

Rays

2013 Fall-Winter Menus

Our Philosophy

Ray's has been serving Seattle the quintessential Northwest experience since 1973. Ray's Catering brings the restaurant's legendary food and service to your event. Our goal at Ray's Catering is to exceed our guests' expectations in food, service and quality. We strive to make every event pleasurable - both to plan and attend. We are committed to local, sustainable and organic culinary products.

Our Services

Ray's Catering provides only the freshest, highest quality products prepared in our own kitchen. Our chefs have extensive culinary backgrounds and a palatable passion for food. Our knowledgeable event planners help you coordinate menus, wine selection, logistics, seating, rentals and audio-visual equipment. Our professional servers provide exceptional service and hospitality so you can relax and enjoy your guests.

We are capable of executing menus ranging from simple buffets and hors d'oeuvre receptions to custom multi-course plated dinners, backyard barbecues and theme parties. We can assist in coordinating entertainment, flowers, décor, staffing and beverage service.

Ray's Catering has extensive experience in executing events for all size parties. Whether you are hosting a rehearsal dinner for fifty in our private dining room, an all-day meeting for twenty at the office, or a full-scale party for a thousand at one of Seattle's fabulous reception sites, there's no better way to show your guests the best of the Northwest!

Please note:

*Menu items marked with an asterisk indicate that these items are considered undercooked according to the Washington State Department of Health. Consuming raw or under cooked seafood or meats may increase your risk of food-borne illness. If this poses a health concern for you or your guests, please ask your event planner for further information.

Please inquire about Ray's gluten free meal options

Northwest Room Events

MINIMUM PURCHASE AND SERVICE CHARGE

The Northwest Room is subject to a minimum food and beverage purchase. The minimums range from \$500.00 to \$4,200.00, depending on dates and times. Please contact Ray's Catering office for the minimum purchase for your event. A 20% service charge will be added to your food and beverage total. Prices and charges are subject to change without notice.

ROOM CHARGES

The room charge is based on a 4-hour event. For events longer than 4 hours, an additional \$100.00 per hour charge will apply. The room charge includes set-up, clean-up, wait-staff, bartender, bar set-up, tables, chairs, linens, china, flatware, glassware, fresh flowers and votive candles. Please contact Ray's Catering office for a quote for your event. Prices and charges are subject to change without notice.

WEDDINGS WITH RAY'S CATERING AT RAY'S BOATHOUSE

There is a \$595.00 ceremony fee and a \$2.00 per guest cake cutting fee for all outside wedding cakes brought into Ray's. All food, beverages and all other event details and decisions for your wedding are required thirty (30) days prior to the date of your event.

For on-premise weddings, a \$1000.00 deposit is required to confirm your event date. Please ask our catering sales department for additional information regarding your wedding day. Menu and beverage prices are subject to change.

TAXES

Food and beverage prices are subject to Washington State Sales Tax of 9.5%. Room charge, rentals, and miscellaneous charges are subject to Washington State Sales Tax of 9.5%. Taxes are subject to change without notice.

BEVERAGES

Ray's does not allow outside beverages to be brought in except for bottled wine. A \$20 corkage fee will be charged per bottle opened during the event. Ray's offers a wide variety of beverages, including an extensive wine list. Ray's is the only authorized licensee to sell and serve alcoholic beverages on premise. Your beverage cost is based on actual consumption.

Northwest Room Events

DEPOSIT AND PAYMENT POLICY

For on-premise events, a \$500.00 deposit is required to confirm your event. The balance is due three days prior to your event date. Any adjustments are payable or credited within seven (7) days, provided credit has been established with Ray's Catering. Any unpaid balance will be charged to your authorized credit card. All payments must be made no later than the day of the event.

CANCELLATION POLICY

Upon receipt of a signed contract and deposit the reservation is final. Cancellation less than 90 days prior to the event will result in forfeiture of the deposit. If notice of cancellation is received 90 days or more in advance of the function, the deposit will be refunded.

GUARANTEE

Ray's Catering requires a final guarantee of the number of guests attending your event by noon, five (5) days prior to your event. December events require this guaranteed number of guests, seven (7) days prior to your event. Once received, this number constitutes a guarantee. If fewer than the guaranteed number of guests attend your event, you will be charged for the original guaranteed number. Your final invoice will reflect the guaranteed number or the actual number of guests, whichever is greater.

All food, beverages and all other event details and decisions for your event are required fourteen (14) days prior to the date of your event. Any changes made after that date will be reviewed for accommodation and granted whenever possible. All food, beverages and all other event details and decisions for weddings with Ray's are required thirty (30) days prior to the date of your event. Menu and beverage prices are subject to change.

DECORATION

Ray's Catering provides fresh flowers and votive candles for your guest tables. Ray's Catering will not permit the affixing of anything to the walls, floor, or ceiling of the Northwest Room unless approved prior to your event date by your sales manager. Ray's Catering will not permit confetti, glitter, open flame fire/candles and no sparklers.

Northwest Room Events

PARKING

Complimentary valet parking for all evening events is provided in our own lot to capacity. Additional street parking is available. Due to limited parking we recommend allowing additional time for guest parking during summer and peak times.

GROUP TRANSPORTATION REFERRALS

Please let us know if we may be of help to resource group transportation for your large groups, be it a corporate or social occasion.

WEDDINGS WITH RAY'S CATERING

Our elegant Northwest Room is the perfect getaway location for engagement celebrations, rehearsal luncheons and dinners, wedding ceremonies and receptions. Daytime celebrations will conclude by 4:00 PM, with your preference of start time. Evening celebrations will begin at or later than 6:30 PM, with your preference of ending time. Room charges are based on a 4-hour event. Additional hours are billed at \$100.00 per hour.

Your wedding is one of the most important days of your life. Ray's professional event planners provide an uncommon level of service and individual attention to detail, and are committed to making your wedding as beautiful and effortless as possible.

