

rays

Breakfast and Brunch Menu

Fall - Winter 2023/2024



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 Tomato Salad
cherry tomatoes, fresh basil, red onions, garlic, lemon oil

*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.

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Scrambled Eggs
aged cheddar, fresh herbs

Ray's House-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

Minimum of 20 portions per item

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, shaved Pecorino Romano, tarragon citrus-olive oil dressing
\$12 per person

Strata
prosciutto, white cheddar cheese, basil, spinach
\$13 per person

House-Smoked Bacon Frittata
Swiss chard, caramelized sweet onion, white cheddar cheese
\$14 per person

Vegetarian Frittata
spinach, mushrooms, tomatoes, potatoes, 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

Flaky 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

Client must provide a seating chart and name cards with menu selections at the time of the event

FIRST COURSE

Please select one for your group

Arugula Salad

arugula, mozzarella cheese, olive oil, salt, pepper

\$11

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, crispy parsley, lemon wedge

\$11

Farm Lettuces and Greens Salad

seasonal fruit, Marcona almonds, white cheddar cheese, apple cider vinaigrette

\$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 days prior to your event

Quiche

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

Lorraine

Ray's house-smoked bacon, Swiss chard, caramelized sweet onion, white cheddar cheese

\$29

Florentine (vegetarian)

spinach, mushrooms, tomatoes, potatoes, chèvre

\$26

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Eggs Benedict *

served with grilled vegetables and 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, 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

*Any dessert served by our team must be produced in a professional kitchen/bakery.

**For additional deck tenting, please contact Alexander Party Rentals for a quote.

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