

RAYs

Dinner Menu

Spring - Summer 2018

Tray Passed Appetizers

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

SEAFOOD

Dungeness Crab Cakes – smoked piquillo aioli	\$54
Ray's Cold Smoked Salmon - cucumber wheel, cream cheese, pickled red onion	\$41
Albacore Bites* – lightly seared, fennel-salt, Ponzu sauce	\$43
White Prawns – Romesco sauce	\$49
Fried Mussels - Tequila mignonette, shallot and 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
Prosciutto Wrapped Ray's Smoked Sea Scallops* – stone ground mustard vinaigrette	\$45
Sushi Rolls* – wild salmon, avocado, pickled ginger, spicy aioli	\$41
Lobster Salad Gougères – herb mayonnaise, celery, lemon	\$42
Prawn Bloody Mary Shots* – minced vegetables	\$49
Add ½ shot of vodka	\$53

MEAT

Pollo en Mole – shredded chicken, mole sauce, queso fresco	\$34
Grilled Bruschetta - goat cheese, prosciutto	\$35
Miso Chicken Skewers – scallion vinaigrette	\$34
Open Faced Mini Lamb Burger* - arugula, harissa	\$36
Blue Cheese and Steak Crostini* – caramelize onions, peppercorn-red wine gastrique	\$39
Beef Skewers* – sautéed red onion, chipotle tomatillo sauce	\$39
Pulled Pork Bruschetta – house made smoked apple BBQ sauce, white cheddar	\$34
Pork Tenderloin Crostini – Tamarind-pineapple sauce	\$35
Spanish chorizo and Potato Skewer-piquillo coulis	\$38
BBQ Meatballs – house made smoked-apple BBQ Sauce	\$38

VEGETARIAN

Roasted Vegetable and Goat Cheese Tartlets	\$28
Mixed Vegetable Tempura – ginger-soy dipping sauce	\$28
Toasted Baguette - brie cheese, house-made fruit coulis	\$28
Tomato Crudo Cucumber Cups – bell peppers, tomato, capers, olives, and feta cheese	\$27
Curried Red Lentil Salad - in a filo cup, avocado coconut cream	\$28
Blue Cheese Crostini – grilled seasonal fruit, balsamic glaze	\$28
Caprese Salad Skewer – pesto drizzle	\$27
Red Pesto Bruschetta – goat cheese, basil	\$28

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Zucchini and Feta Cheese Fritters – piquillo coulis	\$30
Wild Mushroom Bruschetta – grilled baguette, garlic oil	\$30
Mini Soup Shots – watermelon gazpacho, basil	\$30
Sweet Peppers – house-made guacamole, tortilla strips	\$30

Buffet Appetizers

Prices are per portion

SALADS

Farm Lettuces and Greens Salad
garden vegetables, Marcona almonds, aged white cheddar, White balsamic vinaigrette
\$9 per portion

Bibb Salad
bibb lettuce, fennel, radish, cucumber, shaved parmesan, stone ground mustard vinaigrette
\$10 per portion

Caesar Salad
garlic croutons, Parmesan ribbons, lemon
\$10 per portion

Ray's Smoked Bacon Salad
smoked bacon, frisée, radicchio, grilled 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

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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

Penn Cove Manila Clams

steamed with white wine, ripe tomatoes, onions, garlic, parsley

\$9 per half pound portion

Seafood Paella

Manila clams, Penn cove mussels, prawns, chorizo 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

Hunters Chicken

roasted fingerling potatoes, charred Roma tomatoes, dry red wine, spring onions, lardons
\$8 per 2-ounce portion

Coconut Encrusted Chicken Breast

avocado coconut cream, braised greens
\$8 per 2-ounce portion

Grilled Petit Tenderloin

red peppercorn veal sauce, 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, 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 (serves 8)
\$31 each

Crostini Bar

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

Roasted Vegetables and Potatoes

green goddess dressing
\$6 per portion

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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*
demi sauce, horseradish cream
\$14 per 4 ounce portion

Garlic and Herb Rolled Leg of Lamb*
red peppercorn-veal sauce, 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

Seasonal vegetable Soup \$8

Celery Root with Duck Confit Soup, \$9

Ray's Clam Chowder \$9

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SALADS

Please select one for your group

Beet Salad

baby arugula, orange supreme, endive, goat cheese, hazelnut, agrumato lemon oil

\$10

Bibb Salad

fennel, breakfast radish, cucumbers, shaved parmesan, stone ground mustard vinaigrette

