

# 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.*

**\*\*If ordering breakfast, please refer only to the breakfast menu\*\***

## **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

\$27 per guest

### **DELUXE CONTINENTAL BREAKFAST**

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

Caffé Vita Coffee, Mighty Leaf tea

\$32 per guest

### **RISE & SHINE BREAKFAST BUFFET**

Fresh Orange Juice

Fresh Sliced Seasonal Fruit

Cherry Tomatoes Salad  
cherry tomatoes, fresh basil, red onions, garlic, lemon oil

\*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.

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

Caffé Vita Coffee, Mighty Leaf tea

\$46 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

\$50 per guest

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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

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

\$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

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

#### 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 5 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

#### Florentine (vegetarian)

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

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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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