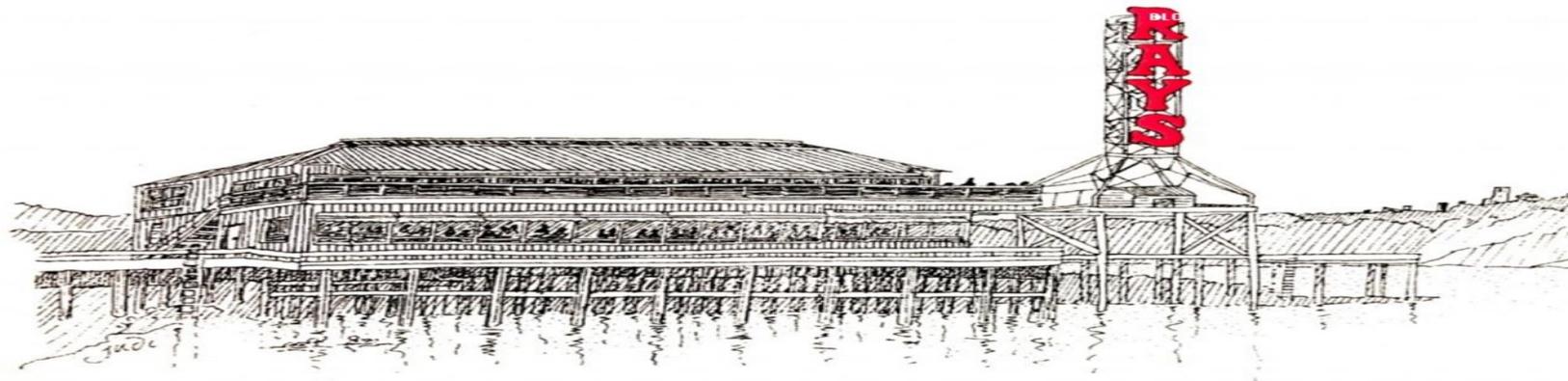


RaYs

Dessert Menu Spring - Summer 2025



Legend

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

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.

Fall – Winter 2025

Plated Desserts

select one dessert for your group
dessert counts are due 10 days prior to your event

Dessert Sampler – trio of mini desserts – \$16

- crème brûlée ^{GF}
- Chocolate mousse cup ^{GF}
- Seasonal fruit tartlet

Tartlet Trio – \$16

- Citrus tart
- Seasonal fruit tart
- Chocolate tart

Farmers Market Fruit Crisp – seasonal Washington fruit, almond oat topping vanilla bean ice cream – \$17

Crème Brûlée – \$16

Olympic Mountain Ice Cream or Sorbet – \$12

Legend

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Buffet Desserts

Sweet Bites- trio of mini desserts

- crème brûlée ^{GF}
- Chocolate mousse cup ^{GF}
- Seasonal fruit tartlet

\$15 per guest for three pieces

Cookie Connoisseur Collection

- Chocolate chip
- Peanut butter
- Chocolate with white chocolate chips
- Vanilla ^{GF}

\$33 per dozen

2 dozen minimum per cookie flavor

Brownies

Deluxe brownies, with nuts

\$38 per dozen

Brownies, nut free

\$35 per dozen

2 dozen minimum per brownie selection

Cupcakes

Choice of chocolate, vanilla or lemon

(cake and/or frosting)

\$54 per dozen

2 dozen minimum per cupcake flavor

Legend

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Fall – Winter 2025