Style

Crispy Artichokes

Caesar Salad

Nonna's Meatballs

Caprese Salad

Crispy Calamari

Mixed Greens Salad

Pasta (Additional \$10 per person)

Pasta course not included in package. Choose one option below to be served to every guest

Orecchiette alla Grato

Sweet Italian Sausage, Broccoli Rabe,
Chili Flakes, Chopped Chicken
Milanese

Penne Bolognese

Traditional Meat Sauce, Parmigiano

Penne Vodka

Classic Pink Sauce, Peas

Secondi

Select 3 options below and your guest will select one at the event

Chicken Marsala

Seasonal Accompaniments

Grato's Salmon

Seasonal Accompaniments

Shrimp Scampi

Seasonal Accompaniments

Flounder Francaise

Seasonal Accompaniments

Orecchiette alla Grato

Sweet Italian Sausage, Broccoli Rabe,
Chopped Chicken Milanese

Chicken or Eggplant Parmigiana

Chicken Marsala

Seasonal Accompaniments

Filet Mignon

Seasonal Accompaniments

\$7 Supplemental Fee

Dolce

Dessert included in the package, served to every guest

Tiramisu

expresso soaked lady fingers, mascarpone, cocoa powder



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



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



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



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



Huntley Tavern
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



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



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
Coming Soon

