

# RAYs

## Dinner 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.*

**Tray Passed Appetizers**

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

**SEAFOOD**

Ray's Cold Smoked Salmon* - cucumber wheel, dill cream cheese, pickled red onion	\$47
Sushi Rolls* - Choose from salmon, tuna, or vegetarian DF, GF	\$48
Ray's Smoked Wild Pacific Salmon Bites* - brandy-peach sauce DF, GF	\$49
Seared Sea Scallops*- chimichurri sauce DF, GF	\$50
Tuna Poke* - wonton cracker, Ponzu, sesame seed, cilantro DF	\$50
Dungeness Crab-Avocado Salad - sweet corn, mini peppers DF, GF	\$71
Grilled Prawns - Romesco sauce DF	\$51
Tempura Prawns - Szechuan seasoning, dashi sauce DF	\$51
Dungeness Crab Cakes - smoked piquillo aioli	\$79
Fried New Potato Skin – Ray's smoked salmon, cheese curds, chives	\$49

**MEAT**

Thai-style Chicken Satay - Thai-style peanut sauce GF	\$39
Steak Crostini* - horseradish cream cheese, demi-glace	\$46
Ray's Smoked Pork Belly Skewer - apple cider gastrique, poppy seeds DF, GF	\$40
Beef Meatballs - smoked apple BBQ sauce	\$39
Beef Skewers* - sautéed red onion, roasted tomatillo sauce DF, GF	\$46
Pastry Wrapped Uli's Sausage - stone ground mustard sauce	\$41
House made Chorizo and Corona Bean Tostada – queso fresco	\$39
Chicken Jalapeño Cup - cheddar, Parmesan & cream cheese, filo cup	\$39
Crispy Prosciutto Crostini - rye bread, chèvre, pomegranate gastrique	\$39

**VEGETARIAN**

Grilled Seasonal Fruit Crostini - mascarpone, toasted almonds, sage honey	\$33
Mini Quiche - goat cheese, sundried tomatoes, spinach	\$37
Pecorino-Polenta Cakes - tomato jam, red wine gastrique	\$33
Tomato Crudo Cucumber Cups - bell pepper, tomato, caper, basil, lemon oil DF, GF	\$30
Caprese Salad Skewer - fresh mozzarella, basil pesto, tomato, basil	\$33
Red Wine Poached Pear Crostini - chèvre, arugula	\$33
Zucchini and Feta Cheese Fritters - piquillo coulis	\$33
Butternut Squash-Coconut Milk Soup Shots - lemon oil, pomegranate seeds	\$32
Mixed Vegetable Tempura – ginger-soy dipping sauce	\$32

*Tray passed items are subject to an additional labor fee of \$25 per server per hour. Final cost to reflect number of servers needed.*

\*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.

## Buffet Appetizers

Prices are per person

### SALADS

#### Farm Lettuces and Greens Salad

seasonal fruit, Marcona almonds, aged white cheddar cheese, white balsamic vinaigrette

\$11 per person

#### Red Wine Poached Pear Salad

radicchio, frisée, mixed greens, sliced poached pears, blue cheese, spiced almond slices, red wine-pear vinaigrette

\$12 per person

#### Caesar Salad

garlic croutons, Parmesan cheese ribbons, Caesar dressing, lemon

\$12 per person

#### Artisanal Panzanella Bread Salad

romaine lettuce, vine-ripened tomatoes, Kalamata olives, basil, capers, stone ground mustard vinaigrette

\$13 per person

#### Orecchiette, Kale and Ray's Bacon Salad

orecchiette pasta, agrumato lemon oil, sautéed kale, Ray's bacon lardons, Grana Padano

\$13 per person

#### Quinoa Salad

cherry and sundried tomatoes, red bell peppers, zucchini, red onion, green peas, fresh mozzarella, oregano-roasted garlic pesto

\$13 per person

#### Lemon Herb Couscous Salad

moroccan seasoning, chickpeas, piquillo peppers, celery, cucumbers, basil, mint, tomatoes, preserved lemon vinaigrette

\$13 per person

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## SEAFOOD

Ray's Grilled Wild Pacific Northwest Salmon Sides\*

lemon beurre blanc

\$14 per 2-ounce portion

Seafood Ragout

prawns, clams, mussels and calamari rings, fennel-tomato ragout sauce, grilled garlic bread