Wedding Fees

There is a \$595.00 ceremony fee if you decide to hold your ceremony on premise in the Northwest Room. The following amenities are provided:

Amenities

- complimentary parking in Ray's lot
- centerpieces of fresh flowers and candles for all guest tables
- private entrance/lobby area with coat closet and mahogany lobby table
- private restrooms
- private covered deck area for "arrival/reception time"
- outdoor heating system
- iPod hook-up, speakers, and wireless microphone system

Northwest Room Events

We have a \$2.00 per guest cake cutting fee for all outside wedding cakes brought into Ray's. Ray's does not provide traditional tiered wedding cakes.

The dance floor rental fee is \$250.00.

OTHER RELATED WEDDING CELEBRATIONS

When Ray's is not the right fit for your wedding day, please consider our Northwest Room for the following wedding related gatherings:

- pre-wedding celebrations
- engagement parties
- post wedding celebrations
- rehearsal dinners or luncheons

Off-Premise Catering

TAXES

Food and beverage prices are subject to Washington State Sales Tax of 9.5%. Labor, rentals, and service charges are subject to Washington State Sales Tax of 9.5%. A 20% service charge will be added to your food and beverage total. Prices and taxes are subject to change without notice.

FOOD AND BEVERAGES

Ray's offers a wide variety of beverages, including an extensive wine list. Your beverage cost is based on actual consumption.

LABOR

Staff is billed by the hour, portal-to-portal, per staff person. Upon selection of the venue, menu, number of guests and hours of the function, we will be happy to estimate a labor cost. Final labor cost is based on actual portal-to-portal. Labor is subject to 9.5% sales tax.

HOURLY RATES PER STAFF

Event Captains	\$25.00 Per Hour	Bartenders	\$25.00 Per Hour
Kitchen Staff	\$25.00 Per Hour	Servers	\$25.00 Per Hour

RENTAL EQUIPMENT

Tables, chairs, linens, china, glassware, flatware, etc. are an additional cost for off-premise catering. Final cost of rental equipment is subject to selection of venue, specific menu and beverage service. Delivery charges may apply, subject to venue accessibility and regulation. Please contact Ray's Catering sales office for a complimentary estimate.

GUARANTEE

Ray's Catering requires a final guarantee of the number of guests attending your event by noon, five (5) days prior to your event. December events require this guaranteed number of guests seven (7) days prior to your event. Once received, this number constitutes a guarantee. If fewer than the guaranteed number of guests attend your event, you will be charged for the original guaranteed number. Your final invoice will reflect the guaranteed number or the actual number of guests, whichever is greater.

All food, beverages and all other details and decisions for your event are required fourteen (14) days prior to the date of your event date. Any changes made after that date will be reviewed for accommodation and granted whenever possible. Menu and beverage prices are subject to change.

DEPOSIT AND PAYMENT POLICY

For off-premise events, a 50% deposit is required to confirm your event. The balance is due three days prior to your event. Any adjustments are payable or credited within seven (7) days, provided credit has been established with Ray's Catering. Any unpaid balance will be charged to your authorized credit card. All payments must be made no later than the day of the event.

CANCELLATION POLICY

Upon receipt of a signed contract and deposit the reservation is final. Cancellation less than 90 days prior to the event will result in forfeiture of the deposit. If notice of cancellation is received 90 days or more in advance of the function, the deposit will be refunded.

Breakfast & Brunch Buffets

Plated Breakfasts available upon request

Carving Station options are available to add to your brunch menu

FRESH BREAKFAST PASTRIES AND BREADS

Minimum order of 2 dozen per item

Flakey Croissants - butter, fruit preserves

\$24.00 per dozen

Chocolate filled croissants lemon-poppy seed sweet bread,
orange-walnut sweet bread

\$32.00 per dozen

CONTINENTAL BREAKFAST

Fresh Orange Juice, Cranberry Juice

Fresh Seasonal Fruits

Freshly Baked Pastries

butter, fruit preserves

Caffé Vita Coffee, The Republic of Tea

\$13.00 per guest

DELUXE CONTINENTAL BREAKFAST

Fresh Orange Juice, Cranberry Juice

Fresh Seasonal Fruits

Freshly Baked Pastries and Bagels

butter, cream cheese, fruit preserves

Honey-Nut Granola, Low-fat Natural Yogurt, 2% Milk

Caffé Vita Coffee, The Republic of Tea

\$17.00 per guest

Breakfast & Brunch Buffets (continued)

RISE & SHINE BREAKFAST BUFFET

Fresh Orange Juice, Cranberry Juice

Fresh Seasonal Fruits

Scrambled Eggs

aged cheddar, fresh herbs

House-cured Pepper Bacon

Chicken and Apple Breakfast Sausages

Cinnamon French Toast

butter, maple syrup

Herb Roasted New Potatoes

Caffé Vita Coffee, The Republic of Tea

\$22.00 per guest

RAY'S SUNRISE BRUNCH

Fresh Orange Juice, Cranberry Juice

Fresh Seasonal Fruits

Scrambled Eggs

aged cheddar, fresh herbs

House-cured Pepper Bacon

Cinnamon French Toast

butter, maple syrup

Farm Lettuces and Greens

Craisens, candied walnuts, white balsamic vinaigrette

Ray's Apple Wood Smoked Alaskan Coho Salmon Sides

citrus-honey sauce

Herb Roasted New Potatoes

Caffé Vita Coffee, The Republic of Tea

\$28.00 per guest

Plated Luncheons

SOUPS

Please select one soup for your group

Soup pre-counts required 5 days prior to your event

Minestrone

grilled cheese croutons, chives \$6.50

Acorn Squash Soup

Crème Fraîche \$6.50

Ray's Clam Chowder \$6.50

Dungeness Crab and Corn Chowder \$6.50

SALADS

Please select one salad for your group

Salad pre-counts required 5 days prior to your event

Farm Lettuces and Greens

Craisins, candied walnuts, white balsamic vinaigrette \$7.00

Butter Lettuce Salad

baby radishes, toasted almonds, sherry-Dijon vinaigrette \$7.00

Classic Caesar

garlic croutons, Parmesan ribbons \$7.00

Plated Luncheons(continued)

