

rays

Fall - Winter 2017

Breakfast and Brunch Menu

Breakfast & Brunch Buffets

Carving stations and enhancement options are available to add to your buffet

CONTINENTAL BREAKFAST

Fresh Orange Juice

Sliced Seasonal Fruit

Assorted Breakfast Pastries

Caffé Vita Coffee, Mighty Leaf Tea

\$17 per guest

DELUXE CONTINENTAL BREAKFAST

Fresh Orange Juice

Fresh Sliced Seasonal Fruit

Assorted Breakfast Pastries - whipped honey butter, fruit preserves, cream cheese

House-made Granola, Low-fat natural yogurt, 2% Milk

Caffé Vita Coffee, Mighty Leaf Tea

\$22 per guest

*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness. If this poses a health concern for you, please ask your server for further information.

RISE & SHINE BREAKFAST BUFFET

Fresh Orange Juice

Fresh Sliced Seasonal Fruit

Scrambled Eggs
aged cheddar, fresh herbs

House-cured Bacon and Breakfast Sausages

Cinnamon French Toast
whipped honey butter, pure Vermont maple syrup

Herb Roasted New Potatoes

Caffé Vita Coffee, Mighty Leaf Tea

\$28 per guest

RAY'S SUNRISE BRUNCH

Fresh Orange Juice and Grapefruit Juice

Fennel and Orange Salad
sliced oranges, fennel, Kalamata olives, chiffonade parsley

Classic Eggs Benedict*

Cinnamon French Toast
whipped honey butter, pure Vermont maple syrup

Farm Lettuces and Greens Salad
Seasonal fruit, Marcona almonds, goat cheese, White balsamic vinaigrette

Ray's Apple Wood Smoked Wild Pacific Northwest Salmon Sides*
seasonal fruit compote

Herb Roasted New Potatoes

Caffé Vita Coffee, Mighty Leaf Tea
\$34 per guest

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BREAKFAST & BRUNCH ENHANCEMENTS

Bagels & Lox

Cream cheese, capers, pickled red onion, hard-boiled egg

\$8 Per Person

House-made Granola, Low-fat natural yogurt, 2% Milk

\$5.50 Per Person

Fresh Sliced Fruit

\$5 Per Person

FRESH BREAKFAST PASTRIES AND BREADS

Minimum order of 2 dozen per item

Flakey Croissants – whipped honey butter, fruit preserves

\$40 per dozen

Assorted Breakfast Pastries and Breads

\$38 per dozen

Plated Brunch

served with Grand Central Bakery bread

Caffé Vita Coffee, Mighty Leaf Tea included

FIRST COURSE

Please select one for your group

Seasonal Soup

\$8

Dungeness Crab and Corn Chowder

\$10

Roasted Beet Salad

baby arugula, orange, shaved fennel, goat cheese, hazelnut, agrumato lemon oil

\$9

Roasted Beet Salad

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baby arugula, orange, shaved fennel, goat cheese, hazelnut, Lemon Pressed Extra Virgin Olive oil
\$9

Mixed Greens

seasonal fruit, goat cheese, Marcona almonds, preserved lemon vinaigrette
\$9

BRUNCH ENTREES

select 3 total entrees for your group to choose from
entrée counts are due 5 business days prior to your event

Quiche

served with roasted potatoes and wilted greens
Minimum of 8 orders per type

Lorraine - smoked bacon, onion, Swiss cheese
\$22

Florentine (vegetarian) – spinach, onion, Swiss cheese
\$20

Eggs Benedict

served with roasted potatoes and wilted greens

Canadian bacon
\$22

Dungeness Crab Cake
\$25

Spinach and Tomato
\$20

Crêpes

Served with wilted greens

House smoked ham, Gruyere cheese, Dijon Mornay sauce
\$22

Roasted leek - mushroom, goat cheese, spiced Greek yogurt
\$20

Dungeness crab - savory hollandaise
\$25

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Tray Passed Appetizers

Minimum order of 2 dozen per item, all items are priced per dozen

SEAFOOD

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| Dungeness Crab Cakes – smoked tomato, piquillo aioli | \$54 |
| Ray's Cold Smoked Salmon - cucumber wheel, cream cheese, pickled red onion | \$41 |
| Seared Albacore Bites – Ponzu sauce | \$43 |
| White Prawns – romesco sauce | \$49 |
| Fried Mussels - tequila mignonette, shallot, bell pepper | \$49 |
| Ray's Open Face Mini Salmon Burgers – lemon aioli, pickled vegetables, arugula | \$39 |
| Ray's Smoked Wild Pacific Salmon Bites* – seasonal fruit compote | \$41 |
| Salmon Makizushi Rolls* – pickled ginger, spicy aioli | \$41 |
| Fresh Spring Roll – prawns, lime, rice vinegar sauce | \$39 |
| Lobster salad Gougères | \$42 |
| Prawn Bloody Mary Shots* – minced vegetables | \$49 |
| add ½ shot of vodka | \$53 |

MEAT

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| Thai Chicken Satay – spicy peanut sauce | \$34 |
| Miso Chicken Skewers – sweet chili-miso sauce | \$34 |
| Open Faced Mini Lamb Burger* - arugula, harissa | \$36 |
| Blue Cheese and Steak Crostini* – peppercorn-red wine gastrique | \$39 |
| Beef Skewers* – chipotle tomatillo sauce | \$39 |
| Pulled Pork Bruschetta – Homemade smoked apple BBQ sauce, white cheddar | \$34 |
| Adobo pork Tenderloin Skewer – grilled pineapple | \$34 |
| Spanish Chorizo and Potato Skewer – piquillo pepper coulis | \$38 |
| Prosciutto Wrapped Ray's Smoked Sea Scallops* – stone ground mustard vinaigrette | \$45 |
| Swedish Meatballs – Dijon Mustard Gravy | \$38 |
| Mini Quiche – Ham and Cheese | \$36 |

