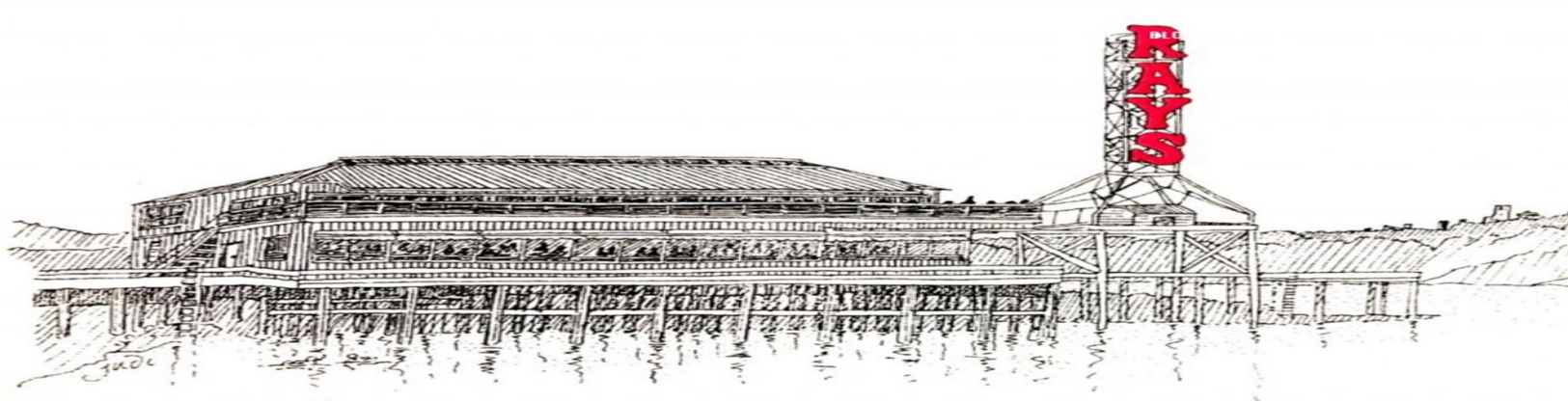


# rays

## Dinner Menu

Fall - Winter 2024



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

**MEAT**

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

**VEGETARIAN**

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

**Legend**

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

*\*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.*

Fall - Winter 2025

**Buffet Appetizers****SALADS**

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

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

\$14 per person

Caesar Salad

garlic croutons, shaved parmesan, Caesar dressing, lemon

\$14 per person

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

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

\$14 per person

Artisanal Panzanella Bread Salad <sup>V/DF</sup>

romaine lettuce, tomatoes, Kalamata olives, red onions, bell peppers, basil, capers, grilled bread, stone ground mustard vinaigrette

\$14 per person

Fusilli Salad <sup>V</sup>

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

\$14 per person

Quinoa Tabbouleh <sup>V/GF</sup>

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

\$14 per person

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

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

\$14 per person

Orzo Salad <sup>V</sup>

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

\$14 per person

**SEAFOOD**

Ray's Grilled Wild Pacific Northwest Salmon Sides\* <sup>GF</sup>

lemon beurre blanc

\$16 per 2-ounce portion

**Legend**

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

*\*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.*

Fall - Winter 2025

**Ray's Chilled Seafood Display\* DF**

cold smoked salmon, smoked scallops, chilled white prawns, ahi poke, Dungeness crab clusters, pickled vegetables, cocktail sauce, ponzu, lemon aioli, Louis dressing, croccantini  
 \$44 per portion, minimum 20 portion

**Seafood Ragout DF**

PNW Manila clams & mussels, Del Pacifico day-boat prawns, calamari rings, fennel-tomato ragout, grilled garlic baguette  
 \$27 per half pound portion

**Sesame Encrusted Ahi Tuna\* GF/DF**

Asian-style coleslaw, ginger-soy dressing  
 \$16 per 2-ounce portion

**Seafood Paella GF/DF**

PNW Manila clams & mussels, Del Pacifico day-boat prawns, Uli's chorizo, arborio rice  
 \$27 per half pound portion

**Pacific Northwest Mussels DF**

Thai style red curry coconut broth, grilled garlic baguette  
 \$21 per half pound portion

**Local Oysters on the Half Shell\* (seasonally available) GF/DF**

ginger mignonette, Ray's cocktail sauce  
 \$ Market Price per dozen *minimum 4 dozen*

