

RAYs

Spring – Summer 2017

Dinner Menu

Tray Passed Appetizers

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

SEAFOOD

Dungeness Crab Cakes – smoked tomato, piquillo aioli	\$54
Ray's Cold Smoked Salmon - cucumber wheel, cream cheese, pickled red onion	\$41
Ray's Smoked Sea Scallops* – horseradish cream sauce	\$43
White Prawns – ginger sauce	\$49
Fried Mussels - tequila mignonette, shallot and bell pepper	\$49
Ray's Open Face Mini Salmon Burgers – lemon aioli, pickled red onion, arugula	\$39
Ray's Smoked Wild Pacific Salmon Bites* – seasonal fruit compote	\$41
Salmon Sushi Rolls* – pickled ginger, spicy aioli	\$41
Baby Shrimp Ceviche on Crackers *	\$35
Lobster Gougères – preserved lemon vinaigrette	\$42
Prawn Bloody Mary Shots* – minced vegetables	\$49
add ½ shot of vodka	\$53

MEAT

Tandoori Chicken Skewers – cilantro yogurt dip	\$32
Miso Chicken Skewers – sweet chili miso sauce	\$32
Open Faced Mini Lamb Burger* - arugula, harissa	\$34
Blue Cheese and Steak Crostini* – peppercorn-red wine gastrique	\$39
Beef Skewers* – chipotle tomatillo sauce	\$39
Pulled Pork Bruschetta – BBQ sauce, white cheddar	\$34
Chorizo Polenta Cakes – cashew mole	\$35
Pork Tenderloin Skewers – pickled apple, cider glaze	\$38
Prosciutto Wrapped Ray's Smoked Sea Scallops*– stone ground mustard vinaigrette	\$45
Beef Meatballs – teriyaki sauce	\$38

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VEGETARIAN

Vegetable and Goat Cheese Tartlets	\$27
Mixed Vegetable Tempura – ginger-soy dipping sauce	\$27
Petite Grilled Brie Cheese Sandwiches – apple, caramelized onions	\$27
Tomato Relish Cucumber Cups – bell peppers, tomato, capers, olives, feta cheese	\$27
Red Lentil Curry Croquette – avocado coconut cream	\$27
Crostini – grilled pear, blue cheese, balsamic glaze	\$27
Caprese Salad Skewer	\$27
Red Pesto Bruschetta – artichoke, mozzarella	\$27
Zucchini and Feta Cheese Fritters – piquillo coulis	\$30
Shimeji Mushroom Bruschetta	\$30
Chilled Avocado-Coconut Soup Shooters	\$30
Lime Pressed Watermelon Cubes – goat cheese, cucumber, basil	\$30

Buffet Appetizers

Prices are per portion

SALADS

Farm Lettuces and Greens Salad
seasonal fruit, Marcona almonds, goat cheese, preserved lemon vinaigrette
\$9 per portion

Caesar Salad
garlic croutons, Parmesan ribbons, lemon
\$8 per portion

Bibb Salad
bibb lettuce, fennel, radish, dried apricot, shaved Parmesan, stone ground mustard vinaigrette
\$9 per portion

Ray's Smoked Bacon Salad
smoked bacon, frisée, radicchio, pome fruit, goat cheese, sunflower seeds, stone ground
mustard vinaigrette
\$12 per portion

Bean Sprout Salad
cucumber, green bell pepper, carrots, Roma tomato, garlic, soy dressing
\$8 per portion

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Spring 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 roasted salsa
\$12 per 2 ounce portion

Sesame Encrusted Ahi Tuna*

Asian style coleslaw
\$8 per 2 ounce portion

Skookum Inlet Manila Clams

steamed with Calabrian peppers, shallots, garlic
\$9 per half pound portion

Seafood Paella

Manila clams, Penn Cove mussels, prawns, Arborio rice
\$12 per portion

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

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MEATS

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

Teriyaki marinated Petit Tenderloin, served with Cucumber Salad
Picked cucumber, red bell pepper, spring onion, sesame seed
\$9 per 2 ounce portion

Tuscan Antipasto Charcuterie
Salami Toscano, Rigani Loukaniko, Salami Capri, basil marinated fresh mozzarella, green olives,
Kalamata olives marinated artichoke, Mama Lil’s pickled peppers. Served with Grand Central
Bakery fresh breads, 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

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

Fresh Vegetable Crudités
blue cheese dip
\$5 per portion

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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

Plated Dinners

served with Grand Central Bakery bread
Caffé Vita Coffee, Mighty Leaf Tea

SOUPS

Please select one soup for your group

Chilled Avocado – Coconut Soup \$8

Celery Root with Duck Confit Soup, \$8

Ray's Clam Chowder \$8

Dungeness Crab and Corn Chowder \$10

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SALADS

Please select one for your group

Roasted Beet Salad

baby arugula, orange, shaved fennel, goat cheese, hazelnut, agrumato lemon oil
\$9

Mixed Greens

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

Caesar Salad

garlic croutons, Parmesan ribbons, lemon \$8

Bibb Salad

fennel, breakfast radish, dried peaches, shaved parmesan, stone ground mustard vinaigrette
\$9

Pork Belly Salad

smoked bacon, frisée, radicchio, pome fruit, goat cheese, sunflower seeds, stone ground
mustard vinaigrette
\$10

