

# RAYs

## Dessert 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.*

## **Plated Desserts**

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

**Dessert Sampler** – A trio of mini desserts, \$12

- Chai crème brulee
- Chocolate mousse cup
- Apple frangipane tartlet

**Triple Chocolate Mousse Cake** – Chocolate cake, dark and milk chocolate Mousse, \$12

**Farmers Market Fruit Crisp** – Seasonal Washington fruit, almond oat topping vanilla bean ice cream, \$12

**Crème Brulee'** – chai, \$11

**Olympic Mountain Ice Cream or Sorbet** - shortbread cookies, \$9

**Tartlet Trio**, \$12

- Citrus tart
- Apple frangipane tart
- Chocolate tart

## **Buffet Desserts**

### **Sweet Bites-** A trio of mini desserts

-Chai crème brulee

-Chocolate mousse cup

-Apple frangipane tartlet

\$11 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.

\$30 per dozen

2 dozen minimum per cookie flavor

### **Brownies**

Please let your sales person know if you have special requests.

Deluxe Brownies, with nuts, \$34 per dozen

Brownies, Nut free, \$31 per dozen

2 dozen minimum per brownie selection

### **Cupcakes**

Ray's pastry chef will create an assortment of cupcakes. Please let your sales person know if you have special requests.

\$50 per dozen

2 dozen minimum per cupcake flavor