**Steamed PNW Manila Clams**

house smoked bacon, leeks, apple cider, white wine, cream, butter, herbs, grilled baguette  
 \$21 per half pound portion

**Chilled Del Pacifico Day-Boat Prawns GF/DF**

Ray's cocktail sauce, lemon  
 \$58 per dozen

**LANDFOOD****Roasted Chicken Breast**

spice rubbed roasted chicken breast, grilled onions, bacon lardons, red sauce  
 \$16 per 2-ounce portion

**Legend**

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

*\*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.*

Fall - Winter 2025

Coconut Crusted Chicken Breast  
wasabi-garlic cream, braised greens  
\$16 per 2-ounce portion

Roasted Petite Beed Tenderloin\*  
grilled seasonal vegetables, demi-glace  
\$18 per 2-ounce portion

Tuscan Antipasto Charcuterie <sup>DF</sup>  
sliced salami, red wine cooked mushrooms, Castelvetro olives, Kalamata olives, marinated artichoke hearts,  
Mama Lil's pickled peppers, Grand Central Bakery breads, rosemary croccantini, house pickled vegetables  
\$26 per portion, minimum 20 portions

Seasonal Flat Bread  
oregano pesto, crispy prosciutto, red onion, Castelvetro olives, artichokes, mozzarella cheese, arugula  
\$35 each (*Serves 8*)

Roast Prime Rib of Beef\* <sup>GF</sup>  
demi-glace, horseradish cream  
\$41 per 4-ounce portion, minimum 20 portions

Herb Rolled Leg of Lamb\* <sup>GF</sup>  
Dijon mustard pan sauce, lemon-parsley gremolata  
\$38 per 4-ounce portion, minimum 20 portions

Grand Central Bakery Focaccia and Butter <sup>V</sup>  
\$2.00 per guest

### Carving Stations

Carving stations for roast prime rib of beef and garlic and herb rolled leg of lamb are available upon request.

\$100 service charge

### VEGETARIAN

Market Cheese Board <sup>V</sup>  
Chef's selection of imported and domestic artisan cheeses, Grand Central Bakery breads, rosemary  
croccantini, dried fruit, mixed nuts  
\$22 per portion, minimum 20 portions

### Legend

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

*\*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.*

Fall - Winter 2025

**Crostini Bar**

assorted house-made dips, pita bread, crostini

\$14 per portion, minimum 20 portions

**Chilled Herb Roasted Seasonal Vegetables and Potatoes <sup>V/GF</sup>**

green goddess dressing

\$13 per portion, minimum 20 portions

**Fresh Vegetable Crudités <sup>V/GF</sup>**

blue cheese dressing

\$13 per portion, minimum 20 portions

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

\$13 per portion, minimum 20 portions

**Plated Dinners**

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****SOUPS**

Please select one soup for your group

**Seasonal Vegetable Soup <sup>V/GF</sup>**

\$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 <sup>V/GF</sup>**

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

\$13

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

Fall - Winter 2025

**Grilled Caesar Salad**

little gem romaine lettuce, garlic croutons, shaved parmesan, Caesar dressing, crispy parsley, lemon wedge  
\$13

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

spinach, frisée, red wine-poached pear, blue cheese crumbles, hazelnuts, red wine-pear dressing  
\$13

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

golden beets, kale, pickled shallots, orange, pistachios, feta cheese, grapefruit vinaigrette  
\$13

**Dinner Entrées**

Select 3 total dinner entrées for your group to choose from.

**Dinner 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 \$52  
King Salmon \$62

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

fingerling potatoes, bacon lardons, seasonal vegetables, red bell pepper purée  
\$59

**Pan Seared Wild Pacific Northwest Rockfish**

parmesan fregola sarda, seasonal vegetables, caper-butter sauce  
\$42

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

honey-soy, scallion oil, jasmine rice, garlic-ginger sautéed bok choy  
\$60

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

wild rice, garlic-ginger sautéed bok choy, pickled cucumber, scallions, spicy-miso soy sauce  
\$61

**Diver Seared Scallops**

winter succotash vegetable, roasted Yukon Gold potatoes, crispy prosciutto, fish velouté  
\$65

**Legend**

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

*\*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.*

Fall - Winter 2025

**RED MEAT****Grilled Marinated Coulotte Steak\* GF**

rustic bleu cheese fingerling mashed potatoes, seasonal roasted vegetable, sweet peppers, demi-glace  
\$53

**Grilled Beef Tenderloin\* GF**

herb rubbed grilled tenderloin, creamy Yukon Gold potatoes, roasted red beets, king oyster mushrooms, demi-glace  
\$72

