



LIMELIGHT
BOULDER

Banquet Menu



Breakfast

BREAKFAST BUFFETS

Coffee, tea & orange juice provided with all breakfast buffets.

THE CONTINENTAL BREAKFAST \$42/person

Assorted Individual Yogurts (GF, NF, V)
house made granola & dried fruit (DF, V)

Seasonal Whole Fruit (GF, DF, NF, VE)

Chef's Selection of Breakfast Pastries & Breads (V)
butter, honey, jam, Nutella (GF, V)

BOULDER BREAKFAST \$52/person

Assorted Individual Yogurts (GF, NF, V)
house made granola & dried fruit (DF, V)

Seasonal Whole Fruit (GF, DF, NF, VE)

Chef's Selection of Breakfast Pastries & Breads (V)
butter, honey, jam, Nutella (GF, V)

Scrambled Eggs (GF, NF, V)
salsa & cheddar

Chef's Daily Selection of Potatoes & Proteins (GF, DF, NF)

FLATIRONS BREAKFAST \$56/person

Assorted Individual Yogurts (GF, NF, V)
house made granola & dried fruit (DF, V)

Seasonal Fruit Salad (GF, DF, NF, VE)

Chef's Selection of Breakfast Pastries & Breads (V)
butter, honey, jam, Nutella (GF, V)

Egg Bites (GF, NF)
bacon, ham, and cheddar

Egg White Bites (GF, NF, V)
spinach, sundried tomato, feta, salsa roja & salsa verde

Smoked Bacon & Chef's Choice of Second Breakfast Protein (GF, NF)

Chef's Daily Selection of Potatoes (GF, DF, NF)

Oatmeal (DF, VE, NF)
brown sugar, honey, dried fruit

BUFF'S BREAKFAST \$62/person

Assorted Individual Yogurts (GF, NF, V)
house made granola & dried fruit (DF, V)

Seasonal Whole Fruit (GF, DF, NF, VE)

Chef's Selection of Breakfast Pastries & Breads (V)
butter, honey, jam, Nutella (GF, V)

Egg Bites (GF, NF)
bacon, ham, and cheddar

Egg White Bites (GF, NF, V)
spinach, sundried tomato, feta, salsa roja & salsa verde

Smoked Bacon & Chef's Choice of Second Breakfast Protein (GF, NF)

Chef's Daily Selection of Potatoes (GF, DF, NF)

Oatmeal (DF, VE, NF)
brown sugar, honey, dried fruit

Braised Short Rib Hash (GF, NF)
potato medley, bell pepper, onion, jus

Buttermilk Pancakes or Waffles (NF, V)
honey butter, maple syrup, fruit compote

BRUNCH BUFFET \$64/PERSON

Seasonal Fruit Salad (GF, DF, NF, VE)

Mixed Green Salad (GF, DF, NF, VE)
cherry tomato, cucumber, carrot, agave balsamic vinaigrette

Chef's Selection of Breakfast Pastries & Breads (V)
butter, honey, jam, Nutella (GF, V)

Scrambled Eggs (GF, NF, V)
salsa & cheddar

Chicken & Waffle (NF)
crispy chicken strips, bourbon syrup

Steak Sandwich (NF)
everything bagel spiced bread, piquillo pepper, pesto aioli, arugula, provolone

Smoked Bacon (GF, NF)

Chef's Daily Quiche (NF)

Chef's Daily Selection Of Potatoes (GF, DF, NF)

Gluten free bread options available.

Our buffets are designed to serve 25 guests at a minimum.

GF: Gluten-Free DF: Dairy-Free NF: Nut-Free V: Vegetarian VE: Vegan

BREAKFAST ENHANCEMENT

Coffee & tea service provided with all breakfast buffets.

Omelet Station (GF, NF) \$21/person

Selection Of Ingredients:
bacon, ham, sausage
mushrooms, peppers, onions, tomato, spinach,
cheddar, goat cheese, pepper jack
fire roasted salsa

Attendant Required

Breakfast Taco Station (NF) \$24/person

eggs, chorizo, onion, jalapeno, cotija
flour and corn tortillas, salsa verde, salsa asada

Bagels and Lox \$18/person

sliced smoked salmon & assorted bagels
whipped cream cheese
capers, onion, tomato, chive

Avocado Toast (DF, NF) \$16/person

assorted breads & bagels
smashed avocado, cherry tomato, pickled onion,
cucumber
bacon, shaved egg, everything bagel spice, olive oil

Stone Ground Grits (GF, NF) \$9/person

Selection Of Toppings:
hatch chilis, bacon, scallions
mushrooms, peppers, onions, tomato, spinach
cheddar, goat cheese, pepper jack
fire roasted salsa

Vanilla Quinoa Flaxseed Oatmeal (DF, NF, VE) \$12/person

sunflower seeds, pepitas, dried fruit, agave

Greek Yogurt Parfaits (V) \$16/person

granola, seasonal fruit compote, greek yogurt,
dried fruit

Premade Individual Parfaits- \$14/ea

Buttermilk Pancakes (NF, V) \$15/person

whipped cinnamon butter, seasonal fruit compote,
maple syrup

Belgian Waffles (NF, V) \$14/person

seasonal fruit compote, vanilla chantilly, maple syrup

French Toast (V) \$14/person

apricot jam, vanilla chantilly, almonds, maple syrup

Breakfast Sandwiches & Burritos (NF) \$14/each

Choice of:
Bacon Burrito
Black Bean Burrito (V)
Egg Ham & Cheese Croissant
Egg & Cheddar Biscuit

Sliced Fruit Display (GF, DF, NF, VE) \$12/person

sliced melons, berries, & seasonal fruit

Individual Cereal Station (V) \$7/person

selection of cereals & milks

Mini Pastries (V) \$8/person

Chef's mini muffins, pastries, & breads
butter, honey, jam, Nutella (GF, V)

Mini Pastries- \$65/Dozen

Smoothie Station (GF, NF, DF, VE) \$9/person

beet & apple, V8, golden ginger turmeric, green machine

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Breaks

BREAKS AND REFRESHMENTS

Prices are based on a 45 minute time frame.

