

# Event Menus











# Boungiorno

With our freshly prepared, delicious rustic Italian menu and exceptional service, we will create the perfect culinary experience. Our menu options include the famous chicken caccitore and chicken ravioli brought over from Italy, by Leda Commellini in 1918. We are excited to share the rich and colorful history of Commellini's and to provide a unique and contemporary menu you will rave about.

~The Seghetti Family













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# Breakfast Buffet

## #1A

### Option #1:

*Assorted fruit juices, freshly brewed coffee regular and decaffeinated, and herbal and black teas*

### **Fruit Salad**

*Assortment of seasonal fruit served in a wine glass*

### **Herb- Roasted Organic Potatoes**

### **Italian Egg Scramble**

*house-made Italian ground sausage, mozzarella cheese, tomato, sautéed mushroom*

### **Rustic Baked French Toast**

*served with fresh orange and spiced red wine syrup on the side*

## #1B

### Option #2

*Assorted fruit juices, freshly brewed coffee regular and decaffeinated, and herbal and black teas*

### **Scones**

### **Herb- Roasted Organic Potatoes**

### **Ragu Scramble**

*Scrambled eggs and Leda Commellini's famous meat sauce sprinkled with shaved parmesan regiano and served with toasted ciabatta,*

### Enhance your breakfast

### **Mini Frittatas**

### **Homemade Italian sausage**



# Breakfast Cocktails

**Bloody Mary** | tomato, pickled asparagus 7.00

**Italia Mimosa** | fresh orange juice and sparkling wine 7.00

**Strawberry Bellini** | strawberry liqueur, Italian sparkling wine 8.00

**Café Correcto** | Frangelico, cream , coffee 7.00





# Boxed Lunches

## **Gourmet Boxed Panini**

Selections of one of the following served on ciabatta bread and with your choice of pasta salad or garden salad:

### ***Caprese***

*tomato, basil, fresh mozzarella*

### ***Turkey***

*provolone, pesto, and sundried tomatoes*

### ***Grilled chicken breast***

*with oven roast mushrooms and sweet onions*

## **Gourmet Boxed Salads**

Selections of one of the following:

### ***Penne Pasta Salad***

*penne, cucumbers, tomatoes, peppers, onions, and olives served with a house vinaigrette dressing and parmesan cheese*

*Add Tuna*

### ***Orzo Salad***

*with Cherry Tomatoes, arugula, and feta*

*Add Chicken*

***Grilled Chicken Caesar Salad*** *romaine lettuce, homemade croutons, and Caesar dressing*

**Minimum 15 box order**

# Build Your Own Sandwich Buffet

Sliced deli meats to include: turkey, ham, roast beef, and salami  
Served with lettuce, tomatoes, and assorted gourmet cheeses  
Wheat, French, and sourdough breads

**Select two of the following options:**

***Fresh seasonal fruit display***

***Vegetable Crudités with Assortment of Dipping Sauces***

***Commellini House Salad:*** antipasta salad with salami, artichokes, olives, lettuce, and onions served with a house vinaigrette dressing

***Panzanella Sala:*** bread, cucumbers, onions, bell peppers are served with a house vinaigrette dressing

***Garden Salad:*** fresh field greens served with an olive oil and vinegar dressing

***Caesar Salad:*** romaine lettuce, homemade croutons, and Caesar dressing

***Penne Pasta Salad:*** penne, cucumbers, tomatoes, peppers, onions, and olives served with a house vinaigrette dressing and parmesan cheese

***Orzo Salad*** with Cherry Tomatoes, arugula, and feta



# *Appetizer Menu*

## *Buffet Appetizers*

**Rustic Italian Platter** Italian meats, fresh cheeses, and crackers accompanied by mixed Greek olives, marinated artichokes, and vine cherry ripened tomatoes.

**Gourmet Cheese Display** a variety of fresh cheeses with grape clusters and assorted crackers

**Fresh Seasonal Fruit Display** a seasonal variety of fresh fruit served with fresh Whipped Cream and chocolate dipping sauce

**Vegetable Crudites** crisp, fresh seasonal vegetables served with roasted garlic cream cheese, spicy hummus, and ranch dressing.

**Wild Mushroom Ravioli** with White Wine Alfredo and Parmesan

**Polpetta Di Lesso:** pan-fried homemade meatballs rolled in parmesan and bread crumbs

**Bruschetta Display,** Commellini Bruschetta, Caprese bruschetta, and Goat Cheese and Olive tapenade bruschetta.

**Apertivo Display,** assorted bread served with the following homemade sauces, Olive Tapenade, Artichoke Intingolo and Garlic Hummus.

**Jumbo Prawns Display**  
served with a zesty cocktail sauce

## *Tray-Served Appetizers*

**Caprese Skewers** cherry tomatoes, fresh mozzarella cheese skewered between fresh basil leaves and garnished with balsamic reduction

**Commellini's Bruschetta** fresh tomatoes, garlic, onions and parsley are served on toasted baguette

**Caprese Bruschetta** tomatoes, fresh mozzarella cheese, and basil are served on a toasted baguette and garnished with balsamic reduction

**Bruschetta with Goat Cheese and Olive Tapenade** olives, dried tomatoes, capers, and fresh basil are served on a toasted baguette and topped with goat cheese.