ENTRÉES

Please select 2 total luncheon entrées for your group

Entrée pre-counts required 5 days prior to your event

All entrées include artisan bread and butter

Caffé Vita coffee, The Republic of Tea

SEAFOOD

Grilled Alaskan King Salmon*

Roasted shallot aioli, lentils, brussels sprouts \$25.95

Pan-seared Alaskan Coho Salmon*

citrus ginger sauce, soba noodles, matchstick vegetables \$23.95

Grilled Alaskan Ling Cod

saffron-shellfish sauce, risotto cake, braised greens \$22.95

Grilled Alaskan Halibut

Saffron-tarragon beurre blanc, sweet onion-corn relish,
creamed Washington russets \$25.95

Blackened Pacific Rockfish

creole sauce, cilantro cream, cous cous, braised squash \$18.95

Pan-seared Oregon Coast Sole

fennel-black pepper jam, white bean purée, vegetable ragout \$24.95

Chatham Strait Sablefish in Sake Kasu

honey soy and scallion oil, jasmine rice, choy sum, radish sprouts \$23.95

Grilled Seafood Trio

white gulf prawns, Alaskan salmon, Alaskan halibut

Pernod butter, red pepper risotto, braised greens \$23.95

Plated Luncheons(continued)

MEAT

Grilled Top Sirloin Coulotte*

red wine jus, creamy corn polenta, braised greens \$21.00

Grilled Marinated Flank Steak*

rosemary-balsamic onions, port wine sauce, creamed Washington russets,
farm vegetables \$18.50

Roast Pork Tenderloin

mustard-thyme sauce, barley and pine nut pilaf, braised squash \$18.50

POULTRY

Pan Roasted Washington Free Range Chicken Breast

dried fruit relish, green bean and potato “salad” \$17.50

Grilled Washington Free Range Chicken Breast

green curry, anise and lemongrass scented rice, green beans, mango-mint chutney \$17.50

VEGETARIAN

(Vegan options available upon request)

Vegetable Quiche

roasted vegetables, fresh herbs, mâche salad \$16.00

Papardelle with Mushrooms

broccoli rabe, aged Parmesan, extra virgin olive oil \$16.00

Roasted Mushroom Risotto

Wild mushrooms, piquillo peppers, spinach, dry jack cheese,
cherry tomatoes \$16.00

Plated Luncheons(continued)

ENTRÉE SALADS

Seared Albacore Tuna Niçoise Salad

butter lettuce, green beans, niçoise olives, hard boiled egg, tarragon vinaigrette \$15.50

(prepared with grilled chicken breast upon request)

Smoked Scallop Salad

spinach, nappa cabbage, cherry tomatoes, pepper bacon, thyme, gruyere

roasted garlic vinaigrette \$17.50

Crab and Shrimp Louis

Dungeness crab, Oregon bay shrimp, romaine lettuce, tomato, hard-boiled egg, Louis dressing \$19.50

Luncheon Buffets

All buffets include artisan rolls and butter
Caffé Vita coffee, The Republic of Tea

RAY'S PIC-NIC

Ray's Clam Chowder

or

Acorn Squash Soup

Caesar Salad

garlic croutons, Parmesan ribbons

Fresh Seasonal Fruits

Delicatessen-Style Sandwich Bar

black forest ham, roasted turkey breast, roast beef,

swiss and aged cheddar cheese,

lettuce, tomatoes, onions, kosher dill pickles, condiments, fresh breads

\$19.50 per guest

THE DOCKSIDE

Dockside Salad

butter lettuce, baby radishes, toasted walnuts, sherry-dijon vinaigrette

Fresh Fruit and Berries

yogurt-lime dressing

Ray's Apple wood Smoked Alaskan Coho Salmon Sides

Washington fruit sauce

Coconut Crusted Washington Free Range Chicken Breast

braised greens, wasabi aioli

Lemon Potato Salad

Yukon gold potatoes, chive, lemon-basil cream dressing

\$24.00 per guest

Luncheon Buffets(continued)

All buffets include artisan rolls and butter
Caffé Vita coffee, The Republic of Tea

THE SHILSHOLE

Mixed Field Greens

pecans, French feta, cherry tomatoes, sherry vinaigrette

Three Fruit Salad

arugula, smoked sea salt, basil oil, aged balsamic

Ray's Apple Wood Smoked Alaskan Coho Salmon Sides

Washington fruit sauce

Grilled Washington Free Range Chicken Breasts

Thai-style green and yellow beans, green curry sauce

Herb Roasted Red and White Potatoes

\$26.00 per guest

THE OLYMPICS

Mixed Green Salad

Craisins, candied walnuts, white balsamic vinaigrette

Toasted Fregola and Olive Salad

chickpeas, golden raisins, spinach, feta, harissa vinaigrette

Seared Alaskan Halibut

Avocado-pineapple relish, mushroom confit

Grilled Marinated Flank Steak*

rosemary-balsamic onion jus

Roasted Vegetable and Potatoes

green goddess dressing

\$28.00 per guest

Tray Passed Hors d'oeuvres

HOT HORS D'OEUVRES

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

SEAFOOD

Dungeness Crab Quesadilla - queso fresco, pico de gallo	\$34.00
Dungeness Crab Cakes - ancho chile aioli	\$39.00
Grilled Prawns - spicy Thai chile sauce	\$36.00
Coconut Prawns - sesame plum sauce	\$36.00
Alaskan Sea Scallops – smoky-sweet bbq	\$36.00
Ray's Mini Salmon Burgers - tartar, coleslaw	\$34.00

MEAT

Lemongrass Marinated Chicken Skewer – papaya, scallion-soy sauce	\$24.00
Chicken Mole on Soft Corn Pancake - pickled cabbage, radishes	\$24.00
Open Faced Mini Lamb Burger - arugula, harissa	\$28.00
Grilled Argentine Beef Skewers - chimichurri sauce, roasted onions	\$32.00
Top Sirloin Melt - crispy shallot, gruyere, tomato relish	\$32.00

