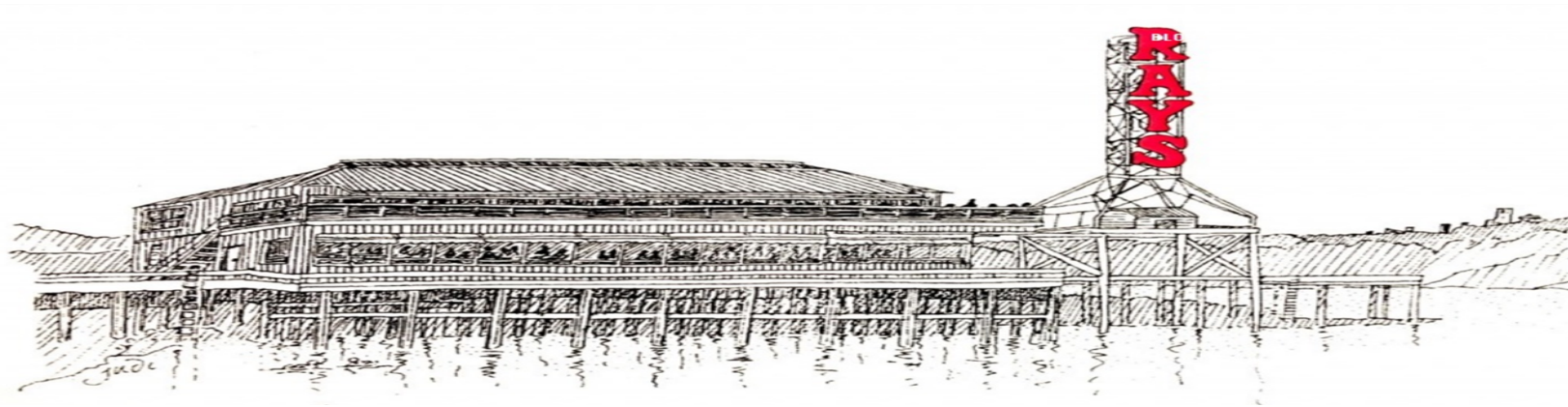


rays

Dinner Menu

Spring - Summer 2026



Legend

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

*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.

Spring – Summer 2026

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.

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

MEAT

Ray's Smoked Pork Belly Skewer – apple cider gastrique, poppy seeds DF/GF	\$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 DF/GF	\$58
Chicken Tikka Masala Skewer – spiced yogurt marinated chicken, tikka masala sauce GF	\$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 DF/GF	\$40
Caprese Salad Skewer – fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF	\$42
Zucchini and Feta Cheese Fritters – tzatziki	\$43
Mixed Vegetable Tempura – ginger-soy dipping sauce DF	\$40
Sweet Peppers – house-made guacamole, tortilla strips DF	\$44
French Onion Tartlet – caramelized onions, gruyere cheese, breadcrumbs, thyme	\$48
Cannellini Bean Crostini – crostini, sundried tomato tapenade DF	\$40
Sweet Cantaloupe Gazpacho Shooters – chives DF/GF	\$40
House made Falafel – lemon tahini dressing DF	\$44
Petite Grilled Cheese ^V – brioche, cheese curds, seasonal jam	\$41

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

BUFFET APPETIZERS

Prices are per person

SALADS

Farm Lettuces and Greens Salad ^{GF, V}

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 ^{GF, V}

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

\$15 per person

Artisanal Panzanella Bread Salad ^{DF, V}

romaine lettuce, tomatoes, Kalamata olives, red onions, 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

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SEAFOOD

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

lemon beurre blanc

\$17 per **2-ounce portion**

Ray's Chilled Seafood Display* ^{DF}

cold 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**

Seafood Ragout ^{DF}

PNW Manila clams & mussels, Del Pacifico day-boat prawns, calamari rings, fennel-tomato ragout sauce, grilled garlic baguette

\$30 per **half pound portion**

Sesame Encrusted Ahi Tuna* ^{GF/DF}

Asian-style coleslaw, ginger-soy dressing

\$16 per **2-ounce portion**

Seafood Paella ^{GF/DF}

PNW Manila clams & mussels, Del Pacifico day-boat prawns, Uli's chorizo, arborio rice

\$29 per **half pound portion**

Pacific Northwest Mussels ^{DF}

Thai style red curry coconut broth, grilled baguette

\$21 per **half pound portion**

Local Oysters on the Half Shell* (seasonally available) ^{GF/DF}

red wine mignonette, Ray's cocktail sauce

\$ Market Price per dozen **minimum 4 dozen**

Steamed PNW Manila Clams

Uli's chorizo, garlic, sherry wine, herbs, butter, grilled baguette

\$21 per **half pound portion**

Chilled Del Pacifico Day-Boat Prawns ^{GF/DF}

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Ray's cocktail sauce, lemon

\$61 per **dozen**

LANDFOOD

Roasted Chicken Breast ^{DF/GF}

spice rubbed roasted chicken breast, grilled onions, bacon lardons, red sauce

\$16 per **2-ounce portion**

Coconut Crusted Chicken Breast ^{GF}

wasabi-garlic cream, braised greens

\$16 per **2-ounce portion**

Roasted Petite Beef Tenderloin* ^{DF/GF}

grilled seasonal vegetables, demi-glace

\$22 per **2-ounce portion**

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 20 portions**

Caprese Flat Bread

Basil pesto, mozzarella, tomatoes

\$36 each (**Serves 8**)

Chorizo Flat Bread

Uli's chorizo, marinara, Manchego cheese, red onion

\$41 (**Serves 8**)

Roast Prime Rib of Beef* ^{GF}

demi-glace, horseradish cream

\$42 per **4-ounce portion, minimum 20 portions**

Herb Rolled Leg of Lamb* ^{GF/DF}

Dijon mustard pan sauce, lemon-parsley gremolata

\$42 per **4-ounce portion, minimum 20 portions**

Grand Central Bakery Focaccia and Butter

\$3.00 **per guest**

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Spring – Summer 2026

CARVING STATIONS

Carving stations for roast prime rib of beef, garlic and herb rolled leg of lamb are available by request.

