



2018-2019 acceso ShoWare Center

PRE-ORDER MENU

#ItStartsNow



Hi,

The catering staff and I would like to welcome you to the 2018-2019 Seattle Thunderbirds Hockey Season. We hope that your visit to accesso ShoWare Center meets all your expectations and then some.

Chef Rich and I have worked on a new menu that we are excited to present which has all of your favorite items and plenty of new dishes to try. The mouthwatering options are endless and include the finest ingredients and playful presentations designed to make your visit a great one.

As you enjoy your event, please do not hesitate to leave any feedback or suggestions with your server or myself. We are always learning and welcome new ideas that will help us in creating a memorable experience for all of our guests.

Have a great time and I cannot wait to meet you in person!

Vivien Sanchez
Food & Beverage Manager
vsanchez@accessoshowarecenter.com
(253)856-6715
Savor...Catering by SMG

2

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



2018-19 THUNDERBIRDS HOCKEY SCHEDULE

Home games are in bold

Friday games at 7:35pm; Saturday games at 6:05pm

Sunday games at 5:05pm

Tuesday, Wednesday games at 7:05pm

All Games Broadcast on 1090 KJR Radio



| September | | | | January | | | |
|-----------|----|------------------|--------|----------|----|------------------|--------|
| SAT | 22 | PORTLAND | 6:05PM | FRI | 4 | at BRANDON | 5:30PM |
| FRI | 28 | at VANCOUVER | 7:30PM | SUN | 6 | at REGINA | 2:00PM |
| SAT | 29 | at PORTLAND | 6:00PM | TUE | 8 | at SASKATOON | 5:00PM |
| October | | | | WED | 9 | at PRINCE ALBERT | 5:00PM |
| FRI | 5 | at EVERETT | 7:35PM | FRI | 11 | at MOOSE JAW | 5:00PM |
| SAT | 6 | KELOWNA | 6:05PM | SAT | 12 | at SWIFT CURRENT | 5:00PM |
| WED | 10 | at KELOWNA | 7:05PM | FRI | 18 | at TRI-CITY | 7:05PM |
| SAT | 13 | EDMONTON | 6:05PM | SAT | 19 | VICTORIA | 6:05PM |
| TUE | 16 | TRI-CITY | 7:05PM | TUE | 22 | SPOKANE | 7:05PM |
| FRI | 19 | at TRI-CITY | 7:05PM | FRI | 25 | LETHBRIDGE | 7:35PM |
| SAT | 20 | TRI-CITY | 6:05PM | SAT | 26 | at PORTLAND | 6:00PM |
| FRI | 26 | KAMLOOPS | 7:35PM | SUN | 27 | KAMLOOPS | 5:05PM |
| SAT | 27 | at VANCOUVER | 7:00PM | WED | 30 | at KELOWNA | 7:05PM |
| TUE | 30 | at SPOKANE | 7:05PM | February | | | |
| November | | | | FRI | 1 | EVERETT | 7:35PM |
| FRI | 2 | at PRINCE GEORGE | 7:00PM | SAT | 2 | at EVERETT | 7:05PM |
| SAT | 3 | at PRINCE GEORGE | 7:00PM | TUE | 5 | at VICTORIA | 7:05PM |
| FRI | 9 | KELOWNA | 7:35PM | WED | 6 | at VICTORIA | 7:05PM |
| SAT | 10 | EVERETT | 6:05PM | FRI | 8 | PORTLAND | 7:35PM |
| TUE | 13 | SPOKANE | 7:05PM | SAT | 9 | MEDICINE HAT | 6:05PM |
| FRI | 16 | at SPOKANE | 7:05PM | TUE | 12 | TRI-CITY | 7:05PM |
| SAT | 17 | PORTLAND | 6:05PM | FRI | 15 | RED DEER | 7:35PM |
| WED | 21 | VANCOUVER | 7:05PM | SAT | 16 | EVERETT | 6:05PM |
| FRI | 23 | CALGARY | 7:35PM | SUN | 17 | at PORTLAND | 4:00PM |
| SAT | 24 | at PORTLAND | 6:00PM | FRI | 22 | at EVERETT | 7:35PM |
| FRI | 30 | KOOTENAY | 7:35PM | SAT | 23 | PORTLAND | 6:05PM |
| December | | | | March | | | |
| SAT | 1 | at KAMLOOPS | 7:00PM | FRI | 1 | at KAMLOOPS | 7:00PM |
| FRI | 7 | at TRI-CITY | 7:05PM | SAT | 2 | at EVERETT | 7:05PM |
| SAT | 8 | EVERETT | 6:05PM | SUN | 3 | TRI-CITY | 5:05PM |
| TUE | 11 | PRINCE GEORGE | 7:05PM | FRI | 8 | VICTORIA | 7:35PM |
| FRI | 14 | SPOKANE | 7:35PM | SAT | 9 | EVERETT | 6:05PM |
| SAT | 15 | at EVERETT | 7:05PM | TUE | 12 | VANCOUVER | 7:05PM |
| SUN | 16 | at SPOKANE | 5:05PM | WED | 13 | at TRI-CITY | 7:05PM |
| FRI | 28 | PRINCE GEORGE | 7:35PM | SAT | 16 | PORTLAND | 6:05PM |
| SAT | 29 | PORTLAND | 6:05PM | SUN | 17 | at PORTLAND | 5:00PM |
| MON | 31 | at PORTLAND | 7:00PM | | | | |

