

# rays

**2015 Fall - Winter Dinner Menu**

## 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 Beef Skewers* - chimichurri sauce, roasted onions	\$34
Top Sirloin Melt* - crispy shallots, 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

**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

\*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness. If this poses a health concern for you, please ask your server for further information.

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

Ray's Penn 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 and shallot mignonette, Ray's cocktail sauce, lemon  
\$MP per dozen

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

## **MEATS**

Coconut Crusted 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 and 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 guest

**Roast Prime Rib of Beef\***

horseradish cream

4 oz. portion, minimum order 20 guests

\$12 per guest

**Pit Smoked Whole Ham**

honey mustard, house-made aioli

4 oz. portion, minimum order 20 guests

\$6 per guest

**Garlic and Herb Rolled Leg of Lamb\***

lemon-parsley gremolata

4 oz. portion, minimum order 20 guests

\$9 per guest

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**Plated Dinners**

Please select 2 total dinner entrées for your guests to choose from  
Entrée counts are due 5 days prior to your event

**SOUPS**

Please select one soup for your group

Potato Leek \$7

Creamy Tomato-Basil Soup \$7

Curried Butternut Squash \$7

Ray's Clam Chowder \$7

Dungeness Crab and Corn Chowder \$9

**SALADS**

Please select one salad for your group

Farm Lettuces and Green Salad  
seasonal fruit, Marcona almonds, white balsamic vinaigrette \$7

Classic Caesar  
garlic potato croutons, Parmesan ribbons \$8

Wilted Lacinato Kale Salad  
seasonal fruit, Laura Chenel's goat cheese, warm bacon vinaigrette \$8

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## **DINNER ENTRÉES**

Please select 2 total dinner entrées for your group

Dinner counts are due 5 days prior to your event

All entrées include artisan bread from Grand Central Bakery and whipped butter  
Caffé Vita coffee, Mighty Leaf Tea

## **SEAFOOD**

Grilled Wild Pacific Salmon\*

citrus-ginger sauce, brown rice pilaf, matchstick vegetables

Wild King Salmon \$ Market Price

Wild Coho Salmon \$ Market Price

Porcini Mushroom Encrusted Wild Alaskan Halibut – Seasonal  
roasted red pepper beurre blanc, creamed Washington Russet potatoes  
roasted seasonal vegetables \$36

Seared Pacific Rockfish Picata  
creamed Washington Russet potatoes, oven roasted broccolini \$30

Sablefish in Sake Kasu  
honey soy and scallion oil, jasmine rice, choy sum, radish sprouts \$35

Grilled Seafood Trio  
white prawns, Pacific salmon, seasonal white fish  
Perond butter, wild mushroom risotto, braised greens \$38

## **MEAT**

Grilled Marinated Flank Steak\*  
rosemary-balsamic onions, port wine sauce, creamed Washington russets  
seasonal vegetables \$29

10 oz. Prime Rib of Beef\* (minimum 10 orders)  
horseradish cream, au jus, creamed Washington russets, seasonal vegetables \$34

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**13 oz Rib Eye Steak\***

red wine reduction, crushed fingerling potatoes, seasonal vegetables \$36

**Grilled Tenderloin of Beef\***

green peppercorn sauce , Parmesan roasted fingerling potatoes  
seasonal vegetables \$44

**Pork Tenderloin\***

mushroom ivory sauce, creamed Washington Russet potatoes  
roasted broccolini \$26

**Rack of Lamb\***

mint rosemary jus, spiced red lentil pilaf, seasonal vegetables \$39

**POULTRY****Pan Roasted Chicken Breast**

mushroom cream sauce, crushed fingerlings, roasted seasonal vegetables \$25

**Coconut Encrusted Chicken Breast**

braised greens, crushed fingerling potatoes \$25

**VEGETARIAN**

(Vegan options available upon request)

**Roasted Vegetable and Swiss Chard Strudel**

sundried tomatoes, Gruyere cheese, grilled romaine heart  
roasted tomato coulis \$22

**Roasted Mushroom Risotto**

seasonal local mushrooms, oven roasted peppers, spinach  
shaved Parmesan cheese, cherry tomatoes \$22

**Herbed Panko Encrusted Orzo Gratin**

roasted seasonal vegetables \$20

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**DUET ENTRÉES**

Grilled Wild Pacific King Salmon and Beef Tenderloin\*  
herbed beurre blanc, red wine jus  
creamed Washington russets, seasonal vegetables \$48

Crab Cakes and Beef Tenderloin \*  
Ancho chili aioli, green peppercorn sauce  
creamed Washington russets, seasonal vegetables \$46

Gulf Prawns and Beef Tenderloin \*  
Pernod butter, red wine jus  
creamed Washington russets, seasonal vegetables \$45

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**Dinner Buffets**

All buffets include artisan bread from Grand Central Bakery and whipped butter  
Caffé Vita coffee, Mighty Leaf Tea

**MAGNOLIA DINNER BUFFET**

Caesar Salad  
garlic potato croutons, Parmesan ribbons, lemon

Toasted Fregola Pasta and Olive Salad  
chickpeas, golden raisins, spinach, feta, harissa vinaigrette

Seared Rockfish  
lemon-caper fresh herb beurre blanc

Grilled Marinated Flank Steak\*  
rosemary-balsamic onion jus

Roasted Garlic Mashed Potatoes

Seasonal Market Vegetables  
\$37 per guest

**BALLARD DINNER BUFFET**

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

Grilled Wild Pacific Salmon Sides  
lemon beurre blanc

Coconut Encrusted Chicken Breast  
braised greens, wasabi aioli

Roasted Seasonal Vegetables

Herbed Panko Crusted Orzo Gratin  
\$39 per guest

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**QUEEN ANNE DINNER BUFFET**

Artisan Panzanella Bread Salad

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

Wilted Lacinato Kale Salad

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

Grilled Wild Pacific King Salmon Sides

roasted shallot aioli

Roast Prime Rib of Beef\*

horseradish cream, au jus

Whipped Yukon Gold Potatoes

Seasonal Market Vegetables

\$41 per guest

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**Snacks**

Popcorn Bar Parmesan, Truffle salt	\$6 per portion
Spiced Almonds and Curried Cashews	\$6 per portion
House-made Corn Tortilla Chips Oscar's guacamole, house-made salsa fresca	\$8 per portion
Warm Salted Gougeres	\$24 per dozen

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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
Wedding Ceremony Fee	\$600
Dance Floor	\$250
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 Catering Sales Manager

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