

RAYs

Summer Sailing Menu

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.

General Information

As a preferred partner of Let's Go Sailing, we are delighted to work with you! The following is some general information regarding food and beverage minimum purchases, deposit information, delivery/pickup costs, and taxes.

Delivery / Drop Off

Our delivery service carries a \$500 food and beverage minimum before tax and service charge and a \$100 delivery fee. Ray's will drop off and set up your food and beverages 30 minutes prior to sail time. All food is packaged on recyclable platters and serving tongs or spoons are also provided. If beverages have been ordered for delivery, you will need to indicate exactly how many you'd like for us to drop off and need to inquire with your charter regarding a cooler/ice.

Service Charge and Tax

All charges and fees are subject to 20% service fee, 4% administrative fee, and WA state tax, currently 10.35%.

Menu Selections and Guarantee

All food, beverages and all other details and decisions for your event are required 14 days prior to the date of your event. Any changes made after that date will be reviewed for accommodation and granted whenever possible. Menu and beverage prices are subject to change. Ray's catering requires a final guarantee of the number of guests attending your event by noon, 10 business days prior to your event. Once received, this number constitutes a guarantee. If fewer than the guaranteed numbers of guests attend your event, you will be charged for the original guaranteed number. Your final invoice will reflect the guaranteed number or the actual number of guests, whichever is greater.

Servicewares

Ray's offers compostable plates, cups and utensils for a fee ranging from \$5-\$10 per person. Please request these to be added to your event order.

Deposit and Payment Policy

A signed contract and \$500 deposit is required to confirm your event. If charges are on consumption, your final bill will be sent to you following your event and is due upon receipt. If your order is pre ordered, payment will be processed up to 72 hours prior to your event.

RAY'S

Appetizers by the Dozen

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

SEAFOOD

Sushi Rolls* - salmon or tuna, pickled ginger, avocado, spicy aioli DF, GF	\$59
Ray's Cold Smoked Pastrami Style Salmon* - rye bread crostini, dill cream cheese	\$62
Dungeness Crab-Avocado Salad - sweet corn, mini peppers GF, DF	\$90
Ray's Smoked Wild Pacific Salmon Bites* - brandy-peach sauce DF, GF	\$62
Ray's Smoked Sea Scallops – spicy miso-soy sauce DF	\$58
Del Pacifico Day-Boat Grilled Prawns – harissa sauce DF, GF	\$60
Albacore Bites* – lightly seared albacore tuna, aleppo pepper-salt, ponzu DF, GF	\$60
Del Pacifico Day-Boat Prawn Shooter -bloody mary sauce	\$60

MEAT

Prosciutto Wrapped Fruit - balsamic glaze GF, DF	\$49
Harissa Chicken Skewers – harissa sauce DF, GF	\$53
Ray's Smoked Pork Belly Skewer - apple cider gastrique, poppy seeds DF, GF	\$53
Pastry Wrapped Uli's Sausage - stone ground mustard sauce	\$52
Hawaiian Chicken Skewers – grilled pineapple, Hawaiian BBQ sauce DF, GF	\$53
Thai-Style Pork Belly Satay Skewer – peanut–sweet chili sauce DF, GF	\$53
Coulotte Beef – Korean style marinate, cucumber slice, scallion-cream cheese GF	\$59
Brie Cheese & Prosciutto Monté – brioche bread, brie cheese, bourbon-blueberry butter	\$51

VEGETARIAN

Tomato Crudo Cucumber Cups - bell pepper, tomato, caper, basil, lemon oil GF, DF	\$40
Caprese Salad Skewer - fresh mozzarella, basil pesto, tomato, basil, balsamic glaze GF	\$41
Sweet Peppers – house-made guacamole, tortilla strips DF	\$45
Grilled Seasonal Fruit Crostini - mascarpone, toasted almonds, sage honey	\$42
Sweet Cantaloupe Gazpacho Shooters – chives DF, GF	\$40
Street Jicama - cucumber, seasonal fresh fruit, citrus GF, DF	\$40
French Onion Tartlet – caramelized onions, gruyere cheese, breadcrumbs, thyme	\$48
Petite Grilled Cheese – brioche, cheese curds, seasonal jam	\$42

*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.

Sailing menu 2025

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Buffet Appetizers

SALADS

Farm Lettuces and Greens Salad ^{GF}

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}

butter lettuce, cucumbers, breakfast radish, pears, Pecorino cheese, toasted pinenuts, white balsamic vinaigrette
\$15 per person

Artisanal Panzanella Bread Salad ^{DF}

romaine lettuce, tomatoes, Kalamata olives, red onions, bell peppers, basil, capers, grilled bread, stone ground mustard vinaigrette
\$15 per person

Fusilli Salad

cherry tomatoes, red onion, Castelvetrano olives, basil, oregano, fresh mozzarella cheese, sundried tomatoes, paprika vinaigrette
\$15 per person

Quinoa Tabbouleh ^{GF/VG}

bell peppers, ginger, garlic, edamame, pea vines, celery, feta cheese, avocado dressing
\$15 per person

SEAFOOD

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

lemon beurre blanc

\$17 per 2-ounce portion

RAY'S

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
\$46 per portion, minimum 10 portion

MEAT

Delicatessen-Style Sandwich Bar

black forest ham, roasted turkey breast, roast beef, Swiss and cheddar cheese, lettuce tomatoes, onions, kosher dill pickles, Grand Central Bakery breads, condiments
\$23 per guest

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
\$27 per portion, minimum 10 portions

Grilled Chicken Wraps

piquillo aioli, chicken breast, shredded white cheddar, bacon, lettuce, avocado, tomato and onions wrap in spinach tortilla
\$23 each

VEGETARIAN

Market Cheese Board

Chef's selection of imported and domestic artisan cheeses, Grand Central Bakery breads, rosemary croccantini, dried fruit, mixed nuts
\$23 per portion, minimum 10 portions

Crostini Bar

assorted house-made dips, pita bread, crostini
\$15 per portion, minimum 10 portions

Fresh Vegetable Crudités ^{GF}

blue cheese dressing
\$14 per portion, minimum 10 portions

RAY'S

Freshly Sliced Seasonal Fruit ^{V/GF}
\$14 per portion, minimum 10 portions

SNACKS

House made Potato Chips crème fraîche, chives	\$13 per portion
Add ikura* to crème fraîche	\$10 per portion
Spiced Almonds and Roasted Cashews	\$10 per portion
House-made Corn Tortilla Chips- Gustavo's guacamole, salsa fresca	\$15 per portion

DESSERT

Sweet Bites- assortment of bite sized desserts (3 per portion)	\$16 per portion
Cookie Connoisseur Collection – homemade cookies	\$37 per dozen
Deluxe Brownies with walnuts	\$40 per dozen

BEVERAGES

Soft Drinks	\$4
Bottle Water	\$4
Bottle Beer Selections	\$8
Local Rotating	

WINES

Chardonnay – Dunham 'Shirley Mays' Col Valley, WA 2023	\$65
Pinot Grigio – Banfi, Toscana, ITA 2022	\$55
Pinot Noir - Routestock, Sonoma Coast, CA 2020	\$55
Cabernet Sauvignon- Mullan Road, WA 2021	\$60
Sparkling Rosé - Domaine Antech Crémant de Limoux, FRA NV	\$55
Cava Brut – Casteller , ESP NV	\$55

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