Recovery
\$30/person

Bananas

Energy Chews

Honey Stinger Protein Bars

Granola Bars

Assorted Soft Drinks & Sparkling Water

Coffee Shop
\$30/person

Doughnut Holes

Coffee Cake

Biscotti

Bottled Coffee Drinks

Boulder Bites
\$29/person

Local Packaged Snacks

Overnight Oats with Fresh Berries

Coconut Milk Chia Pudding Cups

Energy and Detox Shots

Water and Iced Tea

Recharge
\$28/person

Assorted Bottled Smoothies

Assorted Granola Bars

Fruit Salad & Yogurt Dip

Agua Frescas

Colorado Trail Break (DF)
\$29/person

Build Your Own Granola Bar:

Dried Fruit, Seeds, Nuts, Granola

Energy & Detox Shots

Water & Iced Tea

Light and Fresh Break
\$32/person

Whole Fruit

Granola Bars

Assorted Cheese, Crackers and Dried Fruit

Individual Greek Yogurts

Sparkling Water

Avocado and Go Break (DF, NF)
\$28/person

Assorted Breads

Avocado Spread

Tomato, Cucumber, Pickled Onion, Bacon, Shaved Egg

Water & Iced Tea

Chips & Dips (GF, NF)
\$29/person

House Made Potato Chips, Tortilla Chips & Crudités

French Onion Dip

Fire Roasted Salsa Roja

Ranch

Hummus

Water & Iced Tea

Folsom Bites
\$32/person

Soft Pretzel Bites

Honey Mustard & Beer Cheese Dip

Tortilla Chips & House Made Bean Dip

House Made Cajun Pub Mix

Beef Jerky

Water & Iced Tea

Sweet and Savory
\$30/person

Maple Kettle Head Popcorn

House Made Truffle Popcorn

Yogurt Covered Pretzels

Assorted Bags of Chips

Assorted Candy Bars

Assorted Soft Drinks & Sparkling Water

Assorted Snacks on Consumption

Assorted Granola Bars \$7/each

Bobo's Oat Bars \$8/each

Boulder Chips \$7/each

Popcorn \$7/each

Honey Stinger Waffles \$9/each

Whole Fruit \$7/each

Assorted Candy Bars \$7/each

Trail Mix \$7/each

Fruit Jerky \$6/each

Jerky \$9/each

Gracie Baked Cookie Bars \$8/each

Beverage Packages

Half Day - \$34/person
up to 4 hours of service

Lavazza Regular & Decaf Coffee, Selections of Two Leaves Teas,
Milks & Sweeteners

Coke Products & Seltzers

Full Day - \$46/person

Lavazza Regular & Decaf Coffee, Selections of Two Leaves Teas,
Milks & Sweeteners

Coke Products & Seltzers

Coffee - \$100/gallon

Lavazza Regular & Decaf Coffee, Selections of Two Leaves Tea,
Milks & Sweeteners

Hot Tea - \$65/gallon

Selections of Two Leaves Tea, Sweeteners & Milks

Iced Tea - \$65/gallon

Sweeteners & Lemon

Hot Chai - \$75/gallon

Sherpa Honey Vanilla Chai, Oat Milk

Iced Chai Tea - \$75/gallon

Sherpa Honey Vanilla Chai, Oat Milk

Lemonade - \$65/gallon

Classic, Strawberry, Guava or Mango

Spa Water - \$15/per 3 gallons

Chef's Choice

Canned Water - \$6/each

Soda - \$7/each

Selection of Sparkling Drinks & Coke Products

Chilled Energy - \$8/each

Selection of Individual Iced Coffee & Red Bull

Gluten free bread options available.

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Lunch

LUNCH BUFFETS

All lunch buffets are served with iced tea and water.

BOULDER DELICATESSEN

SANDWICH SELECTION:
PICK 2: \$58/person
PICK 3: \$68/person

SOUPS AND SALADS

Chef's Choice of Daily Soup

Mixed Green Salad (GF, DF, NF, VE)
cherry tomato, cucumber, carrot, agave balsamic
vinaigrette

Caesar Salad (NF)
romaine, torn croutons, shaved parmesan, classic
Caesar dressing

Pasta Salad (DF, NF, VE)
campanelle pasta, sun dried tomato, kalamata olive,
cucumber, spinach

SANDWICHES

Turkey Club (NF)
hoagie roll, turkey breast, lettuce, tomato, onion,
avocado aioli, swiss cheese, smoked bacon

Steak Sandwich (NF)
everything bagel spiced bread, piquillo pepper, pesto
aioli, arugula, provolone

Roasted Vegetable Wrap (GF, DF, NF, VE)
flour tortilla, portobello, roasted pepper, pickled onion,
beet hummus, mixed greens, sun dried tomato

Chicken Salad Wrap (DF, NF)
spinach tortilla, roasted chicken, grape, celery, apple,
lettuce, tomato, onion

Ham & Cheddar Wrap (NF)
flour tortilla, dijonnaise, lettuce, tomato, roasted red
peppers

DESSERT

Assorted Cookies & Brownies (V)

BUILD YOUR OWN SALAD

PROTEIN:
PICK 1: \$62
PICK 2: \$65
PICK 3: \$68

GREENS

Mixed Greens, Arugula & Frisee, Romaine
(GF, DF, NF, VE)

