



limelight
HOTEL • KETCHUM

CATERING MENU

BREAKFAST BUFFET

FOR THE MOST IMPORTANT MEAL

THE ELEVATED CONTINENTAL 23

Sliced Seasonal Fruit

Assorted Yogurt & House Made Granola

Fresh Baked Pastries & Croissants

3 Peas Bakery Gluten Free Selections

Fresh Orange & Grapefruit Juice

Assorted Hot Teas

Fresh Brewed Lavazza Coffee

BREAKFAST ENHANCEMENTS

Baked Frittatas 10

Cherry Tomatoes, Spinach, Mushrooms & Parmesan

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 6

Assorted Bagels with Cream Cheese 7

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 15

Chef's Selection of Cheeses

Ham & Bacon

Spinach, Onion, Peppers & Tomatoes

CREPE STATION 15

Nutella & Sliced Bananas

Fresh Berries & Brie Cheese

*Monte Cristo with Ham, Preserves, Provolone
& Powdered Sugar*

BALD MOUNTAIN BREAKFAST 32

Sliced Seasonal Fruit

Assorted Yogurt & House Made Granola

Fresh Baked Pastries, Croissants & Bigwood Bread

Cheddar Scrambled Eggs

Applewood Smoked Bacon & Pork Sausage

Hash Browns

Fresh Orange & Grapefruit Juice

Assorted Hot Teas

Fresh Brewed Lavazza Coffee

ADD BURRITO BAR 8

Corn & Four Tortillas

Sour Cream, Salsa, Beans

Chopped Tomato & Onion

JUST IN TIME FOR BRUNCH 49

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

Assortment of Mini Desserts

Orange, Apple & Grapefruit Juices

Assorted Hot Teas

Fresh Brewed Lavazza Coffee

TAKE A BREAK

FOR CLARITY OF MIND

UP WITH THE SUN 12

Assorted Pastries & Croissants
3 Peas Bakery GF Selections
Sliced Fruit & Berries

LIGHTEN UP 13

Sliced Fruit & Berries
Assorted Yogurts
Granola Bars

THE BACKWOODS 12

Trail Mix
Beef Jerky
String Cheese

THIRST QUENCHERS

Lavazza Regular & Decaffeinated Coffee **59 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**

CRUDITE 14

Hummus
Ranch Dressing
Carrots, Celery
Pita Bread

BOX OFFICE 12

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 15

French Onion
Spinach Artichoke
In-House Guacamole
Tortilla Chips & Sliced Veggies

COOKIE MONSTER 24 by the Dozen

Freshly Baked Cookies
Chocolate Chip
Oatmeal Raisin
Peanut Butter
White Chocolate Macadamia Nut
Chocolate Brownies

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

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

ON THE LIGHT SIDE 33

Select Two Entrees

Thyme & Garlic Airline Chicken Breast *Lemon, Herb Pan Sauce*

Wild 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

ON THE FUN SIDE 28

Select Two Sliders

Pulled BBQ Pork
Carolina-style Sauce
Limelight Cheeseburger
Double Ranch Beef, Cheese & Special Sauce
Marinated Grilled Veggies
Zucchini, Peppers, Onions & Mushrooms
Crispy Chicken
Coleslaw
Grilled Cod
Homemade Tartar Sauce

Select Two Sides

Jalapeño Mac & Cheese
Potato Salad
Bacon Baked Beans
Grilled Veggies

Kettle Potato Chips
Cookies & Brownies

LIGHT & LOCAL

LIGHTER BUFFETS CELEBRATING FARM FRESH INGREDIENTS

BISTRO MARKET SANDWICHES & WRAPS 29

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

Black Forest Ham Wrap

Arugula, Provolone & Herbed Mayo

The Cuban Sandwich

Roasted Pork, Smoked Ham, Swiss, Yellow Mustard, Dill Pickles, Baguette

Key Lime Tarte & Lemon Bars

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

SOUP & SALAD BAR 26

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 7**

Wagyu Steak | **add 7**

Chef's Dessert Selection

All Food & Beverage MUST be ordered through Limelight Hotel. Food & Beverage is NOT ALLOWED on Property from OUTSIDE SOURCES.

*All prices are per guest & subject to applicable taxes as well as a taxable 22% Service Charge. Prices are subject to change.

