

rays

Dessert 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.

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

- Earl Grey crème brulee
- Chocolate mousse cup
- Seasonal fruit 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' – Earl Grey, \$11

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

Tartlet Trio, \$12

- Citrus tart
- Seasonal fruit tart
- Chocolate tart

Buffet Desserts

Sweet Bites- A trio of mini desserts

- Earl Grey crème brulee
- Chocolate mousse cup
- Seasonal fruit 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