TOPPINGS

Tomato, Cucumber, Radish, Carrot, Chopped Egg, Bell
Peppers, Red Onion, Dried Cranberry, Chopped Bacon
(GF, DF, NF, V)

NUTS

Toasted Walnuts, Candied Pecans, Pistachios, Sliced
Almonds (GF, DF, VE)

CHEESE

Cheddar, Goat Cheese, Blue Cheese, Shaved Parmesan
(GF, NF, V)

DRESSINGS

choose 3:
Ranch, Balsamic, Lemon Oregano, Cilantro Lime, Creamy
Poppy Seed, Vanilla Bean Vinaigrette, Vinegar and Oil
(GF, NF, V)

PROTEIN

Grilled Chicken Breast (GF, DF, NF)

Sliced Flank Steak (GF, DF, NF)

Seared Salmon (GF, DF, NF)

Roasted Vegetable Quinoa (GF, DF, NF)

DESSERT

Assorted Cookies & Brownies

Coconut Milk Chia Pudding Cups (GF, DF, NF, VE)

BBQ PICNIC

PROTEIN:
PICK 1: \$64
PICK 2: \$68
PICK 3: \$72

SALADS

Mixed Green Salad (GF, DF, NF, VE)
cherry tomato, cucumber, carrot, agave balsamic
vinaigrette

Potato Salad (GF, DF, NF)
red onion, grain mustard, smoked bacon, chopped egg,
scallion

Cabbage Slaw (GF, NF, VE)
creamy cider dressing, carrot, bell pepper, jalapeño,
cilantro

SIDES

Baked Beans (GF, DF, NF, VE)

KC BBQ, Carolina Gold, Alabama white BBQ sauces
(GF, DF, NF)

Jalapeño Cheddar Corn Bread (NF, V)
honey butter, chili butter

PROTEIN

Smoked Beef Brisket (GF, DF, NF)

Smoked Pork Shoulder (GF, DF, NF)

BBQ Bone in Chicken (GF, DF, NF)

Smoked BBQ Salmon (GF, DF, NF)

Jalapeno Elk Sausage (GF, DF, NF)

DESSERT

Seasonal Fruit Cobbler
Chantilly Cream

TACO TRUCK

PROTEIN:
PICK 2: \$68
PICK 3: \$72

SALADS

Southwestern Salad (GF, DF, NF, VE)
tomato, hominy, jicama, black bean, pickled onion,
tortilla strips, cilantro lime vinaigrette

Cabbage Slaw (GF, DF, NF, VE)
jalapeño, onion, scallion, oregano, lime, olive oil

SIDES

Mexican Rice (GF, DF, NF, VE)
tomato, cilantro, lime

Elote Street Corn (GF, NF, V)
roasted corn, jalapeño, bell pepper, onion, cilantro, cotija,
lime

Corn and Flour tortillas (DF, NF, VE)

House Made Tortilla Chips (GF, DF, NF, VE)
guacamole, salsa roja, salsa verde, pico de gallo, lime
wedges, shredded cheddar, cotija, sour cream (GF, NF)

PROTEIN

Braised Beef Barbacoa (GF, DF, NF)

Braised Pork Carnitas (GF, DF, NF)

Chicken Tinga (GF, DF, NF)

Roasted Mahi Mahi (GF, DF, NF)

Three Bean and Sweet Potato Quinoa (GF, DF, NF, VE)

Vegan Chorizo (GF, DF, NF, VE)

DESSERT

Churros & Sopapilla (NF, V)
whipped honey, spiced chocolate sauce and dulce de
leché

Gluten free bread options available.

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Prices are subject to a taxable 25% service charge.

9.345% sales tax applies to all food, beverage and service charge.

LUNCH BUFFETS

All lunch buffets are served with iced tea and water.

MEDITERRANEAN LUNCH \$83/person

MEZZE DISPLAY (GF, NF, V)

Assorted dips and spreads, crudité, crispy fennel dusted
pita
Dips: traditional hummus baba ganoush, whipped feta

SALAD

Mediterranean Greens (GF, NF, V)
marinated feta, olive, cherry tomato, dried apricot, lemon
oregano vinaigrette

PROTEINS

Grilled Mediterranean Chicken Breast (GF, DF, NF)
lemon, caper, pickled onion, fresh herbs

Seared Salmon (GF, DF, NF)

olive oil, garlic, basil, oregano, grilled artichoke

Crispy Falafel (GF, VE, NF)

eggplant caponata, lemon olive oil,
tzatziki sauce (V, GF, NF)

SIDE

Greek Style Potatoes (GF, DF, NF, VE)

roasted marble potatoes, olive oil, lemon, oregano

DESSERT

Traditional Baklava (V)

phyllo, walnuts, honey

ITALIAN LUNCH \$85/person

SOUP & SALAD

Tomato Basil Soup (GF, NF, V)
shaved parmesan, pesto

Caesar Salad (NF)

romaine, shaved parmesan, torn croutons, classic

Caesar dressing

PROTEINS

Chicken Piccata (GF, NF)

seared chicken breast, caper, lemon, parsley, pan jus

Wagyu Beef Bolognese (NF)

cavatappi pasta, roasted veggies, tomato sauce, shaved
parmesan

SIDES

Grilled Asparagus (NF, V, GF)

lemon zest, grated parmesan, olive oil, sea salt

Assorted Breads (DF, NF, V)

garlic breadsticks, focaccia

DESSERT

Tiramisu Bites (NF, V)

mascarpone, espresso, cocoa powder

Gluten free bread options available.

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PLATED LUNCH

Plated meals served with bread, water and iced tea.

Choose 1 starter, 2 entrees & 1 dessert. Meals are priced based on entrees.

