

RAY'S

Dinner Menu

Spring - Summer 2025

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.

Spring – Summer 2025

Tray Passed Appetizers

Minimum order of 2 dozen per item, all items are priced per dozen

SEAFOOD

Ray's Cold Smoked Pastrami Style Salmon* – rye bread crostini, dill cream cheese	\$59
Ray's Smoked Wild Pacific Salmon Bites* – brandy-peach sauce DF, GF	\$59
Ray's Smoked Sea Scallops – spicy miso-soy sauce DF	\$56
Tuna Poke* – wonton cracker, ponzu, sesame seed, cilantro, scallions DF	\$56
Del Pacifico Day-Boat Grilled Prawns – harissa sauce DF, GF	\$58
Dungeness Crab Cakes – smoked piquillo aioli	\$115
Albacore Bites* – lightly seared albacore tuna, aleppo pepper-salt, ponzu DF, GF	\$59
Crab Dip Stuffed Sweet Peppers – Dungeness crab meat- artichoke dip GF	\$78
Ray's Smoked Black Cod Bites – miso-ginger glaze	\$60
Del Pacifico Day-Boat Prawn Shooter – bloody mary sauce	\$58

MEAT

Ray's Smoked Pork Belly Skewer – apple cider gastrique, poppy seeds DF, GF	\$52
Beef Meatballs – hoisin sauce, sesame seeds DF, GF	\$49
Beef Skewers* – caramelized sweet onion, chimichurri sauce DF, GF	\$57
Pastry Wrapped Uli's Sausage – stone ground mustard sauce	\$52
Hawaiian Chicken Skewers – grilled pineapple, Hawaiian BBQ sauce DF, GF	\$49
Coulotte Beef* – Korean style marinade, cucumber slice, scallion-cream cheese GF	\$57
Thai-Style Pork Belly Satay Skewer – peanut-sweet chili sauce DF, GF	\$52
Chicken Meatballs – herbed chicken broth DF, GF	\$49
Brie Cheese & Prosciutto Monté – brioche bread, brie cheese, bourbon-blueberry butter	\$49

VEGETARIAN

Grilled Seasonal Fruit Crostini – mascarpone, toasted almonds, sage-honey	\$40
Tomato Crudo Cucumber Cups – bell pepper, tomato, caper, basil, lemon oil DF, GF	\$39
Caprese Salad Skewer – fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF	\$40
Zucchini and Feta Cheese Fritters – piquillo coulis	\$43
Mixed Vegetable Tempura – ginger-soy dipping sauce DF	\$39
Sweet Peppers – house-made guacamole, tortilla strips DF	\$44
French Onion Tartlet – caramelized onions, gruyere cheese, breadcrumbs, thyme	\$47
Cannellini Bean Crostini – baguette crostini, sundried tomato tapenade DF	\$39
Sweet Cantaloupe Gazpacho Shooters – chives DF, GF	\$40

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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}

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

\$14 per person

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

\$14 per person

Butter Lettuce Salad ^{GF}

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

\$14 per person

Artisanal Panzanella Bread Salad ^{DF}

romaine lettuce, tomatoes, Kalamata olives, red onions, bell peppers, basil, capers, grilled bread, stone ground mustard vinaigrette

\$14 per person

Fusilli Salad

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

\$14 per person

Quinoa Tabbouleh ^{GF}

bell peppers, ginger, garlic, edamame, pea vines, celery, feta cheese, avocado dressing

\$14 per person

SEAFOOD

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

lemon beurre blanc

\$16 per 2-ounce portion

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Ray's Chilled Seafood Display* ^{DF}

pastrami style smoked salmon, smoked scallops, chilled white prawns, ahi poke, Alaskan tanner crab, pickled vegetables, cocktail sauce, ponzu, lemon aioli, Louis dressing, croccantini
\$44 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
\$27 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
\$27 per half pound portion

Pacific Northwest Mussels ^{DF}

Thai style red curry coconut broth, grilled garlic baguette
\$21 per half pound portion

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

ginger mignonette, Ray's cocktail sauce
\$ Market Price per dozen *minimum 4 dozen*

Steamed PNW Manila Clams

white wine, pickled ginger, Thai peppers, butter, scallions, grilled garlic baguette
\$21 per half pound portion

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

Ray's cocktail sauce, lemon
\$58 per dozen

LANDFOOD

Roasted Chicken Breast ^{DF GF}

spice rubbed roasted chicken breast, grilled onions, bacon lardons, red sauce
\$16 per 2-ounce portion

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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
\$18 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
\$26 per portion, minimum 20 portions

Seasonal Flat Bread
oregano pesto, crispy prosciutto, red onion, Castelvetrano olives, artichokes, mozzarella cheese, arugula
\$35 each (*Serves 8*)

Top Round of Beef* ^{GF}
whole grain mustard, horseradish cream
\$25 per 4-ounce portion, minimum 20 portions

Roast Prime Rib of Beef* ^{GF}
demi-glace, horseradish cream
\$41 per 4-ounce portion, minimum 20 portions

Herb Rolled Leg of Lamb* ^{GF/DF}
Dijon mustard pan sauce, lemon-parsley gremolata
\$38 per 4-ounce portion, minimum 20 portions

Grand Central Bakery Focaccia and Butter
\$2.00 per guest

Carving Stations
Carving stations for top round of beef, roast prime rib of beef, and garlic and herb rolled leg of lamb are available by request.
\$100 service charge

