

Rays

2015 Fall - Winter Breakfast Menu

Breakfast & Brunch Buffets

Plated Breakfasts available upon request

Carving station options are available to add to your brunch menu

Please ask your sales person if you would like a customized menu

FRESH BREAKFAST PASTRIES AND BREADS

Minimum order of 2 dozen per item

Flakey Croissants – whipped butter, fruit preserves

\$26 per dozen

Assorted Breakfast Pastries

\$34 per dozen

CONTINENTAL BREAKFAST

Fresh Orange Juice and Grapefruit Juice

Sliced Seasonal Fruit

Assorted Breakfast Pastries

Caffé Vita Coffee, Mighty Leaf Tea

\$15 per guest

DELUXE CONTINENTAL BREAKFAST

Fresh Orange Juice and Grapefruit Juice

Fresh Sliced Seasonal Fruit

Assorted Breakfast Pastries

whipped butter, cream cheese, fruit preserves

Housemade Granola, Low-fat Natural Yogurt, 2% Milk

Caffé Vita Caffé Vita Coffee, Mighty Leaf Tea

\$19 per guest

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RISE & SHINE BREAKFAST BUFFET

Fresh Orange Juice and Grapefruit Juice

Fresh Sliced Seasonal Fruit

Scrambled Eggs
aged cheddar, fresh herbs

House-cured Bacon

Breakfast Sausages

Cinnamon French Toast
whipped butter, pure Vermont maple syrup

Herb Roasted New Potatoes

Caffé Vita Coffee, Mighty Leaf Tea
\$24 per guest

RAY'S SUNRISE BRUNCH

Fresh Orange Juice and Grapefruit Juice

Fresh Sliced Seasonal Fruit

Eggs Benedict

Cinnamon French Toast
whipped butter, pure Vermont maple syrup

Farm Lettuces and Green Salad
seasonal fruit, Marcona almonds, white balsamic vinaigrette

Ray's Apple Wood Smoked Wild Pacific Salmon Sides
seasonal fruit compote

Herb Roasted New Potatoes

Caffé Vita Coffee, Mighty Leaf Tea
\$30 per guest

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Tray Passed Appetizers

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

SEAFOOD

Dungeness Crab Cakes - ancho chile aioli	\$48
Coconut Prawns - sesame plum sauce	\$44
Seared Sea Scallops – smoky sweet bbq	\$38
Ray's Open Face Mini Salmon Burgers - tartar, coleslaw	\$34
Dungeness Crab and Seasonal Fruit Salad - crispy wonton cup, mint	\$40
Ray's Smoked Sea Scallops – horseradish cream sauce	\$38
Ray's Smoked Wild Pacific Coho Salmon Bites - Washington fruit sauce	\$36
White Prawns - Ray's horseradish, cocktail sauce	\$44
Bay Shrimp Salad – dill aioli, cucumber wheel	\$30
Ahi Tuna Poke* – fried wonton, sambal vinaigrette	\$34

MEAT

Lemongrass Marinated Chicken Skewer – pineapple, scallion-soy sauce	\$28
Open Faced Mini Lamb Burger* - arugula, harissa	\$30
Grilled Argentine Style Beef Skewers* - chimichurri sauce, roasted onions	\$34
Top Sirloin Melt* - crispy shallot, gruyere, tomato relish	\$34
Curried Chicken Tartlets – pear, green onion	\$28
Prosciutto and Potato Blini - aged cheddar, crème fraîche	\$28

VEGETARIAN

Tempura Vegetables - balsamic aioli	\$24
Caramelized Onion and Blue Cheese Tartlets	\$24
Petite Grilled Cheese Sandwiches - aged white cheddar, tomato jam	\$24
Red Lentil Cakes – tomato-cucumber yogurt	\$24
Crispy Polenta Cakes – spicy roasted red pepper jam	\$24
Crostini - fresh mozzarella, Roma tomato, basil leaf, olive oil	
or Mushroom Duxelles – mushroom, herbs, Laura Chenel's goat cheese	\$24
Fresh Vegetable Spring Rolls – hoisin peanut sauce	\$24
Mini Soup Shots – choice of Curried Butternut Squash, Potato Leek	
or Cream of Tomato Basil	\$22