FOR TICKETS CALL:

253-239-7825

OR ONLINE AT:

seattlethunderbirds.com

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



Table of Contents

| | |
|---|-------|
| Custom Packages | 5-8 |
| James Street Snacks | 9 |
| Keep it Chilled | 10 |
| Share-ables | 11-13 |
| Pizza Selections | 13 |
| Little Sports Fans | 14 |
| Sweet Endings | 14 |
| Gluten Free Options | 15-17 |
| Vegetarian Options | 17-19 |
| Refreshments | 20 |
| Beer & Spirits | 21 |
| White Wine List | 22-23 |
| Red Wine List | 24-25 |
| Event Day Ordering & General Catering Information | 26-28 |

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...CUSTOM PACKAGES

Each package serves approximately 8 guests

All Packages are served with an endless supply of hot popcorn and a basket of Savor... kettle chips with French onion dip

LA FIESTA

accesso ShoWare Center 7 Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream and guacamole

Grilled Chicken and Steak Fajitas

With freshly sautéed peppers and onions, flour tortillas, Spanish rice, refried beans, guacamole and sour cream served with Savor...Salsa & Salsa Verde.
Make it Gluten Free with corn tortillas

Savor... Churro Bar

A mountain of churros with a variety of toppings: chocolate, caramel, and strawberry 196

SLAP SHOT

Savor... Coleslaw

Shredded cabbage and carrots tossed in a coleslaw dressing

Choice of Chicken Wings:

Buffalo, Crispy Garlic, BBQ or Jamaican Jerk
Served with Bleu Cheese dressing or Ranch Dip and celery sticks

Cheeseburger Sliders

Served with caramelized onions and dill pickles

Pulled Pork Sliders

Tender dry rubbed house-smoked pork with bourbon BBQ

Cookie Platter

Assortment of fresh cookies 210

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



SAVOR...CUSTOM PACKAGES

Each package serves approximately 8 guests

All Packages are served with an endless supply of hot popcorn and a basket of Savor... kettle chips with French onion dip

CHANGE ON THE FLY

Chef's Caesar Salad

Hearts of romaine, garlic croutons, shredded parmesan cheese and our signature Caesar dressing

Choice of 2 Pizzas

Hawaiian

Canadian bacon and pineapple

Pepperoni

Mozzarella and parmesan cheese topped with spicy pepperoni

The Works

Sausage, pepperoni, mushrooms, peppers, & mozzarella cheese

Sausage & Mushroom

Mozzarella, provolone, and parmesan topped with sausage and mushrooms

Five Cheese

Mozzarella, provolone, parmesan, asiago and cheddar cheese

Vegetarian

Cheese, tomatoes, mushrooms, green peppers, olives, & onions

Meat Lovers

Sausage, pepperoni, and Canadian bacon

Choice of 6-pack

Coke, Diet Coke, Sprite or Barq's Root Beer

Assorted Cookie & Brownie platter

Assortment of fresh cookies and brownies 145

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...CUSTOM PACKAGES

Each package serves approximately 8 guests

All Packages are served with an endless supply of hot popcorn and a basket of Savor... kettle chips with French onion dip

DRAFT YOUR OWN

Choose one of the following from each category:

- **Salads:**

accessor ShoWare Center's House Salad

Field greens tossed with bleu cheese crumbles, cranberries, almonds and strawberry vinaigrette

