

# RAY'S

## Lunch 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.*

**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 | \$55 |
| Ray's Smoked Wild Pacific Salmon Bites* - brandy-peach sauce DF, GF              | \$57 |
| Ray's Smoked Sea Scallops – spicy miso-soy sauce DF                              | \$54 |
| Tuna Poke* - wonton cracker, ponzu, sesame seed, cilantro, scallions DF          | \$54 |
| Del Pacifico Day-Boat Grilled Prawns – harissa sauce DF, GF                      | \$57 |
| Dungeness Crab Cakes - smoked piquillo aioli                                     | \$85 |
| Albacore Bites* – lightly seared albacore tuna, aleppo pepper-salt, ponzu DF, GF | \$54 |
| Crab Dip Stuffed Sweet Peppers – Dungeness crab meat- artichoke dip GF           | \$72 |
| Ray's Smoked Black Cod Bites – miso-ginger glaze                                 | \$58 |
| Del Pacifico Day-Boat Prawn Shooter -bloody mary sauce                           | \$57 |

**MEAT**

|   |      |
|---|------|
| Ray's Smoked Pork Belly Skewer - apple cider gastrique, poppy seeds DF, GF            | \$47 |
| Beef Meatballs – hoisin sauce, sesame seeds DF, GF                                    | \$47 |
| Beef Skewers* - caramelized sweet onion, chimichurri sauce DF, GF                     | \$55 |
| Pastry Wrapped Uli's Sausage - stone ground mustard sauce                             | \$50 |
| Hawaiian Chicken Skewers – grilled pineapple, Hawaiian BBQ sauce DF, GF               | \$47 |
| Coulotte Beef – Korean style marinade, cucumber slice, scallion-cream cheese GF       | \$55 |
| Thai-Style Pork Belly Satay Skewer – peanut–sweet chili sauce DF, GF                  | \$47 |
| Chicken Meatballs – herbed chicken broth DF, GF                                       | \$47 |
| Brie Cheese & Prosciutto Monté – brioche bread, brie cheese, bourbon-blueberry butter | \$47 |

**VEGETARIAN**

|  |      |
|--|------|
| Grilled Seasonal Fruit Crostini - mascarpone, toasted almonds, sage-honey              | \$38 |
| Tomato Crudo Cucumber Cups - bell pepper, tomato, caper, basil, lemon oil DF, GF       | \$37 |
| Caprese Salad Skewer - fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF | \$38 |
| Zucchini and Feta Cheese Fritters - piquillo coulis                                    | \$41 |
| Mixed Vegetable Tempura – ginger-soy dipping sauce DF                                  | \$37 |
| Sweet Peppers – house-made guacamole, tortilla strips DF                               | \$42 |
| French Onion Tartlet – caramelized onions, gruyere cheese, breadcrumbs, thyme          | \$46 |
| Petite Grilled Cheese – brioche, cheese curds, seasonal jam                            | \$38 |
| Warm Sweet Potato Soup – spiced pepitas, olive oil GF                                  | \$38 |

\*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.*

### **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 <sup>V/GF</sup>

\$10

Ray's Clam Chowder

New England style with clams and house smoked bacon

\$13

Smoked Salmon Chowder

Ray's smoked salmon, New England style chowder

\$13

### **SALADS**

Please select one for your group

Chicory Salad <sup>GF</sup>

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

\$13

Grilled Caesar Salad

little gem romaine lettuce, garlic croutons, parmesan cheese ribbons, Caesar dressing, crispy parsley, lemon wedge

\$13

Baby Spinach Salad <sup>GF</sup>

spinach, frisée, white wine poached pear, blue cheese crumbles, hazelnuts, white wine-pear dressing

\$13

Beet Salad <sup>GF</sup>

golden beets, kale, pickled shallots, orange, pistachios, feta cheese, grapefruit vinaigrette

\$13

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## Lunch Entrées

Select 3 total lunch entrées for your group to choose from

**Lunch counts are due 10 business days prior to your event. Please provide escort cards.**

### SEAFOOD

Grilled Wild Pacific Northwest Salmon\* <sup>GF</sup>

roasted vegetables, whipped Yukon Gold potatoes, lemon beurre blanc sauce

Coho Salmon \$41

King Salmon \$51

Pan Seared Wild Pacific Northwest Alaskan Halibut <sup>GF/DF</sup>

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

\$48

Pan Seared Wild Pacific Northwest Rockfish

parmesan fregola sarda, seasonal vegetables, caper-butter sauce

\$33

Wild Pacific Northwest Sablefish Sake Kasu <sup>GF/DF</sup>

honey-soy, scallion oil, jasmine rice, garlic-ginger sautéed bok choy

\$49

Wild Pacific Northwest Smoked Sablefish <sup>DF</sup>

wild rice, garlic-ginger sautéed bok choy, pickled cucumber, scallions, spicy-miso soy sauce