**Asparagus Bruschetta** garlic asparagus, prosciutto, and black olives are served on a toasted baguette and topped with parmesan cheese.

**Italian Sausage Stuffed Mushroom** fresh mushrooms are stuffed with Italian sausage, onions, and parmesan cheese.

**Formaggio Stuffed Mushrooms** fresh mushrooms are stuffed with our house cheese blend

**Arancini Di Rosso** Crispy fried risotto balls filled with salami, prosciutto, and Italian cheeses and seasonings served with house marinara.

**Jumbo Prawns**  
served with a zesty cocktail sauce





# Pasta Buffet

*Pasta Buffet pasta meals includes rustic Italian bread and choice of salad*

**Choose ONE of the following:**

*\*To add a second salad is an additional \$2.00.*

**Commellini House Salad:** antipasta salad with salami, artichokes, olives, lettuce, and onions served with a house vinaigrette dressing

**Panzanella Salad:** bread, cucumbers, onions, bell peppers are served with a house vinaigrette dressing

**Garden Salad:** fresh field greens served with an olive oil and vinegar dressing

**Caesar Salad:** romaine lettuce, homemade croutons, and Caesar dressing

**Penne Pasta Salad:** penne, cucumbers, tomatoes, peppers, onions, and olives served with a house vinaigrette dressing and parmesan cheese

**Orzo Salad** with Cherry Tomatoes, arugula, and feta

**Choose ONE of the following:**

**Pesto Penne**

*fresh basil and parsley pesto served over penne pasta*

**Spicy Red-Wine Spaghetti**

*Spaghetti cooked in red wine, garlic, shallots, and crushed red pepper*

**Linguine with Shrimp and Lemon Oil**

**Farfalle**

*With chicken, mushrooms, and spinach*

**Spaghetti Bar**

*Spaghetti served with your choice of 3 of the following sauces: Spicy, Marinara, Pesto, Leda's Famous Meat Sauce, White Wine Alfredo, and Brown-butter Sage.*

**Gnocchi**

*fresh potato gnocchi served with your choice of sauce the following sauces: Spicy, Marinara, Pesto, Leda's Famous Meat Sauce, White Wine Alfredo, and Brown-butter Sage.*

**Wild Mushroom Ravioli**

*with White Wine Alfredo and Parmesan*



## *Pasta Buffet Continued...*

### ***Lasagna Trio &/or Vegetarian Lasagna***

*Layers and layers of lasagna pasta with spicy marinara sauce, Italian sausage, our homemade three cheese blend, covered with mozzarella and baked to perfection*

### ***Chicken Piccata***

*tender chicken breast sautéed in a lemon caper sauce and served over a bed of linguini*

### ***Chicken Parmesan***

*pan-fried chicken breast baked with our homemade marinara sauce and fresh parmesan cheese served over pasta*

### ***Eggplant Parmesan***

*pan-fried eggplant parmesan baked with our homemade marinara sauce and fresh parmesan cheese served over pasta*

### ***Italian Sausage Peppers and Onions***

*roasted in marinara sauce*

### ***Meatballs***

*Leda's homemade ground meatballs served over spaghetti*

### ***Chicken Parmesan***

*pan-fried chicken breast baked with our homemade marinara sauce and fresh parmesan cheese served over pasta*

### ***Eggplant Parmesan***

*pan-fried eggplant parmesan baked with our homemade marinara sauce and fresh parmesan cheese served over pasta*

### ***Italian Sausage Peppers and Onions***

*roasted in marinara sauce*

### ***Meatballs***

*Leda's homemade ground meatballs served over spaghetti*





# Buffet Entrée Menu

*Buffet entree meals includes rustic Italian bread, choice of salad, and choice of side*

**Choose ONE of the following:**

**Commellini House Salad:** antipasta salad with salami, artichokes, olives, lettuce, and onions served with a house vinaigrette dressing

**Panzanella Salad:** bread, cucumbers, onions, bell peppers are served with a house vinaigrette dressing

**Garden Salad:** fresh field greens served with an olive oil and vinegar dressing

**Caesar Salad:** romaine lettuce, homemade croutons, and Caesar dressing

**Penne Pasta Salad:** penne, cucumbers, tomatoes, peppers, onions, and olives served with a house vinaigrette dressing and parmesan cheese

**Orzo Salad** with Cherry Tomatoes, arugula, and feta

*\*To add a second salad is an additional \$2.00 per person.*

**Choose ONE Side:**

**Roasted Vegetables** seasonal roasted vegetables

**Garlic Mashed Potatoes** garlic infused mashed potatoes

**Roasted Potatoes** garlic roasted potatoes

**Bread & Garlic** Fresh assorted bread are served with a roasted garlic clove

**Risotto** creamy wild mushroom risotto

**Spaghetti** with Leda's famous meat sauce

*\*To add a second side it is an additional \$2.00 per person.*

*\*For no side subtract \$2.00 per person.*

**Choose ONE Main Entree:**

*\*For 2 entrée options add \$2.99 per person to the more expensive menu option.*