Pasta Salad

Bowtie pasta, grilled veggies and parmesan cheese

Confetti Potato Salad

Traditional potato salad, with mayo, and mustard dressing

- **Appetizers:**

Choice of Chicken Wings

Buffalo, Crispy Garlic, BBQ or Jamaican Jerky

Served with Bleu Cheese dressing or Ranch Dip and celery sticks

Chicken Tenders

Served with Honey Mustard, BBQ and Ranch Dip

Garlic Fries

Golden fries tossed in garlic, parsley, and parmesan cheese

- **Entrée:**

Lasagna

Layers of pasta covered with ricotta and mozzarella cheeses and our house-made marinara meat sauce

BBQ Chicken Breast Sandwich

Grilled BBQ marinated chicken breast served with lettuce, tomato, onion and roasted garlic

Italian Steak Sandwich

Layered Top Sirloin mixed with peppers, onions, garlic, and melted Provolone cheese. Served in Au Jus with slider buns

- **Dessert:**

Cookie Platter or Chocolate Brownies 249

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



Meatloaf Lovers

SAVOR...CUSTOM PACKAGES

All Packages are served with an endless supply of hot popcorn and a basket of Savor... kettle chips with French onion dip

MEATLOAF LOVERS

Savor... Coleslaw

Shredded cabbage and carrots tossed in a coleslaw dressing

Mashed Potatoes & Gravy

yukon gold potatoes & pan gravy

Meatloaf

Traditional southern meatloaf

Seasonal Pie 210

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...JAMES STREET SNACKS

Serves approximately 6 guests

Assorted Roasted Nuts

A blend of cashews, pecans, almonds, macadamia, and Brazilian nuts 60

Fresh Bottomless Popcorn

Endless supply of buttered popcorn replenished throughout the event 12

Kettle Corn

Slightly sweet and savory popcorn 14

Chip it Out

Your choice of chips and dip 20

Choose 1 chip:

Fresh kettle chips
Tortilla chips
Pita Chips

Choose 1 dip:

Onion Dip
Savor Salsa
Guacamole
Artichoke dip
Hummus

Mac & Cheese

Elbow pasta with a creamy four cheese sauce and then baked 32
Add buffalo chicken 15

Loaded Mashed Potato Bar

Fluffy mashed potatoes with display of fixings including cheddar cheese, butter, crumbled bacon, sour cream, & chives 36

Garlic Fries

Golden fries tossed in garlic, parsley, and parmesan cheese 20

French Onion Soup

Slow roasted caramelized onions gives a full bodied taste and deep rich color to our beef broth individually bowled up with a crouton and gratined Swiss and parmesan cheese 72

Italian Grinder by the Foot

Shredded lettuce, tomatoes, pickled cherry peppers, pepperoncini, red wine vinaigrette, genoa salami, mortadella, prosciutto, provolone, Italian seasoning on toasted Italian hoagie 72

Grilled Cheese with Tomato Soup

Cheddar, pepper jack, and provolone grilled on sourdough with house made tomato basil soup 132

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...KEEP IT CHILLED

Serves approximately 6 guests

Market Fresh Fruit Display

Seasonal fresh fruit display served with honey-yogurt dipping sauce 40

International Cheese Board

Fine selections of cheeses from around the world served with assorted crackers 176

Add a bottle of Hogue Sauvignon Blanc or Estancia Pinot Noir for 25

Market-Fresh Vegetable Crudités

Served with our house-made ranch dipping sauce 36

accesso ShoWare Center Seven Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream, and guacamole 36

MAKE IT A SALAD OR A WRAP:

Mountain High Club

Mixed greens with grilled and chilled chicken, smoked bacon, bleu cheese, hard-boiled eggs, tomatoes, cucumbers, olives, carrots, and your choice of bleu cheese or ranch dressing 56

Chef Caesar

Hearts of Romaine, croutons, shaved parmesan cheese, and our signature Caesar dressing 44

BLT Turkey

Strips of crispy bacon, turkey, leaf lettuce, tomatoes and cheddar cheese served with mayo or mustard 84

SALADS:

House Salad

Field greens tossed with bleu cheese crumbles, cranberries, and almonds, with our strawberry vinaigrette dressing 48

Potato Salad

Traditional potato salad with mayo and mustard dressing 27

Chop Salad

Heart of romaine, salami, provolone, garbanzo beans, tomatoes, and onions tossed in a Balsamic Caesar dressing 50

Pasta Salad

Bowtie pasta, grilled veggies, and parmesan cheese 30

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...SHARE-ABLES

Serves approximately 6 guests

Appetizer Selection

Choose 3 options 84

Friend mushrooms

Fried Calamari

Fried Pickles

Mozzarella Sticks

Jalapeno Poppers

Onion Rings

Mini Tacos

Cheese Curds

Garlic Fries

Golden fries tossed in garlic, parsley, and parmesan cheese 20

Line Change Chicken Wings

Choice of: Buffalo, Crispy Garlic, Barbecue, or Jamaican Jerk.

