

rays

Lunch Menu

Spring – Summer 2022

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 GF	\$48
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	\$51
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	\$52
Tempura Prawns - Szechuan seasoning, dashi sauce DF	\$52
Dungeness Crab Cakes - smoked piquillo aioli	\$79
Albacore Bites* – lightly seared albacore, aleppo pepper-salt, ponzu DF, GF	\$49

MEAT

Thai-style Chicken Satay - Thai-style peanut sauce GF, DF	\$41
Steak Crostini* - horseradish cream cheese, demi-glaze	\$50
Ray's Smoked Pork Belly Skewer - apple cider gastrique, poppy seeds DF, GF	\$41
Beef Meatballs - smoked apple BBQ sauce DG, GF	\$40
Beef Skewers* - sautéed red onion, roasted tomatillo sauce DF, GF	\$50
Pastry Wrapped Uli's Sausage - stone ground mustard sauce	\$43
House made Chorizo and Corona Bean Tostada – queso fresco	\$40
Chicken Jalapeño Cup - cheddar, Parmesan & cream cheese, filo cup	\$40
Prosciutto Chips – crispy prosciutto, rye bread crostini, chèvre, thyme, sage-honey	\$39
Harissa Chicken Skewers – harissa sauce DF, GF	\$41

VEGETARIAN

Grilled Seasonal Fruit Crostini - mascarpone, toasted almonds, sage-honey	\$34
Mini Quiche - goat cheese, sundried tomatoes, spinach	\$38
Fried Baby Potato Skins – cheese curds, chives, crème fraîche	\$34
Tomato Crudo Cucumber Cups - bell pepper, tomato, caper, basil, lemon oil DF, GF	\$31
Caprese Salad Skewer - fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF	\$34
Zucchini and Feta Cheese Fritters - piquillo coulis	\$34
Mixed Vegetable Tempura – ginger-soy dipping sauce DF	\$34
Chilled Watermelon Gazpacho Shooters – togarachi spices, lemon oil DF, GF	\$34
Caramelized Onion Tartlets – Walla Walla sweet onions, blue cheese, vincotto drizzle	\$38

*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.

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

Plated Lunches

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

Celery Root Soup
duck leg confit, Granny Smith apples, fried sage \$13

Ray's Clam Chowder \$12

SALADS

Please select one for your group

Chardonnay Poached Pear Salad
radicchio, frisée, mixed greens, sliced poached pear, bleu cheese, Chardonnay vinaigrette
\$12

Grilled Caesar Salad
garlic croutons, Parmesan cheese ribbons, Caesar dressing, crispy parsley, lemon wedge
\$12

Farm Lettuces and Greens Salad
seasonal fruit, Marcona almonds, aged white cheddar, white balsamic vinaigrette
\$12

Heirloom Tomato Salad
frisée, burrata cheese, basil, sunflower seeds, balsamic-lemon oil
\$12

Bibb Salad
shaved fennel, cucumber, radish, hazelnuts, feta cheese, stone ground mustard vinaigrette
\$12

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Lunch Entrées

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

SEAFOOD

Grilled Wild Pacific Northwest Salmon*

red quinoa tabbouleh, seasonal vegetables, smoked crème fraîche foam

Coho Salmon \$39

King Salmon \$48

Pan Seared Wild Pacific Northwest Alaskan Halibut

sautéed fingerling potatoes, cannellini beans, rainbow chard, roasted baby carrots, sherry wine butter sauce

\$45

Pan Seared Wild Pacific Northwest Rockfish

fregola sarda, roasted seasonal vegetables, caper-butter sauce

\$30

Wild Pacific Northwest Sablefish in Sake Kasu

honey-soy, scallion oil, jasmine rice, garlic-ginger choy sum

\$45

Wild Pacific Northwest Smoked Sablefish

sesame soba noodles - shimeji mushrooms, scallion, ginger soy dressing – grilled bok choy, miso glaze

\$46

Seared Scallops

snap pea succotash, cauliflower-pear puree, balsamic glazed pearl onions, vincotto

\$49

RED MEAT

Grilled Marinated Coulotte Steak*

rustic bleu cheese fingerling potatoes, seasonal roasted vegetables, port wine sauce

\$43

Grilled Beef Tenderloin*

herb rubbed grilled tenderloin, creamy Yukon Gold potatoes, grilled broccolini, king oyster mushrooms, cherry tomato confit, demi-glace

\$61

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Braised Beef Short Ribs

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

\$44, minimum 8 portions

Cider Brined Pork Chop

cider brined and seared pork chop, cauliflower purée, roasted new red potatoes, baby carrots, cider gastrique, caramelized apples

\$39

POULTRY

Duck Two Ways

crispy skin duck leg confit, seared duck breast, parsnip purée, baby carrots, pickled red beets, grapefruit supreme, cherry gastrique

\$46

Seared Chicken Mole

achiote rice, roasted corn, cotija cheese, mole sauce

\$30

Pan Roasted Jidori Chicken

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

\$30

VEGETARIAN

Red Beet Colored Pasta

roasted beets, arugula, burrata cheese, balsamic – lemon oil drizzle

\$29

Ricotta – Black Truffle Agnolotti

wild mushrooms, sunchokes purée, fried sage

\$29

Somen Noodles (Vegan)

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

\$29

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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
\$53

Dungeness Crab Cakes and Petite Beef Tenderloin*
smashed fingerling potatoes, Mama Lil's peppers, seasonal vegetables, smoked piquillo aioli, veal
peppercorn sauce
\$59

Seared Wild Alaskan Halibut and Grilled Wild Pacific Northwest Coho Salmon*
piperade sauce, basil pesto gnocchi, seasonal vegetables, lemon-herb beurre blanc
\$49

Lunch Buffets

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

RAY'S PICNIC

Ray's Clam Chowder or Seasonal Vegetarian Soup

Caesar Salad
garlic croutons, Parmesan cheese ribbons, lemon with Caesar dressing

Freshly Sliced Seasonal Fruit

Delicatessen-Style Sandwich Bar
Black Forest ham, roasted turkey breast, roast beef, Swiss and aged cheddar cheeses, lettuce,
tomatoes, red onions, kosher dill pickles, Grand Central Bakery breads, and condiments

House-made Potato Chips

\$38 per guest

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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

Hunters Chicken

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

Seasonal Vegetables and Roasted Garlic Mashed Potatoes

Grand Central Bakery rolls and butter

\$51 per guest

BALLARD

Caesar Salad

garlic croutons, Parmesan cheese ribbons, Caesar dressing, lemon

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

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\$58 per guest

EMERALD CITY

Artisanal Panzanella Bread Salad

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

Chardonnay Poached Pear Salad

radicchio, frisée, mixed greens, sliced poached pear, bleu cheese, Champagne 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

\$65 per guest

SNACKS

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

\$9 per portion, minimum 20 portions

Mixed Pickled Vegetables

chilled seasonal vegetables, tzatziki dipping sauce

\$9 per portion, minimum 20 portions

Smoked Salmon Stuffed Eggs

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

\$36 per dozens of halves, minimum 2 dozen halves

House made Potato Chips

crème fraîche, chives

\$9 per portion, minimum 20 portions

Add ikura to crème fraîche \$6

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Spiced Almonds and Cashews

\$7 per portion, minimum 20 portions

Warm Salted Gougères

Gruyère cheese sauce

\$27 per dozen, minimum 2 dozen

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

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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	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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