

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



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

Linguine with creamy white wine spinach alfredo 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

Suggested side: Spaghetti with Leda's famous meat sauce

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

Suggested side: 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

Suggested side: garlic infused mashed potatoes

Sautéed Rosemary Salmon

with a lemon and rosemary compound butter and white wine

Suggested side: creamy wild mushroom risotto

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: \$16.00

Glass: \$5.00

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 \$4
Alaskan Amber \$4
Blue Moon \$4
Bud Light \$4
Budweiser \$4
Bridgeport IPA \$5
Michelob Ultra \$4
Kokanee \$4
O'Doul's \$4

Cocktails:

Italian Sunset \$8.00
Limonchello Martini \$9.00
Limonchello \$6.00
Moscadini \$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****



Menu Price Guide

Please take a moment to familiarize yourself with our policies:

Commellini Estate maintains the exclusive right to provide all food and beverage in the Commellini Estate. All food and beverage including bottled water, must be purchased from Commellini Estate. A minimum of \$750 is required for food for your event to take place. The price of the menu is subject to change without notice until you have locked in a final menu. Menus are final at (thirty) 30 days prior to the event with no exceptions.

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

GRATUITY AND TAX

A 18% gratuity will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

GUEST COUNT/GUARANTEED ATTENDANCE

The actual number of attendees must be given to the Estate 14 days prior to the event. 14 days prior to the event all decisions are **final**. Details that must be decided 14 days in advance include menu, drink order, hosting or not hosting of the bar, table layout, guest count, timeline, and rentals.

If Customer fails to notify Commellini Estate of the Guaranteed Attendance within the time required, Commellini Estate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the Venue Rental Contract, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Commellini Estate will cover up to five percent (5 %) of additional last minute guests above the Guaranteed Attendance. If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax. Should additional persons attend the event in excess of the total of the Guaranteed Attendance and Overage Commellini Estate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes at the end of the event.

UPGRADE SERVICE STYLE

To upgrade your menu service style from buffet to family style is an additional \$2.50 per person. To upgrade your menu service style from buffet to plated is an additional \$5.00 per person.

BEVERAGE SERVICE FEE

Commellini Estate has a beer, wine and spirits menu you can select from. If beer, wine and spirits 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, fourteen (14) days prior to the event. No offsite alcohol is allowed at the event. Bartender fee is \$175.

Breakfast (page 11)	25 ppl	50 ppl	75 ppl	100 ppl	150 ppl
Option #1	20.75	18.99	18.25	17.75	16.75
Option #2	19.75	17.99	17.25	16.75	15.75
Add Mini Frittatas for \$2.00 Add Homemade Italian sausage links \$2.25					

Boxed Lunches (page 14)	*Minimum 15 box order and offsite only option
Gourmet Boxed Panini	\$13.99/order
Gourmet Boxed Salads	\$13.99/order
Drop Off Delivery Fee	\$60.00

Build Your Own Sandwich Buffet (page 15)	25 ppl	50 ppl	75 ppl	100 ppl	150 ppl
Build Your Own Sandwich Buffet	24.99	21.99	19.5	19.25	18.99

Buffet Apps (page 16)		Pricing only valid as an addition to a meal. For appetizer only events see other pricing sheet.
Each display served 25 people		
Rustic Italian Platter	\$160	
Gourmet Cheese Display	\$130	
Fresh Seasonal Fruit Display	\$100	
Vegetable Crudites	\$100	
Wild Mushroom Ravioli	\$150	
Polpetta Di Lesso	\$150	
Bruschetta Display	\$125	
Apertivo Display,	\$125	
Prawn Display	\$185	

Tray-Served Apps (page 17)		Pricing only valid as an addition to a meal. For appetizer only events see other pricing sheet.			
Price is per dozen with a 4 dozen minimum					
<i>Caprese Skewers</i>	24.99				
<i>Commellini's Bruschetta</i>	12.99				
<i>Caprese Bruschetta</i>	12.99				
<i>Bruschetta with Goat Cheese and Olive Tapenade</i>	12.99				
<i>Asparagus Bruschetta</i>	12.99				
<i>Italian Sausage Stuffed Mushroom</i>	19.99				
<i>Formaggio Stuffed Mushrooms</i>	19.99				
<i>Arancini Di Rosso</i>	29.99				
<i>Polpette Di Lesso</i>	29.99				
<i>Prawns</i>	36.99				

