

RAYs

Lunch 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 Tomatoes Gazpacho Shooters – spiced pepitas, olive oil DF, GF	\$36

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

Plated Lunches

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

\$12

Smoked Salmon Chowder

Ray's smoked salmon, New England style chowder

\$12

SALADS

Please select one for your group

Chicory Salad

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

\$12 per person

Grilled Caesar Salad

little gem romaine lettuce, 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

Golden Beet Salad

watercress, lemon oil, red beet coulis, goat cheese

\$12

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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 \$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
parmesan fregola sarda, seasonal vegetables, 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, bok choy, pickled scallion, pickled cucumber, spicy-miso soy sauce
\$48

Seared Scallops
snap peas succotash, Yukon potatoes, crispy prosciutto, red bell pepper sauce
\$50

RED MEAT

Grilled Marinated Coulotte Steak*
rustic bleu cheese fingerling mashed potatoes, seasonal roasted vegetables, demi-glace
\$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, lemon gremolata, braising sauce

\$45, minimum 8 portions

Spiced Rubbed Pork Chop

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

\$40

POULTRY

Duck Two Ways

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

\$47

Grilled Jidori Chicken Breast

paprika marinated chicken, grilled Yukon potatoes, broccolini, orange-piquillo pepper sauce

\$31

Pan Roasted Jidori Chicken

gnocchi, Uli's chorizo, grilled bell peppers, smoked tomato sauce*

(*contains fish)

\$31

VEGETARIAN

Ratatouille

piperade sauce, fresh burrata, balsamic-olive oil

\$30

Lemon Ricotta Agnolotti

fennel, cherry tomatoes, basil, carrot purée, hazelnuts

\$31

Vegetable Coconut Curry

ginger-lemongrass coconut milk curry, green beans, sorn, red bell peppers, fresh herbs, scallion oil, white rice

\$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, lemon with Caesar dressing

Freshly Sliced Seasonal Fruit

Delicatessen-Style Sandwich Bar

Black Forest ham, roasted turkey breast, roast beef, Swiss and aged cheddar cheeses, lettuce, tomatoes, red onions, kosher dill pickles, Grand Central Bakery breads, and 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, 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 Potatoes and Seasonal Vegetables

Grand Central Bakery rolls and butter

\$53 per guest

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BALLARD

Caesar Salad

garlic croutons, Parmesan cheese ribbons, Caesar dressing, lemon

Quinoa Tabbouleh

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

Grilled Wild Pacific Northwest Salmon*

lemon beurre blanc

Grilled Marinated Flank Steak*

glazed cipollini onions, demi-glace

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

Quinoa Tabbouleh

bell peppers, cucumber, Kalamata olives, bok choy, 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

\$68 per guest

SNACKS

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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 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
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 sauce, 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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