

LIMELIGHT

KETCHUM



CATERING MENU

BREAKFAST BUFFET

FOR THE MOST IMPORTANT MEAL

THE ELEVATED CONTINENTAL – 25

- Sliced Seasonal Fruit
- Assorted Yogurt & House Made Granola
- Fresh Baked Pastries & Croissants
- 3 Peas Bakery Gluten Free Selections
- Hard Boiled Eggs
- Fresh Orange & Grapefruit Juices
- Assorted Hot Teas
- Fresh Brewed Lavazza Coffee

BREAKFAST ENHANCEMENTS

- Egg Puffs – 8
 - Spinach & Tomato, Ham & Cheddar
- Individual Dry Cereals with Milk – 4
 - Assorted Flavors
- Smoked Salmon – 18
 - Assorted Bagels served with Cream Cheese, Red Onion, Capers & Tomato
- Selection of Big Wood Bread – 7
- Assorted Bagels with Cream Cheese – 8
 - Add Avocado, Tomato & Basil + 6
- Biscuits & Gravy – 9

20 guest minimum | \$200 surcharge if fewer than 20 guests

BREAKFAST STATIONS

* \$100 Chef Attendant Fee Per Chef Per Hour-1 Chef per 50 Guests

OMELET STATION – 17

- Chef’s Selection of Cheeses
- Ham & Bacon
- Spinach, Onion, Peppers & Tomatoes

CREPE STATION – 17

- Nutella & Sliced Bananas
- Fresh Berries & Brie Cheese
- Monte Cristo with Ham, Preserves, Provolone & Powdered Sugar

BALD MOUNTAIN BREAKFAST – 38

- | | |
|---------------------------------------|---------------------------------|
| Sliced Seasonal Fruit | Fresh Orange & Grapefruit Juice |
| Assorted Yogurt & House Made Granola | Assorted Hot Teas |
| Fresh Baked Pastries, Croissants | Fresh Brewed Lavazza Coffee |
| Cheddar Scrambled Eggs | |
| Applewood Smoked Bacon & Pork Sausage | |
| Hash Browns | |

ADD BURRITO BAR – 9

- Corn & Four Tortillas
- Sour Cream, Salsa, Beans
- Chopped Tomato & Onion

JUST IN TIME FOR BRUNCH – 55

- Fruit Platter
- Smoked Salmon Platter with Red Onions, Capers, Tomatoes & Big Wood Bread & Bagels
- House Made Banana Bread and 3 Peas Bakery Gluten Free Selections
- Quiche Lorraine
- Sliced Ham & Roast Beef
- Applewood Bacon & Sausage
- Farmer’s Scramble
- Rosti Potatoes
- Grilled Asparagus
- Assortment of Mini Desserts
- Orange & Grapefruit Juices
- Assorted Hot Teas
- Fresh Brewed Lavazza Coffee