STARTERS

Harvest Salad (GF, NF, V)
roasted carrot, spiced pear, pepitas, kale, ricotta salata, champagne vinaigrette

Mixed Green Salad (GF, V)
shaved carrot, cherry tomato, cucumber, pickled onion, agave balsamic vinaigrette

Caesar Salad (NF)
baby gem lettuce, shaved parmesan, torn croutons

Roasted Baby Beet Salad (GF, DF, NF, VE)
frisee, arugula, blood orange, pepitas, champagne vinaigrette

Spinach & Kale Salad (NF, GF, V)
cranberry, goat cheese, sunflower seeds, lemon thyme vinaigrette

Corn Chowder (GF, NF, V)
roasted corn, scallion

ELEVATED STARTERS

Heirloom Tomato & Burrata (NF, GF, V)
add \$5/person
heirloom cherry tomato, palisade peach, basil, aged balsamic

Crab Cake (DF, NF)
add \$9/person
corn chow chow, pickled vegetable slaw, citrus aioli

Tomato Basil Soup (GF, NF, V)
add \$4/person
crispy Parmesan, micro basil, petite grape tomato, olive oil

Chicken Noodle Soup (GF, NF, V)
add \$4/person
rotisserie chicken, carrot, celery, onion, dill, spaghetti noodles

ENTREES

Roasted Airline Chicken Breast (DF)
\$60/person
apricot pecan couscous, sumac onions, seasonal vegetable, roasted chicken jus

Chicken Marsala (GF, NF)
\$62/person
roasted mushrooms, potato puree, seasonal vegetable

Rosemary Brine Pork Chop (GF, DF, NF)
\$60/person
sweet potato hash, peperonata, seasonal vegetable, rosemary demi glace, crispy sage

Seared Salmon (GF, DF, NF)
\$62/person
smashed olive oil and sea salt potatoes, seasonal vegetable, citrus, frisee, plum wine vinaigrette

Grilled Beef Tenderloin Filet (GF, NF)
\$70/person
mashed potatoes, seasonal vegetable, mustard demi glace, braised cippolini onion

Seared Flatiron Steak (GF, NF)
\$62/person
thyme and goat cheese whipped potatoes, seasonal vegetable, green chili demi glace, charred onion

Vegan Crab Cake (GF, DF, NF, VE)
\$60/person
heart of palm fritter
roasted corn chow chow, pickled vegetable slaw, seasonal vegetable, vegan citrus aioli

Butternut Squash Ravioli (NF, V)
\$58/person
taleggio, roasted squash, English peas, spiced pepitas, sage brown butter

DESSERT

Classic Cheesecake (NF, V)
mixed berry compote, meringue

Citrus & Fruit Tart (V, NF)
seasonal flavors & fruits

S'mores Tart (NF, V)
chocolate, graham shell, caramel, toasted marshmallow

Chocolate Pot de Creme (GF, V)
Stranahan's whiskey, raspberries

Vanilla Creme Brulee (GF, NF, V)
caramelized sugar, fresh berries
available for parties less then 200

Coconut Chia Pudding (DF, GF, NF, VE)

Sorbet with Mixed Berries & Aged Balsamic (DF, GF, NF, VE)

PLATED SOUP AND SALAD \$50/PERSON

Choose 1 soup from below & any choice of 1 salad with 1 protein.
Family style cookies & brownies for the table

SOUPS

Tomato Basil Soup (GF, NF, V)
crispy parmesan, micro basil, petite grape tomato, olive oil

Chicken Noodle Soup (NF, DF)
sautéed vegetables, roasted chicken, cut spaghetti noodles

Wild Mushroom Bisque (GF, NF, V)
truffle and chives

Corn Chowder (GF, NF, V)
roasted corn, scallion

SALADS

Harvest Salad (GF, NF, V)
roasted carrot, spiced pear, pepitas, kale, ricotta salata, champagne vinaigrette

Mixed Green Salad (GF, V)
shaved carrot, cherry tomato, cucumber, pickled onion, agave balsamic vinaigrette

Caesar Salad (NF)
baby gem lettuce, shaved parmesan, torn croutons

Roasted Baby Beet Salad (GF, DF, NF, VE)
frisee, arugula, blood orange, pepitas, champagne vinaigrette

Spinach & Kale Salad (NF, GF, V)
cranberry, goat cheese, sunflower seeds, lemon thyme vinaigrette

Choice of 1 Salad Protein:
Grilled Chicken Breast
Seared Salmon
Sliced Flank Steak
(Additional Proteins add \$5)

Gluten free bread options available.

