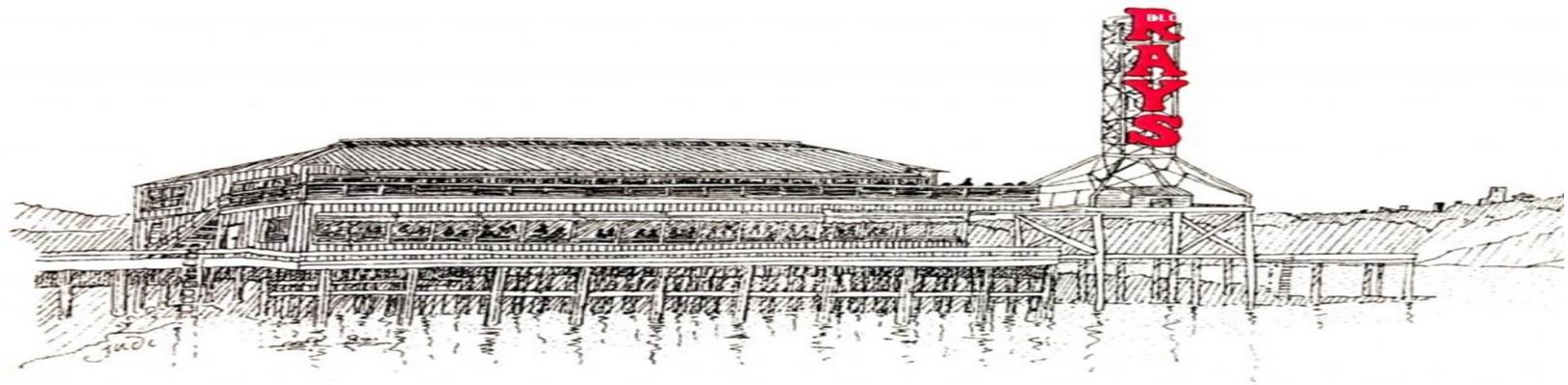


RAYS

Summer Sailing Menu

2026



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.

General Information

As a preferred partner of Let's Go Sailing, we are delighted to work with you! The following is some general information regarding food and beverage minimum purchases, deposit information, delivery/pickup costs, and taxes.

Delivery / Drop Off

Our delivery service carries a **\$500 Food and Beverage Minimum** before tax and service charge and a **\$100 Delivery Fee**. Ray's will drop off and set up your food and beverages 30 minutes prior to sail time. All food is packaged on recyclable platters and serving tongs or spoons are also provided. If beverages have been ordered for delivery, you will need to indicate exactly how many you'd like for us to drop off and need to inquire with your charter regarding a cooler/ice.

Service Charge and Tax

All charges and fees are subject to 20% service fee, 4% administrative fee, and WA state tax, currently 10.55%.

Menu Selections and Guarantee

All food, beverages and all other details and decisions for your event are required 14 days prior to the date of your event. Any changes made after that date will be reviewed for accommodation and granted whenever possible. Menu and beverage prices are subject to change.

Ray's catering requires a final guarantee of the number of guests attending your event by noon, 10 business days prior to your event. Once received, this number constitutes a guarantee. If fewer than the guaranteed numbers of guests attend your event, you will be charged for the original guaranteed number. Your final invoice will reflect the guaranteed number or the actual number of guests, whichever is greater.

Service wares

Ray's offers compostable plates, cups and utensils for a fee ranging from \$5-\$10 per person. Please request these to be added to your event order.

Deposit and Payment Policy

A signed contract and **\$500 Deposit** is required to confirm your event. If charges are on consumption, your final bill will be sent to you following your event and is due upon receipt. If your order is pre ordered, payment will be processed up to 72 hours prior to your event.

RAY'S

Appetizers by the Dozen

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	\$61
Crab Dip Stuffed Sweet Peppers – Dungeness crab meat- artichoke dip GF	\$80
Ray's Smoked Wild Pacific Salmon Bites* - brandy-peach sauce DF, GF	\$59
Ray's Smoked Sea Scallops – spicy miso-soy sauce DF	\$57
Ray's Smoked Black Cod Bites – miso-ginger glaze	\$60
Del Pacifico Day-Boat Grilled Prawns – harissa sauce DF, GF	\$60
Albacore Bites* – lightly seared albacore tuna, aleppo pepper-salt, ponzu DF, GF	\$59

MEAT

Chicken Mole Skewers – cotija, cilantro	\$50
Ray's Smoked Pork Belly Skewer - apple cider gastrique, poppy seeds DF, GF	\$53
Pastry Wrapped Uli's Sausage - stone ground mustard sauce	\$52
Chicken Tikka Masala Skewer – spiced yogurt marinated chicken, tikka masala sauce GF	\$50
Beef and Pork Meatballs – marinara sauce, basil, Grana Padano	\$49
Coulotte Beef and Mushroom Skewer – kalbi marinated beef, Korean BBQ sauce DF, GF	\$58
Brie Cheese & Prosciutto Monté – brioche bread, brie cheese, bourbon-blueberry butter	\$49