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TAKE A BREAK

FOR CLARITY OF MIND

UP WITH THE SUN – 16

Assorted Pastries & Croissants

3 Peas Bakery GF Selections

Sliced Fruit & Berries

LIGHTEN UP – 17

Sliced Fruit & Berries

Assorted Yogurts

Granola Bars

THE BACKWOODS – 18

Trail Mix

Beef Jerky

String Cheese

BEVERAGES

Lavazza Regular & Decaffeinated Coffee – **65 per urn**

Selection of Hot Teas – **45 per urn**

Fresh Orange, Cranberry or Grapefruit Juice – **45 per urn,
15 per carafe**

Chilled Lemonade – **49 per urn**

Freshly Brewed Iced Tea – **49 per urn**

Assorted Soft Drinks – **4 each**

San Pellegrino (24oz) – **5 each**

THE GREEK – 18

Cucumber, Radish & Feta Skewers Marinated Olives

Tzatziki Dip

Pita Bread

KETO BITES – 18

Salami

Sliced Cheddar

Nuts

BOX OFFICE – 14

Fresh Popped Corn

Chocolate Bars

Potato Chips

HOFBRAUHAUS – 18

Soft Pretzels

Craft Beer Cheese & Mustard

MARKET BASKET – 15

Imported & Domestic Cheese

Fresh Grapes & Crackers

TRIO OF HOUSE-MADE DIPS – 19

French Onion

Spinach Artichoke

In-House Guacamole

Tortilla Chips & Sliced Veggies

COOKIE MONSTER – 26

by the dozen

FRESHLY BAKED COOKIES

Chocolate Chip

Oatmeal Raisin

Chocolate Brownies

Lemon Bars

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NOT YOUR AVERAGE LUNCH

BUFFETS PERFECT FOR LUNCH & LIGHTER RECEPTIONS

START WITH A SOUP OR A SALAD WITH
EITHER BUFFET

SOUP

- Tomato Basil
- Butternut Squash
- Mushroom Bisque
- Roasted Vegetable Minestrone
- Tuscan White Bean & Sausage

SALAD

- Baby Arugula
Citrus, Fennel, Pecans, Bacon & Feta
- Limelight Caesar
Gem Lettuce, House Dressing, Brioche Croutons, & Parmesan
- Kale Salad
Radishes, Cranberries, Walnuts & Honey Mustard Vinaigrette
- Spinach
Seasonal Berries, Red Onion, Feta, Almonds with a Red Wine Vinaigrette
- Spring Mixed Greens & Herbs
Sliced Cucumbers, Carrots, Tomato with Ranch & Balsamic

ON THE LIGHT SIDE – 38

SELECT TWO ENTREES

- Thyme & Garlic Airline Chicken Breast *Lemon, Herb Pan Sauce*
- Grilled Salmon / *with white wine beurre blanc* – add 7
- Spinach Pesto Gnocchi *Asparagus, Sundried Tomato, Parmesan, Almonds*
- Warm Quinoa Salad *Roasted Beets, Haricot Verts, Lentils, Sherry Vinaigrette*

SELECT TWO SIDES

- Saffron Rice
- Roasted Fingerling Potatoes
- Pan Baked Brussels
- Marinated Grilled Seasonal Vegetable Platter
- Roasted Asparagus
- Assortment of Mini Cheesecakes

HARVEST PIC NIC SPREAD – 30

- Beet & Fennel Salad
- Meatball Sliders with Provolone
Italian Veggies Slider-Marinara, Mozzarella, Basil, Onions & Pepperoncinis
- Roasted Root Vegetables
Breaded Mac & Cheese
- Cranberry & Pumpkin Cookies

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LIGHT & LOCAL

LIGHTER BUFFETS CELEBRATING FARM FRESH INGREDIENTS

BISTRO MARKET SANDWICHES & WRAPS – 32

SELECT ONE SALAD

Baby Arugula
Citrus, Fennel, Pecans, Bacon & Feta

Limelight Caesar
Gem Lettuce, House Dressing, Brioche Croutons, & Parmesan

Kale Salad
Radishes, Cranberries, Walnuts & Honey Mustard

Vinaigrette
Spring Mixed Greens & Herbs Sliced Veggies

Spinach
Seasonal Berries, Red Onion, Feta, Almonds with a Red Wine Vinaigrette

SELECT THREE SANDWICHES OR WRAPS

Chicken Salad Sandwich
Pistachio, Dried Cranberries, Baguette

Roast Beef & Cheddar Melt Sandwich
Sauteed Onions on a Challah Bun

Limelight Turkey Club Sandwich
Turkey, Smoked Bacon, Avocado, Sprouts, Lettuce, Tomato, Mayonnaise, Ciabatta

Roasted Veggie Wrap
Grilled Zucchini, Peppers, Onions & Mushrooms with Pesto Mayo in a Wrap

Wrap Black Forest Ham Wrap
Arugula, Provolone & Herbed Mayo

The Cuban Sandwich
Roasted Pork, Smoked Ham, Swiss, Yellow Mustard, Dill Pickles, Baguette

