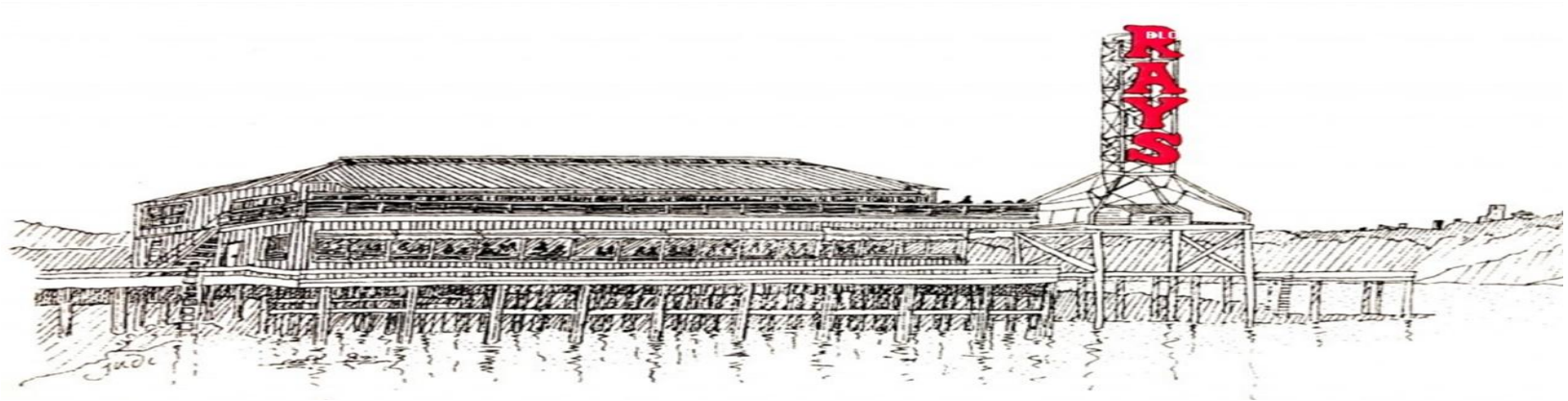


# RAYs

## 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 <sup>GF</sup>
- Chocolate mousse cup <sup>GF</sup>
- 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

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## **Buffet Desserts**

### **Sweet Bites-** trio of mini desserts

- crème brûlée <sup>GF</sup>
- Chocolate mousse cup <sup>GF</sup>
- Seasonal fruit tartlet

\$15 per guest for three pieces

### **Cookie Connoisseur Collection**

- Chocolate chip
- Peanut butter
- Chocolate with white chocolate chips
- Vanilla <sup>GF</sup>

\$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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