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Receptions

STATIONS

Artisanal Cheese & Charcuterie Display \$28/person

regional, domestic & imported cheese & meats

house made fruit compotes, grain mustard, cornichons,

crackers, flatbread, grisini & crostini

Fresh Crudité Display (GF, NF, V) \$18/person

carrot, celery, pepper, cucumber, radish, hummus, poblano

ranch

Seafood Display (GF, DF, NF) \$MK/person

jumbo poached shrimp, snow crab claws, lobster tail

medallions, east & west coast oysters, cocktail sauce,

remoulade, lemon, mignonette, mini Tabasco bottles

Mezze Platter (NF, V) \$26/person

raw, pickled & roasted vegetables

traditional red pepper & beet hummus

poblano ranch, green tahini, baba ganoush

grilled pita & baguette

Dim Sum (DF, NF) \$36/person

edamame pot stickers, pork shu mai, chicken lemongrass

dumplings, soup dumplings

dumpling sauce, sriracha, Yum Yum sauce

Bao Buns (DF, NF) \$34/person

Mongolian short ribs, soy marinated tofu, black garlic

braised pork belly, steamed buns, spicy cucumbers,

cabbage & carrot slaw, cilantro

Folsom Feast (DF, NF) \$26/person

soft pretzel bites & mini corn dogs, honey mustard, cheese

dip, ketchup, tortilla chips, pub mix, guacamole, salsa

Bar Bites (NF) \$28/person

spinach & artichoke dip, crudite, grilled pita, chicken

tamales, house made salsa, mini Ajax burgers

BYO Potato Bar (NF) \$23/person

mashed potatoes, chili con carne, bacon bits, shredded

cheddar, sour cream, green onions

Mac & Cheese Bar (NF) \$25/person

choice of sauce: White Truffle Cheddar, Alpine Fondue

served with: parmesan, brown butter breadcrumbs,

scallions, bacon, roasted mushrooms

Slider Station (NF) \$32/person

Ajax burger, chicken tinga, veggie burger, slider buns,

ketchup, mustard, Ajax sauce, pickles, house made salt &

vinegar chips

Street Taco Station (NF) \$32/person

corn & flour tortillas, mango pico, salsa verde, salsa roja,

pickled slaw, sour cream, limes

choice of 2 proteins:

chicken tinga

braised beef barbacoa

grilled carne asada

pork carnitas

salmon

vegan chorizo

Flatbreads (NF) \$32/person

Choice of 3:

Margherita

pomodoro, fresh mozzarella, basil, olive oil

Diavola

calabrese, pepperoni, capicola, pickled fresno peppers,

burrata

Fig

goat cheese, balsamic onions, fresh figs, arugula, crispy

prosciutto

Blanco

ricotta, mozzarella, fontina, fresh oregano, olive oil, sea

salt

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CARVING STATIONS

All stations require an attendant at \$175 per station per 75 guests.

Beef Tenderloin (GF, DF, NF)
\$36/ PERSON

rosemary salt, seasonal vegetable, Colorado cherry & port demi glace

Roasted Prime Rib (DF, NF)
\$32/ PERSON

rosemary salt, au jus, seasonal vegetable, house baked rolls

Bison Strip Loin (GF, DF, NF)
\$32/ PERSON

seasonal vegetable, rosemary salt, Colorado cherry & port demi glace

Beef Wellington (NF)
\$42/ PERSON

wild mushroom duxelle, fresh herbs, puff pastry, seasonal vegetable,
local porter demi glace

Citrus Glazed Chilean Sea Bass (GF, NF)
\$38/ PERSON

seasonal vegetable, lemon beurre blanc

Lamb Rack (DF, NF)
\$35/ PERSON

dijon & herb crusted, seasonal vegetable, caper & golden raisin lamb
jus

Roasted Chicken (GF, DF, NF)
\$28/ PERSON

pimenton rubbed, andouille red beans & rice, seasonal vegetable,
creole jus

Porchetta Sliders (DF, NF)
\$28/ PERSON

fennel pollen, garlic & herb house rolled porchetta, arugula, roasted
red pepper jam, slider buns

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SMALL BITES

Minimum order of 25 each of an individual item. Available handpassed or stationed.

COLD

Bruschetta (NF, V) \$10/ea
burrata, pesto, oven dried tomato, aged balsamic, crostini

Heirloom Tomato & Mozzarella Skewer (GF, NF, V) \$10/ea
cherry tomato, basil, aged balsamic

Zucchini Roll (NF, DF, GF, VE) \$10/ea
carrot, cucumber, bell pepper, hummus

Mini Chipotle Chicken Taco (NF) \$10/ea
wonton, pico, avocado crema, cilantro

Bison Tartare (DF, NF) \$10/ea
shallot, mustard, truffle, potato rosti

Deviled Egg (NF, GF) \$12/ea
bacon, herbs

Ahi Tuna Poke (GF, NF, DF) \$12/ea
wakame salad, ponzu, avocado mango cucumber relish

Hamachi Crudo (GF, NF, DF) \$12/ea
blood orange gelee, leche de tigre, serrano

Mini Tuna Taco (NF, DF) \$12/ea
wonton, pickled carrot and daikon, avocado, wasabi peas

Lobster Roll (NF, DF) \$14/ea
aioli, herbs, lemon

HOT

Mushroom Arancini (V, NF) \$10/ea
wild mushroom risotto, parmesan, fontina, truffle aioli

Roasted Tomato Tart (NF, V) \$10/ea
puff pastry, sherry gastrique, basil, aged balsamic

Kataifi Wrapped Haloumi Skewer (NF, V) \$10/ea
harissa, mint

Vegetable Samosa (DF, NF, VE) \$11/ea
roasted veggies & cheese

Mac and Cheese Bite (NF, V) \$10/ea
green chili mac & cheese, harissa aioli

Chicken Empanada (NF) \$10/ea
pulled chicken, pepper jack, green chili

Beef Sate (GF, DF, NF) \$12/ea
rosemary skewer, garlic & herb marinade

Braised Lamb Tostada (NF, DF, GF) \$10/ea
red cabbage slaw, chipotle aioli, cilantro

Scottadito (NF, GF, DF) \$15/ea
lamb chop, craisin chimichurri

Coconut Shrimp (DF, NF) \$10/ea
jumbo shrimp, coconut breading, chili orange sauce, sesame seeds

Oysters Rockefeller (GF, NF) \$12/ea
spinach, gruyere, green chili

SWEET TREATS

Available to enhance any buffet or reception

Cookies & Brownies (V)
\$48/dozen

Cannoli Cart (V)
\$22/person
attendant required

Assorted Mini Desserts:
Choose 3: \$20/person

Mini Cupcakes

Lemon Citrus Bar

Chocolate Mousse Cups

French Macaroons

Cake Pops

Cheesecake Bites

Cannolis

Mini Fruit Tarts

Profiteroles

Carrot Cake

Gluten free bread options available.

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Dinner

DINNER BUFFETS

Buffets include water & coffee for refreshments.

