

# rays

**Dinner Menu**

**Winter 2018**

**Tray Passed Appetizers**

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

**SEAFOOD**

Dungeness Crab Cakes – smoked tomato, piquillo aioli	\$54
Ray's Cold Smoked Salmon - cucumber wheel, cream cheese, pickled red onion	\$41
Seared Albacore Bites – Ponzu sauce	\$43
White Prawns – Romesco sauce	\$49
Fried Mussels - tequila mignonette, shallot, bell pepper	\$49
Ray's Open Face Mini Salmon Burgers – lemon aioli, pickled vegetables, arugula	\$39
Ray's Smoked Wild Pacific Salmon Bites* – seasonal fruit compote	\$41
Salmon Makizushi Rolls* – pickled ginger, spicy aioli	\$41
Fresh Spring Roll – prawns, lime, rice vinegar sauce	\$39
Lobster salad Gougères	\$42
Prawn Bloody Mary Shots* – minced vegetables	\$49
add ½ shot of vodka	\$53

**MEAT**

Thai Chicken Satay – spicy peanut sauce	\$34
Miso Chicken Skewers – sweet chili-miso sauce	\$34
Open Faced Mini Lamb Burger* - arugula, harissa	\$36
Blue Cheese and Steak Crostini* – peppercorn-red wine gastrique	\$39
Beef Skewers* – chipotle tomatillo sauce	\$39
Pulled Pork Bruschetta – Homemade smoked apple BBQ sauce, white cheddar	\$34
Adobo pork Tenderloin Skewer – grilled pineapple	\$35
Spanish Chorizo and Potato Skewer – piquillo coulis	\$38
Prosciutto Wrapped Ray's Smoked Sea Scallops*– stone ground mustard vinaigrette	\$45
Swedish Meatballs – Dijon Mustard Gravy	\$38
Mini Quiche – Ham and Cheese	\$36

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## VEGETARIAN

Roasted Vegetable and Goat Cheese Tartlets	\$28
Mixed Vegetable Tempura – ginger-soy dipping sauce	\$28
Toasted Baguette - Brie cheese, seasonal fruit compote	\$28
Tomato Crudo Cucumber Cups – bell peppers, tomato, capers, olives, feta cheese	\$27
Red Lentil Curry Croquette – avocado coconut cream	\$28
Crostini – grilled pear, blue cheese, balsamic glaze	\$28
Caprese Salad Skewer – balsamic drizzle	\$27
Red Pesto Bruschetta – artichoke, mozzarella	\$28
Zucchini and Feta Cheese Fritters – piquillo pepper coulis	\$30
Spiced Carrot Soup – crème fraîche	\$30
Roasted Squash Crostini – whipped goat cheese, honey	\$30

## Buffet Appetizers

Prices are per portion

## SALADS

Farm Lettuces and Greens Salad  
seasonal fruit, Marcona almonds, aged white cheddar, white balsamic vinaigrette  
\$9 per portion

Bibb Salad  
Bibb lettuce, fennel, radish, cucumber, shaved parmesan, stone ground mustard vinaigrette  
\$9 per portion

Caesar Salad  
garlic croutons, Parmesan ribbons, lemon  
\$8 per portion

Ray's Smoked Bacon Salad  
smoked bacon, frisée, radicchio, pome fruit, goat cheese, sunflower seeds, ground mustard vinaigrette  
\$12 per portion

Bean Sprout Salad  
cucumber, green bell pepper, carrots, Roma tomato, garlic-soy dressing  
\$8 per portion

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Couscous Salad

garbanzo beans, cucumber, cherry tomatoes, mint, preserved lemon vinaigrette

\$8 per portion

**SEAFOOD**

Ray's Grilled Wild Pacific Salmon Sides\*

choice of sauce – lemon beurre blanc or chipotle salsa

\$12 per 2 ounce portion

Sesame Encrusted Ahi Tuna\*

Asian style coleslaw

\$8 per 2 ounce portion

Skookum Inlet Manila Clams

steamed with white wine, Calabrian peppers, shallots, garlic

\$9 per half pound portion

Seafood Paella

Manila clams, Penn Cove mussels, Prawns, Arborio rice

\$12 per portion

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

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## **MEATS**

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

Grilled Petit Tenderloin  
red wine gastrique, pickled vegetables, cucumber, bell peppers, cauliflower  
\$9 per 2 ounce portion