Served with celery sticks and your choice of Bleu Cheese Dressing or Ranch dip 50

Chicken Tenders. Plain or Buffalo

Crispy fried chicken tenders served with fries and your choice of ranch, BBQ, or blue cheese 52

Build your Own Nachos

Help yourself to as much cheese as you desire with all the fixings and chips on the side 50 add chicken fajita 15 beef 15 pull pork 20

Mini Corndogs

Golden brown bite size corn dogs served with fries 45

Grilled Burger Bar

Half- pound grilled burgers served with caramelized onions, lettuce, tomatoes, and pickles 48

Grilled Hot Dog Bar

Grilled all beef hot dogs served with onions, sauerkraut, and relish. Make it Seattle Style with cream cheese, grilled onions and diced jalapenos 38

BBQ Chicken Breast Sandwich

BBQ marinated chicken breast served with lettuce, tomatoes, and onions 54

Steak & Chicken Fajitas

Marinated and grilled chicken and steak fajitas served with flour tortillas, refried beans, Spanish rice; Savor...Salsa, sour cream, and guacamole 70

Italian Steak Sandwich

Layered top sirloin with peppers, onions, garlic, and melted provolone 90

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...SHARE-ABLES

Serves approximately 6 guests



Hat Trick

Cheeseburger Sliders

Served with caramelized onions and pickles 60

Hotdog Sliders

Served with diced onions, shredded cheddar, and relish 60

Chicken Sliders

Crispy mini chicken sandwiches with lettuce and tomatoes 60

Pull Pork Sliders

Tender dry rubbed house-smoked pork with bourbon BBQ sauce 60

Hat Trick Sliders

Assortment of cheeseburger, pulled pork, and hotdog sliders 60

Kalua Pork Sliders

Kalua pork with cabbage 60

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...SHARE-ABLES

Serves approximately 6 guests

Mini Buffalo Chicken Sandwiches

Pulled chicken tossed in our house made buffalo-style hot sauce, served warm and accompanied by miniature soft rolls and coleslaw 70

Build your own Skewer

Choose one meat: chicken, steak, or shrimp

Choose two vegetables: bell peppers, tomatoes, onions, or jalapenos

Choose your glaze: Teriyaki, Caribbean Jerk, Barbeque, or Sweet Thai Chili 96

SAVOR...PIZZA SELECTIONS

Serves approximately 6 guests

Our oven baked pizzas are made with zesty marinara sauce and a multi-cheese blend

Five Cheese Pizza

A combination of mozzarella, provolone, parmesan, asiago, and cheddar cheese 32

Hawaiian Pizza

Canadian bacon and pineapple 34

Pepperoni Pizza

Mozzarella, provolone, and parmesan cheese topped with spicy pepperoni 36

Sausage & Mushroom

Mozzarella, provolone, and parmesan topped with sausage and mushrooms 37

The Works

Sausage, pepperoni, mushrooms, peppers, and our multi- cheese blend 38

Vegetarian

Cheese, tomatoes, green peppers, olives, onions, and mushrooms 34

Meat Lovers

Sausage, Pepperoni, and Canadian bacon 40

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

THE LITTLE SPORTS FAN

OUR KIDS MEALS ARE RESERVED FOR PLAYERS TEN AND UNDER WITH AN ALL STAR APPETITE

Choice of:

Mini Grilled Burger
Mini Chicken Burger
Mini Hot Dog

Chicken Strips
Grilled Cheese Sandwich

Each comes with goldfish, fresh fruit, cookie and a choice of orange, cranberry or apple juice 10

SAVOR...SWEET ENDINGS

Serves approximately 6 guests

Cheesecake 45

Cookie Platter by the dozen 26

An assortment of freshly baked cookies

Brownie Platter by the dozen 26

Assorted Cookie & Brownie platter 26

Assortment of fresh cookies and brownies

Dessert Bars by the dozen 26

Cupcakes by the dozen 26

Chocolate, vanilla, lemon, and German chocolate

Apple Crisp with Whipped Cream 38

House-made style apple crisp with granny smith apples and a sweet oatmeal topping

