

# RAY'S

## Dinner 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.*

**Tray Passed Appetizers**

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	\$54
Ray's Smoked Wild Pacific Salmon Bites* - brandy-peach sauce DF, GF	\$56
Ray's Smoked Sea Scallops – spicy miso-soy sauce DF	\$53
Tuna Poke* - wonton cracker, ponzu, sesame seed, cilantro, scallions DF	\$53
Del Pacifico Day-Boat Grilled Prawns – harissa sauce DF, GF	\$56
Dungeness Crab Cakes - smoked piquillo aioli	\$80
Albacore Bites* – lightly seared albacore tuna, aleppo pepper-salt, ponzu DF, GF	\$53
Crab Dip Stuffed Sweet Peppers – Dungeness crab meat- artichoke dip GF	\$71
Ray's Smoked Black Cod Bites – miso ginger-glaze	\$57
Del Pacifico Day-Boat Prawn Shooter -bloody mary sauce	\$56

**MEAT**

Ray's Smoked Pork Belly Skewer - apple cider gastrique, poppy seeds DF, GF	\$45
Beef Meatballs – hoisin sauce, sesame seeds DF, GF	\$42
Beef Skewers* - caramelized sweet onion, chimichurri sauce DF, GF	\$53
Pastry Wrapped Uli's Sausage - stone ground mustard sauce	\$47
Tandoori Chicken Skewers – cilantro yogurt dip GF	\$44
Chicken Sandwich Profiteroles – fried chicken, ancho aioli, pickled red onions slaw	\$45
Thai-Style Pork Belly Satay Skewer – peanut–sweet chili sauce DF, GF	\$44
Coulotte Beef – Korean style marinade, cucumber slice, scallion-cream cheese GF	\$53
Brie Cheese & Prosciutto Monté – brioche bread, brie cheese, bourbon-blueberry butter	\$45

**VEGETARIAN**

Grilled Seasonal Fruit Crostini - mascarpone, toasted almonds, sage-honey	\$37
Tomato Crudo Cucumber Cups - bell pepper, tomato, caper, basil, lemon oil DF, GF	\$35
Caprese Salad Skewer - fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF	\$36
Zucchini and Feta Cheese Fritters - piquillo coulis	\$39
Mixed Vegetable Tempura – ginger-soy dipping sauce DF	\$36
Sweet Peppers – house-made guacamole, tortilla strips DF	\$40
Vegetable Tartlet - gouda cheese, Kalamata olives, tomatoes, thyme	\$44
Petite Grilled Cheese – brioche, cheese curds, jam	\$35
Roasted Tomato Gazpacho Shooters – spiced pepitas, olive oil DF, GF	\$36

\*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.

*Tray passed items are subject to an additional labor fee of \$25 per server per hour. Final cost to reflect number of servers needed.*

### **Buffet Appetizers**

Prices are per person

#### **SALADS**

Farm Lettuces and Greens Salad

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

\$13 per person

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

\$13 per person

Beet & Strawberry Salad

curly endive, golden and red beets, strawberries, pistachios, honey balsamic dressing

\$13 per person

Artisanal Panzanella Bread Salad

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

\$13 per person

Orzo Salad

spinach, piquillo peppers, Castelvetrano olives, cucumbers, garbanzo beans, feta cheese, paprika vinaigrette

\$13 per person

Quinoa Tabbouleh

bell peppers, cucumber, Kalamata olives, bok choy, sunflower seeds, feta cheese, lemon dressing

\$13 per person

#### **SEAFOOD**

Ray's Grilled Wild Pacific Northwest Salmon Sides\*

lemon beurre blanc

\$15 per 2-ounce portion

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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

PNW Manila clams & mussels, Del Pacifico day-boat prawns, calamari rings, fennel-tomato ragout sauce, grilled garlic baguette  
\$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 & mussels, Del Pacifico day-boat prawns, Uli's chorizo, arborio rice  
\$25 per half pound portion

Pacific Northwest Mussels

Thai style red curry coconut broth, grilled garlic baguette  
\$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, smoked onion butter, scallions, grilled garlic baguette  
\$21 per half pound portion

Chilled Del Pacifico Day-Boat Prawns

Ray's cocktail sauce, lemon  
\$56 per dozen

**LANDFOOD**

Hunters Chicken

seared and roasted chicken breast, grilled onions, bacon lardons, braising sauce  
\$15 per 2-ounce portion

