

Culinary Crescendo

EST. 2020

**EPICUREAN SOUNDS
&
CLASSICAL DELIGHTS**

ABOUT US



We are Jacque and Ian; an Opera Singer & Chef duo, sharing our passion for epicurean sounds & classical delights.

What started as a pandemic-lockdown creative outlet has evolved to a full-service event production company! We provide food and music for intimate dinner parties or gatherings of all types.

Jacqueline, a Chicago native, holds a BA in Vocal Performance from the University of Illinois Urbana-Champaign and is an alum of the prestigious San Francisco Opera Adler program.

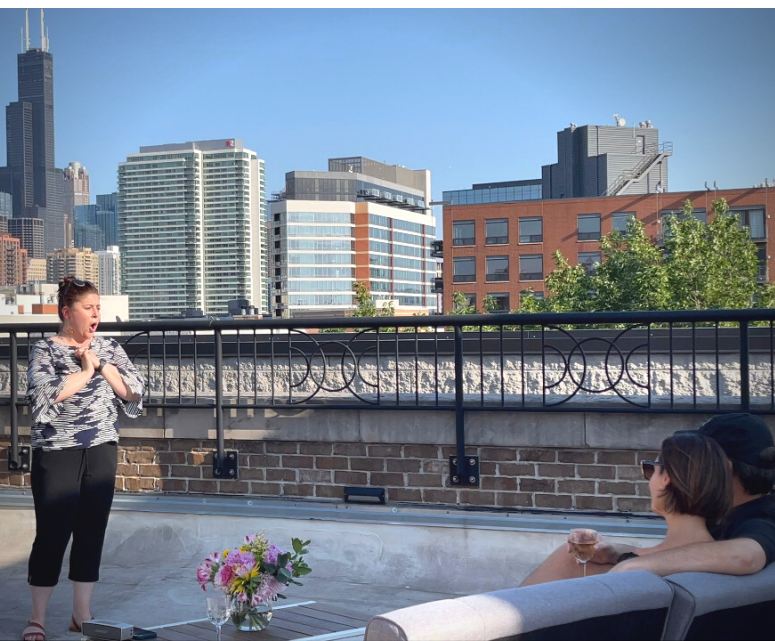
Ian, a San Francisco native, holds an AS in Culinary Arts from City College of San Francisco as well as a BA in economics from the University of California, Davis.

OUR PROMISE

While each and every event we produce is unique, we promise to deliver a thorough, detailed, and seamless process. Planning can be a bear, lean on our combined experience in our respective fields to make your event a lifetime memory!

We promise to put you first; transparent in all things we do. When possible we shop local and organic. Our musical programs are equally impressive as they are educational.

- 01** Initial consultation meeting to learn about your event.
- 02** Preliminary proposal is created and discussed.
- 03** Proposal is confirmed and a contract is signed.
- 04** Walk-through of the event location, logistics and vendor timing finalized.
- 05** Event!
- 06** Follow up and share in the memories!



OVERTURES



Small bites and tapas can start an event or simply BE the event! Here's a sampling of our overture options!

01 PASSED APPS

- Stout Braised Short Rib Sliders
- Chicken and Waffle Bites
- Old Bay Langostino Rolls
- Housemade 'Nduja Cracker
- Roasted Sirloin Skewers
- Blue Crab Tartlet
- Green Chili Polenta Triangles
- Fava Bean Crostini

02 ACTION STATIONS

- Chef Built Tacos
- Carved Beef Tenderloin
- Customized Pastas
- A la minute Guacamole

03 GRAZING TABLES

- Classic Crudités
- Artisanal Charcuterie and Cheeses
- Fresh and Dried Fruits
- Grand Seafood Displays
- Seasonal Spreads and Schmears
- Breads, Crackers and Toasts



04 SWEET BITES

- Rice Krispie Bites
- Petite Macarons
- Mini Pancake Stacks
- Whoopie Pies
- Brownie Bites

ARIE

MULTI-COURSE

Arie, the plural of *Aria*, which represent the main songs in an opera, stand for our multi-course options.

Our menu inspirations span the globe and we enjoy fusing classic and modern techniques. No two menus are ever the same.

Share with us your inspiration and together we'll come up with a memorable meal.

Sample Menu

Cold Smoked Salmon

tarragon creme fraîche, rye, preserved yolk

Heritage Lettuces

beluga lentils, golden beet, buttermilk dill

Diver Scallops

pea purée, crispy prosciutto, calabrese oil

Local Whitefish

mung bean noodles, celeriac, kalamansi

Caramelized Oxtail

red cabbage orzo, muscovado agrodolce,
fennel frond

Sweet Rice

pandan glaze, sour mango





Crescendo

Crescendo is an Italian word derived from *crescere* meaning "to grow". In music, a crescendo is a gradual increase of intensity and volume.

From every epicurean masterpiece stems a musical delight. Like food, music is inspired by creativity, imagination, and passion. Whether you hear a grand symphonic movement or an aria that touches your heart, music fulfills and inspires.

As an accompaniment to the culinary side of Culinary Crescendo, Jacqueline performs musical selections from beloved operas for small gatherings and events. At Culinary Crescendo we like to think of the music being inspired by the food and the food being inspired by the music.

With extensive training in music and performance, Jacqueline brings together opera arias and song to create a magical evening of familiar music as well as new works to delight the ear. These salon-like performances work well in intimate settings in order to get an inside look into the world of opera.

"Music gives a soul to the universe, wings to the mind, flight to the imagination, and life to everything."

—Plato



LET'S CONNECT

Visit us on the web



Reach out to us and let's
make your next event a
memorable experience!

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