VEGETARIAN

Portobello 'Steak Frites' - balsamic aioli	\$24.00
Bing Cherry and Brie Tartlets	\$24.00
Smoked Tomato Ratatouille Tartlets	\$24.00
Creamy Mac and Cheese Croquettes - spicy tomato jam	\$24.00
Petite Grilled Cheese Sandwiches - aged white cheddar, tomato jam	\$24.00
Red Lentil Cakes – tomato-cucumber yogurt	\$24.00

Tray Passed Hors d'oeuvres(continued)

COLD HORS D'OEUVRES

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

SEAFOOD

Lobster Roll – tarragon tartar	\$39.00
Dungeness Crab and Melon Salad - crispy wonton cup, mint	\$34.00
Dungeness Crab Vietnamese Roll - shiitake mushrooms, hoisin-peanut sauce	\$36.00
Ray's Smoked Sea Scallops – horseradish cream sauce	\$36.00
Ray's Smoked Alaskan Coho Salmon Bites - Washington fruit sauce	\$34.00
White Gulf Prawns - ray's horseradish cocktail sauce	\$36.00
Bay Shrimp Roll – dill aioli	\$28.00
Albacore Tuna Poke – fried wonton, sambal vinaigrette	\$32.00

MEAT

Marinated Beef Tenderloin - radish, arugula, crème fraîche, toasted baguette	\$32.00
Curry Chicken in Puff Pastry – apple and arugula relish	\$24.00
Prosciutto and Potato Blini - aged cheddar, crème fraîche	\$24.00
One Bite BLT - cherry tomato, pepper bacon, romaine, house-made aioli	\$26.00

VEGETARIAN

Caprese Crostini - fresh mozzarella, Roma tomato, basil leaf, olive oil	\$24.00
Grilled Zucchini - sundried tomato, fresh mozzarella, basil leaf	\$24.00
Fresh Vegetable Spring Rolls – ume plum sauce	\$24.00
Savory Basil Shortbread - orange crème fraîche	\$24.00
Roasted Beet & Asparagus – Laura Chenel goat cheese, toasted baguette	\$24.00
Deviled Eggs – sour cream, chives, paprika	\$22.00

Buffet Hors d'oeuvres

Prices are per guest or per portion

SEAFOOD

Ray's Apple Wood Smoked Alaskan Coho Salmon Sides
Washington fruit sauce \$8.50

Nova-Style Alaskan King Salmon on Pumpernickel
cream cheese, diced red onion, capers \$7.25

Sesame Crusted Albacore Tuna*
cucumber salad, sweet-spicy soy \$6.50

Ray's Skookum Inlet Manila Clams
steamed in white wine, dill butter \$6.00

Ray's Penn Cove Mussels
thai red curry and coconut milk broth \$6.00

MEATS

Grilled Washington Free Range Chicken Breast
avocado cream, tangerine-basil "salad" \$6.00

Hoisin-Ginger Marinated Washington Free Range Chicken Breast
sesame slaw \$6.00 per portion

Orange-Honey Pork Loin
orange-rosemary gremolata, Moroccan carrot salad \$6.50

Coulotte Top Sirloin
Szechuan demi-glace \$6.50

Peking Duck Roll
scallion, hoisin sauce, mandarin crêpes \$6.00

Buffet Hors d'oeuvres (continued)

Tuscan Antipasto

white wine and paprika salami, spiced coppacolla, provolone,
basil marinated fresh mozzarella, green olives,
kalamata olives, marinated mushrooms, mama lil's pickled peppers
served with Seattle artisan fresh breads, rosemary croccantini \$6.00

VEGETARIAN

Market Cheeseboard

Willamette valley aged cheddar, Swiss emmentaler,
Point Reyes blue cheese, Mt. Townsend cirrus
served with Seattle artisan fresh breads, rosemary croccantini,
dried peaches and pears, mixed nuts \$6.00

Tomato Tarte Tatin (each serves 14 guests)

flaky pastry, roasted fennel, mâche salad, balsamic caramel \$28.00

Artichoke, Spinach and Parmesan Spread

served with Seattle artisan fresh breads, rosemary croccantini \$4.00
add Dungeness crab meat for an additional \$3.00

Crostini Bar

Ray's hummus, mixed olive tapenade,
served with pita bread, crostini \$4.00

House-made Tortilla Chips

oscar's guacamole, house-made salsa fresca \$3.50

Roasted Vegetable and Potatoes \$3.50

green goddess dressing

Fresh Vegetable Crudités

Point Reyes blue cheese dip \$3.50

Fresh Seasonal Fruits \$3.50

Plated Dinners

Please select 2 total dinner choices for your group
Entrée pre-counts required 5 days prior to your event

All entrées include artisan bread and butter
Caffé Vita coffee, The Republic of Tea

SOUP

Please select one soup for your group
Soup pre-counts required 5 days prior to your event

Minestrone
grilled cheese croutons, chives \$6.50

Acorn Squash Soup
Crème Fraîche \$6.50

Ray's Clam Chowder \$6.50

Dungeness Crab and Corn Chowder \$6.50

SALADS

Please select one salad for your group
Salad pre-counts required 5 days prior to your event

Farm Lettuces and Greens
Craisins, candied walnuts, white balsamic vinaigrette \$7.50

Butter Lettuce Salad
baby radishes, almonds, sherry-dijon vinaigrette \$7.50

Caesar Salad
garlic croutons, Parmesan ribbons \$7.50

Plated Dinners(continued)

ENTRÉES

Please select 2 total dinner choices for your group

Entrée pre-counts required 5 days prior to your event

All entrées include artisan bread and butter

Caffé Vita coffee, The Republic of Tea

SEAFOOD

Grilled Alaskan King Salmon*

Roasted shallot aioli, lentils, brussels sprouts \$36.00

Pan-seared Alaskan Coho Salmon*

citrus ginger sauce, soba noodles, matchstick vegetables \$32.00

Grilled Alaskan Ling Cod

saffron-shellfish sauce, risotto cake, braised greens \$32.00

Grilled Alaskan Halibut

Saffron-tarragon beurre blanc, sweet onion-corn relish,
creamed Washington russets \$36.00

