

RAYs

Dessert Menu Fall – Winter 2024

A 20% Service charge 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.

Plated Desserts

select one dessert for your group
dessert counts are due 10 days prior to your event

Dessert Sampler – trio of mini desserts, \$15

- Vanilla crème brulee ^{GF}
- Chocolate mousse cup ^{GF}
- Seasonal fruit tartlet

Tartlet Trio, \$15

- Citrus tart
- Seasonal fruit tart
- Chocolate tart

Farmers Market Fruit Crisp – seasonal Washington fruit, almond oat topping
vanilla bean ice cream, \$15

Crème Brulee' – vanilla, \$15

Olympic Mountain Ice Cream or Sorbet - shortbread cookies, \$11

Buffet Desserts

Sweet Bites- trio of mini desserts

- Vanilla crème brulee ^{GF}
- Chocolate mousse cup ^{GF}
- Seasonal fruit tartlet

\$14 per guest for three pieces

Cookie Connoisseur Collection

- Chocolate chip
- Peanut butter
- Chocolate with white chocolate chips
- Vanilla (gluten free)

\$32 per dozen

2 dozen minimum per cookie flavor

Brownies

Deluxe brownies, with nuts, \$37 per dozen

Brownies, nut free, \$34 per dozen

2 dozen minimum per brownie selection

Cupcakes

Choice of chocolate, vanilla or lemon

(cake and/or frosting)

\$50 per dozen

2 dozen minimum per cupcake flavor