Bean Sprout Salad

cucumber, green bell pepper, carrots, Roma tomato, garlic, soy dressing
\$8

Dinner Entrées

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

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SEAFOOD

Grilled Wild Pacific Northwest Salmon*

gnocchi, leeks, seasonal vegetables, herbed butter sauce

King Salmon \$44

Coho Salmon \$38

Pan Seared Wild Alaskan Halibut – seasonally available

Pinot Noir blackberry butter sauce, glaze potatoes, chicory salad

\$42

Seared Pacific Rockfish Piccata

fregola sarda, seasonal vegetables, white wine-lemon caper sauce

\$35

Smoked Sable Fish, Casserole Cassoulet

corona beans, wild mushrooms, seasonal vegetables, piquillo pepper emulsion

\$41

MEAT

Grilled Marinated Flank Steak*

glazed Cipollini onions, port wine sauce, Roasted garlic Washington Russet potatoes

seasonal vegetables

\$33

13oz Pan-Seared Ribeye Steak*

Veal demi, roasted garlic mashed potatoes, seasonal vegetables

\$47

Braised Pork Shoulder

Annatto marinated, pickled red onion, Saffron rice, arugula

\$34

Grilled Beef Tenderloin*

red wine peppercorn sauce, blue cheese-rustic potatoes, seasonal vegetables

\$50

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Anderson Ranch Rack of Lamb*

gremolata, Roasted fennel, fava and corona beans, mushroom polenta, Périgueux jus

\$52

Cassoulet

Roasted Duck leg, black currant gastrique, Brussels sprouts, carrots, rosemary

\$30

POULTRY

Chicken Rosso

paprika marinated Jidori chicken, Mediterranean roasted potatoes, wilted greens, mushrooms, spiced marinara sauce

\$35

Pollo en Mole

Jidori chicken breast, mole sauce, white rice, vegetables

\$35

Pan Roasted Jidori Chicken

sofrito sauce, chorizo gnocchi, pine nuts, green beans

\$31

Cassoulet

roasted duck leg, black currant- rosemary gastrique, root vegetables

\$23

VEGETARIAN

Gnocchi

leeks, cherry tomatoes, spiced marinara sauce, shaved Parmesan, pine nuts

\$24

Crepes

mushrooms, goat cheese, leeks, spiced Greek yogurt, seasonal vegetables

\$25

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Asian Style Soba Noodles

seasonal matchstick vegetables, ginger soy sauce (vegan)

\$23

Barley Risotto

sundried tomatoes, wild mushrooms, spinach, sweet peppers, shaved parmesan

\$28

DUET ENTREES

Grilled Wild Pacific Northwest King Salmon and Beef Tenderloin*

herbed beurre blanc, red wine jus, roasted fingerling potatoes, seasonal vegetables

\$54

Dungeness Crab Cakes and Beef Tenderloin*

smoked piquillo aiöli, green peppercorn sauce, blue cheese, rustic potatoes, seasonal vegetables

\$52

Prawns Scampi and Beef Tenderloin*

red wine jus, herb roasted potatoes, seasonal vegetables

\$51

Grilled Alaskan Halibut and Wild King Salmon*

Pernod butter, Gnocchi with spiced tomato sauce and wilted greens

\$42

Half Lobster Tail and Flank Steak* - minimum of 6 orders

drawn butter, red wine jus, creamy Yukon Gold potatoes, broccolini

\$50

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Dinner Buffets

buffets include artisan bread from Grand Central Bakery
Caffé Vita coffee, Mighty Leaf Tea

HOOD CANAL DINNER BUFFET

Mixed Greens
seasonal fruit, goat cheese, Marcona almonds, preserved lemon vinaigrette

Seared Pacific Rockfish Piccata
white wine, lemon- caper sauce

Coconut Encrusted Chicken Breast
avocado coconut cream, braised greens

Roasted Seasonal Vegetables

Spring Couscous Salad
couscous, garbanzo beans, cucumber, cherry tomatoes, mint, preserved lemon vinaigrette

\$39 per guest

ELLIOTT BAY DINNER BUFFET

Caesar Salad
garlic croutons, Parmesan ribbons, lemon

Farro and Chickpea Salad
roasted cauliflower, cherry tomatoes, Kalamata olives, feta, lemon dressing

Grilled Wild Pacific Northwest Salmon*
chipotle tomatillo sauce

Grilled Marinated Flank Steak*
glazed Cipollini onions, port wine sauce

Roasted Garlic Mashed Potatoes

Seasonal Market Vegetables

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\$43 per guest

SHILSHOLE BAY DINNER BUFFET

Artisan Panzanella Bread Salad

romaine lettuce, vine-ripened tomatoes, Kalamata olives, basil, capers, white balsamic vinaigrette

Fall Bibb Salad

fennel, radish, dried peaches, shaved Parmesan, stone ground mustard vinaigrette

Grilled Wild Pacific Northwest King Salmon Sides*

chipotle tomatillo sauce

Roast Prime Rib of Beef*

horseradish cream, au jus

Whipped Yukon Gold Potatoes

Seasonal Market Vegetables

\$47 per guest

Snacks

House-made Potato Chips

choice of paprika, curry or old bay

\$6 per portion

Spiced Almonds and Curried Cashews

\$7 per portion

House-made Corn Tortilla Chips

Gustavo's guacamole, house-made salsa fresca

\$9 per portion

Salted Soft Pretzels

stone ground mustard dip

\$39 per dozen

Warm Salted Gougères

\$27 per dozen

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Taro Root Chips
spiced yogurt dipping sauce
\$6 per portion

Equipment Rentals and Additional Charges

*prices for events in our Northwest Room only

Wireless Internet	No Charge
AV Screen (6x6)	No Charge
Wireless Microphone	No Charge
Lectern	No Charge
Easels	No Charge
Deck/Patio Heaters	No Charge
Dance Floor	\$150
Cake Cutting Fee	\$2 per guest for any outside desserts

For additional audio-visual equipment needs and pricing, please contact your Catering Sales Manager

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