Sweet Snack Attack 36

Assortment of Movie Box Candies

Rice Crispy Treats by the dozen 18

Celebration Cake 40

Churro Bar 42

A mountain of churros with a variety of toppings: chocolate, caramel, and strawberry

ALL DESSERTS ARE VEGETARIAN OPTIONS



A variety of our delicious sweet treats

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR... GLUTEN FREE OPTIONS

accesso ShoWare Center is pleased to offer a variety of gluten free options our menu. **We are not a gluten-free kitchen** and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

Serves approximately 6 guests

La Fiesta with corn tortillas

accesso ShoWare Center 7 Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream and guacamole

Grilled Chicken and Steak Fajitas

With freshly sautéed peppers and onions, corn tortillas, Spanish rice, refried beans, guacamole and sour cream served with Savor...Salsa & Salsa Verde.

Savor... Churro Bar

A mountain of churros with a variety of toppings: chocolate, caramel, and strawberry 196

Assorted Roasted Nuts

A blend of cashews, pecans, almonds, macadamia, and Brazilian nuts 60

Fresh Bottomless Popcorn

Endless supply of buttered popcorn replenished throughout the event 12

Kettle Corn

Slightly sweet and savory popcorn 14

Chip it Out

Your choice of chips and dip 20

Choose 1 chip:
Fresh kettle chips
Tortilla chips

Choose 1 dip:
Onion Dip
Savor Salsa
Guacamole
Hummus

Line Change Chicken Wings

Choice of: Buffalo, Crispy Garlic, Barbecue, or Jamaican Jerk.

Served with celery sticks and your choice of Bleu Cheese Dressing or Ranch dip 50

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR... GLUTEN FREE OPTIONS

accesso ShoWare Center is pleased to offer a variety of gluten free options our menu. **We are not a gluten-free kitchen** and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

Serves approximately 6 guests

Garlic Fries

Golden fries tossed in garlic, parsley, and parmesan cheese 20

Market Fresh Fruit Display

Seasonal fresh fruit display served with honey-yogurt dipping sauce 40

International Cheese Board

Fine selections of cheeses from around the world served 176

Add a bottle of Hogue Sauvignon Blanc or Estancia Pinot Noir for 25

Market-Fresh Vegetable Crudités

Served with our house-made ranch dipping sauce 36

accesso ShoWare Center Seven Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream, and guacamole 36

Mountain High Club

Mixed greens with grilled and chilled chicken, smoked bacon, bleu cheese, hard-boiled eggs, tomatoes, cucumbers, olives, carrots, and your choice of bleu cheese or ranch dressing 56

House Salad

Field greens tossed with bleu cheese crumbles, cranberries, and almonds, with our strawberry vinaigrette dressing 48

Potato Salad

Traditional potato salad with mayo and mustard dressing 27

Chop Salad

Hearts of romaine, salami, provolone, garbanzo beans, tomatoes, and onions tossed in a Balsamic Caesar dressing 50

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR... GLUTEN FREE OPTIONS

accesso ShoWare Center is pleased to offer a variety of gluten free options our menu. **We are not a gluten-free kitchen** and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

Build your Own Nachos

Help yourself to as much cheese as you desire with all the fixings and chips on the side 50 add chicken fajita 15 beef 15 pull pork 20

Build your own Skewer

Choose one meat: chicken, steak, or shrimp

Choose two vegetables: bell peppers, tomatoes, onions, or jalapenos

Choose your glaze: Teriyaki, Caribbean Jerk, Barbeque, or Santa Fe Chili 96

Sweet Snack Attack 36

Assortment of Movie Box Candies

Rice Crispy Treats by the dozen 18

SAVOR...VEGETARIAN OPTIONS

Serves approximately 6 guests

Change on the Fly

Chef's Caesar Salad

Hearts of romaine, garlic croutons, shredded parmesan cheese and our signature Caesar dressing

