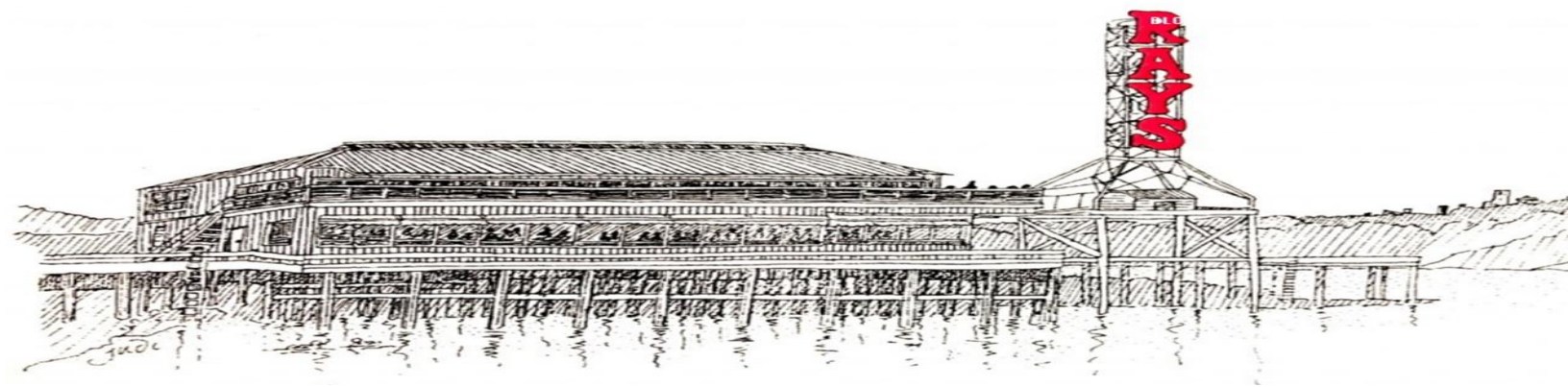


rays

Lunch 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.

Tray Passed Appetizers

Minimum order of 2 dozen per item, all items are priced per dozen

SEAFOOD

Ray's Cold Smoked Salmon* – rye bread crostini, dill cream cheese	\$59
Ray's Smoked Wild Pacific Salmon Bites ^{DF/GF} – brandy-peach sauce	\$59
Ray's Smoked Sea Scallops ^{DF/GF} – spicy miso-soy sauce	\$56
Tuna Poke* ^{DF} – wonton cracker, ponzu, sesame seed, cilantro, scallions	\$56
Del Pacifico Day-Boat Grilled Prawns ^{DF/GF} – harissa sauce	\$58
Dungeness Crab Cakes – smoked piquillo aioli	\$115
Albacore Bites* ^{DF/GF} – lightly seared albacore tuna, aleppo pepper-salt, ponzu	\$59
Crab Dip Stuffed Sweet Peppers ^{GF} – Dungeness crab-artichoke dip	\$78
Ray's Smoked Black Cod Bites ^{DF/GF} – miso-ginger glaze	\$60
Del Pacifico Day-Boat Prawn Shooter ^{DF/GF} – bloody mary sauce	\$58
Smoked Salmon Deviled Eggs* ^{GF} – halves, sour cream, fresh herbs, Ikura, smoked sea salt	\$51

MEAT

Ray's Smoked Pork Belly Skewer ^{DF/GF} – apple cider gastrique, poppy seeds	\$52
Beef Meatballs ^{DF/GF} – peanut sauce, sesame seeds	\$49
Beef Skewers* ^{DF/GF} – caramelized sweet onion, chimichurri sauce	\$57
Pastry Wrapped Uli's Sausage – stone ground mustard sauce	\$52
Hawaiian Chicken Skewers ^{DF/GF} – grilled pineapple, Hawaiian BBQ sauce	\$49
Coulotte Beef ^{GF} – kalbi marinade, cucumber slice, scallion-cream cheese	\$57
Pork Belly Satay Skewer ^{DF/GF} – peanut-sweet chili sauce	\$52
Chicken Meatballs ^{DF/GF} – herbed chicken broth	\$49
Brie & Prosciutto Monté – brioche bread, brie cheese, bourbon-blueberry compote	\$49

VEGETARIAN

Grilled Seasonal Fruit Crostini ^V – mascarpone, toasted almonds, sage-honey	\$40
Tomato Crudo Cucumber Cups ^{VGN/DF/GF} – bell pepper, tomato, caper, basil, lemon oil	\$39
Caprese Salad Skewer ^{V/GF} – fresh mozzarella, basil pesto, tomato, basil, balsamic glaze	\$40
Zucchini and Feta Cheese Fritters ^V – piquillo coulis	\$43
Mixed Vegetable Tempura ^{V/DF} – ginger-soy dipping sauce	\$39
Sweet Peppers ^{VGN/DF} – house-made guacamole, tortilla strips	\$44
French Onion Tartlet ^V – caramelized onions, gruyere cheese, breadcrumbs, thyme	\$47
Petite Grilled Cheese ^V – brioche, cheese curds, seasonal jam	\$39
Warm Sweet Potato Soup ^{V/GF} – spiced pepitas, olive oil	\$40

Tray passed items are subject to an additional labor fee of \$25 per server per hour. Final cost to reflect number of servers needed.