ROCKY MOUNTAIN FARE \$95/person

SOUP & SALADS

Corn Chowder (GF, NF, V)

Farm House Salad (GF, NF, V)

tuscan lettuce, shaved vegetables, pecorino, red wine vinaigrette

Cobb Salad (GF, NF)

iceberg, hard boiled egg, cherry tomato, avocado, bacon, green onion, poblano ranch

PROTEINS

CHOOSE 3:

Shrimp & Grits (GF, NF)

Herb Butter Salmon (GF, NF)

Chicken Marsala (NF)

Blackened Chicken with Creole Jus (GF, DF, NF)

Pot Roast with Au Jus (GF, DF, NF)

Bison Meatloaf (NF)

SIDES

Mac & Cheese (NF, V)

cheddar, herb breadcrumb

Broccoli (GF, DF, NF, VE)

garlic & aleppo peppers

Garlic Mashed Potatoes (NF, GF, V)

DESSERTS

Seasonal Tart (NF, V)

Seasonal Bread Pudding (NF, V)

MEDITERRANEAN \$105/person

MEZZE DISPLAY (NF, V)

Assorted dips and spreads, crudité, roasted and pickled vegetables, grilled pita and crispy fennel dusted pita

Dips: traditional hummus, red pepper hummus, baba ganoush, muhammara

SALADS

Cucumber Tomato Salad (GF, DF, NF, VE)

English cucumber, heirloom tomato, pickled onion, extra virgin olive oil, basil, sea salt

Mediterranean Greens (GF, NF, V)

marinated feta, olive, cherry tomato, dried apricot, lemon oregano vinaigrette

PROTEINS

Grilled Mediterranean Chicken Breast (GF, DF, NF)

lemon, caper, pickled onion, fresh herbs

Seared Salmon (GF, DF, NF)

olive oil, garlic, basil, oregano, grilled artichoke

Crispy Falafel (GF, DF, NF)

eggplant caponata, lemon olive oil, tzatziki sauce

SIDES

Greek Style Potatoes (GF, DF, NF, VE)

roasted marble potatoes, olive oil, lemon, oregano

Orzo Pasta (DF, NF, VE)

wilted spinach, sun dried tomato, asparagus, artichoke

DESSERTS

Traditional Baklava (V)

phyllo, walnuts, honey

Profiteroles (V)

seasonal flavors

ASIAN NIGHT \$100/person

SOUP & SALADS

Miso Soup (GF, DF, NF)

scallion, tofu

Ginger Cabbage Salad (GF, DF, NF, VE)

cabbage, shredded carrots, cucumber, baby spinach, ginger miso dressing

Soba Noodle Salad (NF, DF, VE)

honey, ginger, tamari

PROTEINS

Char Siu Pork (NF, DF)

five spice & hoisin marinated, scallion

Honey Fried Chicken (NF)

togarashi honey

Teriyaki Beef (GF, DF, NF)

caramelized onions

Crispy Tofu (DF, VE, NF)

bok choy, sesame, szechuan sauce,

SIDES

Lo Mein (DF, NF, V)

broccoli, onion, carrots, bell peppers

Kimchi Fried Rice (NF, GF, V)

egg, carrots, garlic butter

Steamed White Rice (NF, DF, GF, VE)

DESSERTS

Tropical Chia Pudding

Asian Fusion Lamington

ITALIAN FEAST \$110/person

SOUP & SALADS

Tomato Basil Soup (GF, NF, V)

shaved parmesan, pesto

Caesar Salad (NF)

romaine, shaved parmesan, torn croutons, classic Caesar dressing

Heirloom Tomato and Mozzarella Salad (GF, NF, V)

cherry heirloom tomatoes, mini mozzarella balls, fresh basil, balsamic, olive oil

PROTEINS

Chicken Piccata (GF, NF)

seared chicken breast, caper, lemon, parsley, pan jus

Seared Halibut (GF, NF, DF)

cherry tomato, artichoke, olive, fresh herbs, spicy tomato broth

Wagyu Beef Bolognese (NF)

cavatappi pasta, roasted vegetables, tomato sauce, shaved parmesan

OR

Roasted Vegetable Bolognese (GF, NF, DF, VE)

GF pasta, eggplant, peppers, squash, mushroom, tomato sauce

SIDES

Grilled Asparagus (NF, V, GF)

lemon zest, grated parmesan, olive oil, sea salt

Assorted Breads (DF, NF, V)

garlic breadsticks, focaccia, toasted baguette, grissini

Dipping Sauces (GF, NF, V)

balsamic and olive oil, pesto, olive tapenade

DESSERTS

Tiramisu Bites (NF, V)

mascarpone, espresso, coco powder

Mini Cannoli (NF, V)

Italian cream, chocolate chips

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PLATED DINNER

Plated meals served with bread, water and iced tea.

Choose 1 starter, 2 entrees, & 1 dessert. Meals are priced based on entrees. Please contact your event manager for further information.