**Pan-Seared Ribeye Steak\* GF**

cast iron seared, roasted garlic mashed potatoes, grilled vegetables, demi-glace  
\$74

**Braised Beef Short Ribs GF**

smashed fingerling potatoes, roasted vegetables, lemon gremolata, braising sauce  
\$68, minimum 8 portions

**Spice Rubbed Pork Chop GF**

seared pork chop, creamy Yukon Gold mashed potatoes, roasted baby carrots, Honeycrisp apples, bacon, pan sauce  
\$57

**POULTRY****Duck Two Ways\* GF**

crispy skin duck leg confit, seared duck breast, parsnip purée, baby carrots, currant gastrique  
\$60

**Grilled Jidori Chicken Breast GF/DF**

paprika marinated Jidori chicken, duck fat cooked red potatoes, broccolini, guajillo pepper rings, smoked tomato sauce  
\$44

**Pan Seared Jidori Chicken Breast**

fennel dusted chicken breast, gnocchi, Brussels sprouts, Mornay sauce.  
\$44

**Legend**

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

*\*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.*

Fall - Winter 2025



**VEGETARIAN**Edamame Soba Noodles <sup>VGN/DF</sup>

mushroom stock, edamame, carrots, snap peas, mushrooms, scallions, cilantro

\$39

Lemon Ricotta Agnolotti <sup>V</sup>

fennel, sundried tomatoes, wild mushrooms, parsnip purée, rosso pesto

\$41

Vegetable Coconut Curry <sup>VGN/GF/DF</sup>

ginger-lemongrass coconut milk curry, green beans, corn, red bell peppers, fresh herbs, scallion oil, white rice

\$38

**DUET ENTREES**Grilled Wild Pacific Northwest Coho Salmon and Petite Beef Tenderloin\* <sup>GF</sup>

whipped Yukon Gold potatoes, seasonal vegetables, lemon beurre blanc, red wine-peppercorn sauce

\$66

Dungeness Crab Cakes and Petite Beef Tenderloin\*

herbed roasted fingerling potatoes, seasonal vegetables, smoked piquillo aioli, veal peppercorn sauce

\$71

**Dinner Buffets**

Buffets include Grand Central Bakery breads, butter, Caffé Vita coffee, and Mighty Leaf tea

**CLASSIC NORTHWEST – \$74 per guest**Chicory Salad <sup>V/GF</sup>

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

Orzo Salad <sup>V</sup>

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 <sup>V/GF</sup>Grand Central Bakery Focaccia and Butter <sup>V</sup>**Legend****V** – Vegetarian | **DF** – Dairy Free | **GF** – Gluten Free | **VGN** – Vegan*\*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.*

Fall - Winter 2025

**BALLARD – \$80 per guest**

Caesar Salad

garlic croutons, shaved parmesan, Caesar dressing, lemon

Quinoa Tabbouleh <sup>V/GF</sup>

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

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

lemon butter sauce

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

glazed cipollini onions, demi-glace

Roasted Garlic Mashed Potatoes and Seasonal Market Vegetables <sup>V/GF</sup>

Grand Central Bakery Focaccia and Butter <sup>V</sup>

**EMERALD CITY – \$85 per guest**

Artisanal Panzanella Bread Salad <sup>V</sup>

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

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

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

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

lemon beurre blanc

Roasted Petite Tenderloin\* <sup>GF</sup>

horseradish cream, demi-glace

Roasted Garlic Mashed Potatoes and Seasonal Market Vegetables <sup>V/GF</sup>

Grand Central Bakery Focaccia and Butter <sup>V</sup>

**Legend**

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

*\*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.*

Fall - Winter 2025

**SNACKS**

House-made guacamole, corn tortilla chips, salsa fresca <sup>VGN/DF</sup>

\$13 per portion, minimum 20 portions

Mixed Pickled Vegetables <sup>V/GF</sup>

chilled seasonal vegetables, tzatziki dipping sauce

\$12 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

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

House-Made Potato Chips <sup>V</sup>

crème fraîche, chives

\$12 per portion, minimum 20 portions

Add Ikura\* to crème fraîche \$9 per portion

Spiced Almonds and Cashews <sup>VGN/GF/DF</sup>

\$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 <sup>DF</sup>

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 <sup>DF</sup>

harissa, arugula, crispy red onions

\$7 each, minimum 2 dozen

**Legend**

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

*\*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.*

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.

*\*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.*

Fall - Winter 2025