



Muckleshoot Diamond Club Seattle Mariners vs Chicago Cubs Friday April 12, 2024

Appetizers

- Kettle Chips & Onion Dip**
- Seasonal Fruit (GF, PB)**
- Crudit , Dips and Spreads-** Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
- Artisanal Cheese and Meats**
- French Onion Dip (GF, V)**
- Crab and Sweet Pepper Dip (GF, V)**

Salads

- Caesar Salad-**Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan (V)
- Cauliflower Tabbouleh Salad-**Fresh Cauliflower, Steeped Tabbouleh, Citrus, Spring Vegetables (GF)
- Greek Orzo Salad-**Tomatoes, Black olives, Feta Cheese, Bell Peppers, Green onions, Kalamata olives and Herbs in a classic Greek Dressing (V)
- Northwest Spring-**Baby Gem Lettuce, Micro Garden Vegetables, Heirloom Tomatoes, and Sweet Onions, and Candied walnuts with a Berry Vinaigrette (PB)
- Salad Bar-**Selection of local and seasonal greens, vegetables, nuts and cheese, blue cheese dressing, buttermilk ranch, balsamic vinaigrette

Entr es

- Bone In Prime Rib-**Slow Roasted Prime Rib, Citrus Herb Horseradish, Parsley Chimichurri, Mushroom and Onion Demi (GF)
- Slow Smoked Spare Rib Tips, Sweet and Smokey BBQ Sauce (GF)**
- Fish and Chips-**Flash Fried Beer Battered Pacific Cod, Crispy Coated Wedge Fries, Chicago Fry Sauce and Dill and Citrus Tartar Sauce
- Gnocchi-** Sweet Basil, Fire Roasted Tomatoes (V)

Sides

- Double Baked Potato-**Red Potato, Green Onions, Bacon Bits, Sour Cream (GF)
- Spiced and Chard Root Veg-** Selected Root Vegetables and Fennel (GF, PB)
- Truffle White Bean and Mushroom Cassoulet-**Black Truffles, Spring Onions, Fresh Chervil, Crispy Hominy (GF, PB)
- Warm Grilled Veggies-**Bell Peppers, Asparagus, Red Sweet onion, Summer Squash, Heirloom Carrots (PB)

*Our goal is to serve our guests the best and freshest ingredients, due to supply chain issues our menus are subject to change
GF = Gluten Friendly, V = Vegetarian, PB = Plant Based



Muckleshoot Diamond Club Seattle Mariners vs Chicago Cubs Saturday April 13, 2024

Appetizers

- Kettle Chips & Onion Dip**
- Seasonal Fruit & Berry Platter** (GF, V, PB)
- Crudit , Dips and Spreads-** Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
- Artisanal Cheese and Meats**
- Fire Roasted Pepper and Spinach Artichoke Dip**

Salads

- Caesar Salad-**Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan (V)
- Summer Berry and Radish-**Strawberries, Blackberries, Arugula, Lola Rosa Lettuce, Garden Peas, Sweet Red Onions, and Watermelon Radish, White Balsamic and Vanilla Vinaigrette (GF, V)
- Mediterranean Salad-** Roma Tomatoes, Cucumbers, Red Onion, Feta, Kalamata Olive, Sweet Bell Peppers, Pepperoncini, Fresh Herbs, Oil and Vinegar (GF, PB)
- Crimson Salad-** Beets, Red Bell Pepper, Red onion, Red Wine Vinegar, Olive Oil, and Cilantro (GF)
- Salad Bar-** Selection of local and seasonal greens, vegetables, nuts and cheese, blue cheese dressing, buttermilk ranch, balsamic vinaigrette

Entr es

- Whole Roasted Leg of Lamb-** Slow Roasted Lavender and Garlic Rubbed Lamb, Mint Chimichurri and Tempura Sage
- Chicken Fricassee-**Braised Bone in Chicken, White Wine Cream Sauce, Forest Mushrooms (GF)
- Seared Jumbo Prawns-** Citrus Herb and Garlic Marinated pan Seared Jumbo Prawns, Preserved Lemon Butter, Smoked Tomato Cocktail Sauce (GF)
- Spicy Tofu and Bok Choy-**Spicy Flash Fried Tofu, Sesame Seared Bok Choy, Forest Mushrooms, and Chard Heirloom Carrots (GF, PB)

Sides

- Poached Peruvian Potatoes and Pine Nuts-** Purple Potatoes, Toasted Pine Nuts, Vegan Butter, and Herbs (GF, V)
- Roots and Ferns-**Flash Roasted Parsnips and Fiddlehead Ferns with Honey and Vegan Butter (GF, PB)
- Citrus Saffron Orzo-** Preserved Lemon, Shallots, Saffron, Roasted Vegetable Stock, Fresh Cilantro (V)
- Roasted Pattypan Squash-** Garlic, Parsley, Olive Oil (GF, PB)

*Our goal is to serve our guests the best and freshest ingredients, due to supply chain issues our menus are subject to change.
GF = Gluten Friendly, V = Vegetarian, PB = Plant Based



