

rays

Lunch 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.

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PLATED LUNCHES

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

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

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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 \$40

King Salmon \$50

Pan Seared Wild Pacific Northwest Alaskan Halibut

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

\$47

Pan Seared Wild Pacific Northwest Rockfish

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

\$30

Wild Pacific Northwest Sablefish in Sake Kasu

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

\$47

Wild Pacific Northwest Smoked Sablefish

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

\$48

Seared Scallops

roasted butternut squash, Israeli couscous, carrot sauce, crispy prosciutto

\$50

RED MEAT

Grilled Marinated Coulotte Steak*

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

\$41

Grilled Beef Tenderloin*

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

\$61

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Braised Beef Short Ribs

smashed fingerling potatoes, roasted vegetables, horseradish gremolata, braising sauce

\$45, minimum 8 portions

Apple Cider Brined Pork Chop

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

\$40

POULTRY

Duck Two Ways

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

\$47

Tarragon Chicken Breast

grilled Yukon Gold potatoes, broccolini, buttered leeks

\$31

Pan Roasted Jidori Chicken

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

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

\$31

VEGETARIAN

Ratatouille

piperade sauce, fresh burrata, balsamic-olive oil

\$30

Lemon Ricotta Agnolotti

fennel, wild mushrooms, carrot purée, hazelnuts

\$31

Somen Noodles (Vegan)

Chioggia beets, shimeji mushrooms, pickled ginger, daikon, mirin-dashi

\$29

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LUNCH BUFFETS

Buffets include Grand Central Bakery breads, butter, Caffé Vita Coffee, and Mighty Leaf Tea

RAY'S PICNIC

Ray's Clam Chowder or Seasonal Vegetarian Soup

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

Freshly Sliced Seasonal Fruit

Delicatessen-Style Sandwich Bar

Black Forest ham, roasted turkey breast, roast beef, Swiss and white cheddar cheese, lettuce, tomatoes, red onions, kosher dill pickles, Grand Central Bakery breads, assorted condiments

House-made Potato Chips

\$43 per guest

CLASSIC NORTHWEST

Greek Salad

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

Orzo Salad

spinach, piquillo peppers, Castelvetrano olives, cucumbers, garbanzo beans, 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

\$53 per guest

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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

Grand Central Bakery rolls and butter

\$59 per guest

EMERALD CITY

Artisanal Panzanella Bread Salad

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

Roasted Broccoli with Bleu Cheese

roasted broccoli, caramelized red onions, roasted apples, blue 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

\$68 per guest

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SNACKS

Gustavo's house-made guacamole, corn tortilla chips, 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, pickled cucumber and onion, arugula

\$5 each

BBQ Pull Pork

homemade 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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