

STORM COURTSIDE VIP MENU

Select One from Each Section

START – delivered at tipoff:

- **Foraged Mushroom Arancini** v
Basil Spicy Marinara | Shaved Parmesan
- **Charred Cauliflower Steak** gff | vegan | contains nuts
Pistachio Gremolata | Radish | Puffed Quinoa
- **Quinoa Salad** gff | vegan
Spinach | Green Goddess Dressing | Roasted Grapes | Sunflower Seeds

MAIN – delivered second period:

- **8hr Slow Roasted Short Rib** gff
Fresh Herbs | Risotto | Bordelaise Sauce
- **Herb Crusted Game Hen** gff
Pan Ju | Foraged Mushrooms | Crispy Leeks
- **Pan Seared Salmon** gff
Chimichurri | Wild Rice | Charred Lemon

FINISH – delivered after halftime:

- **Beignets** v
Cinnamon Sugar | Caramel Sauce
- **Gooey Molten Hot Cake** gff | vegan
Vegan Vanilla Ice Cream

SEATTLE STORM v MERCURY SUN

Server

Dave Pietrocarlo

tip off

3:00pm



v = vegetarian, vg = vegan, nf = nut free,
gff = gluten free friendly, df = dairy free

STORM COURTSIDE VIP MENU

Welcome to the Courtside Dining Experience

What to know before flipping over to explore the menu:

- **What's Included:**
 - 3 course all inclusive dining experience curated by Executive Chef Molly De Mers
 - 2 Alcoholic Beverages of your choice
 - Unlimited popcorn + Non-Alcoholic Beverages
 - **Craving More?**
 - Ask your server about our full in seat food and drink menu available for purchase throughout the game!**
 - **Service Times:**
 - First Course: tip off
 - Second Course: delivered at 2nd period
 - Dessert: Delivered after halftime
 - Alcohol Cut: start of the 4th period
 - Additional Food Purchasing: start of the 4th period
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HAVE QUESTIONS? WHO TO CALL

Zac Dykan

Sr. Manager, Premium Hospitality
206-321-6631

Abby Rathbun

Coordinator, Premium Hospitality
509-760-2313

Peyton Alexander

Premium Manager, Food + Beverage
205-441-8692



**Please note, an automatic service charge of 10.55% will be added to all purchases outside of the inclusive offerings for the Courtside Dining Experience