

Rays Cafe
2014 Thanksgiving Buffet
\$45

Chilled Seafood Station

Steamed Snow Crab Legs - lemon, drawn butter
Chilled Cocktail Prawns - lemons, cocktail sauce
Fresh Shucked Oysters - horseradish, lemons, cocktail sauce, mignonette

Carving Station

Oven Roasted Turkey – turkey gravy, cranberry sauce
Roasted Prime Rib – jus, horseradish cream
Honey- Smoked Ham – maple brown sugar glaze, applesauce

Buffet Items

Field Green Salad – white balsamic vinaigrette, WA apples, hazelnuts
Ray's Classic Caesar – Caesar dressing, herb croutons, parmesan, lemons

Vegetable Crudités

Antipasto Platter

Cheese Board

Grand Central Bakery Breads – preserves and jams
Northwest Smoked Salmon Sides –cinnamon-pear chutney
Oven Roasted Ling Cod – caramelized fennel, cherry tomato, herbed butter
Clams and Mussels – steamed in white wine and butter

Glazed Carrots

Roasted Brussel Sprouts and Bacon

Sautéed Green Beans

Whipped Potatoes

Herbed Stuffing

Cranberry Sauce

Three Cheese Penne Pasta

Dessert (subject to change)

Mini apple pies
Pumpkin pie torte
Carrot cake
Tiramisu Chocolate pots de crème
Crème Brulee
Pumpkin Whoopie pie
Peanut butter bar
Coconut cake
Spritz cookies
Mexican wedding cookies
Snickers bar

White chocolate nut bar
Hot chocolate cookies
Spiced chocolate-pistachio baklava
Pear coffee cake
Orange-cranberry scones
Super Carrot muffin
Cinnamon streusel
Pumpkin pie bar
Cake pops

GLUTEN FREE DESSERT TABLE

Rice crispy treats
Honey cakes
Lemon bars
Chocolate chunk cherry brownies
Coconut macaroon
Pumpkin honey bread
Caramel-banana bread w/cranberries
Nutella bites
Apple upside down cake