

GATHER

CELEBRATE

Ray's

Restaurants

FRESH SEAFOOD • PRIME STEAKS
FINE WINES

CREATE MEMORIES



Following:
Tall Lobster
Cajun butter
Crawfish Ribeye
Horseshoe Black Grouper
Filet Mignon & Broiled Lobster Tail
Filet Mignon & Parmesan Encrusted Sea Scallops
mushroom ragu, hazel oil, filet prepared medium
mushroom ragu, hazel oil, filet prepared medium

Accompaniments
served family-style:
Crispy Brussels sprouts
Grilled Jumbo Asparagus

Dessert
Trio Platter
mini crème brûlée, chocolate raspberry mousses, key lime

Sunday, June 13th, 2010

Callar Creek
wing
tagliatelle

Callar Creek
wing
tagliatelle



WELCOME TO RAY'S



Ray's Restaurants are Atlanta landmarks with over 30 years of world-class dining and events experience. Our team includes award winning chefs, a highly trained service staff, and a dedicated events management team that will work with you every step of the way as you plan your event. We will do everything we can to make your special event one that people will talk about for years to come.



Sales & Events Department

Ray's on the River 770 952 4209 | Ray's in the City 404 527 6631 | Ray's at Killer Creek 770 649 8998



FREQUENTLY ASKED MENU QUESTIONS:

A LA CARTE MENU

All parties with 15 guests or less are welcome dine from our a la carte menu or a preselected option. Parties of 16 guests are required to choose one of our preselected menu options. If you are dining during lunch hours at our Ray's at Killer Creek location a preselected menu is required for any group size.

PRESELECTED MENUS

Ray's offers a variety of coursed menus to choose from. For parties *under* 70 guests the menu and accompaniments are due two weeks prior to event date, and guests may choose their starter, entrée, and dessert at time of event. For parties of 70 guests or more the host must select one starter and one dessert for the entire group two weeks prior to the event date, and guests may choose their entrée at the event.

NON-ALCOHOLIC BEVERAGES

Iced teas, coffee, and soft drinks are included included in the cost of the preselected menu options. For groups dining from our a la carte menu, beverages will be charged based on consumption. Hot teas, espresso based drinks and juices are an additional charge based on consumption

ALLERGIES AND DIETARY RESTRICTIONS

Ray's can accommodate most allergies and dietary restrictions. A vegetarian/vegan option is always provided for pre-selected menus. Your event captain can describe the dish to your guests at your event or it can be added as an option on your printed menus. If you do know of any guests in your group that may need special accommodations please let the event team know in advance of your event date. Kosher meals must be requested a minimum of three weeks prior to your event date.

BRUNCH MENU

(AVAILABLE BETWEEN 11 AM - 4 PM)



THE PONCE • \$45

Entrees

guests to select one at the time of the event:

all entrees are served with a small bowl of fruit

Shrimp & Grits - cajun beer butter, farm fresh poached egg

Crab Cake Eggs Benedict - creole mustard beurre blanc

Chef's Select Frittata - farm fresh eggs, seasonal accompaniments

Brioche French Toast- seasonal fruit topping

Crispy Fish Sardou - crispy fried fish, creamed spinach, farm fresh poached egg, hollandaise

Dessert

Ray's New Orleans Style Beignets

Beverages

Iced Tea, Coffee, & Soft Drinks

ENHANCE YOUR BRUNCH

*(\$5 per person per item)
served family style*

Warm Cinnamon Rolls
Buttery Croissants & Assorted Danishes
Ray's Mixed Greens Salad
Applewood Smoked Bacon
Chicken Sausage

BRUNCH BAR OPTIONS

\$75 private bar fee

Bottomless Mimosa Bar
house prosecco, assorted juices
2 hour - \$18 per person
3 hour - \$22 per person
Bottomless Bloody Mary Bar
Tito's Vodka, assorted toppings
2 hour - \$28 per person
3 hour - \$32 per person

LUNCH MENUS

(AVAILABLE BETWEEN 11 AM - 4 PM)



THE MONROE • \$40

TWO COURSE MENU

HOST TO SELECT EITHER STARTER & ENTREE OR ENTREE & DESSERT OPTIONS

Starters

guests to select one at the time of the event:

Goat Cheese Pimento Fritters • New Orleans BBQ Shrimp • Cup of She Crab Soup

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

Blackened Salmon Salad

baby spinach, arugula, endive, sweet pickled peppers,

Spanish Marcona almonds, oranges, champagne vinaigrette

Black & Blue Steak Salad

marinated filet mignon, artisan field greens, Statesboro blue cheese,

blistered Campari tomatoes, grilled onions, roasted garlic vinaigrette

Thai Chicken Salad

Chopped artisan lettuce, sliced chicken, heirloom carrots,

roasted corn, sesame seeds, roasted peanuts, orange-sesame vinaigrette

Desserts

guests to select one at the time of the event:

Chef's Feature Cheesecake • Chocolate Ganache Cake • Key Lime Pie

Beverages

Iced Tea, Coffee, & Soft Drinks

LUNCH MENUS

(AVAILABLE BETWEEN 11 AM - 4 PM)



THE MANSELL • \$50

Starters

guests to select one at the time of the event:

Mixed Artisan Greens • Baby Gem Caesar Salad • Cup of She Crab Soup

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

Grilled Atlantic Salmon - lemon beurre blanc

Sliced New York Strip - porcini butter

Jumbo Lump Crab Cake - roasted corn relish, mustard beurre blanc

Filet Mignon - porcini butter (+\$5 per order)

Grilled Springer Mountain Chicken Breast - pan jus

Accompaniments

host to select two of the following prior to the event:

Roasted Seasonal Vegetables • Sautéed Haricot Verts

Three Cheese Mac • Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

Desserts

guests to select one at the time of the event:

Chef's Feature Cheesecake • Chocolate Ganache Cake • Key Lime Pie

Beverages

Iced Tea, Coffee, & Soft Drinks

DINNER MENUS



THE PIEDMONT • \$85

Starters

guests to select one at the time of the event:

Mixed Artisan Greens • Baby Gem Caesar Salad • Cup of She Crab Soup

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

14 oz Prime New York Strip - porcini butter

Broiled Seafood Trio - lobster tail, salmon, shrimp, drawn butter

Roasted Springer Mountain Chicken - pan jus

Chef's Fresh Catch - chef's choice of fresh seafood

Petit Filet Mignon Oscar - jumbo lump crab meat, bearnaise (+\$5 per order)

Accompaniments

host to select two of the following prior to the event:

Roasted Seasonal Vegetables • Sautéed Haricot Verts

Three Cheese Mac • Crispy Brussels Sprouts • Yukon Gold Whipped Potatoes

Desserts

guests to select one at the time of the event:

Chef's Feature Cheesecake • Chocolate Ganache Cake • Key Lime Pie

Beverages

Iced Tea, Coffee, & Soft Drinks

DINNER MENUS



THE PEACHTREE • \$110

Starters

guests to select one at the time of the event:

Superfood Salad • Baby Gem Caesar Salad • Cup of She Crab Soup

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

16 oz Delmonico Ribeye - porcini butter

12 oz Filet Oscar - jumbo lump crab, bearnaise (+\$5 per order)

Broiled Seafood Trio - lobster tail, salmon, shrimp, drawn butter

Pan Roasted Wild Caught Market Fish - crab meuniere

Petit Filet Mignon & Lobster Tail - porcini butter, drawn butter (+\$5 per order)

Accompaniments

***Host to select any two sides from our a la carte sharable side options
to be served plated with entrees***

Desserts

guests to select one at the time of the event:

Chef's Feature Cheesecake • Red Velvet Cake • Tiramisu

Beverages

Iced Tea, Coffee, & Soft Drinks

DINNER MENUS



THE POWERS FERRY • \$125

Starters

host to select one of the following prior to the event:

Jumbo Lump Crab Cake • Italian Style Meatballs

Second Course

guests to select one at the time of the event:

Superfood Salad • Baby Gem Caesar Salad • Classic Wedge Salad

Entrees

guests to select one at the time of the event:

all steaks prepared medium unless otherwise requested by the host in advance of the event

French-boned Cowboy Ribeye - porcini butter

Jumbo Lump Crab Stuffed Twin Lobster Tails - drawn butter

Herb Crusted Rack of Lamb - port demi

Pan Roasted Wild Caught Market Fish - crab meuniere

12 oz Filet Mignon & Lobster Tail - porcini butter, drawn butter (+\$5 per order)

Accompaniments

*Host to select any two sides from our a la carte sharable side options
to be served plated with entrees*

Desserts

Chef's Dessert Trio - three perfect small bites to finish your meal

Beverages

Iced Tea, Coffee, & Soft Drinks

CUSTOM MENUS



CHEF CURATED MENUS

For parties of 15 guests or less Ray's offers custom menus designed by our Chefs. For this menu please select the number of courses you would like to offer and advise our event team of any dietary restriction or flavor profile preferences. Our team of talented Chefs will create a menu for your event. Wine pairings are available for an additional charge based on consumption.

