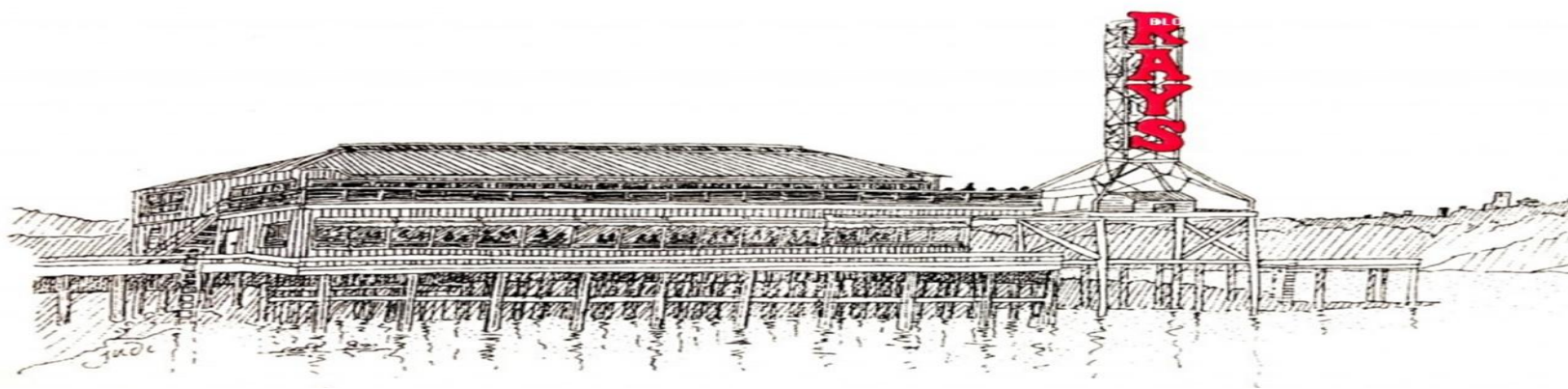


# rays

## Breakfast and Brunch Menu

Fall - Winter 2025



### Legend

**V** – Vegetarian | **DF** – Dairy Free | **GF** – Gluten Free | **VGN** – Vegan

*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 – \$30 per guest**

Fresh Orange Juice

Freshly Sliced Seasonal Fruit

Assorted Breakfast Pastries  
whipped honey butter, fruit preserves

Caffé Vita Coffee, Mighty Leaf Tea

**DELUXE CONTINENTAL BREAKFAST – \$37 per guest**

Fresh Orange Juice

Freshly Sliced Seasonal Fruit <sup>VGN/DF/GF</sup>

Assorted Breakfast Pastries <sup>V</sup>  
whipped honey butter, fruit preserves

House-Made Maple Granola <sup>V</sup>  
natural yogurt, fresh berries, 2% milk

Caffé Vita Coffee, Mighty Leaf Tea

**Legend**

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**RISE & SHINE BREAKFAST BUFFET – \$50 per guest**

Fresh Orange Juice

Freshly Sliced Seasonal Fruit <sup>VGN/DF/GF</sup>

Barley Salad <sup>V</sup>

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

Scrambled Eggs <sup>GF</sup>

white cheddar, fresh herbs

Ray's House Smoked Bacon and Uli's Breakfast Sausages <sup>GF/DF</sup>

Challah Cinnamon French Toast <sup>V</sup>

pure Vermont maple syrup, Chantilly cream, fresh berries

Roasted New Potatoes, Old Bay Seasoning <sup>VGN/GF/DF</sup>

Grand Central Bakery Como Loaf and Wheat Toast <sup>VGN/DF</sup>

Caffé Vita Coffee, Mighty Leaf Tea

**RAY'S SUNRISE BRUNCH – \$55 per guest**

Fresh Orange Juice and Grapefruit Juice

Citrus Fennel Salad <sup>VGN/GF/DF</sup>

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

Classic Eggs Benedict\*

Challah Cinnamon French Toast <sup>V</sup>

pure Vermont maple syrup, Chantilly cream, fresh berries

Ray's Apple Wood Smoked Wild Pacific Northwest Salmon Sides\* <sup>GF/DF</sup>

brandy-peach sauce

Roasted New Potatoes, Old Bay Seasoning <sup>VGN/DF/GF</sup>

Caffé Vita Coffee, Mighty Leaf Tea

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**BREAKFAST & BRUNCH ENHANCEMENTS**

Ray's Cold Smoked Salmon Platter

rye toast, lemon-caper cream cheese, pickled vegetables

\$22 per person

Baby Spinach Salad <sup>V/GF</sup>

spinach, white wine poached pear, toasted almonds, blue cheese crumbles, white wine-pear dressing

\$14

Strata

prosciutto, white cheddar cheese, basil, spinach

\$18 per person

House-Smoked Bacon Frittata <sup>GF</sup>

Swiss chard, caramelized sweet onion, white cheddar cheese

\$17 per person

Vegetarian Frittata <sup>GF</sup>

spinach, onions, herbs, potatoes, chèvre

\$16 per person

House-made Maple Granola <sup>V</sup>

natural yogurt, fresh berries, 2% milk

\$13 per person

Freshly Sliced Fruit <sup>VGN/DF/GF</sup>

\$13 per person

**FRESH BREAKFAST PASTRIES AND BREADS**

Minimum order of 2 dozen per item

Croissants <sup>V</sup>

whipped honey butter and seasonal fruit preserves

\$48 per dozen

Assorted Breakfast Pastries and Breads <sup>V</sup>

whipped honey butter and seasonal fruit preserves

\$50 per dozen

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### Plated Brunch

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

**You are required to provide Meal Cards for Guests set up prior to start of event**

#### FIRST COURSE

Please select one for your group

Chicory Salad <sup>V/GF</sup>

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

\$13 per person

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

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

\$13 per person

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

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

\$13 per person

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

creamy Anson Mills white grits, spicy prawns, chevre, chopped scallions

\$37

**Quiche**

Minimum of 8 orders per type of quiche

Served with roasted new potatoes, sauteed seasonal greens

Lorraine

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

\$35 per person

Florentine (vegetarian)

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

\$35 per person

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**Eggs Benedict**

Minimum of 4 orders

Served with roasted new potatoes and hollandaise sauce

Canadian Bacon

\$35

Dungeness Crab Cake

\$44

Florentine <sup>V</sup>

sautéed spinach, tomato sliced

\$35

**Crêpes**

Minimum of 4 orders

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

Veggie Crêpes <sup>V</sup>

sautéed mushrooms, leeks, chèvre

\$33

Dungeness Crab

shallots, piquillo peppers, lemon zest, garlic

\$46

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## Pricing

*Equipment Rentals and Additional Charges  
Prices for events in our Northwest Room only*

Wireless Internet	Complimentary
Projection Screen	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
Craving Station	\$100
Tray Passed Server	\$25 Per Hour
Rental Set-Up	*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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