Blackened Pacific Rockfish

creole sauce, cilantro cream, cous cous, braised squash \$30.00

Pan-seared Oregon Coast Sole

fennel-black pepper jam, white bean purée, vegetable ragout \$30.00

Chatham Strait Sablefish in Sake Kasu

honey soy and scallion oil, jasmine rice, choy sum, radish sprouts \$35.00

Grilled Seafood Trio

white gulf prawns, Alaskan salmon, Alaskan halibut

Pernod butter, red pepper risotto, braised greens \$30.00

Plated Dinners(continued)

Dungeness Crab Cakes

orange-miso sauce, steamed rice, green bean-shiitake sauté \$34.00

MEAT

Grilled Top Sirloin Coulotte*

red wine jus, creamy corn polenta, braised greens \$26.00

10 oz. Prime Rib of Beef* (minimum 10 orders)

horseradish cream, au jus, creamed Washington russets, green beans \$34.00

10 oz. Grilled Black Angus New York Steak*

fresh herbed butter, crushed fingerling potatoes, caramelized carrots \$36.00

Grilled Tenderloin of Beef*

green peppercorn sauce , potatoes dauphinoise, roasted asparagus \$44.00

Roast Pork Tenderloin

mustard-thyme sauce, barley and pine nut pilaf, braised squash \$26.00

Slow Roasted Lamb Top Round*

sage jus, gremolata, celery root purée, braised fennel \$36.00

POULTRY

Pan Roasted Washington Free Range Chicken Breast

Dried fruit relish, green bean and potato “salad” \$22.00

Grilled Washington Free Range Chicken Breast

green curry, anise and lemongrass scented rice, green beans, mango mint chutney \$22.00

Plated Dinners(continued)

VEGETARIAN

(Vegan options available upon request)

Vegetable Quiche

roasted vegetables, fresh herbs, mâche salad \$20.00

Papardelle with Mushrooms

broccoli rabe, aged Parmesan, extra virgin olive oil \$20.00

Roasted Mushroom Risotto

Wild mushrooms, piquillo peppers, spinach, dry jack cheese,
cherry tomatoes \$20.00

DUET ENTRÉES

4 ounce Tenderloin of Beef available for an additional \$7.00

Grilled Alaskan King Salmon and Grilled Top Sirloin*

orange-basil relish, red wine jus

creamed Washington russets, farm vegetables \$38.00

Grilled Halibut and Grilled Top Sirloin*

charred tomato vinaigrette, green peppercorn sauce

creamed Washington russets, farm vegetables \$38.00

Dungeness Crab Cake and Grilled Top Sirloin*

orange-miso sauce, red wine jus

creamed Washington russets, farm vegetables \$38.00

Dinner Buffets

All buffets include artisan rolls and butter
Caffé Vita coffee, The Republic of Tea

SEAVIEW AVENUE

Tray Passed Hors d'oeuvre

Coconut Prawns - sesame plum sauce

Buffet Dinner

Artisan Panzanella Bread Salad

romaine, vine-ripened tomatoes, kalamata olives, fresh basil, capers,
extra virgin olive oil, white balsamic vinegar

Pan-seared Ling Cod

saffron-shellfish sauce, seasonal greens

Grilled Washington Free Range Chicken Breasts

artichoke, spinach and sundried tomato relish, basil aioli

Herb Roasted Red and White Potatoes

Grilled Vegetables - green goddess dressing

\$29.00 per guest

PUGET SOUND

Seasonal Fresh Salad

butter lettuce, baby radishes, toasted walnuts, sherry-dijon vinaigrette

Orzo Pasta Salad

roasted zucchini, tomatoes, fresh mint, French feta

Ray's Apple Wood Smoked Alaskan Coho Salmon Sides

Washington fruit sauce

Grilled Marinated Washington Free Range Chicken Breast

chardonnay-thyme beurre blanc

Creamed Washington Russets

Seasonal Market Vegetables

\$32.00 per guest

Dinner Buffets(continued)

NORTHWEST FALL

Farm Lettuces and Greens

Craisins, candied walnuts, white balsamic vinaigrette

Toasted Fregola and Olive Salad

chickpeas, golden raisins, spinach, feta, harissa vinaigrette

Gilled Alaskan Halibut

Saffron-tarragon beurre blanc

Grilled Marinated Flank Steak*

rosemary-balsamic onion jus

Roasted Garlic Mashed Potatoes

Seasonal Market Vegetables

\$38.00 per guest

WINTER SOLSTICE

Tray Passed Hors d'oeuvres

Chicken Mole on Soft Corn Pancake

pickled cabbage, radishes

Grilled Zucchini

sundried tomato, fresh mozzarella, basil leaf

Buffet Dinner

Caesar Salad

garlic croutons, Parmesan ribbons, lemon

Grilled Alaskan King Salmon Sides

Roasted shallot Aioli

Roast Prime Rib of Beef*

horseradish cream, au jus

Whipped Yukon Gold Potatoes

Roasted Asparagus

roasted pine nuts, lemon zest, olive oil

\$41.00 per guest

Hors d'oeuvre Reception Buffets

MOUNT RAINIER HORS D'OEUVRES RECEPTION

Tray Passed Hors d'oeuvres

Coconut Prawns - sesame plum sauce

Caprese Crostini - fresh mozzarella, roma tomato, basil leaf, olive oil

Buffet Hors d'oeuvres

Grilled Washington Free Range Chicken Breast
avocado cream, tangerine-basil "salad"

Ray's Mini Salmon Burgers – tartar, coleslaw

Market Cheeseboard

Willamette valley aged cheddar, Swiss emmentaler,
Point Reyes blue cheese, Mt. Townsend cirrus
served with artisan fresh breads, rosemary croccantini,
dried peaches and pears, mixed nuts

