

Crescendo Menu

SALADS

Rotating selection of:

Caesar Salad

Creamy Caesar dressing, freshly shaved Parmigiano Reggiano, chopped romaine hearts, and house made Garlic Baguette Croutons

Cobb Salad

Combination of Iceberg & crisp Romaine lettuce topped with cherry tomatoes, red onion, bacon, diced chicken, hard boiled eggs, avocado, crumbled bleu cheese, and ranch dressing

Mixed Greens Strawberry Salad (GF, VG)

Medley of mixed greens, sweet strawberries, sliced cucumbers and Mandarin oranges accompanied with a house made balsamic vinaigrette

Summer Greens Mixed Salad (GF)

Mix of mesclun greens, arugula and baby spinach leaves, tossed with red onions, cucumbers, cherry tomatoes, avocado, and fat-free raspberry vinaigrette garnished with Feta cheese and Mandarin orange slices

Watermelon Feta Salad (GF)

Cubed watermelon, cucumber, red onion and Feta cheese garnished with balsamic glaze and fresh mint

CHEESE AND CHARCUTERIE

Curated selection of foreign and domestic cheeses featuring Cheddar, Brie and Creamy Dill Havarti served with red grape clusters and house made flatbread

Revolving selection of cured meats to include Hot Capocollo, Prosciutto and Hot Soppressata accompanied with a selection of roasted vegetables, marinated olives and house made flatbread

VEGETABLES

Rotating selection of:

Creamy Polenta (GF)

Creamy buttery cornmeal garnished with shaved Parmesan cheese and fresh parsley

Garlic Roasted Yukon Gold Potatoes (GF, V)

Small roasted golden potatoes seasoned with garlic, olive oil, parsley, salt and pepper and roasted until golden brown

Rainbow Fingerling Potatoes (GF, V)

Rainbow fingerling potatoes seasoned with olive oil, salt and pepper, fresh parsley, and roasted until tender

Roasted Carrots (GF, V)

Oven roasted parsnips and carrots seasoned with salt, pepper and olive oil

Roasted Summer Vegetable Medley (GF, V)

A mixture of summer squashes such as, patty pans and baby zucchini along with red onion, asparagus, broccoli florets, red peppers, and cherry heirloom tomatoes, tossed with olive oil, Italian seasonings and balsamic vinegar

Steamed Green Beans (GF, V)

Steamed greens tossed with butter and seasoned with salt and pepper

SAUTÉ

Rotating selection of:

Classic Penne

Penne pasta topped with a traditional Marinara sauce with sautéed Italian sausage and peppers

Fettuccini Alfredo (V)

Cheesy Alfredo sauce sautéed with broccoli florets served over Fettuccini

Grain Bowl (V)

Selection of summer vegetables sautéed with brown rice and tossed with a light vegetable velouté sauce

ENTRÉE

Rotating selection of:

Herb Pork Loin (GF)

Pork loin rubbed with salt, pepper, fresh rosemary, parsley seared and roasted until tender served with a creamy honey Dijon garlic sauce

Red Wine Braised Brisket (GF)

Beef brisket seasoned with a roasted garlic and herb mixture, slow cooked in a full-bodied Pinot Noir jus accompanied with a horseradish cream sauce

Seared Garlic Herb Chicken Breast (GF)

Chicken breast marinated in Italian seasonings, olive oil, garlic, salt and pepper, seared until golden and juicy served with flavorful chicken demi-glace

ASSORTED DINNER ROLLS (V)

Brioche, Poppy Seed, Sesame Seed, Whipped Butter

DESSERT

Rotating selection of:

Berry Parfait (GF)

Chocolate Mousse Cake

Double Chocolate Cake

Limoncello Mascarpone Cake

Raspberry Limoncello Cake

Strawberry Shortcake