**Chicken Cacciatore**

*tender legs and thighs of chicken, braised in red wine and served with button mushrooms*

**Marinated Chicken**

*tender herb and garlic marinated chicken*

## *Buffet Entrée Menu Continued...*

### **Stuffed Chicken Breast**

*Tender marinated baked chicken breast stuffed with asparagus, prosciutto and provolone cheese served over a bed of linguini with a creamy white wine spinach alfredo sauce*

### **New York Steak**

*tender steak rubbed in a secret family garlic seasoning*

### **Goat Cheese Ribeye**

*Tender ribeye served with garlic and a goat cheese herb butter*

### **Sautéed Rosemary Salmon**

*with a lemon and rosemary compound butter and white wine*

### **Baked Salmon**

*Tuscan crusted baked salmon*



# *Dessert Menu*

## ***Assorted Hand rolled Truffles***

*assorted rich and creamy dark chocolate truffles rolled in almonds, coconut, cocoa, or chocolate toffee*

## ***Italian cookies***

*assorted Italian cookies including pizzelle, and biscotti*

## ***Gelato***

*Italian ice cream*

*Flavors: Tahitian Vanilla, Dark Choc, Pistachio, Café Mocha, Spumoni, Double Dutch Choc, Mackinaw Island fudge, Crème de Menthe, Raspberry Swirl, Bourbon Caramel Ginger Snap*

## ***Italian Hot Fudge Sunday***

*gelato served with a rolled pizzelle cookie stuffed with hot fudge.*

## ***Budino di Cioccolato***

*Italian crumbly bittersweet chocolate cake served with stracciatella gelato*

## ***Chocolate Dipped Strawberries***

*fresh strawberries dipped in milk chocolate and decorated with white chocolate swirls*

## ***Assorted Cookies***

*Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia*





# *Raising the Bar*

***S'more Bar***

***Candy Bar***

***Cookie Bar***

***Cheese Fondue Station***

***Chocolate Fondue Station***

***Olive Oil and Vinegar Station***

*Inquire for more details on these fun and elegant options*





# Bar Menu

## Wine:

### Estate Tier

Bottle: \$15.00

Glass: \$4.00

House Pinot Grigio

House Chardonnay

House Merlot

House Cabernet

House Blush

Add custom wine labels to all house wine  
for an additional \$1.00 per bottle

### Grand Estate Tier

Bottle \$22.00

Glass: \$6.00

Fetzer Gewurztraminer, California

Chateau St. Michelle Riesling

Columbia Crest Two Vines Chardonnay, WA

Oak Grove Cabernet Sauvignon, California

Columbia Crest Two Vines Merlot, WA

Ruffino Chianti DOCG, Italy

Dona Paula Los Cardos Malbec, Argentina

Placido Sangiovese, Italy

Ste. Chappelle Hucklberry

### Ambassador Tier

(Bottle Purchases Only)

Revelry Riesling, WA...26

Revelry Merlot, WA...26

Angeline Pinot Noir, California...28

Badia Al Colle Chianti, Italy...30

Montepulciano D'Abruzzo Valle D'Oro, Italy...32

Homegrown Barbera, ....25

## *Bar Menu Continued...*

### **Bubbles**

House Champagne \$15.00/\$4.50 per glass  
House Moscato \$15.00/\$4.50 per glass  
Cupcake Moscato, Italy \$30.00 (bttl only)  
Gianni Gagliardo Brachetto, Italy \$46.00 (bttl only)

### **Beer:**

Coors light \$3.50  
Alaskan Amber \$3.50  
Blue Moon \$3.50  
Bud Light \$3.50  
Budweiser \$3.50  
Bridgeport IPA \$4.50  
Michelob Ultra \$3.50  
Kokanee \$3.50  
O'Doul's \$3.50

### **Cocktails:**

Italian Sunset \$8.00  
Limonchello Martini \$9.00  
Limonchello \$6.00  
Moscatini \$9.00  
Negroni \$7.00  
Americano \$7.00  
Bellini \$8.00  
Rossini \$8.00  
Cardinale \$7.00  
Angelo Azzurro \$8.00  
God Father \$8.00  
Sgroppino \$9.00  
Café Correcto \$8.00

### **Non-Alcoholic Options**

Sparkling Cider \$8.00/bottle  
Soda Service \$2.50 (*free refills*)  
Coffee \$2.50 (*free refills*)

If you pay for all guests to have coffee, soda, and tea prior to the day of the event the price is reduced to \$1.75 per person and is unlimited throughout the event.

If beer and wine selections are made from this list then you will only be charged for what is consumed on the night of the event. Specialty beer and wine can be purchased through Commellini Estate; however you must pay for the entire case in advanced.

~Last call will be made 30 minutes prior to the end of your scheduled event time.

**\*\*Washington State Sales Tax and 18% service charge added to all orders\*\***

**\*\*Prices subject to change without notice\*\***