Potato Chips

Key Lime Tarte & Lemon Bars

SOUP & SALAD BAR – 30

SELECT ONE SOUP

Tomato Basil

Butternut Squash

Mushroom Bisque

Roasted Vegetable Minestrone Tuscan White Bean & Sausage

SELECT TWO SALADS

Baby Arugula
Citrus Fennel, Pecans, Bacon & Feta

Limelight Caesar-Gem Lettuce
House Dressing, Brioche Croutons, & Parmesan

Kale Salad
Radishes, Cranberries, Walnuts & Honey Mustard Vinaigrette

Spring Mixed Greens & Herbs
Sliced Veggies, Balsamic Vinaigrette, Ranch

Spinach
Seasonal Berries, Red Onion, Feta, Almonds with a Red Wine Vinaigrette

CHOOSE TWO ADDITIONS

Organic Chicken

Grilled Zucchini

Wild Salmon – add 8

Wagyu Steak – add 8

Chef's Dessert Selection

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BIG & BOLDER

TACO TRUCK BUFFET – 39

Tortilla: Corn & Flour

Salad: Southwest with Beans, Tomato, Onion, Tortilla Strips, Cheddar & Chipolte Dressing

Proteins: Sautéed Chicken, Carnitas & Ground Beef
Add Carne Asada 5

Sauteed Veggies

Toppings: Mexican Rice, Shredded Cheese, Sour Cream, Salsa & House Guacamole

Dessert: Churros & Honey

BBQ – 49

PROTEINS

Pulled Pork

BBQ Chicken

Roasted Pork Ribs

SIDES

Baked Beans

Seasonal Fruit

Cheddar & Jalapeno Cornbread Potato Salad & Cole Slaw

DESSERT

Banana Pudding

PREMIER BUFFET – 65

SELECT TWO SALADS

Baby Arugula *Citrus, Fennel, Pecans, Bacon & Feta*

Limelight Caesar *Gem Lettuce, House Dressing, Brioche Croutons, & Parmesan*

Kale Salad *Radishes, Cranberries, Walnuts & Honey Mustard Vinaigrette*

Spinach *Seasonal Berries, Red Onion, Feta, Almonds with a Red Wine Vinaigrette* Spring *Mixed Greens & Herbs Sliced Cucumbers, Carrots, Tomato with Ranch & Balsamic*

SELECT TWO SIDES ADDITIONAL SIDES – 6

Creamy Whipped Potatoes

Garlic & Rosemary Red Potatoes

Saffron Pilaf

Grilled Asparagus

Haricot Vert

DESSERT

Mini Desserts of

Cheesecake

Chocolate Mousse

Lemon Bars

SELECT TWO ENTREES | ADDITIONAL ENTREES 10

Quinoa Stuffed Pepper with a Roasted Red Pepper Coulis Braised Beef Short Ribs with Au Jus

Herb Gnocchi with Wild Mushrooms, Kale, Lemon & Pecorino

Roasted Airline Chicken Breast with a Lemon Herb Pan Sauce
Marinated Flank Steak with Chimichurri

