

rays

Dinner 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.

TRAY PASSED APPETIZERS

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

SEAFOOD

Ray's Cold Smoked Pastrami-Style Salmon* - cucumber wheel, dill cream cheese GF	\$52
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	\$52
Grilled Prawns – harissa sauce DF, GF	\$54
Del Pacífico Day Boat Prawn Ceviche Shooters* – pickled red onion, pico de gallo DF, GF	\$54
Dungeness Crab Cakes - smoked piquillo aioli	\$80
Albacore Bites* – lightly seared albacore tuna, aleppo pepper-salt, ponzu DF, GF	\$51
Crab Dip Stuffed Sweet Peppers – Dungeness crab meat-artichoke dip GF	\$71
Sushi Rolls* - salmon or tuna, pickled ginger, avocado, spicy aioli DF, GF	\$51

LANDFOOD

Ray's Smoked Pork Belly Skewer - apple cider gastrique, poppy seeds DF, GF	\$44
Beef Meatballs – hoisin sauce, sesame seeds DF, GF	\$42
Beef Skewers* - caramelized sweet onion, chimichurri sauce DF, GF	\$52
Pastry Wrapped Uli's Sausage - stone ground mustard sauce	\$46
Fried Chorizo Polenta Cakes – house-made chorizo, mole sauce	\$44
Tandoori Chicken Skewers – cilantro yogurt dip GF	\$43
Chicken Sandwich Profiteroles – fried chicken, ancho aioli, pickled red onions	\$45
Thai-Style Pork Belly Satay Skewer – peanut-sweet chili sauce DF, GF	\$44
Beef Tartare* – SRF wagyu sirloin, potato chip DF	\$52
Petite Cheese & Prosciutto Monté – brioche bread, brie cheese, apple butter	\$44

VEGETARIAN

Grilled Seasonal Fruit Crostini - mascarpone, toasted almonds, sage-honey	\$36
Tomato Crudo Cucumber Cups - bell pepper, tomato, caper, basil, lemon oil DF, GF	\$34
Caprese Salad Skewer - fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF	\$36
Zucchini and Feta Cheese Fritters - piquillo coulis	\$38
Mixed Vegetable Tempura – ginger-soy dipping sauce DF	\$36
Watermelon Cubes – lime pressed watermelon, goat cheese, balsamic gastrique GF	\$38
Caramelized Onion Tartlets – sweet onions, seasonal mushrooms, chèvre, vincotto	\$40
Petite Grilled Cheese – brioche, cheese curds, jam	\$36
Sweet Cantaloupe Gazpacho Shooters – chives to garnish DF, GF	\$35

*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.

****If ordering dinner, please refer only to the dinner menu****

BUFFET APPETIZERS

Prices are per person

SALADS

Farm Lettuces and Greens Salad

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

\$12 per person

Panela Garden Salad

romaine hearts, panela cheese, cucumber, red onion, Roma tomatoes, bell peppers, Kalamata olives, coriander vinaigrette, cilantro sprig

\$12 per person

Caesar Salad

garlic croutons, Parmesan cheese ribbons, Caesar dressing, lemon

\$12 per person

Artisanal Panzanella Bread Salad

romaine lettuce, vine-ripened tomatoes, Kalamata olives, red onions, basil, capers, stone ground mustard vinaigrette

\$13 per person

Orzo Salad

spinach, piquillo peppers, Castelvetrano olives, cucumber, garbanzo beans, feta cheese, red wine vinaigrette

\$13 per person

Quinoa Salad

cherry and sundried tomatoes, red bell peppers, zucchini, red onion, green peas, fresh mozzarella, oregano-roasted garlic pesto

\$13 per person

Bean Sprout Salad

cucumber, green bell pepper, carrots, Roma tomato, garlic soy dressing

\$13 per person

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SEAFOOD

Ray's Grilled Wild Pacific Northwest Salmon Sides*

lemon beurre blanc

\$15 per 2-ounce portion

Ray's Chilled Seafood Antipasto*

Pastrami-style smoked salmon, smoked scallops, chilled white prawns, ahi poke, Dungeness crab clusters, pickled vegetables, cocktail sauce, ponzu, lemon aioli, Louis dressing, croccantini

\$30 per portion, minimum 20 portion

Seafood Ragout

prawns, clams, mussels and calamari rings, fennel-tomato ragout sauce, grilled garlic bread