Muckleshoot Diamond Club Seattle Mariners vs Chicago Cubs Sunday April 14, 2024

Appetizers

Kettle Chips & Onion Dip

Crudit , Dips and Spreads- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)

Avocado Toast Dip (V)

Seasonal Fruit & Berry Platter (GF)(V)(PB)

Olympia Provisions Platter (GF)

Assorted Cheese Platter (GF)(V)

Salads

Caesar Salad- Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan (V)

Greens and Nuts- Baby Arugula, Shaved Parmesan, Toasted Walnuts, Blood Orange, and Sweet Lemon Vinaigrette (GF, V)

Orange Zest Couscous Salad-Couscous, Sweet Bell Pepper, Red Onions, Golden Raisins, Parsley, Orange Zest and Citrus (V)

Salad Bar-Selection of local and seasonal greens, vegetables, nuts and cheese, blue cheese dressing, buttermilk ranch, balsamic vinaigrette

Entr es

Slow Roasted Whole Pig- Honey Vinegar Sauce, Smoked BBQ Sauce, Green Chili and Herb Mojo Sauce

Vegan Paella-Rice, Roasted Vegetable Stock, Onions, Peppers, Crispy Tofu, Avocado Cowboy Salsa (GF)

Made to Order Omelets (GF)

Bagels with Smoked Salmon- Assorted Blazing Bagels, Classic Cream Cheese, Garlic Herb Cream Cheese, Berry Cream Cheese, Vegan Cream Cheese, Lox, Shaved Red Onion, Hard Boiled Eggs, Capers

Sides

Breakfast Buns-Baked Egg and Cheese Buns Brushed with Honey Maple Butter,

Chicken Apple Sausage (GF)

Applewood Smoked Bacon (GF)

Baked Grits and Cheese-Rich Cream Sauce, Butter, Fresh Herbs and Local Cheese (GF, V)

Avoiding Gluten, Vegetarian

Grilled Broccolini and Sweet Baby Florentino Cauliflower-Grilled Preserved Lemon, Black Garlic Miso Sauce, Toasted Cashews (GF, PB)

*Our goal is to serve our guests the best and freshest ingredients, due to supply chain issues our menus are subject to change.
GF = Gluten Friendly, V = Vegetarian, PB = Plant Based



Muckleshoot Diamond Club

Seattle Mariners vs Cincinnati Reds

Monday April 15, 2024

Appetizers

- Kettle Chips & Onion Dip** (GF, V)
Hot Stone Crab and Roasted Poblano Dip- Fresh Crab, Grilled Poblano Peppers, Red Sweet Peppers, Spanish Cheese
Crudit , Dips and Spreads- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
Seasonal Fruit & Berry Platter (GF)(V)(PB)
Olympia Provisions Platter (GF)
Assorted Cheese Platter (GF)(V)

Salads

- Caesar Salad**- Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan (V)
Picnic Bean Salad- Black Beans, Garbanzo Beans, Green Beans, Kidney Beans, Sweet Bell Peppers, Champagne Vinegar and Olive Oil (GF, V)
Lentil and Vegetable Quinoa Salad- Quinoa, Lentils, Kale, Sweet Bell Peppers, Cand Citrus (GF, PB)
Blueberry Mint Cucumber Salad- Blueberries, Fresh Mint, Sliced Baby Cucumbers, Bib Lettuce, and Poppyseed Dressing (GF)
Salad Bar- Selection of local and seasonal greens, vegetables, nuts and cheese, blue cheese dressing, buttermilk ranch, balsamic vinaigrette

Entr es

- Slow Roasted Revolver Beef**- Marinated Eye of Round Wrapped in Beef Marrow Bones and Slow Roasted with Grilled Breads and Chefs Choice Chimichurri (GF)
Roasted Half Cornish Hens- Marinaded Cornish Hens, Fresh Herbs, Butter, and Rosemary Au Jus, Lavender Croutons
Fire Roasted Tomato and Three Bean Cassolette- Grilled Tomatoes, Heirloom Beans, Rich Vegetable sauce, Chard Spring Squash (GF, PB)
Pan Seared Halibut- Seared Halibut, Lobster and Sabean Slaw, Black Garlic Aioli

Sides

- Roasted Sweet Potatoes and Celery Root**- Fresh Thyme, Sweet Butter, and Hard Spices (GF, PB)
Tri Color Sweet Wax Beans- Toasted Almonds, Garlic, and Roasted Fennel (GF, PB)
Mashed Potatoes- Yukon Gold Potatoes, Butter, Heavy Cream (GF, V)
Pomegranate Brussels- Caramelized Brussels Sprouts, Shallots, Pomegranate Seeds, and Candied Walnuts (GF, V)

*Our goal is to serve our guests the best and freshest ingredients, due to supply chain issues our menus are subject to change.
GF = Gluten Friendly, V = Vegetarian, PB = Plant Based



Muckleshoot Diamond Club Seattle Mariners vs Cincinnati Reds Tuesday April 16, 2024

