

# RAYs

## Dessert Menu Spring – Summer 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.*

## **Plated Desserts**

select one dessert for your group  
dessert counts are due 10 days prior to your event

**Dessert Sampler** – trio of mini desserts, \$13

- Vanilla crème brulee
- Chocolate mousse cup
- Seasonal fruit tartlet

**Tartlet Trio, \$13**

- Citrus tart
- Seasonal fruit tart
- Chocolate tart

**Farmers Market Fruit Crisp** – seasonal Washington fruit, almond oat topping  
vanilla bean ice cream, \$13

**Crème Brulee'** – vanilla, \$13

**Olympic Mountain Ice Cream or Sorbet** - shortbread cookies, \$9

## Buffet Desserts

### **Sweet Bites-** trio of mini desserts

- Vanilla crème brulee
- Chocolate mousse cup
- Seasonal fruit tartlet

\$12 per guest for three pieces

### **Cookie Connoisseur Collection**

- Chocolate chip
- Peanut butter
- Chocolate with white chocolate chips
- Vanilla (gluten free)

\$30 per dozen

*2 dozen minimum per cookie flavor*

### **Brownies**

Deluxe brownies, with nuts, \$35 per dozen

Brownies, nut free, \$32 per dozen

*2 dozen minimum per brownie selection*

### **Cupcakes**

Choice of chocolate, vanilla or lemon

(cake and/or frosting)

\$50 per dozen

*2 dozen minimum per cupcake flavor*