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Buffet Appetizers

Prices are per portion

SALADS

Farm Lettuces and Green Salad

seasonal fruit, Marcona almonds, white balsamic vinaigrette

\$7 per portion

Wilted Lacinato Kale Salad

seasonal fruit, Laura Chenel's goat cheese, warm bacon vinaigrette

\$8 per portion

Caesar Salad

garlic potato croutons, Parmesan ribbons

\$7 per portion

Toasted Fregola Pasta and Kalamata Olive Salad

chickpeas, golden raisins, spinach, feta, harissa vinaigrette

\$8 per portion

SEAFOOD

Ray's Apple Wood Smoked Wild Pacific Salmon Sides*

seasonal Washington fruit sauce

\$9 per 2 ounce portion

Nova-Style Wild Pacific Salmon*

Grand Central Bakery Rye Bread, diced red onion, capers

\$8 per 2 ounce portion

Sesame Crusted Ahi Tuna*

cucumber salad, sweet-spicy soy

\$7 per 2 ounce portion

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Ray's Skookum Inlet Manila Clams
steamed in white wine, dill-butter
\$8 per half pound portion

Ray's Pen Cove Mussels
Thai red curry, coconut milk broth
\$9 per half pound portion

Alaskan King Crab Legs
drawn butter, Ray's cocktail sauce, lemon
\$MP per pound

Local Oysters on the Half Shell*
red wine - shallot mignonette, Ray's cocktail sauce, lemon
\$MP per dozen

Chilled White Prawns
Ray's cocktail sauce, lemon
\$44 per dozen

MEATS

Coconut Enrusted Chicken Breast
wasabi aioli
\$7 per 2 ounce portion

Tuscan Antipasto Charcuterie
Salami, spicy copa, nostrano, basil marinated fresh mozzarella, green olives
kalamata olives, marinated artichoke hearts, Mama Lil's pickled peppers
served with Grand Central Bakery fresh breads and rosemary croccantini
\$8 per portion

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VEGETARIAN

Market Cheeseboard

Chef's selection of imported and domestic artisan cheeses
served with Grand Central Bakery fresh breads, rosemary croccantini
dried fruit, mixed nuts
\$8 per portion

Tomato Tarte Tatin (each serves 8 to 10 guests)

flaky pastry, roasted fennel, arugula salad, balsamic caramel
\$28 each

Artichoke, Spinach and Parmesan Dip

served with Grand Central Bakery fresh breads, rosemary croccantini
\$4 per portion
add Dungeness crab meat for an additional
\$3 per portion

Crostini Bar

served with assorted housemade dips, pita bread, crostini
\$5 per portion

Roasted Vegetable and Potatoes

green goddess dressing
\$4 per portion

Fresh Vegetable Crudités

Point Reyes blue cheese dip
\$4 per portion

Fresh Sliced Seasonal Fruit

\$4 per portion

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Carving Stations

Please note below items require on-site chef service of \$50

Carving stations are served with rolls from Grand Central Bakery

Top Round of Beef*

stone ground mustard, horseradish cream

4 oz. portion, minimum order 20 guests

\$7 per portion

Roast Prime Rib of Beef*

horseradish cream

4 oz. portion, minimum order 20 guests

\$12 per portion

Pit Smoked Whole Ham

honey-mustard, house-made aioli

4 oz. portion, minimum order 20 guests

\$6 per portion

Garlic and Herb Rolled Leg of Lamb*

lemon-parsley gremolata

4 oz. portion, minimum order 20 guests

\$9 per portion

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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	\$600
Dance Floor	\$250
Wedding Cake cutting fee	\$2 per guest for any outside desserts
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

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Catering Sales Manager

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