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Fall - Winter 2025

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 ^{V/GF}

\$11

Ray's Clam Chowder

New England style with clams and house smoked bacon

\$14

Smoked Salmon Chowder

New England style with Ray's smoked salmon

\$14

SALADS

Please select one for your group

Chicory Salad ^{V/GF}

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 ^{V/GF}

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

\$13

Beet Salad ^{V/GF}

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

\$13

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Fall - Winter 2025

Plated Lunch

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

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

SEAFOOD

Grilled Wild Pacific Northwest Salmon* ^{GF}

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

Coho Salmon \$43

King Salmon \$53

Pan Seared Wild Pacific Northwest Alaskan Halibut ^{GF/DF}

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

\$51

Pan Seared Wild Pacific Northwest Rockfish

parmesan fregola sarda, seasonal vegetables, caper-butter sauce

\$36

Wild Pacific Northwest Sablefish Sake Kasu ^{GF/DF}

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

\$51

Wild Pacific Northwest Smoked Sablefish ^{DF/GF?}

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

\$52

Seared Diver Scallops

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

\$55

RED MEAT

Grilled Marinated Coulotte Steak* ^{GF}

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

\$44

Grilled Beef Tenderloin* ^{GF}

herb rubbed grilled tenderloin, creamy Yukon Gold potatoes, roasted red beets, king oyster mushrooms, demi-glace

\$63

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Fall - Winter 2025

Pan-Seared Ribeye Steak* GF

cast iron seared, roasted garlic whipped potatoes, grilled vegetables, demi-glace
\$65

Braised Beef Short Ribs GF

smashed fingerling potatoes, roasted vegetables, lemon gremolata, braising sauce
\$54, minimum 8 portions

POULTRY**Duck Two Ways* GF**

crispy skin duck leg confit, seared duck breast, parsnip purée, baby carrots, currant gastrique
\$52

Grilled Jidori Chicken Breast GF/DF

paprika marinated Jidori chicken, duck fat cooked red potatoes, broccolini, guajillo pepper rings, smoked tomato sauce
\$36

Pan Seared Jidori Chicken Breast

fennel dusted chicken breast, gnocchi, Brussels sprouts, Mornay sauce.
\$36

VEGETARIAN**Edamame Soba Noodles VGN/DF**

mushroom stock, edamame, carrots, snap peas, mushrooms, scallions, cilantro
\$30

Lemon Ricotta Agnolotti V

fennel, sundried tomatoes, wild mushrooms, parsnip puree, rosso pesto
\$32

Vegetable Coconut Curry VGN/GF/DF

Ginger-lemongrass coconut milk curry, green beans, corn, red bell peppers, fresh herbs, scallion oil, white rice
\$30

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Fall - Winter 2025

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 ^{VGN/GF/DF}

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 ^{VGN/DF}

\$52 per guest

CLASSIC NORTHWEST

Chicory Salad ^{V/GF}

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

Orzo Salad ^V

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 Whipped Potatoes and Seasonal Vegetables ^{V/GF}

Grand Central Bakery Focaccia and Butter ^V

\$65 per guest

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BALLARD

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

Quinoa Tabbouleh ^V

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

Grilled Wild Pacific Northwest Salmon* ^{GF}

lemon butter sauce

Grilled Marinated Flank Steak* ^{GF}

glazed cipollini onions, demi-glace

Roasted Garlic Whipped Potatoes and Seasonal Market Vegetables ^{V/GF}Grand Central Bakery Focaccia and Butter ^V

\$71 per guest

EMERALD CITYArtisanal Panzanella Bread Salad ^V

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

Farm Lettuces and Greens Salad ^{V/GF}

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

Grilled Wild Pacific Northwest King Salmon Sides* ^{GF}

lemon beurre blanc

Roasted Petite Tenderloin* ^{GF}

horseradish cream, demi-glace

Roasted Garlic Whipped Potatoes and Seasonal Market Vegetables ^{V/GF}Grand Central Bakery Focaccia and Butter ^V

\$76 per guest

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SNACKS

House-made guacamole, corn tortilla chips, salsa fresca ^{VGN/DF}

\$13 per portion, minimum 20 portions

Mixed Pickled Vegetables ^{V/GF}

chilled seasonal vegetables, tzatziki dipping sauce

\$12 per portion, minimum 20 portions

Smoked Salmon Deviled Eggs* ^{GF}

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

\$51 per dozens of halves, minimum 2 dozen halves

House-Made Potato Chips ^V

crème fraîche, chives

\$12 per portion, minimum 20 portions

Add Ikura* to crème fraîche \$9 per portion

Spiced Almonds and Cashews ^{VGN/GF/DF}

\$8 per portion, minimum 20 portions

Slider Bar

Grilled Beef Sliders

poblano aioli, white cheddar cheese, lettuce, tomato

\$6 each minimum 2 dozen

Seared PNW Salmon Sliders ^{DF}

lemon aioli, pickled cucumber and onion, arugula

\$6 each, minimum 2 dozen

Slow Roasted BBQ Pulled Pork

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

\$6 each, minimum 2 dozen

Grilled Lamb Sliders ^{DF}

harissa, arugula, crispy red onions

\$7 each, minimum 2 dozen

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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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