VEGETARIAN

Tomato Crudo Cucumber Cups - bell pepper, tomato, caper, basil, lemon oil GF, DF	\$40
Caprese Salad Skewer - fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF	\$42
Sweet Peppers – house-made guacamole, tortilla strips DF	\$44
Grilled Seasonal Fruit Crostini - mascarpone, toasted almonds, sage honey	\$41
Sweet Cantaloupe Gazpacho Shooters – chives DF, GF	\$40
House made Falafel – lemon tahini dressing DF	\$44
French Onion Tartlet – caramelized onions, gruyere cheese, breadcrumbs, thyme	\$48
Petite Grilled Cheese – brioche, cheese curds, seasonal jam	\$42

*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.

Sailing menu 2025

RAY'S

BUFFET APPETIZERS

SALADS

Farm Lettuces and Greens Salad ^{V/GF}

seasonal fruit, cucumbers, Marcona almonds, white cheddar cheese, apple cider vinaigrette
\$15 per person

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon
\$15 per person

Butter Lettuce Salad ^{V/GF}

butter lettuce, cucumbers, breakfast radish, pears, Pecorino cheese, toasted pinenuts, white balsamic vinaigrette
\$15 per person

Artisanal Panzanella Bread Salad ^{V/DF}

romaine lettuce, tomatoes, Kalamata olives, red onions, bell peppers, basil, capers, grilled bread, stone ground mustard vinaigrette
\$15 per person

Fusilli Salad ^V

cherry tomatoes, red onion, Castelvetrano olives, basil, oregano, fresh mozzarella cheese, sundried tomatoes, paprika vinaigrette
\$15 per person

Barley Salad ^V

Sundried tomatoes, barley, spinach, Roma tomatoes, celery, peas, feta cheese, tomato vinaigrette
\$15 per person

Orzo Salad ^V

orzo pasta, spinach, zucchini, piquillo pepper, Kalamata olives, Manchego cheese, red wine vinaigrette
\$15 per person

RAY'S

SEAFOOD

Ray's Grilled Wild Pacific Northwest Salmon Sides* ^{GF}

lemon beurre blanc

\$17 per 2-ounce portion

Ray's Chilled Seafood Display* ^{DF}

pastrami style smoked salmon, smoked scallops, chilled white prawns, ahi poke, Alaskan tanner crab, cocktail sauce, ponzu, lemon aioli, Louis dressing, croccantini

\$48 per portion, minimum 20 portion

MEAT

Delicatessen-Style Sandwich Bar

black forest ham, roasted turkey breast, roast beef, Swiss and cheddar cheese, lettuce tomatoes, onions, kosher dill pickles, Grand Central Bakery breads, condiments

\$25 per guest

Tuscan Antipasto Charcuterie ^{DF}

sliced salami, red wine cooked mushrooms, Castelvetrano olives, Kalamata olives, marinated artichoke hearts, Mama Lil's pickled peppers, Grand Central Bakery breads, rosemary croccantini, house pickled vegetables

\$28 per portion, minimum 10 portions

RAY'S

VEGETARIAN

Market Cheese Board

Chef's selection of imported and domestic artisan cheeses, Grand Central Bakery breads, rosemary croccantini, dried fruit, mixed nuts

\$23 per portion, minimum 10 portions

Crostini Bar

assorted house-made dips, pita bread, crostini

\$15 per portion, minimum 10 portions

Fresh Vegetable Crudités ^{GF}

blue cheese dressing

\$14 per portion, minimum 10 portions

Freshly Sliced Seasonal Fruit ^{V/GF}

\$14 per portion, minimum 10 portions

SNACKS

House made Potato Chips crème fraîche, chives

\$13 per portion

Add ikura* to crème fraîche \$10 per portion

Spiced Almonds and Roasted Cashews

\$10 per portion

House-made Corn Tortilla Chips- Gustavo's guacamole, salsa fresca

\$15 per portion

DESSERT

Sweet Bites- assortment of bite sized desserts (3 per portion)

\$16 per portion

Cookie Connoisseur Collection – homemade cookies

\$37 per dozen

Deluxe Brownies with walnuts

\$40 per dozen

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RAY'S

BEVERAGES

Soft Drinks	\$4
Bottle Water	\$4
Bottle Beer Selections	\$9
Local Rotating	

WINES

Chardonnay – R. Stuart Willamette Valley, OR 2023	\$60
Pinot Grigio – Banfi, Toscana, ITA 2024	\$55
Pinot Noir – Cória Willamette Valley, OR 2021	\$65
Cabernet Sauvignon – Kiona Red Mountain, WA 2021	\$65
Sparkling Rosé – Domaine Antech Crémant de Limoux, FRA NV	\$55
Cava Brut – Barcino, ESP NV	\$55

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