

RAY'S

Breakfast and Brunch Menu

Fall – Winter 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.

Breakfast & Brunch Buffets

Carving stations and enhancement options are available to add to your buffet

CONTINENTAL BREAKFAST

Fresh Orange Juice

Fresh Sliced Seasonal Fruit

Assorted Breakfast Pastries
whipped honey butter, fruit preserves

Caffé Vita Coffee, Mighty Leaf tea

\$25 per guest

DELUXE CONTINENTAL BREAKFAST

Fresh Orange Juice

Fresh Sliced Seasonal Fruit

Assorted Breakfast Pastries
whipped honey butter, fruit preserves

House-made Granola
low-fat natural yogurt, 2% milk

Caffé Vita Coffee, Mighty Leaf tea

\$30 per guest

*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.

RISE & SHINE BREAKFAST BUFFET

Fresh Orange Juice

Fresh Sliced Seasonal Fruit

Cherry Tomatoes Salad

cherry tomatoes, fresh basil, red onions, garlic, lemon oil

Scrambled Eggs

aged cheddar, and fresh herbs

House-made Bacon and Breakfast Sausages

Challah Cinnamon French Toast

whipped honey butter, pure Vermont maple syrup

Herb Roasted New Potatoes

Grand Central Bakery sliced bread

Caffé Vita Coffee, Mighty Leaf tea

\$44 per guest

RAY'S SUNRISE BRUNCH

Fresh Orange Juice and Grapefruit Juice

Jicama, Grapefruit, & Avocado Salad

citrus vinaigrette, watercress, shichimi togarashi seasoning

Classic Eggs Benedict*

Challah Cinnamon French Toast

whipped honey butter, pure Vermont maple syrup

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

brandy-peach sauce

Herb Roasted New Potatoes

Caffé Vita Coffee, Mighty Leaf tea

\$48 per guest

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BREAKFAST & BRUNCH ENHANCEMENTS

Bagels & Lox

cream cheese, capers, and house-pickled red onion

\$18 per person

Shaved Zucchini Salad

zucchini, yellow squash, mint, feta cheese, lemon zest, olive oil

\$12

Strata

prosciutto ham, white cheddar cheese, basil, and spinach

\$13 per person

House-Smoked Bacon Frittata

swiss chard, caramelized sweet onion, aged white cheddar cheese

\$14

Vegetarian Frittata

spinach, mushrooms, tomatoes, potatoes and chèvre

\$13 per person

House-made Granola

low-fat natural yogurt and 2% milk

\$10 per person

Fresh Sliced Fruit

\$9 per person

FRESH BREAKFAST PASTRIES AND BREADS

Minimum order of 2 dozen per item

Flakey Croissants

whipped honey butter and fruit preserves

\$42 per dozen

Assorted Breakfast Pastries and Breads

\$42 per dozen

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Plated Brunch

served with Grand Central Bakery bread, Caffé Vita coffee, Mighty Leaf tea are included

FIRST COURSE

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

\$11

Grilled Caesar Salad

garlic croutons, Parmesan cheese ribbons, Caesar dressing, crispy parsley, lemon wedge

\$11

Farm Lettuces and Greens Salad

seasonal fruit, Marcona almonds, aged white cheddar cheese, preserved lemon vinaigrette

\$11

Pork Belly Salad

smoked bacon, mixed greens, pomme fruit, sunflower seeds, stone ground mustard vinaigrette

\$11

Bibb Salad

fennel, apples, candied pecan, Pecorino cheese, apple cider vinaigrette

\$11

BRUNCH ENTREES

Select 3 total entrees for your group to choose from

Entrée counts are due 5 business days prior to your event

Quiche

Minimum of 8 orders per type. Served with roasted potatoes and wilted greens

Lorraine

Ray's smoked bacon, swiss chard, caramelized sweet onion, aged white cheddar cheese

\$29

Florentine (vegetarian)

spinach, mushrooms, tomatoes, potatoes and chévre

\$26

Eggs Benedict

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served with grilled vegetables and savory hollandaise sauce

Canadian Bacon
\$32

Dungeness Crab Cake
\$39

Florentine Style - spinach and tomato
\$29

Crêpes

served with wilted greens

Shredded Chicken
white cheddar cheese, avocado cream sauce, pico de gallo
\$31

Roasted Leek
mushrooms, chèvre, and spiced Greek yogurt
\$29

Dungeness Crab
savory hollandaise sauce
\$39

Grits

served with grilled asparagus

Old Bay Prawns and White Grits
half dozen old bay seasoned prawns, white grits
\$34

Equipment Rentals and Additional Charges

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Prices listed are for events in our Northwest Room only

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|------------------------------|---------------|
| 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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