\$16

Sesame Encrusted Ahi Tuna\*

Asian-style coleslaw, ginger soy dressing

\$12 per 2-ounce portion

Seafood Paella

NW Manila clams, Penn Cove mussels, prawns, house made chorizo, arborio rice

\$17 per portion

Penn Cove Mussels

mussel broth, smoked onion butter, grilled garlic bread

\$15 per half pound portion

Local Oysters on the Half Shell\* (seasonally available)

ginger mignonette, Ray's cocktail sauce

\$ Market Price per dozen

Steamed NW Manila Clams

lemongrass-coconut milk, basil, thai peppers, grilled garlic bread

\$15

Chilled White Prawns

Ray's cocktail sauce, lemon

\$51 per dozen

## LANDFOOD

Hunters Chicken

seared and roasted chicken breast, grilled onions, lardons, braising sauce

\$10 per 2-ounce portion

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Coconut Encrusted Chicken Breast

wasabi aioli, braised greens

\$10 per 2-ounce portion

Roasted Petite Beef Tenderloin\*

grilled seasonal vegetables, veal sauce

\$16 per 2-ounce portion

Tuscan Antipasto Charcuterie

sliced salami, red wine cooked mushrooms, green olives, Kalamata olives, marinated artichoke hearts, Mama Lil's pickled peppers, Grand Central Bakery breads, rosemary croccantini, house pickled vegetables

\$14 per portion

Seasonal Flat Bread

prosciutto, chèvre cheese, mozzarella cheese, seasonal vegetables, red wine-peppercorn gastrique

\$31 each

Top Round of Beef\*

grain mustard, horseradish cream

\$13 per 4-ounce portion, minimum 20 portions

Roast Prime Rib of Beef\*

demi-glace, horseradish cream

\$33 per 4-ounce portion, minimum 20 portions

Garlic and Herb Rolled Leg of Lamb\*

red peppercorn-veal sauce, lemon-parsley gremolata

\$24 per 4-ounce portion, minimum 20 portions

Grand Central Bakery Rolls and Butter

\$1.35 per guest

Carving Stations

Carving stations for Top Round of Beef, Roast Prime Rib of Beef, and Garlic and Herb Rolled Leg of Lamb are available by request.

\$50 service charge

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**VEGETARIAN**

Market Cheese Board

Chef's selection of imported and domestic artisan cheeses, Grand Central Bakery breads, rosemary croccantini, dried fruit, mixed nuts

\$13 per portion

Crostini Bar

assorted house-made dips, pita bread, crostini

\$9 per portion

Chilled Herb Roasted Vegetables and Potatoes

green goddess dressing

\$9 per portion

Fresh Vegetable Crudités

house-made dip

\$8 per portion

Fresh Sliced Seasonal Fruit

\$8 per portion

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## **Plated Dinners**

Served with Grand Central Bakery bread, Caffé Vita Coffee, and Mighty Leaf Tea

## **SOUPS**

Please select one soup for your group

Seasonal Vegetable Soup \$10

Cream of Fennel Soup with Smoked Salmon \$13

Ray's Clam Chowder \$12

## **SALADS**

Please select one for your group

Red Wine Poached Pear Salad

radicchio, frisée, mixed greens, sliced poached pears, blue cheese, spiced almond slices, red wine-pear vinaigrette

\$12

Grilled Caesar Salad

garlic croutons, Parmesan cheese ribbons, Caesar dressing, lemon

\$12

Farm Lettuces and Greens Salad

seasonal fruit, marcona almonds, aged white cheddar, white balsamic vinaigrette

\$12

Roasted Beet Salad

frisée, daikon radish, orange, chèvre, coriander vinaigrette

\$12

Bibb Salad

shaved fennel, cucumber, radish, hazelnuts, feta cheese, Champagne vinaigrette

\$12

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## Dinner Entrées

Select 3 total dinner entrées for your group to choose from  
Dinner counts are due 10 business days prior to your event

### SEAFOOD

Grilled Wild Pacific Northwest Salmon\*  
red quinoa tabbouleh, grilled broccolini, chive-butter sauce  
Coho Salmon \$48  
King Salmon \$58

Pan Seared Wild Pacific Northwest Alaskan Halibut  
sautéed fingerling potatoes, cannellini beans, kale, roasted baby carrots, sherry wine butter sauce  
\$55

Pan Seared Wild Pacific Northwest Rockfish  
fregola sarda, roasted seasonal vegetables, caper-butter sauce  
\$36

Wild Pacific Northwest Sablefish in Sake Kasu  
honey-soy, scallion oil, jasmine rice, garlic-ginger choy sum  
\$53

Wild Pacific Northwest Smoked Sablefish  
soba noodles, porcini mushroom broth, bok choy, wild mushrooms, scallion  
\$54

Seared Scallops  
snap pea succotash, cauliflower-pear puree, balsamic glazed pearl onions, balsamic sauce  
\$56

### RED MEAT

Grilled Marinated Coulotte Steak\*  
roasted fingerling potatoes, wilted greens, seasonal mushrooms, port wine sauce  
\$41

Grilled Beef Tenderloin\*  
herb rubbed tenderloin, wild mushrooms, roasted delicata squash, cherry tomato confit, demi-glace  
\$65

Pan-Seared Ribeye Steak\*  
cast iron seared, roasted garlic mashed potatoes, fire roasted vegetables, demi-glace  
\$64

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**Braised Beef Short Ribs**

smashed fingerling potatoes, roasted vegetables, horseradish gremolata, braising sauce

\$51, minimum 8 portions

**Cider Brined Pork Chop**

cider brined and seared pork chop, apple – butternut squash hash, cauliflower-pear purée, cider gastrique

