

CRESCENDO

D I N I N G

MENU

Salads

Rotating selection of:

Caesar Salad

Creamy Caesar dressing, freshly shaved Parmigiano Reggiano, chopped romaine hearts, and house made garlic baguette croutons

Caprese Salad

Fresh mozzarella ciliegine balls tossed with heirloom cherry tomatoes, fresh basil leaves, olive oil, seasoned with salt & pepper drizzled with balsamic glaze

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 & 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

Assorted Dinner Rolls (V)

Brioche

Poppy Seed

Sesame Seed

Whipped Butter

Vegetables

Rotating selection of:

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 Brussels Sprouts (GF,V)

Brussels sprouts cut in half seasoned with olive oil, salt and pepper roasted until slightly charred and tender, then tossed with balsamic glaze and garnished with grated parmesan cheese and parsley

Roasted Harissa Vegetables (GF,V)

Rainbow carrots, broccolini, sweet baby bell peppers and cauliflower florets tossed with olive oil, harissa paste, salt and pepper and oven roasted. Garnished with grated parmesan cheese and fresh chopped parsley

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

Sautéed Green Beans with Fire Roasted Red Peppers (GF,V)

Fresh green beans blanched then sautéed with olive oil, fresh chopped garlic, roasted red pepper strips seasoned with salt and pepper

Entrée

Rotating selection of:

Chickpea Patties with Coconut Curry Sauce (VG)

A sautéed vegetable mix of onion, broccoli, carrots, Portobello mushrooms, red peppers, chickpeas and quinoa formed into 4oz patties sautéed until golden brown and served with a roasted red pepper curry sauce

Grilled Chicken Bruschetta (GF)

Brined chicken breast marinated in olive oil, fresh chopped garlic, fresh oregano, fresh parsley, salt and pepper, grilled until tender and juicy, thinly sliced and topped with bruschetta

Red Wine Braised Beef 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-glaze

Seared Salmon Filet (GF)

Fresh salmon seasoned with a splash of white wine and a light dusting of seafood seasoning, seared until golden and topped with a fresh cucumber dill relish consisting of peeled cucumbers, diced red peppers, green onion, diced celery, fresh chopped garlic, and olive oil

Sauté

Rotating selection of:

Baked Sweet Chili Tofu with Stir Fry Vegetables (VG)

Oven baked Chinese 5 spice seasoned Tofu. Tossed in a spicy sweet Thai chili sauce with the addition of stir fry vegetables to include onions, red peppers, broccoli florets, baby corn and garnished with fresh cilantro leaves and sliced green onions

Cilantro Brown Rice (VG)

Fluffy steamed brown rice with fresh chopped cilantro and sweet salted butter

Fettuccini Alfredo with Broccoli (V)

Cheesy Alfredo sauce sautéed with broccoli florets served over Fettuccini

Fusilli Pasta (V)

Fusilli pasta cooked until al dente and sautéed with olive oil, fresh chopped garlic, sundried tomatoes, baby spinach seasoned with salt and pepper, garnish with fresh chopped parsley

Green Onion Jasmine Rice (VG)

Steamed Jasmine rice with lightly sautéed green onions in butter seasoned with salt

Penne Marinara with Sweet Italian Sausage and Peppers

Penne pasta cooked until al dente then sautéed to order with olive oil, fresh chopped garlic, choice of peppers, onions, sliced Italian sausage tossed with a zesty marinara sauce and garnished with fresh chopped parsley and grated parmesan cheese

Vegetarian Grain Bowl (V)

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

Wheat Penne Primavera with Zesty Marinara Sauce (VG)

Wheat Penne pasta cooked until al dente then sautéed with olive oil, fresh chopped garlic, broccoli, yellow squash, red peppers, Portobello mushrooms, sliced carrots and red onions garnished with fresh chopped parsley

Dessert

Rotating selection of:

Assorted Vegan Petit Fours (VG)

Berry Parfait (GF)

Chocolate Mousse Cake

Creme Brulee Cheesecake

Double Chocolate Cake

Farm Fresh Fruit Salad (V)

Limoncello Mascarpone Cake

Passionfruit Vegan Cake (VG)

Raspberry Limoncello Cake

Strawberry Shortcake

crescendo
GIFT OF ROBERT & NANETTE ZAKIAN