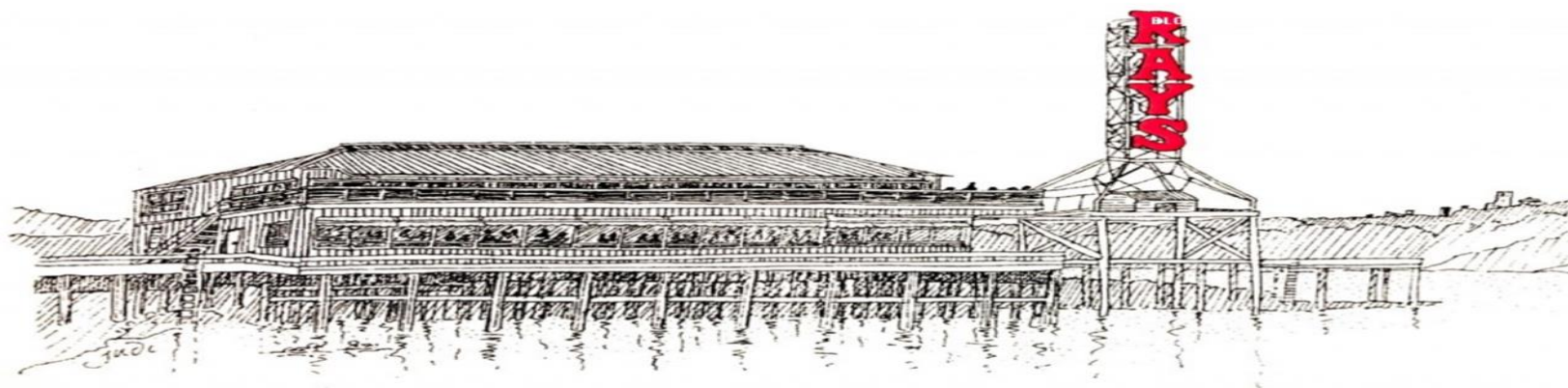


rays

Dinner 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.

**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 2026-27

Passed or Stationed Appetizers – Minimum order of 2 dozen per item, all items are priced per dozen

SEAFOOD

Ray's Cold Smoked Salmon* ^{GF} – cucumber, pickled red onion, dill cream cheese	\$62
Ray's Smoked Wild Pacific Salmon Bites ^{DF/GF} – huckleberry sauce	\$60
Ray's Smoked Sea Scallops ^{DF/GF} – spicy miso-soy sauce	\$59
Tuna Poke* ^{DF} – crispy wonton, ponzu, sesame seed, cilantro, scallions	\$57
Del Pacifico Day-Boat Grilled Prawns ^{DF/GF} – harissa sauce	\$61
Dungeness Crab Cakes – ancho aioli	\$125
Albacore Bites* ^{DF/GF} – chili crusted albacore tuna, avocado mousse, chili cucumber	\$60
Crab Dip Stuffed Sweet Peppers ^{GF} – Dungeness crab-artichoke dip	\$82
Ray's Smoked Black Cod Bites ^{DF/GF} – miso-ginger glaze	\$62
Smoked Salmon Devilled Eggs ^{GF} – sour cream, herbs, ikura, smoked sea salt	\$52

MEAT

Sticky Soy Pork Belly Skewer ^{DF/GF} – cilantro, sesame	\$54
Beef and Pork Meatballs – marinara sauce, basil, Grana Padano	\$50
Beef Crostini* – charred shallot cream cheese, chimichurri sauce	\$59
Pastry Wrapped Uli's Sausage – stone ground mustard sauce	\$53
Chicken Mole Skewers – cotija, cilantro	\$52
Coulotte Beef and Mushroom Skewer* ^{DF/GF} – kalbi marinated beef, Korean BBQ sauce	\$59
Chicken Tikka Masala Skewer ^{GF} – yogurt marinated chicken, tikka masala sauce	\$52
Beef Tartare Crostini ^{DF} – burnt bread aioli, capers, herbs	\$56
Whipped Brie & Crispy Prosciutto Crostini – whipped brie, peach compote	\$49