Big & Bolder

TACO TRUCK BUFFET 38

Tortilla Corn & Flour

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

Proteins Sauteed Chicken & Carnitas Add Carne Asada 5

Sauteed Veggies

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

Dessert Churros & Honey

BBQ 48

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 60

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 Berris, 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

Grilled Seabass with Garlic & Parmesan

MIX & MATCH PASTA 35

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

Shrimp Scampi | Add 3

Spaghetti Bolognese

Vegetarian Lasagne

Dessert Panna Cotta

Fresh Bakes Rolls

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SOCIALITE BITES

PUT THE SPOTLIGHT ON YOUR EVENT

| PRICING PER PIECE

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 | 5

Mango Avocado Salsa on Corn Crisp | 5

Boursin, Prosciutto & Asparagus Tart | 5

GOURMET SLIDERS 5

Pulled BBQ Pork with Carolina Sauce

Cheeseburger with Cheddar and Special Sauce
Zucchini, Mushrooms, Peppers & Onions

Crispy Chicken with Coleslaw

20 Piece Minimum
Limit 2 Choices per Event

HOT

Mini Beef Wellington | 5
Potato Skins | 5
Bacon, Cheddar, Chives, Sour Cream

Pigs in a Blanket | 5
Spicy Mustard

Wild Mushroom Tart | 6
Gorgonzola & Aged Balsamic

Fried Shrimp Cocktail | 5

Lamb Lollipop | 9
Chimichurri

Bison Meatballs | 5

Mini Crab Cakes | 6
Harissa Remoulade

Bacon Wrapped Scallops | 9

Bang Bang Chicken Bites | 6
Or Shrimp | 7

Soft Pretzel Bites | 5
Beer Cheese Dipping Sauce

Mini Falafel Bites | 5
Tzatziki Sauce

HORS D' OEUVRES PLATTERS & DISPLAYS | PRICING PER GUEST

GRILLED & ROASTED VEGETABLES 6

HUMMUS & VEGETABLE CRUDITÉS 8

Farm to Market Veggies
Fennel & Salt Pita Bread
Olive Tapenade & Chickpea Hummus
In House Ranch

ANTIPASTO BOARD 14

Assorted Italian Cured Meats
Assorted Artisan Cheeses
Marinated Olives
House-pickled Vegetables
Crackers, Crostini, Dried Fruits, Assorted Nuts

Wing Platter 14

Traditional Buffalo Style
Hawaiian BBQ Style
Buffalo Cauliflower
Carrots, Celery, Ranch & Bleu Cheese Dressing

Lmon Honey & Yogurt Dipping Sauce

SLICED SEASONAL FRUITS & BERRIES 8

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

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Chef Stations

INTERACTIVE, CUSTOMIZED, DELICIOUS

CARVING STATIONS

Smoked Turkey Breast | 18

Pear Chutney
Giblet Gravy

Roasted Prime Rib of Idaho Beef | 25

Herb Crusted
Horseradish Cream
Natural Jus

Honey Baked Ham | 15

FRESH FARM ADDITIONS 7 each

Roasted Red Potatoes
Whipped Potatoes
Whipped Sweet Potatoes
Cauliflower Mash
Baby Heirloom Carrots
Broccolini
Haricot Verts
Roasted Brussels
Grilled Asparagus
Mushroom Pilaf

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*

STAY SEATED

MULTIPLE COURSES TO IMPRESS & DELIGHT | 70 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 Vinaigrette

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 | 15 ADDITIONAL ENTREES

Roasted Airline Chicken Breast with Lemon Herb Pan Sauce and Broccolini

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

Roast Beef Tenderloin with Whipped Potatoes, Grilled Asparagus & Demi Glaze

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

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

Wild Grilled Salmon with Saffron Pilaf, Broccolini

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

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

Quinoa Stuffed Peppers with Roasted Spring Vegetables, Olive Oil Tomato Emulsion

Sauteed Herb Gnocchi with Wild Mushrooms, Kale, Lemon & Pecorino

THE BEST COURSE CHOOSE ONE

Banana Pudding

Pecan Pie

New York Cheesecake

Seasonal Fruit Compote

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 11 each

Kettle One Vodka
Bombay Sapphire Gin
Espolon Blanco Tequila
Johnny Walker Red
Bulleit
Dewars White Label
Mont Gay Rum

CLASSIC 9 each

Tito's Vodka
Beefeater Gin
El Jimador Blanco Tequila
Johnny Walker Red
Jim Beam
Seagram's VO
Jack Daniel's
Bacardi Silver Rum

SPECIALTY + 3

Martini Margarita
Manhattan Mule
Old Fashion

PREMIUM 12 each

Grey Goose Vodka
Hendrick's Gin
Don Julio Blanco Tequila
Makers Mark
Johnny Walker Black
Flor de Cana
Crown Royal

IMPORTED & MICRO BEER 6 each

Stella Artois
Idahome IPA
Bittburger NA

DOMESTIC BEER 5 each

Budweiser
Grand Teton 208
Coors Light

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

\$40 per guest | One Hour
\$48 per guest | Two Hours
\$56 per guest | Three Hours

PACKAGE UPGRADES

CORDIALS

12 per person

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

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

\$35 per guest | One Hour
\$44 per guest | Two Hours
\$52 per guest | Three Hours

WINE ENTHUSIAST

16 per guest

Sommelier Selection Premium Wine
Served Tableside with Dinner

BUBBLES

12 per guest

Sommelier Selection Champagne

SELECTED HOUSE WINES

Glass 9 each

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