\$50

Diver Seared Scallops

winter succotash vegetable, roasted Yukon Gold potatoes, crispy prosciutto, fish velouté

\$50

### RED MEAT

Grilled Marinated Coulotte Steak\* <sup>GF</sup>

rustic bleu cheese fingerling mashed potatoes, seasonal roasted vegetable, sweet peppers, demi-glace

\$41

Grilled Beef Tenderloin\* <sup>GF</sup>

herb rubbed grilled tenderloin, creamy Yukon Gold potatoes, roasted red beets, king oyster

mushrooms, demi-glace

\$60

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Pan-Seared Ribeye Steak\* <sup>GF</sup>

cast iron seared, roasted garlic mashed potatoes, grilled vegetables, demi-glace  
\$60

Braised Beef Short Ribs <sup>GF</sup>

smashed fingerling potatoes, roasted vegetables, lemon gremolata, braising sauce  
\$51, minimum 8 portions

**POULTRY**

Duck Two Ways\* <sup>GF</sup>

crispy skin duck leg confit, seared duck breast, parsnip purée, baby carrots, currant gastrique  
\$48

Grilled Jidori Chicken Breast <sup>GF/DF</sup>

paprika marinated Jidori chicken, duck fat cooked red potatoes, broccolini, guajillo pepper rings,  
smoked tomato sauce  
\$34

Pan Seared Jidori Chicken Breast

fennel dusted chicken breast, gnocchi, Brussels sprouts, Mornay sauce.  
\$34

**VEGETARIAN**

Ratatouille

piperade sauce, zucchini, yellow squash, tomatoes, eggplant, fresh burrata, balsamic-olive oil  
\$28

Lemon Ricotta Agnolotti

fennel, sundried tomatoes, wild mushrooms, parsnip puree, rosso pesto  
\$29

Vegetable Coconut Curry

Ginger-lemongrass coconut milk curry, green beans, corn, red bell peppers, fresh herbs, scallion oil,  
white rice  
\$28

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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 cheddar cheeses, lettuce, tomatoes, red onions, kosher dill pickles, Grand Central Bakery breads, and condiments

House-Made Potato Chips

\$48 per guest

### **CLASSIC NORTHWEST**

Chicory Salad

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

Orzo Salad

orzo pasta, roasted seasonal squash, arugula, chopped spiced almonds, Manchego cheese, paprika vinaigrette

Seared Wild Pacific Northwest Rockfish Piccata

white wine-lemon-caper sauce

Coconut Crusted Chicken Breast

wasabi-garlic cream, braised greens

Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Grand Central Bakery Rolls and Butter

\$60 per guest

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## **BALLARD**

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

Quinoa Tabbouleh

sautéed kale, toasted garbanzo beans, carrots, bell peppers, feta cheese, avocado dressing

Grilled Wild Pacific Northwest Salmon\*

lemon butter sauce

Grilled Marinated Flank Steak\*

glazed cipollini onions, demi-glace

Roasted Garlic Mashed Potatoes and Seasonal Market Vegetables

Grand Central Bakery Rolls and Butter

\$64 per guest

## **EMERALD CITY**

Artisanal Panzanella Bread Salad

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

Fusilli Salad

butternut squash, bell peppers, Brussels sprouts leaves, Pecorino cheese, paprika vinaigrette

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

\$71 per guest

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## SNACKS

Gustavo's House-made guacamole, corn tortilla chips, salsa fresca <sup>DF</sup>

\$12 per portion, minimum 20 portions

Mixed Pickled Vegetables <sup>GF</sup>

chilled seasonal vegetables, tzatziki dipping sauce

\$11 per portion, minimum 20 portions

Smoked Salmon Deviled Eggs\* <sup>GF</sup>

Ray's smoked salmon deviled eggs, sour cream, fresh herbs, Ikura, smoked sea salt

\$46 per dozens of halves, minimum 2 dozen halves

House-Made Potato Chips

crème fraîche, chives

\$11 per portion, minimum 20 portions

Add Ikura\* to crème fraîche \$7 per portion

Spiced Almonds and Cashews <sup>V/GF</sup>

\$8 per portion, minimum 20 portions

## Slider Bar

Grilled Beef Sliders

poblano aioli, white cheddar cheese, lettuce, tomato

\$6 each

Seared PNW Salmon Sliders <sup>DF</sup>

lemon aioli, pickled cucumber and onion, arugula

\$6 each

Slow Roasted BBQ Pulled Pork

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

\$6 each

Grilled Lamb Sliders <sup>DF</sup>

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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