Choice of 2 Pizzas

Five Cheese

Mozzarella, provolone, parmesan, asiago and cheddar cheese

Vegetarian

Cheese, tomatoes, mushrooms, green peppers, olives, & onions

Choice of 6-pack

Coke, Diet Coke, Sprite or Barq's Root Beer

Assorted Cookie & Brownie platter 145

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...VEGETARIAN OPTIONS

Serves approximately 6 guests

Assorted Roasted Nuts

A blend of cashews, pecans, almonds, macadamia, and Brazilian nuts 60

Fresh Bottomless Popcorn

Endless supply of popcorn replenished throughout the event 12

Kettle Corn

Slightly sweet and savory popcorn 14

Chip it Out

Your choice of chips and dip 20

Choose 1 chip:
Fresh kettle chips
Tortilla chips
Pita Chips

Choose 1 dip:
Onion Dip
Savor Salsa
Guacamole
Artichoke dip
Hummus

Garlic Fries

Golden fries tossed in garlic, parsley, and parmesan cheese 20

Mac & Cheese

Elbow pasta with a creamy four cheese sauce and then baked 32

Loaded Mashed Potato Bar

Fluffy mashed potatoes with display of fixings including cheddar cheese, butter, sour cream, & chives 36

Build your Own Nachos

Help yourself to as much cheese as you desire with all the fixings and chips on the side 50

Build your own Skewer

Choose two vegetables: bell peppers, tomatoes, onions, or jalapenos

Choose your glaze: Teriyaki, Caribbean Jerk, Barbeque, or Santa Fe Chili 96

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...

VEGETARIAN OPTIONS

Serves approximately 6 guests

Appetizers

Choose 3 options 168

Friend mushrooms

Fried Pickles

Mozzarella Sticks

Jalapeno Poppers



Vegetarian Pizzas

Cheese, tomatoes, green peppers, olives, onions, and mushrooms 34

Market Fresh Fruit Display

Seasonal fresh fruit display served with honey-yogurt dipping sauce 40

International Cheese Board

Fine selections of cheeses from around the world served with assorted crackers 176

Add a bottle of Hogue Sauvignon Blanc or Estancia Pinot Noir for 25

Market-Fresh Vegetable Crudités

Served with our house-made ranch dipping sauce 36

ShoWare Center Seven Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream, and guacamole 36

House Salad

Field greens tossed with bleu cheese crumbles, cranberries, and almonds, with our strawberry vinaigrette dressing 48

Potato Salad

Traditional potato salad with mayo and mustard dressing 27

Pasta Salad

Bowtie pasta, grilled veggies, and parmesan cheese 30

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR... REFRESHMENTS

SOFT DRINKS | \$15

Served in 6 pack cans

- Coke
- Diet coke
- Sprite
- Barq's root beer
- Club soda
- Tonic water

WATER | \$22

Served in 6 pack bottles

- Dasani

JUICES | \$18

- Apple
- Cranberry
- Orange
- Pineapple

COFFEE & TEA SERVICE | \$30

Decaf & regular coffee

Served in 42oz pitchers

Assorted flavored tazo tea

Served in 42oz pitcher

Hot chocolate

Served with a 42oz pitcher of hot water and hot chocolate packets



All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR... BEER & SPIRITS

DOMESTIC BEER | \$42 16oz

CANS 6-PACK:

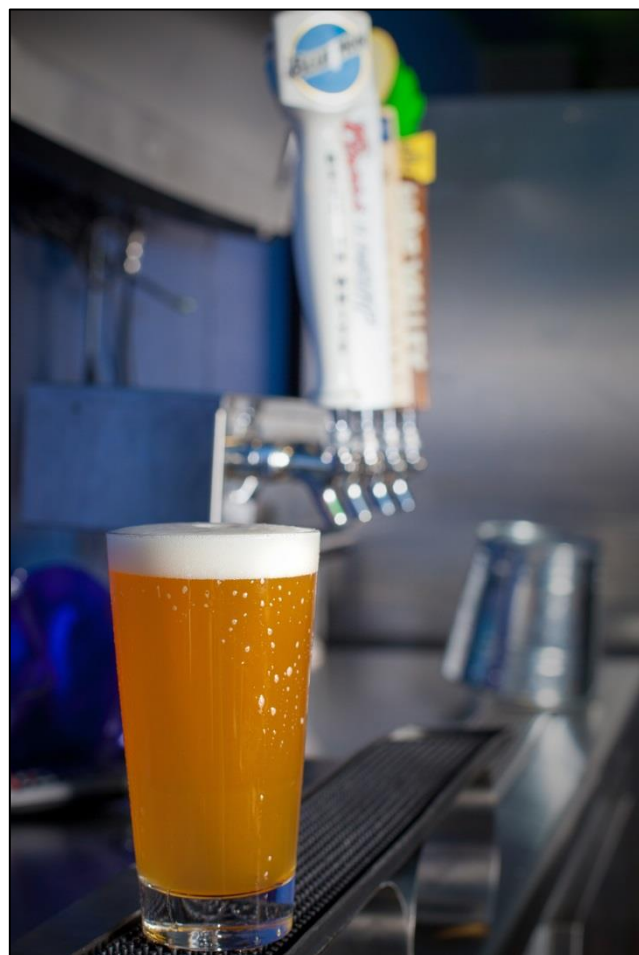
BLUE MOON
COORS BANQUET
COORS LIGHT
MILLER LITE
SMITH & FORGE HARD CIDER
COORS PEAK GLUTEN FREE
SERVED IN A 12OZ. GLASS
COORS N/A
SERVED IN A 12OZ. GLASS