\$23 per 8-ounce portion

Sesame Encrusted Ahi Tuna*

Asian-style coleslaw, ginger-soy dressing

\$14 per 2-ounce portion

Seafood Paella

PNW Manila clams, Penn Cove mussels, prawns, house-made chorizo, arborio rice

\$24 per 8-ounce portion

Penn Cove Mussels

mussel broth, smoked onion butter, grilled garlic bread

\$20 per 8-ounce portion

Local Oysters on the Half Shell* (seasonally available)

ginger mignonette, Ray's cocktail sauce

\$ Market Price per dozen minimum 4 dozen

Steamed PNW Manila Clams

white wine, pickled ginger, Thai peppers, butter, scallions, grilled garlic bread

\$21 per 8-ounce portion

Chilled White Prawns

Ray's cocktail sauce, lemon

\$54 per dozen

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LANDFOOD

Hunters Chicken

seared and roasted chicken breast, grilled onions, lardons, braising sauce

\$13 per 2-ounce portion

Coconut Encrusted Chicken Breast

wasabi aioli, braised greens

\$13 per 2-ounce portion

Roasted Petite Beef Tenderloin*

grilled seasonal vegetables, demi-glace

\$17 per 2-ounce portion

Tuscan Antipasto Charcuterie

sliced salami, red wine cooked mushrooms, green olives, Kalamata olives, marinated artichoke hearts, Mama Lil's pickled peppers, Grand Central Bakery breads, rosemary croccantini, house pickled vegetables

\$18 per portion, minimum 20 portions

Seasonal Flat Bread

oregano pesto, crispy prosciutto, chèvre cheese, red onion, arugula, red wine-peppercorn gastrique

\$31 each (*Serves 8*)

Top Round of Beef*

grain mustard, horseradish cream

\$20 per 4-ounce portion, minimum 20 portions

Roast Prime Rib of Beef*

demi-glace, horseradish cream

\$37 per 4-ounce portion, minimum 20 portions

Garlic and Herb Rolled Leg of Lamb*

red peppercorn-veal sauce, lemon-parsley gremolata

\$31 per 4-ounce portion, minimum 20 portions

Grand Central Bakery Rolls and Butter

\$1.35 per guest

Carving Stations

Carving stations for Top Round of Beef, Roast Prime Rib of Beef, and Garlic and Herb Rolled Leg of Lamb are available by request.

\$50 per hour service charge

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VEGETARIAN

Market Cheese Board

Chef's selection of imported and domestic artisan cheeses, Grand Central Bakery breads, rosemary croccantini, dried fruit, mixed nuts

\$18 per portion, minimum 20 portions

Crostini Bar

assorted house-made dips, pita bread, crostini

\$11 per portion, minimum 20 portions

Chilled Herb Roasted Vegetables and Potatoes

green goddess dressing

\$11 per portion, minimum 20 portions

Fresh Vegetable Crudités

bleu cheese dressing

\$11 per portion, minimum 20 portions

Fresh Sliced Seasonal Fruit

\$11 per portion, minimum 20 portions

Plated Dinners

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

Ray's Clam Chowder

New England style with clams and house smoked bacon

\$12

Smoked Salmon Chowder

Ray's smoked salmon, New England style chowder

\$12

SALADS

Please select one for your group

Garden Salad

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romaine hearts, panela cheese, cucumber, red onion, Roma tomatoes, bell peppers, Kalamata olives, coriander vinaigrette, cilantro sprig
\$12 per person

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

Bibb Salad
fennel, apples, candied pecan, Pecorino cheese, apple cider vinaigrette
\$12

DINNER ENTRÉES

Select no more than 3 entrées for your group to choose from
Dinner counts are due 10 business days prior to your event

SEAFOOD

Grilled Wild Pacific Northwest Salmon*
warm fregola sarda tabbouleh, chicory greens, baby carrots, crème fraîche foam
Coho Salmon \$50
King Salmon \$60

Pan Seared Wild Pacific Northwest Alaskan Halibut
brown butter gnocchi, seasonal vegetables, lemon-pea pesto
\$57

Pan Seared Wild Pacific Northwest Rockfish
fragrant basmati rice, asparagus, caper-butter sauce
\$40

Wild Pacific Northwest Sablefish in Sake Kasu
honey-soy, scallion oil, jasmine rice, garlic-ginger choy sum
\$57

Wild Pacific Northwest Smoked Sablefish
wild rice, shimeji mushrooms, pickled vegetables, savory miso-soy sauce
\$58

