

Graduation Brunch Menu

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

Fresh potatoes covered in Italian herbs and roasted to golden perfection

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

Option #2

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

Scones

An assortment of tender fresh baked scones

Herb- Roasted Organic Potatoes

Fresh potatoes covered in Italian herbs and roasted to golden perfection

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

Our miniature version of the Italian breakfast classic. Fluffy eggs surround our seasonal vegetable filling.

Homemade Italian Sausage

Flavored with our special medley of Italian herbs.

Prices are subject to guest count and service style. Call 509-466-0667 or email info@commelliniestate.com to receive a personalized quote.