

Rays

2016 Spring- Summer Breakfast Menu

Breakfast & Brunch Buffets

Plated Breakfasts available upon request

Carving station options are available to add to your brunch menu

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 honey butter, fruit preserves

\$29 per dozen

Assorted Breakfast Pastries

\$38 per dozen

CONTINENTAL BREAKFAST

Fresh Orange Juice and Grapefruit Juice

Sliced Seasonal Fruit

Assorted Breakfast Pastries

Caffé Vita Coffee, Mighty Leaf Tea

\$17 per guest

DELUXE CONTINENTAL BREAKFAST

Fresh Orange Juice and Grapefruit Juice

Fresh Sliced Seasonal Fruit

Assorted Breakfast Pastries

whipped honey butter, cream cheese, fruit preserves

Housemade Granola, Low-fat natural yogurt, 2% Milk

Caffé Vita Caffé Vita Coffee, Mighty Leaf Tea

\$22 per guest

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RISE & SHINE BREAFAST 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 honey butter, pure Vermont maple syrup

Herb Roasted New Potatoes

Caffé Vita Coffee, Mighty Leaf Tea
\$27 per guest

RAY'S SUNRISE BRUNCH

Fresh Orange Juice and Grapefruit Juice

Fennel and Orange Salad
sliced oranges, fennel, Kalamata olives, chiffonade parsley

Eggs Benedict*

Cinnamon French Toast
whipped honey butter, pure Vermont maple syrup

Farm Lettuces and Green Salad
mixed greens with jicama, sunflower seeds, Champagne vinaigrette

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

Herb Roasted New Potatoes

Caffé Vita Coffee, Mighty Leaf Tea
\$34 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 – jalapeño yogurt vinaigrette	\$54
White Prawns – tamarind sauce	\$49
Ray's Open Face Mini Salmon Burgers – lemon aioli, pickled red onion, arugula	\$39
Ray's Smoked Sea Scallops* – horseradish cream sauce	\$43
Ray's Smoked Wild Pacific Salmon Bites* – avocado vinaigrette	\$41
Salmon Sushi Rolls* – pickled ginger, spicy aioli	\$41
Baby Shrimp Ceviche on Cucumber Cups*	\$35
Ray's Cold Smoked Salmon Wraps* – green olives, tarragon crème fraîche	\$41
Prawn Ceviche Shots* – Bloody Mary style, tomato sauce, minced vegetables	\$49
add ½ shot of vodka	\$53

MEAT

Tandoori Chicken Skewers – cilantro yogurt dip	\$32
Open Faced Mini Lamb Burger* - arugula, harissa	\$34
Coconut Chicken Skewers – avocado coconut cream	\$32
Chipotle Beef Skewer* - cilantro crème fraîche	\$39
Blue Cheese and Steak Crostini* – peppercorn-red wine gastrique	\$39
Beef Skewers* – chipotle tomatillo sauce	\$39
Prosciutto Wrapped Melon - balsamic glaze	\$32
Chorizo Polenta Cakes – chipotle tomatillo sauce	\$32

VEGETARIAN

Mixed Vegetable Tempura – balsamic aioli or ginger-soy dipping sauce	\$27
Vegetable and Ricotta Cheese Tartlets	\$27
Petite Grilled Brie Cheese Sandwiches – strawberry jam	\$27
Red Lentil Curry Croquette – avocado coconut cream	\$27
Crispy Polenta Cakes – chipotle tomatillo sauce	\$27
Crostini – fresh mozzarella, Roma tomato, basil leaf, olive oil	\$27
or grilled pear, blue cheese, balsamic glaze	\$27
Tomato Relish Cucumber Cups – bell peppers, tomato, cappers, olives, queso fresco	\$27
Spring Rolls – hoisin peanut sauce	\$27
Red Pesto Bruschetta – artichoke, mozzarella	\$27
Soup Shots – chilled melon or gazpacho	\$25

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Buffet Appetizers

Prices are per portion

SALADS

Farm Lettuces and Greens Salad

mixed greens, jicama, sunflower seeds, Champagne vinaigrette

\$8 per portion

Caesar Salad

garlic potato croutons, Parmesan ribbons, lemon

\$8 per portion

Hibiscus Bibb Salad

Bibb lettuce, hibiscus flower, apples, grapes, Craisins, hibiscus vinaigrette

\$9 per portion

Watercress, Zucchini and Mint Salad

green beans, green bell pepper, mint yogurt dressing

\$9 per portion

Bean Sprout Salad

cucumber, green bell pepper, carrots, Roma tomato, garlic, soy dressing

\$8 per portion

Pasta Salad

roasted red bell peppers, basil pesto sauce

\$8 per portion

SEAFOOD

Ray's Grilled Wild Pacific Salmon Sides*

choice of sauce – lemon beurre blanc, tomato basil sauce, or Pernod butter

\$10 per 2 ounce portion

Sesame Encrusted Ahi Tuna*

Asian style coleslaw

\$8 per 2 ounce portion

Skookum Inlet Manila Clams

steamed with Calabrian peppers, shallots, garlic

\$9 per half pound portion

Seafood Paella

Manila clams, Penn Cove mussels, prawns, Arborio rice

\$12 per portion

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Penn Cove Mussels
smoked onion butter, piquillo peppers, tomato broth
\$10 per half pound portion

Alaskan King Crab Legs
served chilled, Ray's cocktail sauce
\$ Market Price per pound

Local Oysters on the Half Shell* (seasonally available)
choice of sauce - red wine and shallot mignonette, Ray's cocktail sauce or tequila lime sauce
\$ Market Price per dozen

Chilled White Prawns
Ray's cocktail sauce, lemon
\$ 49 per dozen

MEATS

Coconut Encrusted Chicken Breast
avocado coconut cream, braised greens
\$8 per 2 ounce portion

Teriyaki Coulotte Steak with Cucumber Salad*
cucumber, red bell pepper, spring onion, sesame seed
\$9 per 2 ounce portion

Tuscan Antipasto Charcuterie
Salami, spicy Copa, Nostrano, basil marinated fresh mozzarella, green olives, Kalamata olives
marinated artichoke, Mama Lil's pickled peppers. Served with Grand Central Bakery fresh breads,
rosemary croccantini
\$9 per portion

VEGETARIAN

Market Cheese Board
Chef's selection of imported and domestic artisan cheeses served with Grand Central Bakery fresh
breads, rosemary croccantini, dried fruit, mixed nuts
\$9 per portion

Flat Bread
oven dried tomato, roasted fennel, arugula salad, balsamic glaze
\$31 each

Crostini Bar
assorted housemade dips, pita bread, crostini
\$6 per portion

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Roasted Vegetables and Potatoes
green goddess dressing
\$5 per portion

Fresh Vegetable Crudités
blue cheese dip
\$5 per portion

Fresh Sliced Seasonal Fruit
\$5 per portion

Carving Stations

please note items below require on-site chef service, charge is \$50
minimum order for all carving stations is 20 portions
served with rolls from Grand Central Bakery

Top Round of Beef*
grain mustard, horseradish cream
\$8 per 4 ounce portion

Roast Prime Rib of Beef*
horseradish cream
\$14 per 4 ounce portion

Garlic and Herb Rolled Leg of Lamb*
lemon-parsley gremolata
\$15 per 4 ounce 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 Catering Sales Manager

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