All Chef Curated Menus must be requested at least three weeks prior to your event date.

THREE COURSE • \$125

FOUR COURSE • \$135

FIVE COURSE • \$140



APPETIZERS & PLATTERS

Hot Seafood Platter

New Orleans style BBQ Shrimp, Point Judith Calamari, Jumbo Lump Crab Cakes, Oysters Rockefeller, Crispy Lobster Bites

\$80 (serves 4-6 guests)

Chilled Seafood Tower

Colossal Shrimp Cocktail, Jumbo Lump Crab Cocktail, 1 lb. Maine Lobster, Fresh Shucked Oysters, King Crab Legs

\$160 (serves 8-12 guests)

Custom Seafood Ice Displays Available | starting at \$800

Large Party Platters

Fresh Vegetable Crudités \$45 (serves 20)

Creamy Hummus Platter \$45 (serves 20)

Artisanal Cheese Display \$125 (serves 20)

Ray's Blue Cheese Chips \$30 (serves 8-10)

Crispy Point Judith Calamari \$40 (serves 8-10)

HORS D'OEUVRES BY THE DOZEN

All items are priced per dozen. Two dozen minimum order per item.

Chicken Satay | \$32

peanut sauce

Beef Satay | \$40

soy mustard glaze

Mini Crab Cakes | \$50

mustard beurre blanc, corn salsa

Colossal Shrimp Cocktail | \$60

cocktail sauce, louis sauce

Tomato Mozzarella Bruschetta | \$30

balsamic drizzle

Crispy Lobster Tail Bites | \$70

honey mustard dipping sauce

Fried Coconut Shrimp | \$42

Thai chili sauce

Vegetarian Spring Rolls | \$30

soy dipping sauce

Italian Meatballs | \$40

tomato marinara

Ahi Tuna Poke Crisps | \$40

avocado, cilantro, red onion, macadamia nuts, scallions, citrus ponzu, shrimp crisp

Spinach & Bacon Stuffed

Mushrooms | \$32

Fried Boursin Cheese Stuffed

Mushrooms | \$32

Goat Cheese Pimiento Fritters | \$42

house-made jalapeno jelly

Beef Tenderloin, Blue Cheese, & Onion Bruschetta | \$40

Caramelized Onion & Roasted Red Pepper

Bruschetta | \$30

goat cheese, balsamic drizzle

PRIVATE BAR SETUP OPTIONS

Suggested for parties of 30 guests or more; Required for parties of 40 guests or more

Private Bar Fees

Private Bar Fee • \$125 per private bar

Cash Bar Fee • \$200

Riverside Bar Fee • \$200
(only available at Ray's on the River)

Beer & Wine Package

2 hour • \$28 per person

3 hour • \$32 per person

4 hour • \$36 per person

Silver Package

2 hour • \$36 per person

3 hour • \$42 per person

4 hour • \$48 per person

Gold Package

2 hour • \$40 per person

3 hour • \$46 per person

4 hour • \$50 per person

Beer & Wine

Ray's House Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon, Bud Light, Michelob Ultra, Sweet Water 420, Stella Artois, Corona, Three Tavern's Night on Ponce IPA

Silver Package

Absolut Elyx Vodka, 13th Colony Gin, Buffalo Trace Bourbon, Bacardi Rum, Famous Grouse Scotch, Herradura Silver Tequila
includes all beer & wine listed above

Gold Package

Grey Goose Vodka, Tanqueray Gin, Richland Rum, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Patron Tequila
includes all beer & wine listed above

Estimated Pricing Based on Consumption

Domestic Beer • \$5 and up

Imported Beer • \$6 and up

Wine by the Glass • \$13 and up

Ray's Silver Level Liquor • \$9 and up

Ray's Gold Level Liquor • \$12 and up

price indicated is per drink & subject to change

Non-Alcoholic Beverages

Iced tea, coffee, and soft drinks are included with the preselected menus. Hot teas, espresso based drinks, and Juices are an additional charge.