



Muckleshoot Diamond Club

Seattle Mariners vs Arizona Diamondbacks

Friday April 26, 2024

Appetizers

Kettle Chips & Onion Dip (GF, V)
Marinara and Mozzarella Dip (GF, V)
Crudit , Dips and Spreads- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
Seasonal Fruit & Berry Platter (GF, PB)
Olympia Provisions Platter (GF)
Assorted Cheese Platter (GF, V)

Salads

Caesar Salad-Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan
Haricot Verts and Heirloom Tomato Salad – Fresh Garden Beans with Tri Color Heirloom Tomatoes and tossed in a Nut Free Herbed Pesto and topped with Shaved Sweet Red Onion (GF)
Mango Salad – Fresh Chopped mango tossed with Cilantro, Sweet Red Onion, Jalapenos, and Fresh Lime Juice (GF, PB)
Salad Bar-Selection of Local and Seasonal Greens, Vegetables, Nuts and Cheese, Blue Cheese Dressing, Buttermilk Ranch, Balsamic Vinaigrette

Entr es

House smoked Texas Brisket – Beef Brisket Rubbed with a signature Rub and Slow Smoked to Perfection
Served with a Smokey House Made Southern Style BBQ Sauce (GF)
Roasted Jalape o Cheddar Chicken - Slow Roasted Marinated Chicken Breasts Topped with Roasted Fresh Jalape os and Melted Cheddar (GF)
Seared King Salmon – Fresh PNW King Salmon Pan Seared and Served with Saut ed Collar Greens and Drizzled with a Creamy Rich Dijon Mustard Sauce (GF)
Braised BBQ Portobello Mushroom with Crispy Shallots - Jumbo Fresh Portobello Mushrooms
Braised in Stock (PB)

Sides

Roasted Garlic Zucchini – Fresh Spring Roasted Mini Zucchini Tossed with Fresh Garlic and Seasonings (GF)
Spring Onion and Pimento Cheese Grits - White Grits Folded with Fresh Spring Green Onions and Pimentos, Topped with Melted Cheddar Cheese (GF)
Baked Beans – White Beans Slow Braised in a Rich BBQ Sauce (GF, PB)
Grilled Corn on The Cob – Grilled Seasoned and Fresh Sweet Corn (PB)
Baked Corn Bread and Honey Butter

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Muckleshoot Diamond Club

Seattle Mariners vs Arizona Diamondbacks

Saturday April 27, 2024

Appetizers

Kettle Chips & Onion Dip (GF, V)
Queso Fundido con Hongos Dip-Creamy Montero Jack and Mushroom Cheese Dip (V)
Crudit , Dips and Spreads- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
Seasonal Fruit & Berry Platter (GF, PB)
Olympia Provisions Platter (GF)
Assorted Cheese Platter (GF)(V)

Salads

Caesar Salad-Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan
Fire Roasted Sweet Corn Salad- Fire Roasted Sweet Corn Tossed with Cilantro, Red Onion, Lime Juice and Jalape os (GF, PB)
Black Bean and Couscous Salad- Seasoned Black Beans with Couscous, chopped Sweet Basil, Peppers, and Spring Green Onions (GF, PB)
Salad Bar-Selection of Local and Seasonal Greens, Vegetables, Nuts and Cheese, Blue Cheese Dressing, Buttermilk Ranch, Balsamic Vinaigrette

Entr es

Churrasco- Grilled Marinated Flank Steak served with Salsa Molcajete (GF)
Creamy Poblano Chicken-Roasted Chicken Breasts with a Fire Roasted Poblano Cream (GF)
Sonora Shrimp Tostada- Saut ed Shrimp with Sour Cream, Cabbage Coleslaw, and Avocado Aioli (GF)
Creamy Chipotle Mushroom and Potato-Braised Mushrooms and Russet Potatoes in a Cream Sauce (GF)

Sides

Cilantro Lime Rice - Long Grain Rice Boiled in Roasted Vegetable Stock and Tossed with Fresh Lime Juice and Chopped Cilantro (GF, V)
Fire Roasted Chayote- Seasoned Chayote Grilled with Fire Roasted Tomatoes and Green Chilis (GF, PB)
Roasted Zucchini and Queso Fresco- Roasted Zucchini topped with Crumbled Queso Fresco Cheese (V)
Frijoles Charros- Pinto Beans, Crispy Lardons, Jalape os, and Onions (GF)

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Muckleshoot Diamond Club

Seattle Mariners vs Arizona Diamondbacks

Sunday April 28, 2024

Appetizers

Kettle Chips & Onion Dip (GF, V)
Crab Rangoon Dip- Dungeness, Rock Crab, and Cream Cheese
Crudit , Dips and Spreads- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
Seasonal Fruit & Berry Platter (GF, PB)
Olympia Provisions Platter (GF)
Assorted Cheese Platter (GF, V)

Salads

Caesar Salad- Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan
Cucumber and Sweet Chili- Cucumbers, Red Onion, and Sweet Chili Vinaigrette (GF, PB)
Miso Chop Salad- Edamame, Carrots, Roasted Cashews, with a Miso Dressing (PB)
Salad Bar-Selection of Local and Seasonal Greens, Vegetables, Nuts and Cheese, Blue Cheese Dressing, Buttermilk Ranch, Balsamic Vinaigrette

Entr es

Herb Crusted Prime Rib- Slow Roasted seasoned with Chopped Herbs served with Garlic Plum Sauce (GF)
Made to Order Omelets (GF)
Scrambled Eggs (GF, V)
Buttermilk Pancakes-Served with Maple syrup, Berry Compote and Nigella Seeds
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
Eggplant with Garlic Sauce (PB)