\$42

**POULTRY**

**Seared Duck Breast**

parsnip purée, purple rice, pomegranate gastrique

\$53

**Seared Chicken Mole**

achiote rice, roasted corn, cotija cheese, mole sauce

\$39

**Pan Roasted Jidori Chicken**

gnocchi, house made chorizo, grilled bell peppers, smoked tomato sauce

\$39

**VEGETARIAN**

**Ratatouille**

piperade sauce, burrata, balsamic-olive oil

\$33

**Mascarpone-Piquillo Peppers Agnolotti**

seared brussels sprouts, Chioggia beets, butternut squash cream, Parmesan cheese

\$35

**Somen Noodles (Vegan)**

Chioggia beets, shimeji mushrooms, pickled ginger, daikon, mirin dashi

\$30

**DUET ENTREES**

**Grilled Wild Pacific Northwest Coho Salmon and Petite Beef Tenderloin\***

whipped Yukon Gold potatoes, seasonal vegetables, lemon beurre blanc, red wine-peppercorn sauce

\$61

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**Dungeness Crab Cakes and Petite Beef Tenderloin\***

smashed fingerling potatoes, seasonal vegetables, smoked piquillo aioli, veal peppercorn sauce

\$63

**Grilled Wild Alaskan Halibut and Wild Pacific Northwest Coho Salmon\***

piperade sauce, gnocchi, seasonal vegetables, lemon-herb beurre blanc

\$55

**Dinner Buffets**

Buffets include Grand Central Bakery breads, butter, Caffé Vita coffee, and Mighty Leaf tea

**CLASSIC NORTHWEST**

**Greek Salad**

romaine hearts, Roma tomatoes, Kalamata olives, sliced cucumbers, red onions, feta cheese, coriander vinaigrette

**Lemon Herb Couscous Salad**

Moroccan seasoning, chickpeas, piquillo peppers, celery, cucumbers, basil, mint, tomatoes, preserved lemon vinaigrette

**Seared Wild Pacific Northwest Rockfish Piccata**

white wine-lemon-caper sauce

**Coconut Encrusted Chicken Breast**

wasabi aioli, braised greens

**Seasonal Vegetables and Roasted Garlic Mashed Potatoes**

Grand Central Bakery rolls and butter

\$55 per guest

**BALLARD**

**Caesar Salad**

garlic croutons, Parmesan cheese ribbons, Caesar dressing, lemon

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Quinoa Salad

cherry and sundried tomatoes, red bell peppers, zucchini, red onion, green peas, mozzarella, oregano-roasted garlic pesto

Grilled Wild Pacific Northwest Salmon\*

lemon butter sauce

Grilled Marinated Flank Steak\*

glazed cipollini onions, port wine sauce

Roasted Garlic Mashed Potatoes and Seasonal Market Vegetables

Grand Central Bakery rolls and butter

\$61 per guest

**EMERALD CITY DINNER BUFFET**

Artisanal Panzanella Bread Salad

romaine lettuce, vine-ripened tomatoes, Kalamata olives, basil, capers, stone ground mustard vinaigrette

Red Wine Poached Pear Salad

radicchio, frisée, mixed greens, sliced poached pears, blue cheese, spiced almond slices, red wine-pear vinaigrette

Grilled Wild Pacific Northwest King Salmon Sides\*

lemon beurre blanc

Roasted Petite Tenderloin\*

horseradish cream, au jus

Whipped Yukon Gold Potatoes and Seasonal Market Vegetables

Grand Central Bakery rolls and butter

\$68 per guest

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## **SNACKS**

Gustavo's House-made Guacamole, Corn Tortilla Chips and Salsa Fresca

\$9 per portion

Mixed Pickled Vegetables

chilled seasonal vegetables, tzatziki dipping sauce

\$9 per portion

Smoked Salmon Stuffed Eggs

Ray's smoked salmon deviled eggs, sour cream, fresh herbs, smoked sea salt

\$12 per dozen of halves

### **Slider Bar**

Beef

herb mayonnaise, white cheddar cheese, lettuce, tomato

\$5 each

PNW Salmon

lemon aioli, pickled cucumber and onion, arugula

\$5 each

Lamb

harissa, arugula, crispy red onions

\$6 each

House made Potato Chips

paprika seasoning

\$6 per portion

Spiced Almonds and Cashews

\$7 per portion

Warm Salted Gougères

Gruyère cheese sauce

\$27 per dozen

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Equipment Rentals and Additional Charges  
Prices for events in our Northwest Room only

Wireless Internet	Complimentary
Projection Screen (5.5x5.5)	Complimentary
LCD Projector	\$200
Handheld Wireless Microphone	Complimentary
Lectern	Complimentary
Easels (6)	Complimentary
Deck/Patio Heaters	Complimentary
Dance Floor	\$150
Outside Dessert Fee**	\$2 per guest
Additional Tenting	*Varies

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

\*\* Any dessert served by our team must be produced in a professional kitchen/bakery.

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