Tuscan Antipasto Charcuterie  
Assortment of sliced Salami's, basil marinated fresh mozzarella, green olives, Kalamata olives  
marinated artichoke, Mama Li's pickled peppers. Served with Grand Central Bakery fresh  
breads and 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  
roasted red bell pepper, artichoke, fennel, arugula salad, balsamic glaze  
\$31 each

Crostini Bar  
assorted house-made dips, pita bread, crostini  
\$6 per portion

Roasted Vegetables and Potatoes  
green goddess dressing  
\$6 per portion

Fresh Vegetable Crudités  
blue cheese dip  
\$5 per portion

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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

### **Plated Dinners**

served with bread and butter  
Caffé Vita Coffee, Mighty Leaf Tea included

### **SOUPS**

Please select one soup for your group

Ray's Clam Chowder \$9

Dungeness Crab and Corn Chowder \$11

Celery Root with Crispy Prosciutto, \$9

Seasonal Vegetable Soup \$8

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## **SALADS**

Please select one for your group

### **Roasted Beet Salad**

baby arugula, orange, shaved fennel, goat cheese, hazelnut, agrumato lemon oil  
\$9

### **Fall Bibb Salad**

fennel, breakfast radish, cucumbers, shaved parmesan, stone ground mustard vinaigrette \$9

### **Mixed Greens**

seasonal fruit, aged white cheddar, Marcona almonds, white balsamic vinaigrette  
\$9

### **Caesar Salad**

garlic croutons, Parmesan ribbons, lemon  
\$8

### **Pork Belly Salad**

smoked bacon, frisée, radicchio, pome fruit, goat cheese, sunflower seeds, ground mustard  
vinaigrette  
\$10

### **Bean Sprout Salad**

cucumber, green bell pepper, carrots, Roma tomato, garlic, soy dressing  
\$8

## **Dinner Entrées**

select 3 total dinner entrees for your group to choose from  
final entrée counts are due 5 business days prior to your event

## **SEAFOOD**

### **Grilled Wild Pacific Northwest Salmon\***

gnocchi, leeks, seasonal vegetables, herbed butter sauce

King Salmon \$44

Coho Salmon \$38

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Pan Seared Wild Alaskan Halibut – seasonally available  
Pinot noir blackberry butter sauce, glaze potatoes, chicory salad  
\$42

Seared Pacific Rockfish Piccata  
fregola sarda, seasonal vegetables, white wine-lemon caper sauce  
\$35

Smoked Sable Fish  
Soba noodles, roasted bok choy, spicy soy dressing  
\$42

### **MEAT**

Grilled Marinated Flank Steak\*  
glazed Cipollini onions, port wine sauce, roasted garlic Washington Russet potatoes  
seasonal vegetables  
\$34

13oz Pan-Seared Ribeye Steak\*  
veal demi, roasted garlic mashed potatoes, seasonal vegetables  
\$47

Braised Short Ribs of Beef  
creamy Yukon gold potatoes, roasted vegetables, horseradish gremolata  
\$41

Grilled Beef Tenderloin\*  
red wine peppercorn sauce, blue cheese-rustic potatoes, seasonal vegetables  
\$50

Anderson Ranch Rack of Lamb\*  
gremolata, roasted fennel, green beans, mushroom polenta, Périgueux jus  
\$52

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## **POULTRY**

### Chicken Rosso

paprika marinated Jidori chicken, Mediterranean roasted potatoes, wilted greens, mushrooms, spice tomato sauce

\$34

### Pan Roasted Jidori Chicken

mushroom gravy, creamy Yukon gold potatoes, roasted seasonal vegetables

\$34

### Pollo en Mole

Jidori chicken breast, mole, saffron rice, seasonal roasted vegetables

\$34

### Duck of Duo

duck leg confit, roast duck breast, sweet potato compote, sautéed vegetables, black currant gastrique