CRAFT & IMPORT BEER | \$42 12oz

CANS 6-PACK:

CORONA EXTRA (16oz CANS)
GUINNESS
PILSNER URQUELL (16oz CANS)
HEINEKEN
PYRAMID HEFEWEIZEN

**ASK YOUR SERVER
WHAT IS AVAILABLE IN 24OZ CANS
6PK 24OZ. CANS 60**



We also have a selection of draft beer at the Main Bar

LIQUOR | \$45 MINI BOTTLES 6-PACK

ABSOLUT VODKA
BACARDI LIGHT RUM
SMIRNOFF VODKA

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



SAVOR...WINE LIST

WHITE WINES BY THE BOTTLE

Chardonnay

Hogue – Washington, Columbia Valley

Ripe pear and apple aromatics with toasty notes, creamy oak spice, vanilla bean, and lemon meringue pie 32

14 Hands – Washington, Columbia Valley

Bright aromas of apples and pears with a touch of caramel and spice 35

Sonoma Cutrer – California, Sonoma County

Clean, tropical fruit, great balance, light vanilla oak finish 39

2015 Critics Challenge International Wine Competition:

Critics Gold: Sonoma Coast, 92 Points

Riesling

Watchdog Rock – Washington, Columbia Valley

Crisp and clean with lovely floral and peach aromas that lead the way for a punch of lusciously ripe peach, apricot, and orange peel flavors 32

Chateau Ste. Michelle – Washington, Columbia Valley

Characters of juicy peach, ripe pear and melon, subtle mineral notes 35

Pinot Grigio

Hogue – Washington, Columbia Valley

Sweet melon and pear flavors are nicely balanced by tart guava 32

Pinot Gris

King Estate Acrobat – Oregon

Bright citrus and honeysuckle notes complimented by green apple 38

90 PTS, 100 best buys of the year – Wine & Spirits

90 PTS, Top 100 best buy wines for 2014 – Wine Enthusiast

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...WINE LIST

WHITE WINES BY THE BOTTLE

Sauvignon Blanc

Hogue – Washington, Columbia Valley

Refreshingly crisp with citrus, mango, and guava flavors 32

Simi – California, Sonoma County

Citrus notes of lime zest, pink grapefruit, and a fresh lemongrass followed by green papaya, passion fruit and green apples 37

BUBBLES BY THE BOTTLE

Sparkling

Pipper Sonoma Brut – California, Sonoma County

Dry and fresh with a long elegant finish, possessing crisp citrus flavors with hints of strawberry and vanilla smoke 31

88 PTS, October 2011 – Wine Enthusiast

Prosecco

Ruffino – Italy

Fresh and clean with hints of honey, citrus and green apple 36

Rosé

Charles & Charles ViNO Sangiovese Rosé - Washington Columbia Valley

Compelling watermelon, herbal, white pepper, lilac 34

North by North West Columbia Valley Rosé - Willamette Valley

fresh lemon zest, ripe white peach, pineapple and grapefruit 39

Maryhill Rose of Sangiovese - Washington Columbia Valley

Strawberry and watermelon with hints of hibiscus and rhubarb 42

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.



SAVOR...WINE LIST

RED WINES BY THE BOTTLE

Cabernet Sauvignon

Hogue – Washington, Columbia Valley

Black cherry, spicy oak, and tobacco with sassafras and cassis notes 32

Chateau Ste. Michelle Indian Wells – Washington, Columbia Valley

Ripe, jammy “New World” style with a dark fruit aromas and flavors 37

NxNW – Washington, Columbia Valley

Chocolate, eucalyptus, toasted almond and black fruits 49

89 PTS, Year’s Best – Wine & Spirits

Best Buy – Wine & Spirits

Merlot

Hogue – Washington, Columbia Valley

Rich yet supple, with juicy boysenberry and dark cherry flavors 32

14 Hands – Washington, Columbia Valley

Packed with rich flavors and aromas of blackberry, plum, cherry and mocha 35

Pinot Noir

Estancia – California, Monterrey County

Luscious berry flavors, cherries, raspberry, and baking spice 32

King Estate Acrobat – Oregon

Bright fruit lead into flavors of cherry cola, cranberry, earth leather that give way to vanilla and plum 37

