

crescendo

A DISTINCTIVE DINING EXPERIENCE

Salads

Mixed Greens Salad

Heirloom Tomatoes from Local New Jersey Farms, Green Onions, Crispy Bacon, Applewood Smoked Colby Cheddar, Lady Moon Farms Mixed Greens, House Made Balsamic Vinaigrette

Summer Arugula Salad

Strawberries, Sunflower Seeds, Orange Supreme, Fresh Parsley, Signature Herb Citrus Vinaigrette

Local Fruit Salad

Sliced Peaches, Strawberries, Blueberries, Raspberries, and Melon

Caprese Salad

Local Heirloom Tomato, DiBruno Mozzarella, Fresh Basil, Balsamic Reduction

Selection of Liscio's Dinner Rolls

Brioche, Poppy Seed, Sesame Seed, Whipped Butter

Appetizer

Chardonnay Poached Shrimp Cocktail

House Made Cocktail Sauce, Lemon Wedges

DiBruno Bros Charcuterie Table

Manchego, Stilton, Smoked Gouda, And Other Additional Rotating Selections

Prosciutto, Sopresata, Finocchiona

Marinated Mozzarella Balls, Nuts, Jams, Roasted Red Peppers, Cornichon, Local Honeycomb

Chef Station

Chef Carved Roast Beef

Au Jus, Horseradish Cream Sauce, Sherry Glazed Cippolini Onions

Sauté

Revolving Selection of Chef Inspired Dishes

- *Tortellini with Speck in a Taleggio Cream Sauce*
- *Penne with Summer Vegetables in a Pinot Noir Blush Sauce*
- *Rigatoni Carbonara with Asiago, Hardwood Smoked Bacon, Local Peas*
- *Truffled Portabella Mushroom Risotto*

Entrée

Herb Roasted Chicken Breast

Roasted Garlic, Thyme, Rosemary

Vegetable

Grilled Asparagus with Hotel Butter

Roasted Garlic Smashed Potatoes

Honey Glazed Carrots with Fresh Herbs

Chef's Farmer's Market Selection

Dessert

Federal Donuts Seasonal Selection

Grilled Poundcake with Strawberry Compote and Chocolate Chantilly Cream

Assortment of Flavored Cannoli

Sourced from local, iconic bakeries