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Coconut Crusted Chicken Breast  
wasabi-garlic cream, braised greens  
\$15 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, red onion, Castelvetrano olives, artichokes, mozzarella cheese, arugula  
\$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

Herb Rolled Leg of Lamb\*  
Dijon mustard-pan sauce, lemon-parsley gremolata  
\$35 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 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

\$13

Smoked Salmon Chowder

New England style chowder with Ray's smoked salmon

\$13

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## **SALADS**

Please select one for your group

### Chicory Salad

grilled radicchio, curly endive, orange supremes, burrata cheese, pecans, maple-rosemary vinaigrette  
\$13

### Grilled Caesar Salad

little gem romaine lettuce, garlic croutons, parmesan cheese ribbons, Caesar dressing, crispy parsley, lemon  
\$13

### Farm Lettuces and Greens Salad

seasonal fruit, Marcona almonds, white cheddar cheese, apple cider vinaigrette  
\$13

### Golden Beet Salad

watercress, lemon oil, red beet coulis, goat cheese  
\$13

## **Dinner Entrées**

Select 3 total dinner entrées for your group to choose from  
Dinner counts are due 10 business 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

parmesan fregola sarda, seasonal vegetables, 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, bok choy, pickled scallion, pickled cucumber, spicy-miso soy sauce

\$58

Seared Diver Scallops

snap peas succotash, Yukon Gold potatoes, crispy prosciutto, red bell pepper sauce

\$59

**RED MEAT**

Grilled Marinated Coulotte Steak\*

rustic bleu cheese fingerling mashed potatoes seasonal roasted vegetables, demi-glace

\$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, lemon gremolata, braising sauce

\$55, minimum 8 portions

Spice Rubbed Pork Chop

seared pork chop, creamy Yukon Gold mashed potatoes, roasted baby carrots, Honeycrisp apples, bacon, pan sauce

\$49

**POULTRY**

Duck Two Ways

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

\$56

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Grilled Jidori Chicken Breast

paprika marinated chicken, grilled Yukon Gold potatoes, broccolini, orange-piquillo pepper sauce  
\$41

Pan Roasted Jidori Chicken

gnocchi, Uli's chorizo, grilled bell peppers, smoked tomato sauce\*  
(\*contains fish)  
\$41

**VEGETARIAN**

Ratatouille

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

Lemon Ricotta Agnolotti

fennel, cherry tomatoes, basil, carrot purée, hazelnuts  
\$38

Vegetable Coconut Curry

ginger-lemongrass coconut milk curry, green beans, corn, red bell peppers, fresh herbs, scallion oil, white rice  
\$36

**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

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**Dinner Buffets**

Buffets include 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

Orzo Salad

spinach, piquillo peppers, Castelvetrano olives, cucumbers, garbanzo beans, feta cheese, paprika vinaigrette

Seared Wild Pacific Northwest Rockfish Piccata

white wine-lemon-caper sauce

Coconut Encrusted Chicken Breast

wasabi-garlic cream, braised greens

Roasted Garlic Mashed Russet Potatoes and Seasonal Vegetables

Grand Central Bakery rolls and butter

\$66 per guest

**BALLARD**

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

Quinoa Tabbouleh

bell peppers, cucumber, Kalamata olives, choy sum, sunflower seeds, feta cheese, lemon dressing

Grilled Wild Pacific Northwest Salmon\*

lemon butter sauce

Grilled Marinated Flank Steak\*

glazed cipollini onions, demi-glace

Roasted Garlic Mashed Russet Potatoes and Seasonal Market Vegetables

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Grand Central Bakery rolls and butter

\$72 per guest

**EMERALD CITY**

Artisanal Panzanella Bread Salad

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

Quinoa Tabbouleh

bell peppers, cucumber, Kalamata olives, choy sum, sunflower seeds, feta cheese, lemon dressing

Grilled Wild Pacific Northwest King Salmon Sides\*

lemon beurre blanc

Roasted Petite Tenderloin\*

horseradish cream, demi-glace

Whipped Yukon Gold Potatoes and Seasonal Market Vegetables

Grand Central Bakery rolls and butter

\$78 per guest

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**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 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

**Slider Bar**

Beef

poblano aioli, white cheddar cheese, lettuce, tomato

\$6 each

PNW Salmon

lemon aioli, pickled cucumber and onion, arugula

\$6 each

BBQ Pull Pork

homemade smoked apple BBQ, white cheddar cheese, pickled red onions and jalapeños

\$6 each

Lamb

harissa, arugula, crispy red onions

\$7 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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