\$10

Caesar Salad

garlic croutons, Parmesan ribbons, lemon

\$10

Mixed Greens

garden vegetables, aged white cheddar, Marcona almonds, white balsamic vinaigrette

\$9

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

SEAFOOD

Grilled Wild Pacific Northwest Salmon*

gnocchi, leeks, seasonal vegetables, beurre blanc

King Salmon \$46

Coho Salmon \$40

Pan Seared Wild Alaskan Halibut – seasonally available

Mussels, wilted greens, quinoa, Saffron Veloutè sauce

\$44

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Pan Seared Ling Cod

fregola sarda, mirepoix, seasonal vegetables, Veracruz sauce

\$35

Smoked Sable Fish

soba noodle, julienne vegetables, roasted bok choy, spicy soy sauce

\$44

Sablefish in Sake Kasu

honey soy and scallion oil, jasmine rice, garlic-ginger choy sum

\$44

Sautéed White Gulf Prawns and Scallops

artichoke, lemon-caper sauce, orzo, grilled gem romaine lettuce

\$33

MEAT

Grilled Marinated Coulotte Steak*

port wine sauce, Roasted garlic Washington russet potatoes, seasonal vegetables, sweet peppers

\$34

Anderson Ranch Rack of Lamb*

Ras el Hanout rub, Mediterranean roasted relish, feta cheese, seared polenta, red peppercorn-veal sauce

\$52

13oz Pan-Seared Ribeye Steak*

cast iron seared, roasted garlic mashed potatoes, seasonal vegetables, veal demi sauce

\$47

Braised Short ribs of beef

creamy yukon gold potatoes, roasted vegetables, horseradish gremolata

\$41

Grilled Beef Tenderloin*

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

\$52

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POULTRY

Duo of Duck

house made duck leg confit ravioli, seared duck breast, Yucca purée, julienne vegetables, apple-pomegranate sauce

\$43

Chicken Rosso

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

\$35

Hunters Chicken

roasted fingerling potatoes, charred Roma tomatoes, Spring onion, lardons

\$35

Pan Roasted Jidori Chicken

pan gravy, creamy Yukon gold potatoes, roasted seasonal vegetables

\$35

VEGETARIAN

Ratatouille

piperade sauce, fresh burrata, balsamic-olive oil

\$28

Spinach & Wild Mushroom Lasagna

wild mushrooms, spinach, sweet peppers, parmesan cheese

\$28

Gnocchi

leeks, shiitake mushrooms, basil pesto, shaved parmesan, pine nuts

\$26

Crepes

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

\$28

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Asian Style Soba Noodles

seasonal matchstick vegetables, ginger soy sauce (vegan)

\$24

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 aioli, red peppercorn sauce, blue cheese rustic potatoes, seasonal vegetables

\$52

Grilled Prawns and Culotte steak *

red wine jus, herb roasted potatoes, seasonal vegetables

\$51

Grilled Alaskan Halibut and Wild King Salmon*

Saffron Veloutè, Brown butter Gnocchi and wilted greens

\$52

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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
cherry tomatoes, cucumbers, radish, sunflower seeds, aged white cheddar, balsamic vinaigrette

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

Seared Pacific Ling Cod Piccata
white wine, lemon- caper sauce

Coconut Encrusted Chicken Breast
avocado coconut cream, braised greens

Roasted Seasonal Vegetables
\$42 per guest

ELLIOTT BAY DINNER BUFFET

Caesar Salad
garlic croutons, Parmesan ribbons, lemon

Quinoa Tabbouleh
cherry tomatoes, cucumber, scallion, mint, olive oil, lemon, feta cheese

Grilled Wild Pacific Northwest Salmon*
roasted tomatillo sauce

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

Roasted Garlic Mashed Potatoes

Seasonal Market Vegetables
\$46 per guest

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SHILSHOLE BAY DINNER BUFFET

Artisan Panzanella Salad

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

Bibb Salad

fennel, radish, cucumbers, shaved parmesan, stone ground mustard vinaigrette

Grilled Wild Pacific Northwest King Salmon Sides*

beurre blanc

Roast Prime Rib of Beef*

horseradish cream, au jus

Whipped Yukon Gold Potatoes

Seasonal Market Vegetables

\$52

Snacks

Root Vegetables Chips

Tzatziki dip

\$6 per portion

House-made Corn Tortilla Chips

Gustavo's guacamole, house-made salsa fresca

\$9 per portion

House-made Potato Chips

Paprika or Old Bay seasoning

\$6 per portion

Spiced Almonds and Cashews

\$7 per portion

Warm Salted Gougères

Gruyère cheese sauce

\$27 per dozen

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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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