VEGETARIAN

Grilled Seasonal Fruit Crostini ^V – mascarpone, toasted almonds, sage-honey	\$42
Tomato Crudo Cucumber Cups ^{VGN/DF/GF} – bell pepper, tomato, caper, basil, lemon oil	\$41
Caprese Salad Skewer ^{V/GF} – fresh mozzarella, basil pesto, tomato, basil, balsamic glaze	\$43
Zucchini and Feta Cheese Fritters ^V – tzatziki	\$44
Teriyaki Mushroom ^{VGN/DF} – crispy wonton, scallion	\$41
Sweet Peppers ^{VGN/DF} – house-made guacamole, tortilla strips	\$45
French Onion Tartlet ^V – caramelized onions, gruyere cheese, breadcrumbs, thyme	\$49
Cannellini Bean Crostini ^{VGN/DF} – crostini, sundried tomato tapenade	\$41
House made Falafel ^{VGN/DF} – lemon tahini dressing	\$45
Petite Grilled Cheese ^V – brioche, white cheddar, tomato 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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Fall – Winter 2026-27

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
\$16 per person

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon
\$16 per person

Butter Lettuce Salad ^{GF, V}

butter lettuce, cucumbers, breakfast radish, pears, Pecorino cheese, toasted pinenuts, white balsamic vinaigrette
\$16 per person

Artisanal Panzanella Bread Salad ^{DF, V}

romaine lettuce, tomatoes, Kalamata olives, red onions, basil, capers, grilled bread, stone ground mustard vinaigrette
\$16 per person

Fusilli Salad ^V

butternut squash, bell peppers, Brussels sprouts leaves, Pecorino cheese, paprika vinaigrette
\$16 per person

Little Gem and Chicory salad ^{V/GF}

little gem lettuce, radicchio, roasted grapes, Point Reyes blue cheese, walnuts, roasted grape vinaigrette
\$16 per person

Orzo Salad ^V

orzo pasta, white beans, spinach, artichoke, peas, Grana Padano, lemon vinaigrette
\$16 per person

Roasted Delicata Squash Salad ^{GF}

roasted delicata squash, arugula, kale, maple-bacon vinaigrette, pistachio, chevre
\$17 per person

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SEAFOOD

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

lemon beurre blanc

\$18 per **2-ounce portion**

Ray's Chilled Seafood Display* ^{DF}

chilled prawns, oysters on the half shell, Alaskan tanner crab, cocktail sauce, mignonette, lemon

\$50 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

\$31 per **half pound portion**

Chili Crusted Albacore Tuna* ^{GF/DF}

Avocado mousse, chili-garlic cucumbers

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

Pacific Northwest Mussels ^{DF}

Thai style red curry coconut broth, grilled baguette

\$22 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

House smoked bacon, leek, garlic, apple cider, cream, butter, grilled baguette

\$22 per **half pound portion**

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

Ray's cocktail sauce, lemon

\$63 per **dozen**

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Fall – Winter 2026-27

LANDFOOD

Roasted Chicken Breast ^{DF/GF}

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

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

Fried Chicken Katsu ^{GF}

Shaved cabbage, tonkotsu sauce, scallion

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

Roasted Petite Beef Tenderloin* ^{DF/GF}

grilled seasonal vegetables, demi-glace

\$24 per **2-ounce portion**

Tuscan Antipasto Charcuterie ^{DF}

Assorted cured meats, Castelvetrano olives, Kalamata olives, marinated artichoke hearts, Mama Lil's pickled peppers, Grand Central Bakery baguette, rosemary croccantini

\$29 per portion, **minimum 20 portions**

Caprese Flat Bread

Basil pesto, mozzarella, tomatoes

\$38 each **(Serves 8)**

Chorizo Flat Bread

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

\$43 **(Serves 8)**

Roast Prime Rib of Beef* ^{GF}

demi-glace, horseradish cream

\$44 per **4-ounce portion, minimum 20 portions**

CARVING STATIONS

Carving station for roast prime rib of beef is available upon request.

