

# rays

## Dinner 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.*

**APPETIZERS****(these items can be tray passed)**

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

**SEAFOOD**

Ray's Cold Smoked Pastrami Style Salmon* – rye bread crostini, dill cream cheese	\$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 Del Pacifico Dayboat Prawns – harissa sauce 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

**MEAT**

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
Tandoori Chicken Skewers – cilantro yogurt dip GF	\$43
Chicken Sandwich Profiteroles – fried chicken, ancho aioli, pickled red onion slaw	\$45
Thai-Style Pork Belly Satay Skewer – peanut-sweet chili sauce DF, GF	\$44
Korean Beef – cucumber slice, scallion-cream cheese GF	\$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
Sweet Peppers – house-made guacamole, tortilla strips DF	\$38
French Onion Tartlets – sweet onions, Gruyère cheese, thyme	\$40
Petite Grilled Cheese – brioche, cheese curds, jam	\$36
Roasted Carrot Soup Shooters – spiced pepitas 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 ordering dinner, please refer only to the dinner menu\*\***

## **BUFFET APPETIZERS**

**(these items cannot be tray passed)**

### **SALADS**

#### **Farm Lettuces and Greens Salad**

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

\$12 per person

#### **Root Vegetables and Greens**

spinach, mixed greens, beets, shaved carrot, pickled red onions, pistachios, paprika vinaigrette

\$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, cucumbers, garbanzo beans, feta cheese, red wine vinaigrette

\$13 per person

#### **Quinoa Salad**

roasted cauliflower, broccoli, red onion, spiced almonds, fresh mozzarella, harissa vinaigrette

\$13 per person

#### **Roasted Broccoli with Bleu Cheese**

roasted broccoli, caramelized red onions, roasted apples, bleu cheese, mint, broken balsamic vinaigrette

\$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

Del Pacifico dayboat prawns, PNW Manila clams, Penn Cove mussels, calamari, fennel-tomato ragout, grilled garlic bread

\$23 per half pound 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 half pound portion

### Penn Cove Mussels

mussel broth, smoked onion butter, grilled garlic bread

\$20 per half pound 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 half pound portion

### Del Pacifico Dayboat 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, bacon 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, Castelvetrano 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, red onion, arugula, red wine-peppercorn gastrique  
\$31 each (*Serves 8*)

### Top Round of Beef\*

whole-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

blue 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

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

## 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

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## **SALADS**

Please select one for your group

### **Radicchio Salad**

grilled radicchio, mixed greens, grilled pear, chèvre, pecans, maple-rosemary vinaigrette

\$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, white cheddar cheese, apple cider vinaigrette

\$12

### **Bibb Salad**

sliced fennel, watermelon radish, cucumbers, feta cheese, champagne vinaigrette

\$12

## **DINNER ENTRÉES**

Select up to 3 dinner entrées for your group to choose from

Dinner counts are due 10 days prior to your event

## **SEAFOOD**

### **Grilled Wild Pacific Northwest Salmon\***

roasted vegetables, whipped Yukon Gold potatoes, lemon beurre blanc

Coho Salmon \$50

King Salmon \$60

### **Pan Seared Wild Pacific Northwest Alaskan Halibut**

fingerling potatoes, bacon lardons, seasonal vegetables, red bell pepper purée

\$57

### **Pan Seared Wild Pacific Northwest Rockfish**

wilted greens, mushrooms, roasted garlic mashed potatoes, caper-butter sauce

\$40

### **Wild Pacific Northwest Sablefish in Sake Kasu**

honey-soy, scallion oil, jasmine rice, garlic-ginger choy sum

\$57

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Wild Pacific Northwest Smoked Sablefish

wild rice, shimeji mushrooms, roasted Brussels sprouts, savory miso-soy sauce  
\$58

Seared Scallops

roasted butternut squash, Israeli couscous, carrot sauce, crispy prosciutto  
\$59

**RED MEAT**

Grilled Marinated Coulotte Steak\*

rustic bleu cheese fingerling potatoes, seasonal roasted vegetables, port-style 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

Apple 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 Gold potatoes, broccolini, buttered leeks  
\$41

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Pan Roasted Jidori Chicken

gnocchi, house-made chorizo, grilled bell peppers, smoked tomato sauce

*\*smoked tomato sauce contains fish sauce and shrimp paste*

\$41

**VEGETARIAN**

Ratatouille

piperade sauce, fresh burrata, balsamic-olive oil

\$36

Lemon Ricotta Agnolotti

fennel, wild mushrooms, carrot purée, hazelnuts

\$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**

Greek Salad

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

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**Orzo Salad**

spinach, piquillo peppers, Castelvetrano olives, cucumbers, garbanzo bean, feta cheese, red wine vinaigrette

**Seared Wild Pacific Northwest Rockfish Piccata**

white wine-lemon-caper sauce

**Tarragon Chicken Breast**

wilted greens, buttered leeks sauce

**Roasted Garlic Mashed Potatoes and Seasonal Vegetables**

\$63 per guest

**BALLARD**

**Caesar Salad**

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

**Quinoa Salad**

roasted cauliflower, broccoli, red onion, spiced sliced almonds, fresh mozzarella, harissa vinaigrette

**Grilled Wild Pacific Northwest Salmon\***

lemon beurre blanc

**Grilled Marinated Flank Steak\***

glazed cipollini onions, port wine sauce

**Roasted Garlic Mashed Potatoes and Seasonal Market Vegetables**

\$69 per guest

**EMERALD CITY**

**Artisanal Panzanella Bread Salad**

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

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Roasted Broccoli with Bleu Cheese

roasted broccoli, caramelized red onions, roasted apples, bleu cheese, mint, broken balsamic vinaigrette

Grilled Wild Pacific Northwest King Salmon Sides\*

lemon beurre blanc

Roasted Petite Tenderloin\*

horseradish cream, au jus

Whipped Yukon Gold Potatoes and Seasonal Market Vegetables

Grand Central Bakery rolls and butter

\$78 per guest

## SNACKS

Gustavo's house-made guacamole, salsa fresca, corn tortilla chips

\$10 per portion, minimum 20 portions

Mixed Pickled Vegetables

chilled seasonal vegetables, tzatziki dipping sauce

\$10 per portion, minimum 20 portions

Smoked Salmon Deviled 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

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## **Slider Bar**

### **Beef**

herbed mayonnaise, white cheddar cheese, lettuce, tomato

\$5 each

### **PNW Salmon**

lemon aioli, pickled cucumber and onion, arugula

\$5 each

### **BBQ Pull Pork**

house-made smoked apple BBQ sauce, white cheddar cheese, pickled red onions, jalapeños

\$5 each

### **Lamb**

harissa, arugula, crispy red onions

\$6 each

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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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