Roasted Vegetable and Potatoes
green goddess dressing

\$24.00 per guest

WEST SEATTLE HORS D'OEUVRES RECEPTION

Tray Passed Hors d'oeuvres

Bay Shrimp Salad Rolls

Smoked Tomato Ratatouille Tartlets

Buffet Hors d'oeuvres

Orange-Honey Pork Loin
orange-rosemary gremolata, Moroccan carrot salad

Tuscan Antipasto

white wine and paprika salami, spiced coppacolla, provolone,
basil marinated fresh mozzarella, green olives,
kalamata olives, marinated mushrooms, mama lil's pickled peppers
served with Seattle artisan fresh breads, rosemary croccantini

Hors d'oeuvre Reception Buffets (continued)

WEST SEATTLE HORS D'OEUVRES RECEPTION (continued)

Crostini Bar

Ray's hummus, mixed olive tapenade, served with pita bread, crostini

Fresh Vegetable Crudités - chef's herb garden dip

Seasonal Fruits

\$26.00 per guest

THE BOATHOUSE HORS D'OEUVRES RECEPTION

Tray Passed Hors d'oeuvres

Dungeness Crab Cakes - ancho chile aioli

Fresh Vegetable Spring Rolls - ume plum sauce

Buffet Hors d'oeuvres

Farm Lettuces and Greens

Craisins, candied walnuts, white balsamic vinaigrette

Ray's Apple Wood Smoked Coho Salmon Sides

Washington fruit sauce

Tuscan Antipasto

white wine and paprika salami, spiced capicola, provolone,

basil marinated fresh mozzarella, green olives,

kalamata olives, marinated mushrooms, mama lil's pickled peppers

served with Seattle artisan fresh breads, rosemary croccantini

Point Reyes Blue Cheese Tart

flaky pastry, caramelized onion jam, balsamic reduction

Roasted Vegetables and Potatoes

green goddess dressing

\$28.00 per guest

Carving Stations

Please note below items require on-site chef service of \$50.00

The below carving stations are served with rolls from Grand Central

Top Round of Beef*

grain mustard, horseradish cream

4 oz. portion, minimum 20 guests

\$5.00 per guest

Roast Prime Rib of Beef*

horseradish cream

4 oz. portion, minimum 20 guests

\$8.00 per guest

Roasted Pork Loin*

shallot confit

4 oz. portion, minimum 20 guests

\$5.00 per guest

Pit Smoked Whole Ham

honey mustard, house-made aioli

4 oz. portion, minimum 20 guests

\$4.00 per guest

Garlic and Herb Rolled Leg of Lamb*

lemon-parsley gremolata

4 oz. portion, minimum 20 guests

\$7.00 per guest

Snacks

Popcorn Bar Parmesan, sweet and salty, 5-spice	\$2.00 per portion
Spiced Almonds and Curried Cashews	\$2.00 per portion
House-made Corn Tortilla Chips Oscar's guacamole, house-made salsa fresca	\$4.00 per portion
Salted Soft Pretzels mustard dip	\$24.00 per dozen
Warm Salted Gougeres	\$24.00 per dozen

Ray's Children's Menu

Following are our menu offerings and prices for our younger guests

CHILDREN'S PLATED LUNCH AND DINNER ENTRÉES

Available for children 10 and under, please select up to two options

ENTRÉES

Penne Pasta tossed with Butter and Parmesan \$6.95

Cheeseburger and Fries \$6.95

Baked Chicken Drumstick and Fries \$6.95

Spaghetti and Meatballs \$7.95

Grilled Salmon Filet with Rice and Vegetables \$9.95

SIDES

Green Salad \$3.00

Fruit Cup \$3.00

KID'S BUFFET

Ages 13 and older are regular adult price

Ages 6 to 12 are 1/2 price of the adult price

Under 5 complimentary

KID'S DESSERTS

Olympic Mountain Vanilla Ice Cream, chocolate sauce \$4.00

Plated Desserts

Please select one dessert for your group

Dessert pre-counts required 5 days prior to your event

Dessert Sampler – Pear sage tartlet, chocolate decadence, pumpkin panna cotta \$8.50

Ginger Nutella Cheesecake – Gingersnap cookie crust \$7.50

Triple Chocolate Mousse Cake – Chocolate cake, dark and milk chocolate mousse \$8.50

Farmers Market Fruit Crisp – Seasonal Washington fruit, almond oat topping, vanilla bean ice cream \$7.50

Maple Pot de Crème – Sea salt crisp \$7.50

Pumpkin Crème Brulee' – Brown sugar cream, cocoa crumble \$7.50

Olympic Mountain Ice Cream or Sorbet - shortbread cookie \$6.50

Buffet Desserts

Sweet Bites

The below items are “sweet examples” of seasonal selections

Ray's Pastry Chef will create an assortment from the below “sweet selection”

Chocolate – Chocolate caramel tartlets, double chocolate brownie bites, chocolate peppermint brownie bites, chocolate decadence

Smooth and Creamy – Cranberry vanilla mini crème brulee, pumpkin swirl cheesecake, maple pot de crème, blood orange tartlet

Tart, Tangy, and Fruity – Blood orange cheesecake, lemon curd tartlet, chocolate dipped strawberries

\$8.00 per guest for 3.5 pieces

Cookie Connoisseur Collection

Salted Butterscotch, double chocolate chip, peanut butter, ginger molasses sparkles, chocolate chip

\$24.00 per dozen

2 dozen minimum per cookie flavor

Buffet Desserts (continued)

Holiday Cookie Collection

Ice holiday sugar cookies, chocolate dipped butter spritz, pistachio-cherry snowballs, anise sesame cookies, caramel pecan cookies, white chocolate cranberry biscotti, cardamom-orange sugar cookie, pumpkin spice cookie

\$30.00 per dozen

2 dozen minimum per cookie flavor

Deluxe Brownies

Chocolate pumpkin, orange chocolate, dark chocolate pistachio, white and dark chocolate chunk, triple chocolate peppermint