Lemon & Dill Roasted Wild Salmon

Steelhead Trout with San Marzano Tomato

MIX & MATCH PASTA – 38

Classic Caesar Salad

SELECT 2 PASTA DISHES

Penne with Basil, Pesto Cream
Add Grilled Chicken – 3

Fettuccini with Sausage & Greens

Fettuccini Alfredo
Add Grilled Chicken – 3
Add Shrimp Scampi – 3

Pappardelle Bolognese

Vegetarian Lasagne

Fresh Baked Rolls

DESSERT

Panna Cotta

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SOCIALITE BITES

PUT THE SPOTLIGHT ON YOUR EVENT

PRICING PER PIECE-MINIMUM OF 20 EACH SELECTION

COLD

Mini Stuffed Peppers – 6
Hummus & Feta

Tuna Tartare – 6
Wasabi Crème Fraiche, Wonton Crisp

Olive & Artichoke Tapenade – 4
Grilled Baguette

Smoked Salmon – 6
Cucumber & Dill Crème Fraiche

Wagyu Steak Tartar – 6
Parmesan Crisp

Bruschetta on Toasted Baguette – 4

Mango Avocado Salsa on Corn Crisp – 5

Chorizo, Manchego & Olive Skewer – 5

GOURMET SLIDERS – 6

Pulled BBQ Pork Honey BBQ & Coleslaw

Cheeseburger with Cheddar and Special Sauce

Beyond Burger, Plant Based-Feta, Arugula, Jam

Crispy Chicken Sweet Pickle & Honey Mustard

Limit 2 Choices of Sliders per Event

HOT

Mini Beef Wellington – 6

Potato Skins – 5
Bacon, Cheddar, Chives, Sour Cream

Pigs in a Blanket – 5
Spicy Mustard

Wild Mushroom Tart – 6
Gorgonzola & Aged Balsamic

Coconut Shrimp – 6

Lamb Lollipop – 9
Chimichurri

Bison Meatballs – 6

Mini Crab Cakes – 6
Harissa Remoulade

Mini Fish & Chips – 6
Tartar Sauce, Malt Vinegar, Ketchup

Bacon Wrapped Scallops – 9

Bang Bang Chicken Bites – 6
Or Shrimp – 7

Soft Pretzel Bites – 4
Beer Cheese Dipping Sauce

HORS D’ OEUVRES PLATTERS & DISPLAYS

PRICING PER GUEST

GRILLED & ROASTED VEGETABLES – 6

HUMMUS & VEGETABLE CRUDITÉS – 12

Farm to Market Veggies

Fennel & Salt Pita Bread

Olive Tapenade & Chickpea Hummus

In House Ranch

ANTIPASTO BOARD – 18

Assorted Italian Cured Meats

Assorted Artisan Cheeses

Marinated Olives

House-pickled Vegetables

Crackers, Crostini, Dried Fruits, Assorted Nuts

SLICED SEASONAL FRUITS & BERRIES – 8

Lemon Honey & Yogurt Dipping Sauce

WING PLATTER – 17

Traditional Buffalo Style

Hawaiian BBQ Style

Buffalo Cauliflower

Carrots, Celery, Ranch & Bleu Cheese Dressing

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CHEF STATIONS

INTERACTIVE, CUSTOMIZED, DELICIOUS

CARVING STATIONS

SMOKED TURKEY BREAST – 20

Pear Chutney

Giblet Gravy

ROASTED PRIME RIB OF IDAHO BEEF – 28

Herb Crusted

Horseradish Cream

Natural Jus

HONEY BAKED HAM – 18

Minimum of 20 guests | Surcharge of \$200 if group has fewer than 20 guests

**Available only as an Action Station*

**Attendant fee of \$150 per Chef, per hour | 2 hour minimum
1 Chef per 50 guests*

FRESH FARM ADDITIONS – 8 EACH

Roasted Red Potatoes

Whipped Potatoes

Whipped Sweet Potatoes

Cauliflower Mash

Baby Heirloom Carrots

Broccolini

Haricot Verts

Roasted Brussels

Grilled Asparagus

Mushroom Pilaf

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STAY SEATED

MULTIPLE COURSES TO IMPRESS & DELIGHT – 75 PER PERSON

CHOOSE ONE

STARTER SALAD

Baby Arugula
Citrus, Fennel, Pecans, Bacon & Feta

Limelight Caesar
Gem Lettuce, House Dressing, Brioche Croutons, & Parmesan

Kale Salad
Radishes, Cranberries, Walnuts & Honey Mustard Vinaigrette

Spinach
Seasonal Berries, Red Onion, Feta, Almonds with a Red Wine Vinagrette

Spring Mixed Greens & Herbs
Sliced Cucumbers, Carrots, Tomato with Ranch & Balsamic