STARTERS	ELEVATED STARTERS	ENTREES	DESSERTS
Tomato Soup (NF, V, GF) basil, parmesan	Corn Chowder (GF, NF, V) add \$5/person roasted corn, scallion	Pesto Roasted Chicken Breast (GF, NF) \$85/person pesto, goat cheese, whipped Yukon potatoes, roasted red pepper coulis	Roasted Beef Tenderloin (GF, NF) \$95/person potatoes au gratin, mustard jus, braised cipollini onion
Harvest Salad (GF, NF, V) roasted carrot, spiced pear, pepitas, radicchio, kale, ricotta salata, champagne vinaigrette	Wild Mushroom Bisque (GF, NF, V) add \$9/ person truffle and chives	Chicken Marsala (GF, NF) \$85/person roasted mushrooms, potato puree, seasonal vegetable	Rosemary Brined Pork Chop (GF, DF, NF) \$78/person sweet potato hash, peperonata, rosemary demi, crispy sage
Iceberg Wedge Salad (GF, NF) baby iceberg, blue cheese, bacon lardon, cherry tomato, red onion, buttermilk ranch	Lobster Bisque (NF) add \$12/person butter poached lobster, tarragon oil	Roasted Salmon (GF, NF) \$85/person ratatouille puree, roasted summer squash, fried artichoke	Harissa Marinated Cauliflower Steak(GF, DF, NF, VE) \$72/person curry lentils, sweet potato, English peas, garbanzo beans
Caesar Salad (NF) baby gem lettuce, parmesan, torn croutons, classic caesar dressing	Venison Carpaccio (NF, GF) add \$10/person parmesan reggiano, pink peppercorn, caper, olive oil, arugula, black truffle	Vegan Crab Cake (GF, DF, NF, VE) \$78/person (heart of palm fritter) roasted corn chow chow, pickled vegetable slaw, vegan citrus aioli	Lemon and Thyme Seared Halibut (GF, NF) \$90/person butternut squash puree, olive oil and sea salt potatoes, lemon brown butter
Mixed Green Salad (GF, DF, VE) shaved carrot, cherry tomato, cucumber, pickled onion, balsamic vinaigrette	Heirloom Tomato and Burrata (GF, NF, V) add \$10/person heirloom cherry tomato, basil, aged balsamic	Grilled Bison Strip Loin (GF, NF) \$85/person sun dried tomato & goat cheese mashed potatoes, green chili demi glace, charred onion	Grilled Beef Tenderloin and Butter Poached Lobster Tail (GF, NF) \$120/person wild mushroom and lemon risotto, English peas, pickled onion, pea tendrils
Roasted Baby Beet Salad (GF, DF, NF, VE) frisee, arugula, blood orange, pepitas, champagne vinaigrette	Crab Cake (DF, NF) add \$12/person corn chow chow, pickled vegetable slaw, citrus aioli	Braised Beef Short Ribs (GF, NF) \$85/person white cheddar and hatch chili polenta, natural jus, pickled onion	Classic Cheesecake (NF, V) seasonal compote
Spinach & Kale Salad (NF, GF, V) cranberry, goat cheese, sunflower seeds, lemon thyme vinaigrette	Vegan Crab Cake (DF, NF, GF VE) add \$12/person		Citrus & Fruit Tart (V, NF) seasonal flavors & fruits
			S'mores Tart (NF, V) chocolate, graham shell, caramel, toasted marshmallow
			Flourless Chocolate Cake (GF, V) seasonal accouterments
			Vanilla Jam Cake (V) seasonal flavors, buttercream
			Coconut Chia Pudding (DF, GF, NF, VE)
			Sorbet with Mixed Berries & Aged Balsamic (DF, GF, NF, VE)

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BAR OFFERINGS

All menu options may be offered as a hosted package per person, on consumption, or as a cash bar.

All Bars Include	Boulder Breeze	Foothills	Summit Sips	Sip & Savor
Local & Import Beer <i>Coors Light Michelob Ultra Stella Artois Blue Moon Corona Heineken 0.0 N.A</i> <i>Colorado Craft Beer Selections</i> <i>Local Stem Cider</i>	\$32/First Hour per Guest Each additional Hour +\$16/person Absolut Bacardi Silver Beefeater Dewars Tin Cup Bourbon Astral Tequila Hennessey VO	\$36/First Hour per Guest Each additional Hour +\$18/person Titos Bacardi Silver Appleton V/X Rum Bombay Sapphire Makers Mark Johnnie Walker Black Label Herradura Tequila Hennessey VO	\$39/First Hour per Guest Each additional Hour +\$19/person Ketel One Vodka Bacardi Silver Ron Zacapa Rum Suntory Roku Gin Monkey Shoulder Scotch Elijah Craig Bourbon Stranahan's Single Malt Bourbon Casamigos Blanco Hennessey VO	\$28/First Hour per Guest Each additional Hour +\$14/person Sparkling- Bisol Jeio Prosecco, Italy Rose- La Fete du Rose, France Sauvignon Blanc- Kim Crawford, New Zealand Chardonnay- Ca'Donini, Italy Cabernet Sauvignon- Santa Rita Hero 120, France Red Blend- Conundrum, California
Seltzers <i>Wild Basin High Noon</i>	Sparkling- Bisol Jeio Prosecco, Italy Rose- La Fete du Rose, France Sauvignon Blanc- Kim Crawford, New Zealand Chardonnay- Ca'Donini, Italy Cabernet Sauvignon- EOS, California Red Blend- Conundrum, California	Sparkling- Domaine Chandon Brut, California Rose- Whispering Angel, France Sauvignon Blanc- Kim Crawford, New Zealand White Blend- Conundrum, California Cabernet Sauvignon- EOS, California Pinot Noir - Sea Sun, California Red Blend- Conundrum, California	Sparkling- Segura Viudas Cava, Spain Rose- Entourage, Cotes De Provence, France Sauvignon Blanc- Rodney Strong, California Chardonnay- Rodney Strong, California Pinot Noir - Sea Sun, California Cabernet Sauvignon- Educated Guess, California	
Soft Drinks & Water <i>Coke Soft Drinks, Bottled Water</i>				
Red Bull				
	Hosted on Consumption Price per Drink Cocktails \$14 Wine \$15 Colorado Craft Beer \$10 Beer \$9 Seltzers \$10 Soft Drinks & Water \$7 Red Bull \$8	Hosted on Consumption Price per Drink Cocktails \$16 Wine \$16 Colorado Craft Beer \$10 Beer \$9 Seltzers \$10 Soft Drinks & Water \$7 Red Bull \$8	Hosted on Consumption Price per Drink Cocktails \$18 Wine \$17 Colorado Craft Beer \$10 Beer \$9 Seltzers \$10 Soft Drinks & Water \$7 Red Bull \$8	Hosted on Consumption Price per Drink Wine \$15 Colorado Craft Beer \$10 Beer \$9 Seltzers \$10 Soft Drinks & Water \$7 Red Bull \$8
Bar Add Ons based on package:				
Custom Specialty Cocktails +1/cocktail				
Sprits Bar +\$1/cocktail				
Custom Mocktail +\$8/mocktail				

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BEVERAGE ENHANCEMENTS

All menu options may be offered as hosted packages, on consumption, or as a cash bar.