\$100 service charge

VEGETARIAN

Market Cheese Board ^V

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

\$23 per portion, minimum 20 portions

Crostini Bar ^V

hummus, roasted red pepper dip, creamy feta with olives, pita bread, crostini

\$14 per portion, minimum 20 portions

Chilled Herb Roasted Seasonal Vegetables and Potatoes ^{V/GF}

green goddess dressing

\$13 per portion, minimum 20 portions

Fresh Vegetable Crudités ^{V/GF}

blue cheese dressing

\$13 per portion, minimum 20 portions

Freshly Sliced Seasonal Fruit ^{V/GF}

\$13 per portion, minimum 20 portions

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PLATED DINNERS

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 ^{VGN/DF/GF}

lacinato kale, vegan basil pesto

\$12

Roasted Tomato ^V

creamy tomato soup, basil

\$12

Vanilla Scented Corn ^{V/GF}

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

Please select one for your group

Butter Lettuce Salad ^{V/GF}

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

\$15

Grilled Caesar Salad ^V

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

\$15

Spinach Salad ^{V/GF}

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

\$15

Arugula Salad ^{V/GF}

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

\$15

SALADS

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Spring – Summer 2026

DINNER ENTREES

Select 3 total dinner entrées for your group to choose from

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

SEAFOOD

Grilled Wild Pacific Northwest Salmon* ^{GF}

roasted vegetables, whipped Yukon Gold potatoes, lemon beurre blanc sauce

Coho Salmon \$47

King Salmon \$58

Pan Seared Wild Pacific Northwest Alaskan Halibut ^{GF/DF}

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 ^{GF/DF}

honey-soy, scallion oil, jasmine rice, garlic-ginger sautéed bok choy

\$56

Wild Pacific Northwest Smoked Sablefish ^{DF}

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

\$56

Diver Seared Scallops ^{GF}

Saffron-cauliflower puree, baby summer vegetables, yuzu chimichurri

\$55

RED MEAT

Grilled Marinated Coulotte Steak* ^{GF}

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

\$55

Grilled Beef Tenderloin* ^{GF}

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

\$65

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Pan-Seared Ribeye Steak* ^{GF}

cast iron seared, roasted garlic whipped potatoes, grilled vegetables, demi-glace
\$67

Braised Beef Short Ribs ^{GF}

smashed fingerling potatoes, roasted vegetables, horseradish gremolata, braising sauce
\$68, minimum 8 portions

POULTRY**Seared Duck Breast* ^{GF}**

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

Grilled Jidori Chicken Breast ^{GF/DF}

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

Pan Seared Jidori Chicken Breast ^{GF}

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

VEGETARIAN**Edamame Soba Noodles ^V**

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

Lemon Ricotta Agnolotti ^V

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

Vegetable Coconut Curry ^{VGN/GF/DF}

Ginger-lemongrass coconut milk curry, green beans, corn, red bell peppers, fresh herbs, scallion oil, white rice
\$36

DUET ENTREES

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Grilled Wild Pacific Northwest Coho Salmon and Petite Beef Tenderloin* ^{GF}
 whipped Yukon Gold potatoes, seasonal vegetables, lemon beurre blanc,
 red wine-peppercorn sauce
 \$68

Petite Beef Tenderloin and Dungeness Crab Cake Oscar
 herbed roasted fingerling potatoes, seasonal vegetables, hollandaise sauce
 \$74

DINNER BUFFETS

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

CLASSIC NORTHWEST - \$76 per guest

Butter Lettuce Salad ^{V/GF}
 butter lettuce, cucumbers, breakfast radish, pears, Pecorino cheese, toasted pinenuts, white balsamic
 vinaigrette

Orzo Salad ^V
 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 ^{GF}

Grand Central Bakery Focaccia and Butter

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BALLARD - \$82 per guest

Caesar Salad

Garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

Barley Salad ^V

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

Grilled Wild Pacific Northwest Salmon* ^{GF}

lemon butter sauce

Grilled Marinated Flank Steak* ^{GF/DF}

glazed cipollini onions, demi-glace

Roasted Garlic Mashed Potatoes and Seasonal Market Vegetables ^{GF}

Grand Central Bakery Focaccia and Butter

EMERALD CITY - \$88 per guest

Farm Lettuces and Greens Salad ^{GF}

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

Fusilli Salad

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

Grilled Wild Pacific Northwest King Salmon Sides* ^{GF}

lemon beurre blanc

Roasted Petite Tenderloin* ^{GF/DF}

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

Whipped Yukon Gold Potatoes and Seasonal Market Vegetables ^{GF}

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Grand Central Bakery Focaccia and Butter

SNACKS

Pedro's Chips and Guac
*house-made guacamole, corn
 tortilla chips, salsa fresca* ^{DF}
**\$14 per portion, minimum
 20 portions**

Mixed Pickled Vegetables ^{GF}
*chilled seasonal vegetables,
 tzatziki dipping sauce*
**\$12 per portion, minimum
 20 portions**

Smoked Salmon Deviled
 Eggs* ^{GF}
*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 ^{DF}
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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