Pasta Buffet (page 19)		25 ppl	50 ppl	75 ppl	100 ppl	150 ppl
*Price is per person						
<i>Pesto Penne</i>	19.75	16.99	15.75	13.75	12.99	
<i>Spicy Red-Wine Spaghetti</i>	21.99	20.99	19.50	18.99	17.99	
<i>Linguine with Shrimp and Lemon Oil</i>	24.99	23.99	22.99	21.99	21.50	
<i>Farfalle</i>	24.99	22.99	21.99	20.99	20.50	
<i>Spaghetti Bar</i>	19.99	17.75	16.50	14.99	13.99	
<i>Gnocchi</i>	24.99	24.99	23.99	23.99	23.50	
<i>Wild Mushroom Ravioli</i>	24.99	24.99	23.99	23.99	23.50	
<i>Lasagna Trio &/or Vegetarian Lasagna</i>	22.99	19.99	18.99	17.99	15.99	
<i>Chicken Piccata</i>	22.75	20.99	19.99	19.25	17.99	
<i>Chicken Parmesan</i>	22.75	20.99	19.99	19.25	17.99	
<i>Eggplant Parmesan</i>	22.50	20.75	19.75	18.99	17.75	
<i>Italian Sausage Peppers and Onions</i>	24.75	21.99	20.99	20.25	18.99	
<i>Meatballs</i>	24.75	21.99	20.99	20.25	18.99	
*To add a second salad is an additional \$2.50.						

Buffet Entrée (page 22)	25 ppl	50 ppl	75 ppl	100 ppl	150 ppl
<i>*Price is per person</i>					
Chicken Cacciatore	27.50	25.99	25.50	24.99	24.50
Marinated Chicken	25.99	23.75	21.50	20.50	19.99
Stuffed Chicken Breast	27.50	25.99	25.50	24.99	24.50
New York Steak	30.99	29.99	28.50	27.99	27.50
Goat Cheese Ribeye	35.99	35.50	34.99	34.50	33.99
Sautéed Rosemary Salmon	31.50	29.99	28.99	27.99	26.99
Baked Salmon	31.50	29.99	28.99	27.99	26.99
<i>*To add a second salad is an additional \$2.50 per person.</i> <i>*To add a second side it is an additional \$2.50 per person.</i> <i>*For no side subtract \$2.50 per person.</i> <i>*For 2 entrée options Buffet style service add \$3.99 per person to the more expensive menu</i> <i>*For 2-entrée options. Family Style service add \$5.99 per person to the more expensive menu</i>					

Dessert Menu (page 24)	Pricing only valid as an addition to a meal. For dessert only events see other pricing sheet.	
Assorted Hand rolled Truffles	17.99	<i>Price is per dozen with a 4 dozen minimum</i>
Italian cookies	30.99	<i>Price is per dozen with a 4 dozen minimum</i>
Gelato	4.25	<i>Price is per gelato with a 2 dozen minimum</i>
Italian Hot Fudge Sunday	5.25	<i>Price is per Sunday with a 2 dozen minimum</i>
Budino di Cioccolato	47.99	<i>Price is per dozen with a 2 dozen minimum</i>
Chocolate Dipped Strawberries	24.99	<i>Price is per dozen</i>
Assorted Cookies	24.99	<i>Price is per dozen</i>

Raising the Bar	Pricing only valid as an addition to a meal. For dessert only events see other pricing sheet.	
S'mores Bar	200	<i>Price serves 50 guests</i>
Candy Bar	185	<i>Price serves 50 guests</i>
Cookie Bar	140	<i>Price serves 50 guests</i>
Cheese Fondue Station	200	<i>Price serves 50 guests</i>
Chocolate Fondue Station	200	<i>Price serves 50 guests</i>
Olive Oil and Vinegar Station	250	<i>Price serves 50 guests</i>



