

# RAY'S

## Breakfast and Brunch Menu

Fall - Winter 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.*

### **Breakfast & Brunch Buffets**

Carving stations and enhancement options are available to add to your buffet

#### **CONTINENTAL BREAKFAST**

Fresh Orange Juice

Freshly Sliced Seasonal Fruit

Assorted Breakfast Pastries  
whipped honey butter, fruit preserves

Caffé Vita Coffee, Mighty Leaf tea

\$27 per guest

#### **DELUXE CONTINENTAL BREAKFAST**

Fresh Orange Juice

Freshly Sliced Seasonal Fruit

Assorted Breakfast Pastries  
whipped honey butter, fruit preserves

House-Made Maple Granola  
nonfat natural yogurt, fresh berries, 2% milk

Caffé Vita Coffee, Mighty Leaf tea

\$35 per guest

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

## **RISE & SHINE BREAKFAST BUFFET**

Fresh Orange Juice

Freshly Sliced Seasonal Fruit

Tomato - Fennel Salad

cherry tomatoes, shaved fennel, fresh basil, red onions, Castelvetrano olives, lemon oil, red wine vinegar

Scrambled Eggs

white cheddar, fresh herbs

Ray's House Smoked Bacon and Uli's Breakfast Sausages

Challah Cinnamon French Toast

pure Vermont maple syrup, Chantilly cream, fresh berries

Roasted New Potatoes, Old Bay Seasoning

Grand Central Bakery Como Loaf and Wheat Toast

Caffé Vita Coffee, Mighty Leaf Tea

\$48 per guest

## **RAY'S SUNRISE BRUNCH**

Fresh Orange Juice and Grapefruit Juice

Citrus Fennel Salad

grapefruit, orange, arugula, fennel, Kalamata olives, tarragon, citrus vinaigrette

Classic Eggs Benedict\*

Challah Cinnamon French Toast

pure Vermont maple syrup, Chantilly cream, fresh berries

Ray's Apple Wood Smoked Wild Pacific Northwest Salmon Sides\*

brandy-peach sauce

Roasted New Potatoes, Old Bay Seasoning

Caffé Vita Coffee, Mighty Leaf tea

\$53 per guest

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## **BREAKFAST & BRUNCH ENHANCEMENTS**

Ray's Cold Smoked Pastrami Style Salmon Platter  
rye toast, lemon-caper cream cheese, pickled vegetables  
\$22 per person

Baby Spinach Salad  
spinach, white wine poached pear, toasted sliced almonds, blue cheese crumbles, white wine-pear dressing  
\$13

Strata  
prosciutto, white cheddar cheese, basil, spinach  
\$16 per person

House-Smoked Bacon Frittata  
Swiss chard, caramelized sweet onion, aged white cheddar cheese  
\$14

Vegetarian Frittata  
spinach, onions, herbs, potatoes, chèvre  
\$13 per person

House-made Maple Granola  
nonfat natural yogurt, fresh berries, 2% milk  
\$13 per person

Freshly Sliced Fruit  
\$11 per person

## **FRESH BREAKFAST PASTRIES AND BREADS**

Minimum order of 2 dozen per item

Croissants  
whipped honey butter and seasonal fruit preserves  
\$44 per dozen

Assorted Breakfast Pastries and Breads  
whipped honey butter and seasonal fruit preserves  
\$45 per dozen

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### **Plated Brunch**

Served with Grand Central Bakery bread, Caffé Vita Coffee, and Mighty Leaf Tea

**\*It is required of you to provide escort cards for a plated meal**

### **FIRST COURSE**

Please select one for your group

#### Chicory Salad <sup>GF</sup>

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

\$12 per person

#### Farm Lettuces and Greens Salad <sup>GF</sup>

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

\$12

#### Golden Beet Salad <sup>GF</sup>

arugula, shallots, Granny Smith apples, pistachios, goat cheese, white balsamic dressing

\$12

### **BRUNCH ENTREES**

Select 3 total entrees for your group to choose from

**Entrée counts are due 10 business days prior to your event**

#### **Quiche**

Minimum of 8 orders per type of quiche

Served with sautéed cherry tomatoes, kale, arugula pesto, parmesan shredded

#### Lorraine

Ray's House smoked bacon, Swiss chard, caramelized sweet onion, Swiss cheese

\$33

#### Florentine (vegetarian)

spinach, mushrooms, onions, potatoes, herbs, white cheddar cheese

\$30

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**Eggs Benedict**

Minimum of 4 orders

Served with roasted vegetables and hollandaise sauce

Classic Canadian Bacon Style

\$33

Dungeness Crab Cake Style

\$43

Florentine Style

sautéed spinach, tomato sliced

\$30

**Crêpes**

Minimum of 4 orders

Served with roasted new potatoes, Old Bay seasoning and Mornay sauce

Veggie Crêpes

sautéed mushrooms, leeks, chèvre

\$31

Dungeness Crab

shallots, piquillo peppers, lemon zest, garlic

\$43

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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

\*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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