Rays

Dessert Menu
Fall - Winter 2021

A 20% Service charge will be added to all food and beverage. 100% of the 20% service charge is paid out to our culinary and wait-staff. WA State Sales Tax and service charge are subject to change without notice.

Plated Desserts

select one dessert for your group
dessert counts are due 10 days prior to your event

Dessert Sampler – Chef's choice, trio of seasonal desserts, $11
Seasonal Cheese Cake – finished with fresh fruit, $11
Triple Chocolate Mousse Cake – Chocolate cake, dark and milk chocolate Mousse, $11
Farmers Market Fruit Crisp – Seasonal Washington fruit, almond oat topping vanilla bean ice cream, $11
Crème Brulee' – vanilla or seasonal flavors, $11
Olympic Mountain Ice Cream or Sorbet - shortbread cookies, $9
Tartlet Sampler – Chef's choice selection of three seasonal tartlets, $11

Buffet Desserts

Sweet Bites
Ray's Pastry Chef will create an assortment of bite sized desserts
$10 per guest for three pieces

Cookie Connoisseur Collection
Ray's pastry chef will create an assortment of cookies. Please let your sales person know if you have special requests.
$26 per dozen
2 dozen minimum per cookie flavor

Deluxe Brownies
Ray's pastry chef will create an assortment of brownies. Please let your sales person know if you have special requests.
$29 per dozen
2 dozen minimum per brownie flavor