Appetizers

- Kettle Chips & Onion Dip** (GF, V)
- Tomato and Butter Bean Dip**- Gigante Beans, Crushed Tomatoes, Garlic, Pita Chips (PB)
- Crudit , Dips and Spreads**- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
- Seasonal Fruit & Berry Platter** (GF)(V)(PB)
- Olympia Provisions Platter** (GF)
- Assorted Cheese Platter** (GF)(V)

Salads

- Caesar Salad**- Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan (V)
- Tabbouleh Salad**- Bulgur Wheat, Tomatoes, Parsley, Cucumber, Green Onion, Citrus, and Mint (PB)
- Turmeric Cauliflower Salad**- Cauliflower, Garbanzo Beans, Cherry Tomatoes, Red Onions, Hard Spices, and Turmeric (GF, PB)
- Watermelon and Arugula Salad**- Watermelon, Arugula, Toasted Pine Nuts, Fresh Mint, and Fresh Cucumber, Avocado Vinaigrette (GF, V)
- Salad Bar**- Selection of local and seasonal greens, vegetables, nuts and cheese, blue cheese dressing, buttermilk ranch, balsamic vinaigrette

Entr es

- French Marinaded Roasted Striploin**- Tomato Dressing Marinaded Striploin, Fresh Horseradish, Caramelized Onion Demi (GF)
- Roasted Whole Carved Rock Fish**- Citrus Stuffed Rock Fish Flash Roasted with Herb Oil, Sweet Bell Pepper, Fresh Herb, and Caper Relish (GF)
- Stuffed Peppers**- Roasted Corn, White Beans, Wild Mushrooms, and Saffron Rice (PB)
- Coca Cola Braised Chicken Thighs** – Sesame and Charred Onions

Sides

- Rosemary Marble Potatoes**- Roasted Marble Potatoes, Rosemary Oil, and Chard Garlic (GF, V)
- Stewed Garlic Parsley Mushrooms**- Wild Mushrooms, Garlic, Citrus, Fresh Parsley, and Fried Sweet Peppers (GF, PB)
- Beechers Mac and Cheese and Green Chili**- Penne, Just Jack, Beechers Flagship, Garlic Breadcrumbs, and Spring Green Chilis (V)
- Grilled White Asparagus**- Chard White Asparagus, Green Onion Relish, and Citrus Vegan Butter (GF, PB)

*Our goal is to serve our guests the best and freshest ingredients, due to supply chain issues our menus are subject to change.
GF = Gluten Friendly, V = Vegetarian, PB = Plant Based



Muckleshoot Diamond Club Seattle Mariners vs Cincinnati Reds Wednesday April 17, 2024

Appetizers

- Kettle Chips & Onion Dip** (GF, V)
Roasted Corn and Beer Cheese-Roasted Corn, Cream Cheese, Sour Cream, Sweet Onions, and Beer Cheese Cream (GF, V)
Crudit , Dips and Spreads- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
Seasonal Fruit & Berry Platter (GF)(V)(PB)
Olympia Provisions Platter (GF)
Assorted Cheese Platter (GF)(V)

Salads

- Caesar Salad**- Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan (V)
Quinoa Slaw- Quinoa, Lentils, Chopped Kale, Carrots, Red Onion, Crisp Cabbage, Honey Mustard Dressing (GF, PB)
Broccoli Salad- Broccoli, Red onion, Carrots, Cabbage, Raisins, and Sunflower Seeds (GF, V)
Chopped Greens and Nuts- Chefs mix of Spring Lettuce, Toasted Nuts, Heirloom Tomatoes, Pickled Red Onion, and Shaved Root Vegetables (GF, PB)
Pacific Northwest Salad Bar- Selection of local and seasonal greens, vegetables, nuts and cheese, blue cheese dressing, buttermilk ranch, balsamic vinaigrette

Entr es

- Rosemary Brined Turkey Breast**-Sea Salt and Rosemary Brined Whole Turkey Breast, Cranberry Chutney, Pomegranate Aioli
Coconut and Curry Jackfruit- Jack Fruit Stewed in Curry and Coconut Milk, Cilantro Rice (GF, PB)
Double Smoked Ham and Island Fruit Chutney- Double Smoked Brined Ham, Mango and Pineapple Chutney, and Hot Honey
Pacific Northwest Seafood Paella - PNW Seafood Fire Roasted Tomato and Red Wine Sauce

Sides

- Irish Fingerling Potatoes**- Poached Fingerling Potatoes, Fresh Garlic, Chopped Parsley, and Lemon (GF, PB)
Fire Roasted Heirloom Carrots- Brown Sugar Vegan Butter and Toasted Walnuts (GF, PB)
PNW Wild Rice Pilaf- Long Grain Wild Rice, Roasted Carrots, Dried Cranberries, White Onions, Fennel, and Crispy Celery (GF, PB)
Grilled Sesame Zucchini- Grilled Fresh Zucchini, Toasted Sesame Seeds, Spicy Soy Dressing (GF, PB)

*Our goal is to serve our guests the best and freshest ingredients, due to supply chain issues our menus are subject to change.
GF = Gluten Friendly, V = Vegetarian, PB = Plant Based