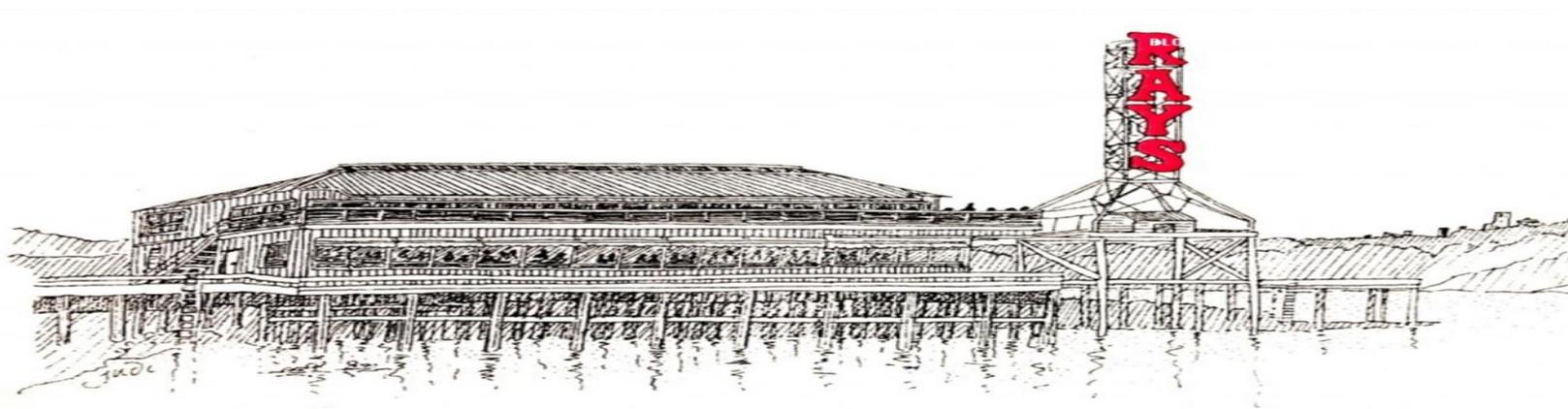


# RAY'S

## Lunch 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.*

\*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.

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**Passed or Stationed 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	\$61
Ray's Smoked Wild Pacific Salmon Bites* – brandy-peach sauce <b>DF/GF</b>	\$59
Ray's Smoked Sea Scallops – spicy miso-soy sauce <b>DF</b>	\$57
Tuna Poke* – wonton cracker, ponzu, sesame seed, cilantro, scallions <b>DF</b>	\$56
Del Pacifico Day-Boat Grilled Prawns – harissa sauce <b>DF/GF</b>	\$60
Dungeness Crab Cakes – ancho aioli	\$120
Albacore Bites* – lightly seared albacore tuna, aleppo pepper-salt, ponzu <b>DF/GF</b>	\$59
Crab Dip Stuffed Sweet Peppers – Dungeness crab meat- artichoke dip <b>GF</b>	\$80
Ray's Smoked Black Cod Bites – miso-ginger glaze <b>DF</b>	\$60
Smoked Salmon Devilled Eggs – sour cream, herbs, ikura, smoked sea salt <b>GF</b>	\$52

**MEAT**

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

**VEGETARIAN**

Grilled Seasonal Fruit Crostini – mascarpone, toasted almonds, sage-honey	\$41
Tomato Crudo Cucumber Cups – bell pepper, tomato, caper, basil, lemon oil <b>DF/GF</b>	\$40
Caprese Salad Skewer – fresh mozzarella, basil pesto, tomato, basil, balsamic glaze <b>GF</b>	\$42
Zucchini and Feta Cheese Fritters – tzatziki	\$43
Mixed Vegetable Tempura – ginger-soy dipping sauce <b>DF</b>	\$40
Sweet Peppers – house-made guacamole, tortilla strips <b>DF</b>	\$44
French Onion Tartlet – caramelized onions, gruyere cheese, breadcrumbs, thyme	\$48
Cannellini Bean Crostini –crostini, sundried tomato tapenade <b>DF</b>	\$40
Sweet Cantaloupe Gazpacho Shooters – chives <b>DF/GF</b>	\$40
House made Falafel – lemon tahini dressing <b>DF</b>	\$44
Petite Grilled Cheese <sup>v</sup> – brioche, cheese curds, seasonal jam	\$41

*Tray passed items are subject to an additional labor fee of \$25 per server per hour. Final cost to reflect number of servers needed.*

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## PLATED LUNCHES

Served with Grand Central Bakery bread, Caffé Vita Coffee, and Mighty Leaf Tea

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

### SOUPS

**Please select one soup for your group**

White Bean <sup>VGN/DF/GF</sup>

Lacinato kale, vegan basil pesto

\$12

Roasted Tomato <sup>V/GF</sup>

creamy tomato soup, basil

\$12

Vanilla Scented Corn <sup>V/GF</sup>

charred sweet corn, blistered tomato

\$12

Ray's Clam Chowder

New England style with clams and house  
smoked bacon

\$15

Smoked Salmon Chowder

Ray's smoked salmon, New England style  
chowder

\$16

### SALADS

**Please select one for your group**

Butter Lettuce Salad <sup>V/GF</sup>

butter lettuce, cucumbers, breakfast radish,  
pears, Pecorino cheese, toasted pinenuts, white  
balsamic vinaigrette

\$15

Grilled Caesar Salad

little gem romaine lettuce, garlic croutons,  
parmesan cheese ribbons, Caesar dressing,  
lemon wedge

\$15

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

cherry tomatoes, radishes, feta cheese, toasted  
pinenuts, citrus vinaigrette

\$15

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

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

\$15

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## LUNCH ENTREES

Select 3 total lunch entrées for your group to choose from

Lunch counts are due 10 business days prior to your event. Clients must provide meal cards.