Bloody Mary Bar Titos Vodka Maestro Dobel Tequila Bloody Mix Selection of Crudit� & Garnishes Display \$28/First Hour per Guest Each additional Hour +\$16/person Upgrade to Premium Liquors Grey Goose Herradura Tequila Hosted per hour \$31/person	Sangria Bar Minimum Order of 2 Gallons Per Flavor Guarantee Required Select Flavors: Classic Sangria Red Wine, Orange liqueur, Brandy Apples, Orange Pear-fect White Wine, St Germain, Pears, Green Apple, Citrus Berry Rose Strawberry, Citrus, Thyme Cran-Fire Red Wine, Fireball Whiskey, Cranberry, Cinnamon Cider-ria Apple Cider, White Wine, Blood Orange, Cinnamon Sticks Seasonal Specialty \$475/Batch of 2 Gallons	Bubbles Bar Bisol Jeio Prosecco, Italy Sparkling St Germain Aperol Mix of Seasonal Fruit Purees Fresh Juices Fresh Fruit Garnishes \$26/First Hour per Guest Each additional Hour +\$16/person	Margarita Bar Maestro Dobel Tequila Mezcal Union Selection of Rim Choices & Garnishes Select 3 Flavors: Classic Triple Sec, Lime, Agave Spicy Mango Fire Water, Mango Puree, Lime Coconut Triple Sec, Coconut Puree, Lime Blackberry Basil Triple Sec, Blackberry Puree, Basil Simple Peach Thyme Peach Liquor, Peach Thyme Simple Seasonal Specialty Options \$28/First Hour per Guest Each additional Hour +\$16/person Upgrade to Premium Liquors Mijenta Mezcal Herradura Tequila \$31/First Hour per Guest
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BANQUET MENU CATERING GUIDELINES

Bars

Limelight will supply product and bartending labor for all events featuring alcoholic beverages. Self-serve bars will not be permitted. All bars must generate sales of \$400 (exclusive). The customer will be responsible for the difference of actual sales per bar. Cash bar's must be in coordination of food sales for coinciding events. Colorado law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Limelight Boulder reserves the right to refuse alcohol service to anyone.

Outside F&B

Due to liability, legal restrictions, and licensing, no outside food or beverage of any kind may be brought into the hotel. Limelight Boulder is the only licensed authority to purchase, sell, and serve liquor on the premises. Limelight Boulder reserves the right to confiscate items brought in and/or asses fees in alignment with current banquet retail pricing. Patron grants the right of the hotel to make reasonable substitutions on the menu without prior consent.

Special Meals

Special plated meal requests are due two weeks before start of event and are included in the overall guarantee. Additional required meals over and above the originally agreed upon amount are subject to additional per person fees. Meals are subject to an additional fee depending on meal period.

Banquet Sets

The hotel reserves the right to change event space to a more suitable area should attendance increase or decrease. To ensure food quality, buffet pricing is based on a maximum of two (2) hours. Additional charges may apply for extending hours of service. Meeting room reset fee of \$500 will be charged if room setup changes are requested within 48 hours of event start. Excessive Trash Removal or cleaning of room may result in a Deep Cleaning Fee of \$500 (per meeting space).

Décor & Vendors

Props and décor not provided by a preferred partner of Limelight Boulder will require a safety services agent to be present during load in & load out. A certificate of insurance is required to be submitted for all vendors prior to load in. Image Audio Visual is exclusive to rigging, truss and electric within Flatiron Ballroom.

Outdoor Events

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather and will communicate everything possible to advise you of any potential move. All outdoor music is subject to noise ordinances and will be prohibited after 10PM. Furniture and umbrella removal fee will be assessed.

Guarantees & Expected Due Dates

Two weeks prior to function date:

Hotel requires the customer to submit an expected (exp) number of guests for each scheduled event. The expected (exp) number of guests is reflected on the banquet event order.

5 Business Days prior to function date:

Final guarantees are requested by 4:00PM MST, 5 business days prior to event date. In the event that no guaranteed number is received, the expected number, noted in this Agreement will become the guaranteed number. The Hotel will be prepared to serve a number of attendees 3% greater than the guaranteed number provided by Client. Should Client's guest number increase beyond the guaranteed number, plus 3%, Hotel reserves the right to increase per-person pricing for those attendees by 50%.

Service Charge and Tax

Will be applied as detailed below and are subject to change.

Prices are subject to a taxable 25% service charge. For services directly provided by the hotel, this charge is a 17% service charge, which is allocated in full to service personnel who provide services for the Event, and an 8% administration fee, which is retained in full by the hotel (taxes & fees are subject to change).

9.345% sales tax applies to all food, beverage & 9.195% sales tax applies to all audio-visual and miscellaneous fees

\$200 fee applies to serviced meal or action stations of less than twenty-five (25) guests

\$125 bartender fee applies per bar for 3 hours; \$55 per hour thereafter

\$175 culinary attendant fee applies per action station for 3 hours, up to 75 guests per station

Cancellations

Please see Sales Agreement for the Cancellation Fee Scale.