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Seared Scallops

snap pea succotash, sunchoke purée, balsamic glazed pearl onions, vincotto
\$59

RED MEAT

Grilled Marinated Coulotte Steak*

rustic bleu cheese fingerling potatoes, seasonal roasted vegetables, port wine sauce
\$48

Grilled Beef Tenderloin*

herb rubbed grilled tenderloin, creamy Yukon Gold potatoes, grilled broccolini, king oyster mushrooms, demi-glace
\$69

Pan-Seared Ribeye Steak*

cast iron seared, roasted garlic mashed potatoes, fire roasted vegetables, demi-glace
\$69

Braised Beef Short Ribs

smashed fingerling potatoes, roasted vegetables, horseradish gremolata, braising sauce
\$55, minimum 8 portions

Cider Brined Pork Chop

cider brined and seared pork chop, roasted cauliflower, Honeycrisp apples, red onions, cider sauce
\$49

POULTRY

Duck Two Ways

crispy skin duck leg confit, seared duck breast, parsnip purée, baby carrots, cherry gastrique
\$56

Tarragon Chicken Breast

grilled Yukon potatoes, broccolini, buttered leeks
\$41

Pan Roasted Jidori Chicken

gnocchi, house made chorizo, grilled bell peppers, smoked tomato sauce
\$41

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VEGETARIAN

Ratatouille
piperade sauce, fresh burrata, balsamic-olive oil
\$36

Ricotta – Black Truffle Agnolotti
roasted sunchokes, carrot purée, wild mushrooms
\$38

Somen Noodles (Vegan)
Chioggia beets, shimeji mushrooms, pickled ginger, daikon, mirin-dashi
\$35

DUET ENTREES

Grilled Wild Pacific Northwest Coho Salmon and Petite Beef Tenderloin*
whipped Yukon Gold potatoes, seasonal vegetables, lemon beurre blanc,
red wine-peppercorn sauce
\$64

Dungeness Crab Cakes and Petite Beef Tenderloin*
herbed roasted fingerling potatoes, Mama Lil's peppers, seasonal vegetables, smoked piquillo aioli,
veal peppercorn sauce
\$69

DINNER BUFFETS

Served with Grand Central Bakery breads, butter, Caffé Vita coffee, and Mighty Leaf tea

CLASSIC NORTHWEST

\$63 per guest

Greek Salad
romaine hearts, Roma tomatoes, Kalamata olives, sliced cucumbers, red onions, feta cheese, coriander
vinaigrette

Orzo Salad
spinach, piquillo peppers, Castelvetrano olives, cucumber, garbanzo beans, feta cheese, red wine
vinaigrette

Seared Wild Pacific Northwest Rockfish Piccata
white wine lemon-caper sauce

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Tarragon Chicken Breast
wilted greens, buttered leeks sauce

Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Grand Central Bakery rolls and butter

BALLARD

\$69 per guest

Caesar Salad
garlic croutons, Parmesan cheese ribbons, Caesar dressing, lemon

Quinoa Salad
cherry and sundried tomatoes, red bell peppers, zucchini, red onion, green peas, fresh mozzarella,
oregano-roasted garlic pesto

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

EMERALD CITY

\$78 per guest

Artisanal Panzanella Bread Salad
romaine lettuce, vine-ripened tomatoes, Kalamata olives, basil, capers, stone ground mustard
vinaigrette

Bean Sprout Salad
cucumber, green bell pepper, carrots, Roma tomato, garlic-soy dressing

Grilled Wild Pacific Northwest King Salmon Sides*
lemon beurre blanc

Roasted Petite Tenderloin*
horseradish cream, au jus

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Whipped Yukon Gold Potatoes and Seasonal Market Vegetables

Grand Central Bakery rolls and butter

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
\$10 per portion, minimum 20 portions

Smoked Salmon Stuffed Eggs*
Ray's smoked salmon deviled eggs, sour cream, fresh herbs, ikura, smoked sea salt
\$39 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 per portion

Spiced Almonds and Cashews
\$8 per portion, minimum 20 portions

SLIDER BAR

Beef
herbed mayonnaise, white cheddar cheese, lettuce, tomato
\$5 each

PNW Salmon
lemon aioli, arugula, pickled cucumber and onion
\$5 each

BBQ Pull Pork
homemade smoked apple BBQ sauce, white cheddar cheese, pickled red onions and jalapeños
\$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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