\$26.00 per dozen

2 dozen minimum per brownie flavor

Chocolate Dipped Strawberries

painted with white and dark chocolate

\$90.00 half flat

\$165.00 full flat

Rays Celebration Cupcakes

Piña Colada – Pineapple and coconut cake, lemon cream cheese frosting, coconut flakes

Peanut Butter – Peanut butter cake, chocolate ganache frosting, salted peanut

Chocolate Peppermint - Chocolate cake, Chocolate peppermint buttercream, peppermint bark

Lavender & Honey – Honey cake, Lavender honey cream cheese frosting, lavender

Chocolate – Chocolate cake, dark chocolate fudge frosting, sea salt

Vanilla – Vanilla butter cake, rosewater buttercream, toasted almonds

Pumpkin Spice- Pumpkin cake, spice cream cheese frosting, toasted pecans

\$40 per dozen

2 dozen minimum per cupcake flavor

Celebration Cakes

Just Chocolate

Three layers of dark chocolate cake filled with chocolate ganache and buttercream, finished with ganache and white chocolate shavings

8-inch round serves 12-14 guests	\$50
12-inch round serves 20-25 guests	\$80
14-inch round serves 50-60 guests	\$150
half sheet serves 50 guests	\$140
full sheet serves 110 guests	\$285

Coconut Cake

Layers of white cake, filled with vanilla buttercream, topped off with coconut flakes

8-inch round serves 12-14 guests	\$50
12-inch round serves 20-25 guests	\$80
14-inch round serves 50-60 guests	\$150
half sheet serves 50 guests	\$140
full sheet serves 110 guests	\$285

Molasses Spice Cake

Layers of moist spice and molasses cake filled with cream cheese frosting, Finished with toasted pecans.

8-inch round serves 12-14 guests	\$50
12-inch round serves 20 guests	\$80
14-inch round serves 50-60 guests	\$150
half sheet serves 50 guests	\$140
full sheet serves 110 guests	\$285

White Chocolate Almond Cranberry Cake

Three layers of white chocolate almond cake filled with cranberry jam, Finished with white chocolate buttercream and fresh cranberries.

8-inch round serves 10-12 guests	\$50
12-inch round serves 20 guests	\$80
14-inch round serves 50-60 guests	\$150
half sheet serves 50 guests	\$140
full sheet serves 110 guests	\$285

Alcoholic Beverages

	Hosted	No Host
All beverage costs will be based on actual beverage consumption		
Standard Liquors	\$7.5	\$8
Finlandia, Bombay, Famous Grouse, Jack Daniels, Cruzan, Sauza Blue, Kahlua, Bailey's		
*to include cosmopolitan, lemon drop, mojito, classic margarita at \$2.00 additional		
Premium Liquors	\$8.5	\$9
Soft Tail, Big Gin, Glenlivet 12yr, Burnside, Crown Royal, Cazadores Reposado, Mount Gay Eclipse		
*to include cosmopolitan, lemon drop, mojito, classic margarita at \$2.00 additional		
Doubles additional price	\$5	\$5
Martinis additional price	\$5	\$5
Summer Bubbles	\$8	N/A
BroVo + L lavender, Limoncello, bubbles		
Ruby Sangria		
Veev acai spirit, BroVo ginger, malbec, seasonal fruit	\$8	N/A
Lido Deck	\$10	N/A
Aviation gin, cardamom syrup, grapefruit, lime juice		
Anchor's Aweigh	\$9	N/A
Gosling rum, Crème de Cassis, BroVo + ginger, lime, ginger beer		
Mimosa, Bloody Mary	\$7.5	\$8
Microbrews, Imports and Domestics	\$5	\$5
Deschutes Black Butte Porter, Maritime IPA, Maritime Pacific Pale, Pike Naughty Nellie, Widmer Brothers Hefeweizen, Spire Pear Cider, Stella Artois, Amstel Light		

Non-Alcoholic Beer		
St. Pauli Girl N.A	\$5	\$5

Ray's Featured Wines	Hosted	No Host Per Glass
Chardonnay, Milbrandt Vineyards Columbia Valley	\$25	\$7
Pinot Gris, Milbrandt Vineyards "Traditions"		
Columbia Valley	\$25	\$7
Merlot, Bonair Winery Yakima Valley	\$26	\$7
Cabernet, Two Pond Winery, Walla Walla	\$27	\$7

Non-Alcoholic Beverages	
Soft Drinks	\$2 each
Mineral Water	\$2 each
Izze Sodas	\$4 each
Fresh Lemonade & Fresh Brewed Iced Tea	\$25 per gallon
Non-Alcoholic Punch	\$30 per gallon
Martinelli's Sparkling Cider	\$15 per bottle
Caffé Vita Coffee, The Republic of Tea	\$30 per gallon

Wines

SPARKLING WINES

Dibon Cava Brut "Reserva" Spain \$28
aromas and flavors of lime, ripe apple, mandarin, Meyer lemon, lush texture

Veuve Devienne "Brut" Sparkling Rose, Southwest FR NV \$30
aromatic spring flowers, strawberry and raspberry fruits, crisp and lively

Primaterra Prosecco Veneto, IT \$28
tropical fruit, floral aromatics, citrus and ripe apple, creamy texture, bright bubbles

WHITE WINES

Chardonnay, Milbrandt Vineyards Columbia Valley, WA \$28
rich and ripe with flavors of pear, baked apple and vanilla

Chardonnay: Bethel Heights "Estate" Eola-Amity Hills, OR \$48
aromas and flavors apples, lemons and nutmeg.

Pinot Gris, Milbrandt Vineyards "Traditions" Columbia Valley, WA \$28
aromas and flavors of apples, pears, lemon, white peaches, hints of floral bouquet

Pinot Gris, Torii Mor Willamette Valley, OR \$34
aromas and flavors of pears, green apples and honeysuckle. Crisp finish.

Sauvignon Blanc, Ampelidae "Marigny-Neuf" Loire Valley, FR \$28
aromas and flavors of lemon, lime, honeysuckle, nutmeg and green grass.

Sauvignon Blanc, Efeste "Sauvage" Columbia Valley, WA \$36
nectarine, honeysuckle, grapefruit, green apple and a touch of grass.