### SEAFOOD

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

roasted vegetables, roasted garlic whipped potatoes, lemon beurre blanc sauce

Coho Salmon \$47

King Salmon \$58

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

corn puree, sweet corn succotash, blistered cherry tomatoes, scallion

\$57

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

\$56

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

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

\$56

Diver Seared Scallops <sup>GF</sup>

Saffron-cauliflower puree, baby summer vegetables, yuzu chimichurri

\$55

### RED MEAT

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

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

\$46

Grilled Double R Ranch Filet Mignon\* <sup>GF</sup>

herb rubbed grilled tenderloin, creamy Yukon Gold potatoes, asparagus, demi-glace

\$65

Grilled Double R Ranch Ribeye Steak\* <sup>GF</sup>

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

\$67

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**POULTRY**

Seared Duck Breast\* <sup>GF</sup>

seared five-spice duck breast, rhubarb compote, braised red cabbage, wild rice  
\$52

Grilled Jidori Chicken Breast <sup>GF/DF</sup>

paprika marinated Jidori chicken, duck fat cooked red potatoes, broccolini, smoked tomato sauce  
\$42

Pan Seared Jidori Chicken Breast <sup>GF</sup>

Fingerling potatoes, roasted baby carrots, chicken jus, herbs  
\$42

**VEGETARIAN**

Edamame Soba Noodles <sup>V</sup>

mushroom stock, edamame, carrots, snap peas, mushrooms, scallions, cilantro  
\$37

Lemon Ricotta Agnolotti <sup>V</sup>

Seared asparagus, sauteed mushrooms, green pea puree  
\$40

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  
\$36

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## LUNCH BUFFETS

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

### RAY'S PICNIC - \$54 per guest

Ray's Clam Chowder or Seasonal Vegetarian Soup

Caesar Salad

garlic croutons, parmesan cheese ribbons, lemon with Caesar dressing

Freshly Sliced Seasonal Fruit <sup>V/GF</sup>

Delicatessen-Style Sandwich Bar

Black Forest ham, roasted turkey breast, roast beef, Swiss and cheddar cheeses, lettuce, tomatoes, red onions, kosher dill pickles, Grand Central Bakery breads, and condiments

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

### CLASSIC NORTHWEST - \$67 per guest

Butter Lettuce Salad <sup>GF</sup>

butter lettuce, cucumbers, breakfast radish, pears, Pecorino cheese, toasted pinenuts, white balsamic vinaigrette

Orzo Salad

orzo pasta, spinach, zucchini, piquillo pepper, Kalamata olives, Manchego cheese, red wine 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>GF</sup>

Grand Central Bakery Focaccia and Butter

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**BALLARD - \$73 per guest**

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

Barley Salad <sup>V</sup>

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

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

lemon butter sauce

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

glazed cipollini onions, demi-glace

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

Grand Central Bakery Focaccia and Butter

**EMERALD CITY - \$79 per guest**

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

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

Fusilli Salad <sup>V</sup>

cherry tomatoes, red onion, Castelvetrano olives, basil, oregano, fresh mozzarella cheese, sundried tomatoes, paprika vinaigrette

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

lemon beurre blanc

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

horseradish cream (**contains dairy**), demi-glace

Whipped Yukon Gold Potatoes and Seasonal Market Vegetables <sup>GF</sup>

Grand Central Bakery Focaccia and Butter

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## SNACKS

Pedro's Chips and Guac  
*house-made guacamole, corn  
 tortilla chips, salsa fresca* <sup>DF</sup>  
**\$14 per portion, minimum  
 20 portions**

Mixed Pickled Vegetables <sup>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*  
**\$52 per dozens of halves,  
 minimum 2 dozen halves**

House-Made Potato Chips  
*crème fraîche, chives*  
**\$12 per portion, minimum  
 20 portions**  
 Add Ikura\* to crème fraîche  
**\$10 per portion**

Spiced Almonds and Cashews  
 V/GF  
**\$8 per portion, minimum 20  
 portions**

### Slider Bar (minimum 1 dozen)

Grilled Beef Sliders  
*poblano aioli, white cheddar cheese, lettuce, tomato*  
**\$7 each**

Seared PNW Salmon Sliders <sup>DF</sup>  
*lemon aioli, pickled cucumber and onion, arugula*  
**\$7 each**

Slow Roasted BBQ Pulled Pork  
*homemade smoked apple BBQ, white cheddar cheese, pickled red onions, jalapeños*  
**\$7 each**

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## Equipment Rentals and Additional Charges

Prices 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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