



Press Box Suite Menu



Centerplate

W E L C O M E

Centerplate Catering welcomes you and your guests to Safeco Field. Our goal is to *CREATE SOMETHING SPECIAL* to make sure every event is a memorable one. We have customized an extensive menu just for Safeco Field with original recipe appetizers, tempting hot entrées and indulgent desserts. Centerplate also specializes in special requests; contact Catering Sales with questions or requests.

Centerplate Catering services are available Monday through Friday from 9:00 a.m. to 5:00 p.m.

We are all anxious to CREATE SOMETHING SPECIAL just for you!

Director of Catering

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Press Box Suite Catering Coordinator

Michelle Counter
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Catering Fax Line

(206) 664 - 3280

Catering Email

cpcatering@mariners.com

After Hours Contact

(206) 664 - 3311

To place an order you may choose:

One (1) of the Centerplate Packages -OR-
Create your own package by choosing five (5) items from the *A la Carte Menu*.

Each package includes:

Peanuts in the Shells
Fresh Popped Popcorn
Local & International Cheese Tray
Cloverdale® Hot Dogs
Assorted Gourmet Cookies & Brownies

Beverage selections include:

Assorted Pepsi Products, Aquafina Bottled Water, Imported & Domestic Beer and Premium Wines

Centerplate Packages

SODO MOJO

- puget sound dungeness crab cakes
fresh roasted apple corn salsa | piquillo pepper aioli
- signature potato salad
mini potatoes | chopped eggs | dijon sour cream aioli
scallions | horseradish
- uli's[®] pike place sausage bar
cajun andouille | bratwurst | sun-dried tomato chicken
apple sauerkraut | honey mustard
- assorted freshly baked rolls & butter

HOLY SMOKES

- breaded chicken breasts strips
spicy barbecue | ranch sauce
- hit it here house salad
mixed field greens | apples | cranberries | maple glazed
pecans | gorgonzola | raspberry vinaigrette
- artichoke pesto crusted halibut
wild mushroom risotto cake | tomato saffron
- assorted freshly baked rolls & butter

MY OH MY

- sesame seared ahi tuna
cucumber sashimi | ginger soy sauce
- cobb salad
iceberg lettuce | grilled chicken | diced eggs | tomatoes
black olives | avocado | chopped bacon | blue cheese
buttermilk dressing
- pan-roasted filet mignon
blue cheese crust | scalloped potato | porcini sauce
- assorted freshly baked rolls & butter

GRAND SALAMI

- assorted wing platter
hell's kitchen | barbecue | honey teriyaki | carrot
celery | blue cheese dip
- caesar salad
romaine lettuce | garlic croutons | parmesan | smoked bacon
- northwest salmon filet
wild rice | apple tarragon blanc
- assorted freshly baked rolls & butter

F i e l d e r s C h o i c e M e n u

Create your own package by choosing five (5) items from our A la carte menu.

Seven Layer Dip

guacamole | refried beans | sour cream | black olives
shredded cheddar | jalapeños | diced tomatoes
tortilla chips

Fresh Cut Seasonal Vegetable Crudités

ranch | moroccan harissa dip

Prawn Cocktail

zesty horseradish chili tomato dip | lemon | dill

Sushi Platter

ahi tuna | salmon | shrimp | california rolls
soy sauce | wasabi | pickled ginger

Crispy Pork Bites

java bean espresso barbeque sauce

Hot and Spicy Buffalo Wings

carrots | celery | blue cheese dip

Breaded Chicken Breast Strips

spicy barbeque | ranch sauce

Mexican Fiesta

spicy black bean quesadilla | jalapeño cream cheese poppers
mini burritos | vegetable quesadilla | taquitos | sour cream
guacamole | tomato cilantro salsa

Japanese Dumplings

pork gyoza steamed and seared | edamame | black sesame
scallion vinaigrette

Niman Ranch Corned Beef Slider Bar

fried onions | chipotle mayonnaise | traditional condiments
kettle chips

Caprese Salad

sliced mozzarella | tomato basil puree | balsamic syrup

Caesar Salad

crispy romaine | garlic croutons | parmesan | smoked bacon

Chop Salad

chopped romaine lettuce | chicken | salami | cannelloni beans
tomatoes | provolone cheese | white balsamic vinaigrette

Smoked Barbeque Pork

sliced | orange onion barbeque sauce

Lemon Thyme Grilled Chicken Breast

warm asparagus | cherry tomato | cipollini onion compote

Northwest Salmon Filet

apple tarragon beurre blanc | wild rice pilaf

Mariner Burger Bar

with kettle potato chips
traditional condiments | lettuce | tomato | caramelized onions
sliced tillamook cheddar

Mango Chicken Sandwich

curried mango chicken salad | frisee | roasted pepper
sliced provolone | focaccia

Vegetarian Sandwich

grilled seasonal vegetables | mixed greens
sun-dried tomato parmesan spread | ciabatta

Cheese Pizza

fresh 100% whole milk mozzarella | cheddar | feta
grated parmesan

Pepperoni Pizza

pepperoni | mozzarella | cheddar | feta | grated
parmesan

Spicy Italian Sausage Pizza

spicy italian sausage | mozzarella | cheddar | feta
grated parmesan

Tangy Barbeque Baked Beans**Roasted Vegetable Lasagna**

grilled eggplant | zucchini | tomato sauce fontina cheese

Ricotta Tortellini

cheese tortellini | creamy spinach roasted garlic veloute

B e a T e a m P l a y e r . . .

D r i n k R e s p o n s i b l y

Safeco Field, the Seattle Mariners and Centerplate are proud to promote both enjoyment and safety for our clients and their guests. Therefore, we ask that you please refrain from drinking and driving. We appreciate your efforts to keep Safeco Field an exciting and safe venue for everyone.

To maintain compliance with the rules and regulations set forth by the State of Washington, we ask that you adhere to the following:

1. It is the clients or its representative's responsibility to monitor and control alcohol consumption.
2. Minors (those under age 21), by law, are not permitted to consume alcoholic beverages.
3. Alcoholic beverages cannot be brought into or taken out of the stadium.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Guests are not permitted to take glass bottles or cans outside of the designated area. Drinks taken out of the area must be poured into a disposable cup.
6. Attendants/bartenders are available to monitor and serve alcohol at your request.

E n j o y t h e G a m e !