Blend, Thurston Wolfe "PGV" (Pinot Gris/Viognier) WA \$34
tropical fruits, peach, a touch of orange, balanced with crispness and minerals

WHITE WINES (continued)

Blend, Cadaretta "SBS" (S. Blanc/Semillon) Walla Walla Valley, WA \$44
aromas and flavors of tangerine, lime, pineapple and pear.

Riesling, Dr. Loosen "Dr. L" Mosel, GR \$32
bright pear, apricot and mango flavors

RED WINES

Cabernet Sauvignon, Charles Smith "Big Star" Columbia Valley, WA \$28
rich with aromas and flavors of dark cherry, blackberry, cassis and raspberry.

Cabernet, Airfield Estates Yakima Valley, WA \$38
blackberries, ripe cherries, spices, tobacco, toasted oak, little tannins

Merlot, Bonair Winery Yakima Valley, WA \$28
intense dark fruit, blueberry and blackberry, hints of sage and cassis

Merlot, Fidélitas Columbia Valley, WA \$42
aromas and flavors of dark cherry, cocoa and clove. Lush finish.

Syrah, Porcupine Ridge Boekenhoutskloof, South Africa \$32
dark raspberry, black pepper, smoked bacon, clove and anise, velvety finish

Syrah, Bergevin Lane "She-Devil" Columbia Valley, WA \$46
dark fruits, crushed violets and dark chocolate, velvety finish

Pinot Noir, Walnut City Wineworks Willamette Valley, OR \$38
tart cherry, raspberry and rhubarb, bright finish

Blend, Brian Carter "Byzance" (Grenache/Syrah) Columbia Valley, WA \$44
aromas and flavors of dried cherries, rose petals, dark fruit and spices.

RED WINES (continued)

Blend, Tacmarack Cellars "Firehouse Red" Columbia Valley, WA \$38
Dark and rich with rose petal, cherries, boysenberries, raspberries and coffee

Malbec, Bodega Santa Julia, Mendoza, ARG \$28
full bodied with rich plum and cherry flavors, finishes spicy and velvety

Sangiovese, Tenuta Montecchiesi "Selvarello" Tuscany, IT \$36
hints of plum, black cherry, black raspberry, aromas of blueberries

NON-ALCOHOLIC WINES

Chardonnay, Ariel CA \$22
tropical fruit character and subtle oak with buttery apple and butterscotch flavors

Merlot, Ariel CA \$22
aromas of cherry, raspberry and cassis combined with white chocolate

SPECIAL REQUESTS

Ray's Boathouse has an extensive, award-winning wine list. Please let your Catering Sales Manager know if you have a special request and our Wine Director will be happy to consult with you.

Equipment Rentals and Additional Charges

*prices for events in our Northwest Room only

Wireless Internet Connection	No Charge
AV Screen (6x6)	No Charge
Wireless Microphone	No Charge
Podium	No Charge
Easels	No Charge
Deck/Patio Heaters	No Charge
Post-it Flip Charts	\$12 (includes markers and pens)
Wedding Ceremony Fee	\$595
Dance Floor	\$250
Ivory Chair Covers	\$7 each (with sash in color of your choice)
Wedding Cake cutting fee	\$2 per guest for any outside wedding cake brought into Ray's
Specialty Linen	Available on request for an additional price based on selection
Floral Design	Available on request for an additional price based on selection
Additional Tenting	Available on request for an additional price based on selection

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

Directions to Ray's

I-5 North/I-5 South

Exit NW 85th Street (Exit # 172). Head west on 85th Street for about 3-4 miles until 85th Street ends at a stop sign. Continue right following signs to Golden Gardens Park and Shilshole Bay Marina. Follow this road as it winds downhill (about 3/4 mile) toward the water. You will go under a railroad bridge. At the stop sign, turn left onto Seaview Avenue NW. Ray's is about one mile down on the right at 6049 Seaview Avenue NW.

From the Eastside- via 520 or I-90

Take 520 west or I-90 west to I-5 North. Exit NW 85th Street (Exit #172). Head west on 85th Street for about 3-4 miles until 85th Street ends at a stop sign. Continue right following signs to Golden Gardens Park and Shilshole Bay Marina. Follow this road as it winds downhill (about 3/4 mile) toward the water. You will go under a railroad bridge. At the stop sign, turn left onto Seaview Avenue NW. Ray's is about one mile down on the right at 6049 Seaview Avenue NW.

From Downtown Seattle

Travel west on Denny Way to Western Avenue. Turn right onto Western Avenue and travel north. (Note: Western Avenue changes names to Elliott Avenue and then to 15th Avenue West). Continue traveling north on 15th Ave W and cross over the Ballard Bridge. At the intersection of NW Market Street (there is a Walgreens on the left) turn left onto NW Market Street. Follow NW Market Street through downtown Ballard. At the Taco Time bear left. You will pass the Hiram M. Chittenden locks on your left. Continue straight. Right after you pass over railroad tracks, Ray's is on the left at 6049 Seaview Avenue NW.

From Queen Anne

Travel west on W Mercer Street downhill to 15th Avenue W. Turn right onto 15th and travel north. Continue traveling north on 15th Ave W and cross over the Ballard Bridge. At the intersection of NW Market Street (there is a Walgreens on the left) turn left onto NW Market Street. Follow NW Market Street through downtown Ballard. At the Taco Time bear left. You will pass the Hiram M. Chittenden locks on your left. Continue straight. Right after you pass over railroad tracks, Ray's is on the left at 6049 Seaview Avenue NW.

From the University of Washington

Take 45th Street west. Stay in right lane and pass under Highway 99. 45th Street will change names to 46th Street. After about 1 mile 46th Street will change names again to NW Market Street. NW Market Street will drive through downtown Ballard. At the Taco Time bear left. You will pass the Hiram M. Chittenden locks on your left. Continue straight. Right after you pass over railroad tracks, Ray's is on the left at 6049 Seaview Avenue NW.