\$100 service charge

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Fall – Winter 2026-27

VEGETARIAN

Butternut Squash-Ricotta Agnolotti **V**

Sauteed mushrooms, roasted delicata squash, brown butter, sage

\$22 per portion, minimum 20 portions

Vegetable Coconut Curry **VGN/GF/DF**

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

\$21 per portion, minimum 20 portions

Edamame Soba Noodles **V**

mushroom stock, edamame, carrots, snap peas, mushrooms, scallions, cilantro

\$21 per portion, minimum 20 portions

Market Cheese Board **V**

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

\$24 per portion, minimum 20 portions

Crostini Bar **V**

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

\$15 per portion, minimum 20 portions

Warm Roasted Vegetables and Potatoes **VGN/GF**

stone ground mustard vinaigrette

\$14 per portion, minimum 20 portions

Fresh Vegetable Crudités **V/GF**

blue cheese dressing

\$14 per portion, minimum 20 portions

Freshly Sliced Seasonal Fruit **V/GF**

\$14 per portion, minimum 20 portions

Grand Central Bakery Focaccia and Butter

\$4.00 per guest

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Fall – Winter 2026-27

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

Carrot Ginger ^{VGN/DF/GF}
coconut milk, toasted pepitas
\$12

Green Lentil ^V
mirepoix, fried shallots
\$12

Potato-leek ^{V/GF}
Yukon Gold potatoes, leek oil
\$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 ^{V/GF}
butter lettuce, cucumbers, breakfast radish,
pears, Pecorino cheese, toasted pinenuts, white
balsamic vinaigrette
\$16

Grilled Caesar Salad ^V
little gem romaine lettuce, garlic croutons, shaved
parmesan cheese, Caesar dressing, lemon wedge
\$16

Little Gem and Chicory Salad ^{V/GF}
Little gem lettuce, radicchio, roasted grapes, Point
Reyes blue cheese, walnuts, roasted grape
vinaigrette
\$16

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Fall – Winter 2026-27

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 \$50

King Salmon \$60

Pan Seared Wild Pacific Northwest Alaskan Halibut ^{GF}

Parsnip puree, roasted root vegetables, fingerling potato, chimichurri

\$60

Pan Seared Wild Pacific Northwest Rockfish

parmesan fregola sarda, seasonal vegetables, caper-butter sauce

\$44

Wild Pacific Northwest Sablefish Sake Kasu ^{GF/DF}

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

\$58

Wild Pacific Northwest Smoked Sablefish ^{DF}

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

\$58

Diver Seared Scallops ^{GF}

Sweet potato puree, roasted brussels sprouts, bacon lardons, honeycrisp apple

\$55

RED MEAT

Grilled Marinated Coulotte Steak* ^{GF}

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

\$56

Grilled Beef Tenderloin* ^{GF}

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

\$70

Pan-Seared Ribeye Steak* ^{GF}

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

\$68

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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, huckleberry 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

\$44

Pan Seared Jidori Chicken Breast ^{GF}

Fingerling potatoes, roasted baby carrots, chicken jus, herbs

\$44

VEGETARIAN**Edamame Soba Noodles ^V**

mushroom stock, edamame, carrots, snap peas, mushrooms, scallions, cilantro

\$38

Butternut Squash-Ricotta Agnolotti ^V

Sauteed mushrooms, roasted delicata squash, brown butter, sage

\$40

Vegetable Coconut Curry ^{VGN/GF/DF}

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

\$38

Whole Roasted Maitake Mushroom ^{VGN/GF/DF}

Black garlic-miso risotto, chili crisp, toasted hazelnuts

\$38

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DUET ENTREES

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 - \$78 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, white beans, spinach, artichoke, peas, Grana Padano, lemon vinaigrette

Seared Wild Pacific Northwest Rockfish Piccata
white wine-lemon-caper sauce

Fried Chicken Katsu ^{DF}
Shaved green cabbage, tonkotsu sauce, scallion

Roasted Garlic Mashed Potatoes and Seasonal Vegetables ^{GF}

Grand Central Bakery Focaccia and Butter

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BALLARD - \$84 per guest

Caesar Salad

Garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

Artisanal Panzanella Bread Salad ^{DF/V}

romaine lettuce, tomatoes, Kalamata olives, red onions, basil, capers, grilled bread, stone ground mustard 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 - \$90 per guest

Farm Lettuces and Greens Salad ^{GF}

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

Fusilli Salad ^V

butternut squash, bell peppers, Brussels sprouts leaves, Pecorino Romano cheese, paprika vinaigrette

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

lemon beurre blanc

Roasted Petite Tenderloin* ^{GF}

horseradish cream, demi-glace

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

Grand Central Bakery Focaccia and Butter

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SNACKS

Pedro's Chips and Guac
*house-made guacamole, corn
 tortilla chips, salsa fresca* ^{DF}
**\$14 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
special sauce, white cheddar cheese, lettuce, tomato
\$8 each

Seared PNW Salmon Sliders ^{DF}
tartar sauce, pickled cucumber and onion, arugula
\$8 each

Slow Roasted BBQ Pulled Pork
homemade smoked apple BBQ, white cheddar cheese, pickled red onions, jalapeños
\$8 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
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.

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