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VEGETARIAN

Market Cheese Board

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

\$22 per portion, minimum 20 portions

Crostini Bar

assorted house-made dips, pita bread, crostini

\$14 per portion, minimum 20 portions

Chilled Herb Roasted Seasonal Vegetables and Potatoes ^{GF}

green goddess dressing

\$13 per portion, minimum 20 portions

Fresh Vegetable Crudités ^{GF}

blue cheese dressing

\$13 per portion, minimum 20 portions

Freshly Sliced Seasonal Fruit ^{V/GF}

\$13 per portion, minimum 20 portions

Plated Dinners

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

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

SOUPS

Please select one soup for your group

Seasonal Vegetable Soup ^{V/GF}

\$11

Ray's Clam Chowder

New England style with clams and house smoked bacon

\$14

Smoked Salmon Chowder

Ray's smoked salmon, New England style chowder

\$14

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SALADS - Please select one for your group

Butter Lettuce Salad ^{GF}

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

\$13

Grilled Caesar Salad

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

\$13

Spinach Salad ^{GF}

pea shoots, red bell peppers, radishes, feta cheese, toasted pinenuts, tarragon-lemon vinaigrette

\$13

Arugula Burrata Salad ^{GF}

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

\$13

Dinner Entrées

Select 3 total dinner entrées for your group to choose from

Dinner counts are due 10 business days prior to your event. Please provide escort cards.

SEAFOOD

Grilled Wild Pacific Northwest Salmon* ^{GF}

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

Coho Salmon \$52

King Salmon \$62

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

fingerling potatoes, bacon lardons, seasonal vegetables, red bell pepper purée

\$59

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

\$60

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Wild Pacific Northwest Smoked Sablefish ^{DF}

wild rice, garlic-ginger sautéed bok choy, pickled cucumber, scallions, spicy-miso soy sauce
\$61

Diver Seared Scallops ^{GF}

baby potatoes, sautéed snap peas, garlic, red bell pepper, crispy prosciutto, fish velouté
\$65

RED MEAT

Grilled Marinated Coulotte Steak* ^{GF}

rustic bleu cheese fingerling mashed potatoes, seasonal roasted vegetable, sweet peppers, demi-glace
\$53

Grilled Beef Tenderloin* ^{GF}

herb rubbed grilled tenderloin, creamy Yukon Gold potatoes, roasted red beets, king oyster mushrooms, demi-glace
\$72

Pan-Seared Ribeye Steak* ^{GF}

cast iron seared, roasted garlic mashed potatoes, grilled vegetables, demi-glace
\$74

Braised Beef Short Ribs ^{GF/DF}

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

Spice Rubbed Pork Chop ^{GF}

seared pork chop, creamy Yukon Gold mashed potatoes, roasted baby carrots, Honeycrisp apples, bacon, pan sauce
\$57

POULTRY

Duck Two Ways* ^{GF}

crispy skin duck leg confit, seared duck breast, parsnip purée, baby carrots, currant gastrique
\$60

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Grilled Jidori Chicken Breast ^{GF/DF}

paprika marinated Jidori chicken, duck fat cooked red potatoes, broccolini, guajillo pepper rings, smoked tomato sauce

**contains fish sauce*

\$44

Pan Seared Jidori Chicken Breast

fennel dusted chicken breast, gnocchi, Brussels sprouts, Mornay sauce

\$44

VEGETARIAN

Edamame Soba Noodles ^V

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

\$39

Lemon Ricotta Agnolotti

fennel, sundried tomatoes, wild mushrooms, parsnip purée, rosso pesto

\$41

Vegetable Coconut Curry ^{V/GF}

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

\$38

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

\$66

Dungeness Crab Cakes and Petite Beef Tenderloin*

herbed roasted fingerling potatoes, seasonal vegetables, smoked piquillo aioli, veal peppercorn sauce

\$71

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Dinner Buffets

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

CLASSIC NORTHWEST

Butter Lettuce Salad ^{GF}

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 ^{GF}

wasabi-garlic cream, braised greens

Roasted Garlic Mashed Potatoes and Seasonal Vegetables ^{GF}

Grand Central Bakery Focaccia and Butter

\$74 per guest

BALLARD

Caesar Salad

garlic croutons, parmesan cheese ribbons, Caesar dressing, lemon

Quinoa Tabbouleh ^{GF}

bell peppers, ginger, garlic, edamame, pea vines, celery, feta cheese, avocado dressing

Grilled Wild Pacific Northwest Salmon* ^{GF}

lemon butter sauce

Grilled Marinated Flank Steak* ^{GF}

glazed cipollini onions, demi-glace

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

Grand Central Bakery Focaccia and Butter

\$80 per guest

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EMERALD CITY

Artisanal Panzanella Bread Salad ^{DF}

romaine lettuce, vine-ripened tomatoes, Kalamata olives, red onions, basil, capers, stone ground mustard 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}

horseradish cream, demi-glace

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

Grand Central Bakery Focaccia and Butter

\$85 per guest

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SNACKS

Gustavo's House-made guacamole, corn tortilla chips, salsa fresca ^{DF}

\$13 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

\$51 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 \$9 per portion

Spiced Almonds and Cashews ^{V/GF}

\$8 per portion, minimum 20 portions

Slider Bar

Grilled Beef Sliders

poblano aioli, white cheddar cheese, lettuce, tomato

\$6 each

Seared PNW Salmon Sliders ^{DF}

lemon aioli, pickled cucumber and onion, arugula

\$6 each

Slow Roasted BBQ Pulled Pork

homemade smoked apple BBQ, white cheddar cheese, pickled red onions, jalapeños

\$6 each

Grilled Lamb Sliders ^{DF}

harissa, arugula, crispy red onions

\$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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