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

SAVOR...WINE LIST

RED WINES BY THE BOTTLE



A selection of popular wines that fit your taste buds to your liking

Red Blend

Genesis Meritage – Washington, Columbia Valley

Rich black cherry, spicy oak, and a touch of orange zest, with vanilla spice on the finish 32

Malbec

Diseño – Argentina, Mendoza

Complex aromas of sweet, ripe blackberries, violets, and red cherries with notes of toasty vanilla oak for balance. Subtle tannins reminiscent of dark chocolate complete the finish 32

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

The Play Book

As the exclusive in-house catering service for accesso ShoWare Center, Savor... Catering by SMG provides our suite holders with premier food and beverage selections for all Thunderbird and most non-hockey events. All food is prepared on site by our Culinary Team and Executive Chef, Richard Carlone. The following is a guide to our policies and procedures for the suites. You may also view this menu and our Advance Order Form on accesso ShoWare Center's website at www.accessoshowarecenter.com

ADVANCE MENU ORDERING

To ensure the highest level of presentation and service quality, we ask food and beverage orders to be placed 2 business days prior to an event. Our suites and catering office is available Monday through Friday from 8am to 5pm and can be reached by phone at 253-856-6715 or through email at vsanchez@accessoshowarecenter.com. We accept pre-orders by phone, email or fax (253-856-6713). All orders will be promptly followed by a confirmation via email. Below consists of a list of our deadlines for placement of advance orders:

| | |
|------------------------|----------------------------|
| Monday Events | order by noon on Thursday |
| Tuesday Events..... | order by noon on Friday |
| Wednesday Events | order by noon on Monday |
| Thursday Events | order by noon on Tuesday |
| Friday Events | order by noon on Wednesday |
| Saturday Events | order by noon on Thursday |
| Sunday Events | order by noon on Friday |

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

EVENT DAY ORDERING

In the event an advance order is not placed within 2 business days, the Game Day Menu will be available. During an event, orders will be placed through your suite attendant. All orders will require a payment by credit card or cash prior to your order being processed.

GENERAL CATERING INFORMATION

Suite Staffing

A team of Savor...Catering Suite Attendants staff the suite level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you throughout the event.

Special Catering Requests

Should you require food or beverage items not listed on our menu or have any dietary restrictions or allergies, please let your Suite Attendant know when placing your food and beverage order. While we cannot guarantee that specialty items will be available, Savor...Catering will attempt to find items that fit within your dietary and/or allergy restrictions.

Game Day Ordering & Payment

During an event, orders may be placed through your Suite Attendant. All orders will require a payment by credit card or cash prior to your order being processed. ShoWare Center accepts VISA, MasterCard, American Express, Discover, Diners and CASH. No personal checks accepted.

Administrative fee

A 19 % administrative fee and applicable Washington State sales tax will be added to all food and beverage orders. A portion of the service charge is divided among the catering staff; any additional gratuity is at your discretion.

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and a Savor...Catering representative.

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

Outside Food and Beverage

Food and beverages intended for consumption on accesso ShoWare Center's property must be purchased through Savor...Catering by SMG. Bringing any outside food or beverage into accesso ShoWare Center is strictly prohibited unless special accommodations have been previously authorized through Savor...Catering by SMG.

Unconsumed Food and Beverage

Savor...Catering by SMG and accesso ShoWare Center adhere to state and local health guidelines which dictate that food items provided by Savor...Catering must be consumed during the specific event and may not be taken off property.

Service of Alcohol and Alcohol Consumption

To maintain compliance with rules and regulations set for by the local laws, we ask that you adhere to the following:

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite.
- Minors (those under 21) by law, are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.
- No passing alcoholic beverages from one suite to another or to general seating.
- Aluminum cans and bottles are not permitted on the balcony area of the suites. Plastic cups may be taken outside of your suite.
- Alcohol sales will cease at designated time and consumption will be allowed through the duration of the event.
- By law, alcoholic beverages cannot be brought in to or taken out of accesso ShoWare Center.
- accesso ShoWare Center personnel has the right to check for proper identification and refuse service to any persons who are underage or who appear intoxicated.

All food and beverage charges are subject to a 19% Administrative Fee. 60% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 40% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.