

RAY'S

Breakfast and Brunch Menu

Spring – Summer 2025

A 20% service charge and 4% administrative fee 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

\$30 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

\$37 per guest

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

Spring – Summer 2025

RISE & SHINE BREAKFAST BUFFET

Fresh Orange Juice

Freshly Sliced Seasonal Fruit

Barley Salad

sundried tomatoes, barley, spinach, Roma tomatoes, celery, peas, feta cheese, tomato vinaigrette

Scrambled Eggs ^{GF}

white cheddar, fresh herbs

Ray's House Smoked Bacon and Uli's Breakfast Sausages ^{GF}

Challah Cinnamon French Toast

pure Vermont maple syrup, Chantilly cream, fresh berries

Roasted New Potatoes, Old Bay Seasoning ^{GF/DF}

Grand Central Bakery Como Loaf and Wheat Toast

Caffé Vita Coffee, Mighty Leaf Tea

\$50 per guest

RAY'S SUNRISE BRUNCH

Fresh Orange Juice and Grapefruit Juice

Tomato Fennel Salad ^{GF/DF}

cherry tomatoes, shaved fennel, basil, seasonal fruit, Kalamata olives, grapefruit 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* ^{GF/DF}

brandy-peach sauce

Roasted New Potatoes, Old Bay Seasoning ^{GF/DF}

Caffé Vita Coffee, Mighty Leaf tea

\$55 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

Spinach Salad ^{GF}
pea shoots, red bell peppers, radishes, feta cheese, toasted pinenuts, tarragon-lemon vinaigrette
\$13

Torta Pasqualina
savory pie, prosciutto, creamy blend of spinach, Swiss chard, onions, eggs, parmesan cheese, ricotta cheese
\$18 (6 minimum order)

Baked Eggs with Bacon ^{GF}
spinach, house-smoked bacon, leeks, cream, parmesan
\$17

Vegetarian Frittata ^{GF}
spinach, caramelized sweet onion, herbs, potatoes, chèvre
\$16 per person

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

Freshly Sliced Fruit
\$13 per person

FRESH BREAKFAST PASTRIES AND BREADS

Minimum order of 2 dozen per item

Croissants
whipped honey butter and seasonal fruit preserves
\$48 per dozen

Assorted Breakfast Pastries and Breads
whipped honey butter and seasonal fruit preserves
\$50 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

Arugula Burrata Salad ^{GF}

shaved fennel, watermelon radish, orange segments, pistachios, grapefruit vinaigrette

\$13 per person

Farm Lettuces and Greens Salad ^{GF}

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

\$13

Spinach Salad ^{GF}

pea shoots, red bell peppers, radishes, red onions, feta cheese, toasted pinenuts, tarragon-lemon vinaigrette

\$13

BRUNCH ENTREES

Select 3 total entrees for your group to choose from

Entrée counts are due 10 business days prior to your event

Prawns and Grits

bowl of creamy grits, spicy prawns, chèvre cheese, chopped scallions

\$37

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

\$35

Florentine (vegetarian)

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

\$35

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Eggs Benedict

Minimum of 4 orders

Served with roasted vegetables and hollandaise sauce

Classic Canadian Bacon Style

English muffins, Canadian bacon, herbs, paprika

\$35

Cold Smoked Salmon Style

English muffins, house-cold smoked salmon, dill, capers

\$44

Florentine Style

sautéed spinach, avocado, tomato sliced

\$35

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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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