

RAYs

Lunch 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.

Tray Passed Appetizers

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

SEAFOOD

Ray's Cold Smoked Salmon* - cucumber wheel, pickled red onion, dill cream cheese GF	\$51
Ray's Smoked Wild Pacific Salmon Bites* - brandy-peach sauce DF, GF	\$53
Ray's Smoked Sea Scallops – Spicy miso-soy sauce DF	\$52
Tuna Poke* - wonton cracker, ponzu, sesame seed, cilantro, scallions DF	\$51
Grilled Prawns – harissa sauce DF, GF	\$53
Tempura Prawns - Szechuan seasoning, dashi sauce DF	\$53
Dungeness Crab Cakes - smoked piquillo aioli	\$80
Albacore Bites* – lightly seared albacore, aleppo pepper-salt, ponzu DF, GF	\$51

MEAT

Thai-style Chicken Satay - Thai-style peanut sauce GF, DF	\$42
Ray's Smoked Pork Belly Skewer - apple cider gastrique, poppy seeds DF, GF	\$42
Beef Meatballs - smoked apple BBQ sauce DF, GF	\$41
Beef Skewers* - caramelized sweet onion, chimichurri sauce DF, GF	\$50
Pastry Wrapped Uli's Sausage - stone ground mustard sauce	\$44
Fried Polenta Cakes – house-made chorizo, mole sauce	\$43
Tandoori Chicken Skewers – cilantro yogurt dip GF	\$42
Prosciutto Wrap Poached Pear – blue cheese, balsamic glaze GF	\$41

VEGETARIAN

Grilled Seasonal Fruit Crostini - mascarpone, toasted almonds, sage-honey	\$35
Red Pesto Crostini – basil, Pecorino cheese	\$35
Fried Baby Potato Skins – cheese curds, chives, crème fraîche	\$35
Tomato Crudo Cucumber Cups - bell pepper, tomato, caper, basil, lemon oil DF, GF	\$33
Caprese Salad Skewer - fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF	\$35
Zucchini and Feta Cheese Fritters - piquillo coulis	\$36
Mixed Vegetable Tempura – ginger-soy dipping sauce DF	\$35
Caramelized Onion Tartlets – sweet onions, seasonal mushrooms, chevre, vincotto	\$39

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.

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

New England style with clams and house smoked bacon

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, crispy parsley, lemon wedge

\$12

Farm Lettuces and Greens Salad

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

\$12

Pork Belly Salad

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

\$12

Bibb Salad

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

zucchini spaghetti, cherry tomatoes, artichoke hearts, thyme, basil, smoked crème fraîche foam

Coho Salmon \$39

King Salmon \$49

Pan Seared Wild Pacific Northwest Alaskan Halibut

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

\$46

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

wild rice, shimeji mushrooms, pickled vegetables, savory miso-soy sauce

\$47

Seared Scallops

snap pea succotash, sunchoke purée, balsamic glazed pearl onions, vincotto

\$50

RED MEAT

Grilled Marinated Coulotte Steak*

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

\$40

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

\$45, 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, cherry gastrique

\$47

Seared Chicken Mole

achiote rice, roasted corn, cotija cheese, mole sauce

\$31

Pan Roasted Jidori Chicken

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

\$31

VEGETARIAN

Red Beet Colored Pasta

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

\$29

Ricotta – Black Truffle Agnolotti

wild mushrooms, sunchoke purée, fried sage

\$31

Somen Noodles (Vegan)

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

\$28

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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

\$42 per guest

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

\$52 per guest

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BALLARD

Caesar Salad

garlic croutons, Parmesan cheese ribbons, Caesar dressing, lemon

Orzo salad

orzo pasta, roasted seasonal squash, arugula, chopped spiced almonds, Manchego cheese, Champagne vinaigrette

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

\$59 per guest

EMERALD CITY

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

\$10 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

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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