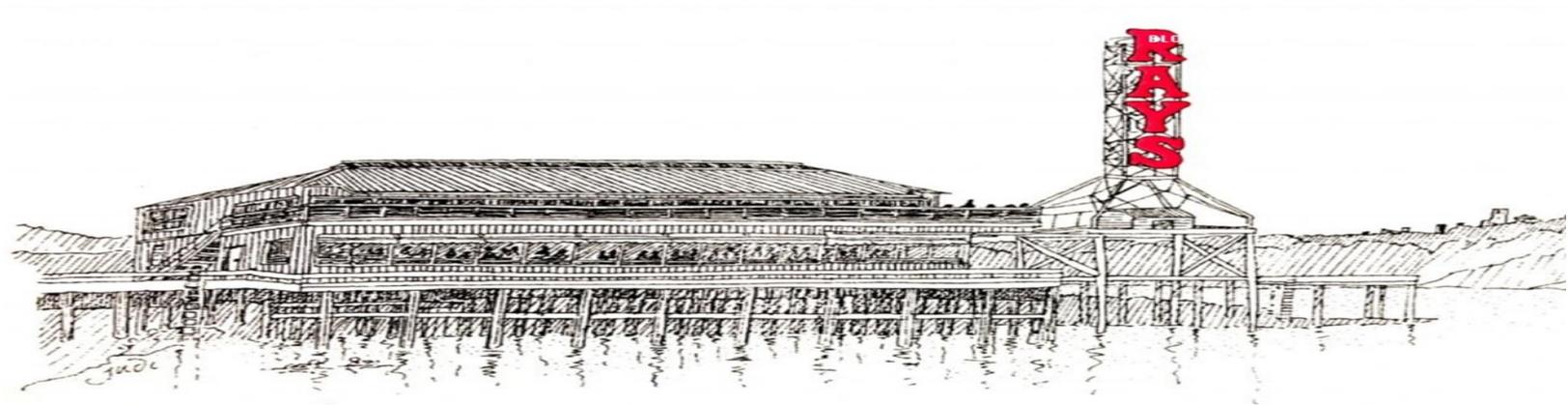


# RAY'S

## Breakfast and Brunch Menu

Spring – Summer 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.*

## BREAKFAST & BRUNCH BUFFETS

Carving stations and enhancement options are available to add to your buffet

### CONTINENTAL BREAKFAST

Fresh Orange Juice

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

Assorted Breakfast Pastries <sup>V</sup>

Butter croissants, blueberry-lemon muffins, carrot bread with whipped honey butter and seasonal fruit preserves

Caffé Vita Coffee, Mighty Leaf tea

\$32 per guest

### DELUXE CONTINENTAL BREAKFAST

Fresh Orange Juice

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

Assorted Breakfast Pastries <sup>V</sup>

Butter croissants, blueberry-lemon muffins, carrot bread with whipped honey butter and seasonal fruit preserves

House-Made Maple Granola <sup>V</sup>

natural yogurt, fresh berries, 2% milk

Caffé Vita Coffee, Mighty Leaf tea

\$39 per guest

\*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.

**RISE & SHINE BREAKFAST BUFFET \$52 per guest**

Fresh Orange Juice

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

Barley Salad <sup>V</sup>

sundried tomatoes, barley, spinach, Roma tomatoes, celery, peas, feta cheese, tomato vinaigrette

Scrambled Eggs <sup>V/GF</sup>

white cheddar, fresh herbs

Ray's House Smoked Bacon and Uli's Breakfast Sausages <sup>GF/DF</sup>

Challah Cinnamon French Toast <sup>V</sup>

pure Vermont maple syrup, Chantilly cream, fresh berries

Roasted New Potatoes, Old Bay Seasoning <sup>VGN/GF/DF</sup>

Grand Central Bakery Como Loaf and Wheat Toast <sup>V</sup>

Caffé Vita Coffee, Mighty Leaf Tea

**RAY'S SUNRISE BRUNCH \$57 per guest**

Fresh Orange Juice and Grapefruit Juice

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

Arugula Salad <sup>V/GF</sup>

Shaved fennel, chevre, watermelon radish, orange segments, pistachios, grapefruit vinaigrette

Classic Eggs Benedict\*

Challah Cinnamon French Toast <sup>V</sup>

pure Vermont maple syrup, Chantilly cream, fresh berries

Ray's Apple Wood Smoked Wild Pacific Northwest Salmon Sides\* <sup>GF/DF</sup>

brandy-peach sauce

Roasted New Potatoes, Old Bay Seasoning <sup>VGN/GF/DF</sup>

Caffé Vita Coffee, Mighty Leaf tea

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**BREAKFAST & BRUNCH ENHANCEMENTS**

Ray's Cold Smoked Salmon Platter

rye toast, dill cream cheese, capers, pickled red onion, cornichons

\$24 per person

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

radishes, red onion, feta cheese, toasted pinenuts, citrus vinaigrette

\$15

House-Smoked Bacon Frittata <sup>GF</sup>

Swiss chard, caramelized sweet onion, white cheddar cheese

\$18 per person

Vegetarian Frittata <sup>GF</sup>

spinach, caramelized sweet onion, herbs, potatoes, chèvre

\$17 per person

House-made Maple Granola

nonfat natural yogurt, fresh berries, 2% milk

\$14 per person

Freshly Sliced Fruit

\$14 per person

**FRESH BREAKFAST PASTRIES AND BREADS**

Minimum order of 2 dozen per item

Croissants

whipped honey butter and seasonal fruit preserves

\$50 per dozen

Assorted Breakfast Pastries and Breads

butter croissants, blueberry-lemon muffins, carrot bread with whipped honey butter and seasonal fruit preserves

\$52 per dozen

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## Plated Brunch

Served with Caffé Vita Coffee, and Mighty Leaf Tea

**\*It is required of you to provide escort cards for a plated meal**

### FIRST COURSE

Please select one for your group

Arugula Salad <sup>GF</sup>

shaved fennel, chevre, watermelon radish, orange segments, pistachios, grapefruit vinaigrette  
\$15 per person

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

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

Spinach Salad <sup>GF</sup>

radishes, red onions, feta cheese, toasted pinenuts, citrus vinaigrette  
\$15 per person

### BRUNCH ENTREES

Select 3 total entrees for your group to choose from

**Entrée counts are due 10 business days prior to your event**

Prawns and Grits

bowl of creamy grits, spicy prawns, chèvre cheese, chopped scallions  
\$38

Quiche Lorraine

Ray's House smoked bacon, Gruyere with roasted new potatoes and dressed arugula  
(minimum 8 orders)  
\$36

Shakshuka<sup>V</sup>

Spiced tomato sauce, poached egg, feta cheese, grilled sourdough  
\$34

Tofu Scramble

medium tofu, red bell pepper, red onion, kale, roasted tomatillo salsa, avocado,  
\$32

### Eggs Benedict

Minimum of 4 orders

Served with roasted new potatoes and hollandaise sauce

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Canadian Bacon  
 English muffins, Canadian bacon, herbs, paprika  
 \$38

Florentine  
 sautéed spinach, avocado, sliced tomato  
 \$36

### Equipment Rentals and Additional Charges

Prices listed are for events in our Northwest Room only

Wireless Internet	Complimentary
Projection Screen (5.5x5.5)	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

\*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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