VEGETARIAN

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|--|------|
| Roasted Vegetable and Goat Cheese Tartlets | \$28 |
| Mixed Vegetable Tempura – ginger-soy dipping sauce | \$28 |
| Toasted Baguette - Brie cheese, seasonal fruit compote | \$28 |
| Tomato Crudo Cucumber Cups – bell peppers, tomato, capers, olives, feta cheese | \$27 |
| Red Lentil Curry Croquette – avocado coconut cream | \$28 |
| Crostini – grilled pear, blue cheese, balsamic glaze | \$28 |
| Caprese Salad Skewer – balsamic drizzle | \$27 |
| Red Pesto Bruschetta – artichoke, mozzarella | \$28 |
| Zucchini and Feta Cheese Fritters – piquillo pepper coulis | \$30 |
| Mini Quiche – spinach and mushroom | \$30 |
| Spiced Carrot Soup – crème fraîche | \$30 |
| Roasted Squash Crostini – whipped goat cheese, honey | \$30 |

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Buffet Appetizers

Prices are per portion

SALADS

Farm Lettuces and Greens Salad

seasonal fruit, Marcona almonds, aged white cheddar, white balsamic vinaigrette

\$9 per portion

Bibb Salad

Bibb lettuce, fennel, radish, cucumber, shaved parmesan, stone ground mustard vinaigrette

\$9 per portion

Caesar Salad

garlic croutons, Parmesan ribbons, lemon

\$8 per portion

Ray's Smoked Bacon Salad

smoked bacon, frisée, radicchio, pome fruit, goat cheese, sunflower seeds, ground mustard vinaigrette

\$12 per portion

Bean Sprout Salad

cucumber, green bell pepper, carrots, Roma tomato, garlic, soy dressing

\$8 per portion

Couscous Salad

garbanzo beans, cucumber, cherry tomatoes, mint, preserved lemon vinaigrette

\$8 per portion

SEAFOOD

Ray's Grilled Wild Pacific Salmon Sides*

choice of sauce – lemon beurre blanc or chipotle salsa

\$12 per 2 ounce portion

Sesame Encrusted Ahi Tuna*

Asian style coleslaw

\$8 per 2 ounce portion

Skookum Inlet Manila Clams

steamed with white wine, Calabrian peppers, shallots, garlic

\$9 per half pound portion

Seafood Paella

Manila clams, Penn Cove mussels, Prawns, Arborio rice

\$12 per portion

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Penn Cove Mussels
smoked onion butter, piquillo peppers, tomato broth
\$10 per half pound portion

Alaskan King Crab Legs
served chilled, Ray's cocktail sauce
\$ Market Price per pound

Local Oysters on the Half Shell* (seasonally available)
choice of sauce - red wine and shallot mignonette, Ray's cocktail sauce or tequila lime sauce
\$ Market Price per dozen

Chilled White Prawns
Ray's cocktail sauce, lemon
\$49 per dozen

MEATS

Coconut Encrusted Chicken Breast
avocado coconut cream, braised greens
\$8 per 2 ounce portion

Grilled Petit Tenderloin, red wine gastrique, pickled vegetables, cucumber, bell peppers,
cauliflower
\$9 per 2-ounce portion

Tuscan Antipasto Charcuterie
Assortment of sliced Salami's, basil marinated fresh mozzarella, green olives, Kalamata olives
marinated artichoke, Mama Lil's pickled peppers. Served with Grand Central Bakery fresh breads
and rosemary croccantini
\$9 per portion

VEGETARIAN

Market Cheese Board
Chef's selection of imported and domestic artisan cheeses served with Grand Central Bakery fresh
breads, rosemary croccantini, dried fruit, mixed nuts
\$9 per portion

Flat Bread
roasted red bell pepper, artichoke, fennel, arugula salad, balsamic glaze
\$31 each

Crostini Bar
assorted house-made dips, pita bread, crostini
\$6 per portion

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Roasted Vegetables and Potatoes
green goddess dressing
\$6 per portion

Fresh Vegetable Crudités
blue cheese dip
\$5 per portion

Fresh Sliced Seasonal Fruit
\$5 per portion

Carving Stations

please note items below require on-site chef service, charge is \$50
minimum order for all carving stations is 20 portions
served with rolls from Grand Central Bakery

Top Round of Beef*
grain mustard, horseradish cream
\$8 per 4 ounce portion

Roast Prime Rib of Beef*
horseradish cream
\$14 per 4 ounce portion

Garlic and Herb Rolled Leg of Lamb*
lemon-parsley gremolata
\$15 per 4 ounce portion

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Equipment Rentals and Additional Charges
prices for events in our Northwest Room only

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|------------------------------|--|
| Wireless Internet | No Charge |
| AV Screen (5.5x5.5) | No Charge |
| Handheld Wireless Microphone | No Charge |
| Lectern | No Charge |
| Easels (6) | No Charge |
| Deck/Patio Heaters | No Charge |
| Dance Floor | \$150 |
| Cake Cutting | \$2 per guest for any outside desserts |
| Additional Tenting | *Varies |

*For additional audio-visual equipment or deck tenting, please contact your Sales Manager for a quote

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