

Ray's Café Easter Dinner Buffet 2013

Hours: 3:00–7:30 PM

\$40.00 per person

Children 5-11 years \$18.00, under 5 years free

Note: Beverages, tax and gratuity not included.

MENU

Salads, Starters & Breads

Roasted Pear, Chevre and Hazelnuts with local greens and apple cider vinaigrette

Classic Caesar Salad with garlic croutons and shredded parmesan

Antipasto with assorted cured meats, pesto marinated fresh mozzarella,
pickled peppers, grilled vegetables, and marinated artichokes

Pacific Northwest Farmstead Cheeses

Ray's Applewood Smoked Coho Salmon with sweet tomato chutney

Seared Pepper Crusted Albacore Tuna served rare with pickled ginger and wasabi

Seasonal Fruits and Berries

Rolls with butter and house made preserves

Seafood Bar & Shucking Station

Chilled peel and eat Prawns

Oysters on the Half Shell

Snow Crab Legs

Ray's Horseradish Cocktail Sauce, Mignonette

Meats & Hot Food

Persillade crusted Sole on rice pilaf, herb butter sauce

Grilled Chicken Breasts with roasted peppers, yellow and green beans, wild mushroom sauce

Manila Clams and Penn Cove Mussels with smoked onion saffron broth

Blackened Rockfish with polenta and creole sauce

Pulled Pork Sliders with smoked apple BBQ Sauce

Crispy Yukon Gold Potatoes

Three Cheese Mac and Cheese

Roasted Spring Asparagus

Carving Station

Roast Prime Rib of Beef with Horseradish and Mustard

Hempler's Honey Pit Ham

Desserts

Mini Cinnamon Rolls

Hummingbird Cupcakes

Mini Lavender Creme Brulee

Strawberry Lime Tartlet

Chocolate Mousse Cups

Mini Cream Puffs

Raspberry Lemon Petit Fours

Mini Key Lime Pies

Orange Cardamom Icebox Cookies