Sides

Chicken Apple Sausage (GF)
Applewood Smoked Bacon (GF)
Yukon Gold Mashed Potatoes-Yukon Gold Potatoes, Heavy Cream, Butter, and Sour Cream (V)
Grilled Asparagus (GF, PB)
Crispy Seasoned Breakfast Potatoes (V)

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Muckleshoot Diamond Club Seattle Mariners vs Atlanta Braves Monday April 29, 2024

Appetizers

Kettle Chips & Onion Dip (GF, V)
Piquillo and Crab Dip (GF)
Crudit , Dips and Spreads- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
Seasonal Fruit & Berry Platter (GF, PB)
Olympia Provisions Platter (GF)
Assorted Cheese Platter (GF, V)

Salads

Caesar Salad- Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan
White Bean and Dijon Salad- White Beans, Parsley, Green Onion, Red Onion, Aleppo Peppers, Dijon Vinaigrette and Lemon Juice (GF, PB)
Caprese Salad- Heirloom Tomatoes, Mozzarella, Basil, Garlic, in Olive Oil and Balsamic (V)
Salad Bar- Selection of Local and Seasonal Greens, Vegetables, Nuts and Cheese, Blue Cheese Dressing, Buttermilk Ranch, Balsamic Vinaigrette

Entr es

Sea Salt Crusted Flank Steak- Grilled Flank Steak with a Creamy Wild Mushroom Sauce (GF)
Tuscan Chicken- Chicken Thighs in a Creamy Sweet Onion and Herb Sauce (GF)
Spicy Arrabiatta Penne- Arrabiatta Sauce with Penne Pasta and Mixed Olives (GF, PB)
Seared Scallops- Served with Olive Tapenade and Chives (GF)
Tuscan Cannelloni Beans- Stewed Cannelloni Beans, Garlic, Chili Flakes and Fresh Thyme (GF, PB)

Sides

Herbed Potatoes and Brussel Sprouts- Fried Potatoes, Roasted Brussel Sprouts, and Chopped Herbs (PB)
Tri Color Cavolfioria- Creamy Cauliflower (GF, V)
Roasted Squash- Yellow Starburst Squash in Olive Oil (GF, PB)
Tuscan Cannelloni Beans- Stewed Cannelloni Beans, Garlic, Chili Flakes and Fresh Thyme (GF, PB)

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Muckleshoot Diamond Club

Seattle Mariners vs Atlanta Braves

Tuesday April 30, 2024

Appetizers

Kettle Chips & Onion Dip (GF, V)

Feta and Spinach Dip (V)

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

Seasonal Fruit & Berry Platter (GF, PB)

Olympia Provisions Platter (GF)

Assorted Cheese Platter (GF, V)

Salads

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

Feta and Heirloom Tomato Salad- Heirloom Tomatoes, Olive Oil, Mint, Kalamata Olives, and Feta Cheese (V)

Cucumber Chickpea Salad- English Cucumbers, Red Onion, Chickpeas, Red Wine Vinegar, Seasoning, and Olive Oil (GF, PB)

Salad Bar-Selection of Local and Seasonal Greens, Vegetables, Nuts and Cheese, Blue Cheese Dressing, Buttermilk Ranch, Balsamic Vinaigrette

Entr es

Garlic Rosemary Tri Tip- Served Creamy Dill and Horseradish Cream (GF)

Chicken Souvlaki- Grilled Chicken Skewers with Herbs and Oil (GF)

Harissa Spiced Salmon Fillet – PNW King Salmon with Endive and Tzatziki Sauce

Roasted Cauliflower- Roasted Cauliflower, Tahini, Garlic, and Lemon Sauce (PB)

Sides

Crispy Herb Potatoes- Yukon Gold and Red Potatoes in Herbs (PB)

Mediterranean Grilled Balsamic Vegetables- Sweet Peppers, Mushrooms, Onion, Asparagus, and Balsamic (GF, PB)

Roasted Broccolini- Garlic, Olive Oil, and Lemon Juice (PB)

Rice Pilaf (PB)

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Muckleshoot Diamond Club Seattle Mariners vs Atlanta Braves Wednesday May 1, 2024

Appetizers

Kettle Chips & Onion Dip (GF, V)
Asparagus Dip with Brown Butter (V)
Crudit , Dips and Spreads- Local and Seasonal Vegetables, Ranch, Hummus (GF, PB)
Seasonal Fruit & Berry Platter (GF, PB)
Olympia Provisions Platter (GF)
Assorted Cheese Platter (GF, V)

Salads

Caesar Salad- Romaine Hearts, Roasted Garlic Caesar Dressing, Croutons, Lemon, Shaved Parmesan
Rainbow Cauliflower Salad- Cauliflower, Green Onion, Radish, Mint, and Golden Balsamic (GF, PB)
Tortellini Pesto Salad- Tortellini, Black Olives, Peas, and Vinaigrette (V)
Salad Bar- Selection of Local and Seasonal Greens, Vegetables, Nuts and Cheese, Blue Cheese Dressing, Buttermilk Ranch, Balsamic Vinaigrette

Entr es

Herb Crusted Beef Tenderloin- Served with Peppercorn Sauce (GF)
Chicken Apple Fennel- Chicken Thighs, Sliced Apples, Fennel, and Spices (GF)
Crab Cakes- served with Cr me Fraiche Tartar Sauce and Pickled Red Onions
Butternut Squash Risotto- Arborio Rice, Butternut Squash, and Parmesan (GF, V)

Sides

Mashed Potatoes- Mashed Red Potatoes, Herbs, Butter, and Sour Cream (V)
Mushroom and Shallots- Mixed Mushrooms and Shallots (GF, PB)
Roasted Parmesan Brussel Sprouts (V)
Garlic Butter Rice- Crisp Garlic and Green Onions (V)

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