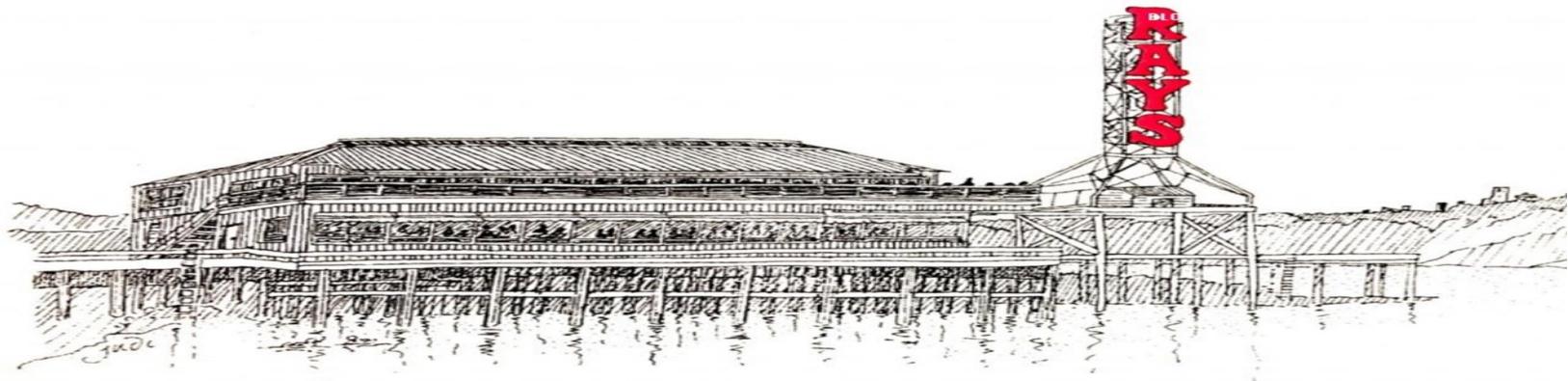


RaYs

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 ^{VGN/DF/GF}

Assorted Breakfast Pastries ^V
whipped honey butter, fruit preserves

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

Caffé Vita Coffee, Mighty Leaf Tea

Legend

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**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.*

RISE & SHINE BREAKFAST BUFFET – \$50 per guest

Fresh Orange Juice

Freshly Sliced Seasonal Fruit ^{VGN/DF/GF}

Barley Salad ^V

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/DF}

Challah Cinnamon French Toast ^V

pure Vermont maple syrup, Chantilly cream, fresh berries

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

Grand Central Bakery Como Loaf and Wheat Toast ^{VGN/DF}

Caffé Vita Coffee, Mighty Leaf Tea

RAY'S SUNRISE BRUNCH – \$55 per guest

Fresh Orange Juice and Grapefruit Juice

Citrus Fennel Salad ^{VGN/GF/DF}

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

Classic Eggs Benedict*

Challah Cinnamon French Toast ^V

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 ^{VGN/DF/GF}

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 ^{V/GF}

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 ^{GF}

Swiss chard, caramelized sweet onion, white cheddar cheese

\$17 per person

Vegetarian Frittata ^{GF}

spinach, onions, herbs, potatoes, chèvre

\$16 per person

House-made Maple Granola ^V

natural yogurt, fresh berries, 2% milk

\$13 per person

Freshly Sliced Fruit ^{VGN/DF/GF}

\$13 per person

FRESH BREAKFAST PASTRIES AND BREADS

Minimum order of 2 dozen per item

Croissants ^V

whipped honey butter and seasonal fruit preserves

\$48 per dozen

Assorted Breakfast Pastries and Breads ^V

whipped honey butter and seasonal fruit preserves

\$50 per dozen

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Fall - Winter 2025

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 ^{V/GF}

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

\$13 per person

Farm Lettuces and Greens Salad ^{V/GF}

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

\$13 per person

Golden Beet Salad ^{V/GF}

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 ^{GF}

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 ^V

sautéed spinach, tomato sliced

\$35

Crêpes

Minimum of 4 orders

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

Veggie Crêpes ^V

sautéed mushrooms, leeks, chèvre

\$33

Dungeness Crab

shallots, piquillo peppers, lemon zest, garlic

\$46

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Fall - Winter 2025

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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