20 guest minimum | \$200 surcharge if fewer than 20 guests

***Additional course available for \$15 per guest**

Accurate Count of Entrees before Event Required

THE MAIN EVENT – CHOOSE TWO ADDITIONAL ENTREES – 20

Roasted Airline Chicken Breast
Lemon Herb Pan Sauce and Broccolini

Grilled Bone In Pork Chop
Crispy Fried Onions & Sweet Potato Hash

Roast Beef Tenderloin
Whipped Potatoes, Grilled Asparagus & Demi Glaze

Black Pepper Crusted Ribeye
Fingerling Potatoes, Haricot Vert & Au Jus

Rosemary Crusted Rack of Lamb
Potatoes Au Gratin, Heirloom Carrots, Cherry Demi Glaze

Wild Grilled Salmon
Saffron Pilaf, Broccolini

Idaho Ruby Red Trout
Lemon Butter, Green Beans & Fingerling Potatoes

Baked Seabass
Cabbage, Fennel, Onions & Compound Butter and Haricot Vert

Quinoa Stuffed Peppers
Roasted Spring Vegetables, Olive Oil Tomato Emulsion

Sauteed Herb Gnocchi
Wild Mushrooms, Kale, Lemon & Pecorino

THE BEST COURSE – CHOOSE ONE

Banana Pudding

Pecan Pie

New York Cheesecake

Seasonal Fruit Crisp with Whipped Cream Chocolate
Peanut Butter Torte

OR

MINI DESSERT DISPLAY (CHOOSE 3)

Crème Brulee

Cheesecake

Key Lime Tarte

Dark Chocolate Cake

Macaroons

Carrot Cake

Lemon Bars

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BAR PRICING

SIGNATURE – 12 EACH

- Kettle One Vodka
- Bombay Sapphire Gin
- Sauza Hornitos
- Johnny Walker Red
- Bulleit Bourbon
- Dewars White Label Scotch
- Mount Gay Rum

CLASSIC – 10 EACH

- Tito’s Vodka
- Beefeater Gin
- El Jimador Blanco Tequila
- Johnny Walker Red Scotch
- Jim Beam Bourbon
- Bacardi Silver Rum

SPECIALTY + 3

- Martini
- Margarita
- Manhattan
- Mule
- Old Fashion

PREMIUM – 14 EACH

- Grey Goose Vodka
- Hendrick’s Gin
- Casamigos Tequila
- Makers Mark Bourbon
- Johnny Walker Black Scotch
- Flor de Cana Rum
- Crown Royal Whiskey

IMPORTED & MICRO BEER – 7 EACH

- Stella Artois
- Idahome IPA
- Bittburger NA

DOMESTIC BEER – 6 EACH

- Budweiser
- Grand Teton 208
- Coors Light

\$150 Remote Bar Setup Fee May Apply | Bartender service fee \$75 per bartender, per hour

BAR PACKAGES

THE BEST ICEBREAKERS FOR YOUR EVENT

SIGNATURE

- All Signature Single Shot Cocktails
- Signature Martinis & Signature Drinks
- Sommelier Chosen Red & White Wines
- Imported & Domestic Beers
- Soft Drinks, Waters & Juices

\$42 per guest – One Hour
\$50 per guest – Two Hour
\$58 per guest – Three Hour

PACKAGE UPGRADES

CORDIALS – 12/PERSON

- | | |
|---------------|-------------------|
| Amaretto | Kahlua |
| Baileys | Midori |
| Drambuie | Seasonal Schnapps |
| Frangelico | Remy VS |
| Grand Marnier | Sambuca Romana |
| Hennessey VS | |

20 guest minimum for bar packages

CLASSIC

- All Classic Single Shot Cocktails
- Classic Martinis & Classic Drinks
- House Red & White Wines
- Imported & Domestic Beer
- Soft Drinks, Waters & Juices

\$37 per guest – One Hour
\$46 per guest – Two Hour
\$54 per guest – Three Hour

SELECTED HOUSE WINES

- | | |
|-----------|-----------------------|
| Housewine | 40/bottle
10/glass |
| Select | 48/bottle
12/glass |
| Premium | 60/bottle
15/glass |

WINE LIST CHOICE AVAILABLE UPON REQUEST

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