

rays

Breakfast and Brunch Menu

Spring – Summer 2023



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
includes Caffé Vita Coffee, Mighty Leaf tea

CONTINENTAL BREAKFAST

\$27 per guest

Fresh Orange Juice

Fresh Sliced Seasonal Fruit

Assorted Breakfast Pastries
whipped honey butter, fruit preserves

DELUXE CONTINENTAL BREAKFAST

\$32 per guest

Fresh Orange Juice

Fresh Sliced Seasonal Fruit

Assorted Breakfast Pastries
whipped honey butter, fruit preserves

House-Made Maple Granola
low-fat natural yogurt, 2% milk

RISE & SHINE BREAKFAST BUFFET

\$46 per guest

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 Cured-Smoked Bacon and Breakfast Sausages

Challah Cinnamon French Toast
whipped honey butter, pure Vermont maple syrup

Herb Roasted New Potatoes

Grand Central Bakery sliced bread

*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.

RAY'S SUNRISE BRUNCH

\$50 per guest

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

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BREAKFAST & BRUNCH ENHANCEMENTS

Ray's Cold Smoked Pastrami-Style Salmon Platter
Rye toast, lemon-caper cream cheese, pickled vegetables
\$20 per person

Baby Spinach Salad with Roasted Seasonal Fruit
spinach, roasted fruit, toasted sliced almonds, pecorino shaves, tarragon citrus-olive oil dressing
\$12 per person

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 per person

Vegetarian Frittata
spinach, mushrooms, tomatoes, potatoes and chèvre
\$13 per person

House-made Granola
low-fat natural yogurt and 2% milk
\$11 per person

Fresh Sliced Fruit
\$10 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 – minimum order of 2 dozen

Assorted Breakfast Pastries and Breads
\$42 per dozen – minimum order of 2 dozen

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PLATED BRUNCH

served with Grand Central Bakery bread
includes Caffé Vita Coffee, Mighty Leaf tea

FIRST COURSE

Please select one for your group

Arugula Salad

stone fruit, arugula, mozzarella cheese, olive oil, salt & pepper
\$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, white balsamic vinaigrette
\$11

Heirloom Tomato Salad

frisée, burrata cheese, basil, sunflower seeds, balsamic-lemon oil
\$11

Roasted Beet Salad

roasted red beets, grapefruit, frisée, bleu cheese, tarragon, preserved lemon vinaigrette
\$11

BRUNCH ENTREES

Select 3 total entrees for your group to choose from

Entrée counts are due 10 business days prior to your event

Quiche

Minimum of 8 orders per type. Served with roasted new red potatoes & kale.

Lorraine

Ray's smoked bacon, Swiss chard, caramelized sweet onion, aged white cheddar cheese
\$29 per person

Florentine (vegetarian)

spinach, mushrooms, tomatoes, potatoes and chèvre
\$26 per person

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Eggs Benedict

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

horseradish hollandaise sauce

\$39

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Equipment Rentals and Additional Charges

Prices listed are 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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