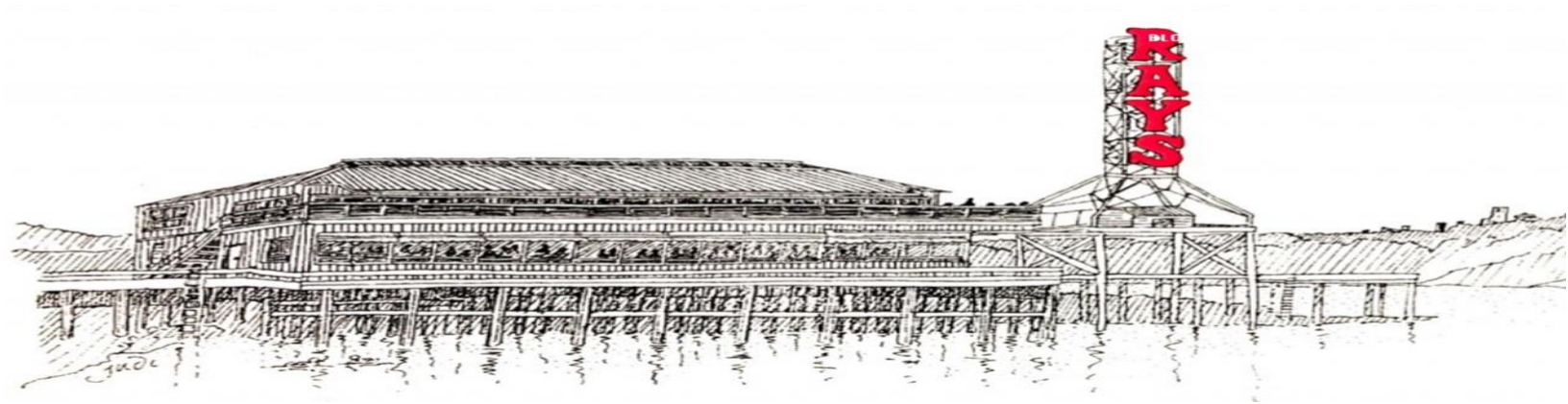


rays

Breakfast and Brunch Menu

Fall 2026 – Winter 2027



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 \$35 per guest

Fresh Orange Juice

Freshly Sliced Seasonal Fruit ^{VGN/DF/GF}

Assorted Breakfast Pastries ^V

Butter croissants, blueberry-lemon muffins, carrot bread

Caffé Vita Coffee, Mighty Leaf tea

DELUXE CONTINENTAL BREAKFAST \$40 per guest

Fresh Orange Juice

Freshly Sliced Seasonal Fruit ^{VGN/DF/GF}

Assorted Breakfast Pastries ^V

Butter croissants, blueberry-lemon muffins, carrot bread

House-Made Maple Granola ^V

natural yogurt, fresh berries, 2% milk

Caffé Vita Coffee, Mighty Leaf tea

*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.

Fall – Winter 2026/7

RISE & SHINE BREAKFAST BUFFET \$53 per guest

Fresh Orange Juice

Freshly Sliced Seasonal Fruit ^{VGN/DF/GF}

Barley Salad ^V

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

Scrambled Eggs ^{V/GF}

white cheddar, fresh herbs

Ray's House Smoked Bacon and Uli's Breakfast Sausages ^{GF/DF}

Challah Cinnamon French Toast ^V

pure Vermont maple syrup, Chantilly cream, fresh berries

Roasted New Potatoes, Old Bay Seasoning ^{VGN/GF/DF}

Grand Central Bakery Como Loaf and Wheat Toast ^V

Caffé Vita Coffee, Mighty Leaf Tea

RAY'S SUNRISE BRUNCH \$58 per guest

Fresh Orange Juice and Grapefruit Juice

Freshly Sliced Seasonal Fruit ^{VGN/DF/GF}

Arugula Salad ^{V/GF}

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

Classic Eggs Benedict*

Challah Cinnamon French Toast ^V

pure Vermont maple syrup, Chantilly cream, fresh berries

Ray's Apple Wood Smoked Wild Pacific Northwest Salmon Sides* ^{GF/DF}

brandy-peach sauce

Roasted New Potatoes, Old Bay Seasoning ^{VGN/GF/DF}

Caffé Vita Coffee, Mighty Leaf tea

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Fall – Winter 2026/7

BREAKFAST & BRUNCH ENHANCEMENTS

Ray's Cold Smoked Salmon Platter

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

\$25 per person

House-Smoked Bacon Frittata ^{GF}

lacinato kale, caramelized sweet onion, white cheddar cheese

\$19 per person

Vegetarian Frittata ^{GF}

spinach, caramelized sweet onion, herbs, potatoes, chèvre

\$18 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

\$50 per dozen

Assorted Breakfast Pastries and Breads

butter croissants, blueberry-lemon muffins, carrot bread

\$52 per dozen

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

Little Gem and Chicory Salad ^{V/GF}

Little gem lettuce, radicchio, roasted grapes, Point Reyes blue cheese, walnuts, roasted grape vinaigrette

\$16 per person

Farm Lettuces and Greens Salad ^{GF}

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

\$16 per person

Grilled Caesar Salad

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

\$16

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 ^{GF}

bowl of creamy grits, spicy prawns, chèvre cheese, chopped scallions

\$39

Quiche Lorraine

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

\$37

Shakshuka^V

Spiced tomato sauce, poached egg, feta cheese, grilled sourdough

\$35

Tofu Scramble ^{VGN}

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

\$33

Eggs Benedict

Minimum of 4 orders

Served with roasted new potatoes and hollandaise sauce

Canadian Bacon

English muffins, Canadian bacon, herbs, paprika

\$39

Florentine ^v

sautéed spinach, avocado, sliced tomato

\$37

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
Floor Easels	Complimentary
Tabletop Easels	Complimentary
Floral Centerpieces & Glass Votive Candles	Complimentary
Table Stands & Numbers	Complimentary
Deck/Patio Heaters	Complimentary
Dance Floor	Complimentary
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 licensed kitchen/bakery.