\$43

## **VEGETARIAN**

### Risotto

artichoke, wild mushroom, spinach, sweet pepper, shaved parmesan

\$28

### Gnocchi

leek, cherry tomato, spinach, spiced tomato sauce, shaved parmesan, pine nuts

\$24

### Crepes

mushroom, goat cheese, leeks, spiced Greek yogurt, seasonal vegetables

\$28

### Asian Style Soba Noodles

seasonal matchstick vegetables, ginger soy sauce (vegan)

\$24

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**DUET ENTREES**

Grilled Wild Pacific Northwest King Salmon and Beef Tenderloin\*

herbed beurre blanc, red wine jus, roasted fingerling potatoes, seasonal vegetables

\$54

Dungeness Crab Cakes and Beef Tenderloin\*

smoked piquillo aioli, green peppercorn sauce, blue cheese, rustic potatoes, seasonal vegetables

\$52

Grilled Prawns and Beef Tenderloin\*

red wine jus, herb roasted potatoes, seasonal vegetables

\$51

Grilled Alaskan Halibut and Wild King Salmon\*

Pernod butter, Gnocchi with spiced tomato sauce and wilted greens

\$52

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## **Dinner Buffets**

buffets include artisan rolls from Grand Central Bakery and butter  
Caffé Vita coffee, Mighty Leaf Tea included

### **HOOD CANAL DINNER BUFFET**

Mixed Greens

cherry tomatoes, cucumber, radish, sun flower seeds, aged white cheddar, Marcona almonds,  
preserved lemon vinaigrette

Autumn Couscous Salad

garbanzo beans, artichoke confit, cherry tomatoes, mint, preserved lemon vinaigrette

Seared Pacific Rockfish Piccata

white wine, lemon- caper sauce

Coconut Encrusted Chicken Breast

avocado coconut cream, braised greens

Roasted Seasonal Vegetables

\$40 per guest

### **ELLIOTT BAY DINNER BUFFET**

Caesar Salad

garlic croutons, Parmesan ribbons, lemon

Farro and Chickpea Salad

roasted cauliflower, cherry tomatoes, Kalamata olives, feta, lemon dressing

Grilled Wild Pacific Northwest Salmon\*

chipotle tomatillo sauce

Grilled Marinated Flank Steak\*

glazed Cipollini onions, port wine sauce

Roasted Garlic Mashed Potatoes

Roasted Seasonal Vegetables

\$44 per guest

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### **SHILSHOLE BAY DINNER BUFFET**

#### Artisan Panzanella Bread Salad

romaine lettuce, vine-ripened tomatoes, Kalamata olives, basil, capers, white balsamic vinaigrette

#### Fall Bibb Salad

fennel, radish, cucumbers, shaved parmesan, stone ground mustard vinaigrette

#### Grilled Wild Pacific Northwest King Salmon Sides\*

chipotle tomatillo sauce

#### Roast Prime Rib of Beef\*

horseradish cream, au jus

#### Whipped Yukon Gold Potatoes

#### Roasted Seasonal Vegetables

\$50 per guest

### **Snacks**

#### Root Vegetable Chips

spiced yogurt dipping sauce

\$6 per portion

#### House-made Corn Tortilla Chips

Gustavo's guacamole, house-made salsa fresca

\$9 per portion

#### House-made Potato Chips

Choice of spice: paprika, curry or Old Bay seasoning

\$6 per portion

#### Spiced Almonds and Curried Cashews

\$7 per portion

#### Warm Salted Gougères

Gruyere cheese dipping sauce

\$27 per dozen

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**Equipment Rentals and Additional Charges**

prices for events in our Northwest Room only

Wireless Internet	No Charge
AV Screen (5.5x5.5)	No Charge
Handheld Wireless Microphone	No Charge
Lectern	No Charge
Easels (6)	No Charge
Deck/Patio Heaters	No Charge
Dance Floor	\$150
Cake Cutting	\$2 per guest for any outside desserts
Additional Tenting	*Varies

\*For additional audio-visual equipment or deck tenting, please contact your Sales Manager for a quote

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