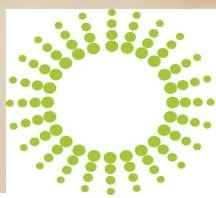


CATERING MENU



limelight
HOTEL • KETCHUM

LIGHT BREAKFAST

START WITH THE MOST IMPORTANT MEAL

Minimum of 10 Guests | *All prices are per person*

Surcharge of \$5 per guest if group has fewer than 10

DOLLAR MOUNTAIN | 18 BUFFET

Fruit Platter

Individual Yogurts

Fresh Baked Pastries & Donuts

Croissants & Preserves

Juice

Fresh Orange & Grapefruit Juices

Assorted Teas

Fresh Brewed Coffee

THE ELEVATED | 19 CONTINENTAL

Fruit Platter

Assorted Yogurts

House Made Granola

Hard Boiled Eggs

Fresh Baked Pastries & Donuts

Croissants & Preserves

Fresh Orange & Grapefruit Juices

Assorted Teas

Fresh Brewed Coffee

BREAKFAST ENHANCEMENTS

Assorted Whole Fruit | 3

Assorted Bagels | 5

Cream Cheese

Lox Bagels | 11

*Fresh Bagels, Cream Cheese
Red Onion, Capers, Tomatoes*

Old Fashioned Oatmeal | 4

Golden Raisins & Brown Sugar

Individual Dry Cereals | 4

Assorted Yogurt | 4

House Made Granola

Ham Steaks | 9

Maple Glaze

Biscuits & Gravy | 9

with Sausage

Baked Frittatas | 10

Cherry Tomatoes, Spinach, Mushrooms Parmesan

Smoked Salmon Platter | 17

Red Onion, Capers

All Food & Beverage must be ordered through Limelight Hotel and may not be brought in from an outside source.

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FUEL YOUR DAY

HEARTIER BUFFETS TO FUEL ANY ADVENTURE

Minimum of 20 Guests | *All prices are per person*
Surcharge of \$5 per guest if group has fewer than 20

BREAKFAST BURRITO BAR | 25

Seasonal Fruit Platter	Shredded Cheese
Assorted Yogurts	Sour Cream & Salsa
House Made Granola	Chopped Tomato & Onions
Scrambled Eggs	Black Beans
Warm Corn & Flour Tortillas	Orange Juice & Grapefruit Juice
Applewood Smoked Bacon	Assorted Teas
Pork Sausage	Fresh Brewed Coffee
Hash Browns	

BALD MOUNTAIN BREAKFAST | 29

Seasonal Fruit Platter	Pork Sausage
Assorted Yogurts	Hash Browns
House Made Granola	Old Fashion Oatmeal <i>Golden Raisins, Brown Sugar</i>
Fresh Baked Pastries, Croissants	Orange Juice & Grapefruit Juices
Bigwood Breads	Assorted Teas
Cheddar Scrambled Eggs	Fresh Brewed Coffee
Applewood Smoked Bacon	

TAKE A BREAK

FOR CLARITY OF MIND

Minimum of 10 Guests | *All prices are per person*
Surcharge of \$5 per guest if group has fewer than 10

THIRST QUENCHERS

Regular & Decaffeinated Coffee	49 per urn
Selection of Hot Teas	39 per urn
Fruit & Herb Infused Water	25 per urn
Fresh Orange or Grapefruit Juice	30 per urn
Chilled Lemonade	34 per urn
Aguas Frescas	44 per urn
Freshly Brewed Iced Tea	34 per urn
Assorted Soft Drinks	3.50 each
Bottled Water (500ml)	4 each

CRUDITE | 12

Hummus
Carrots
Celery
Ranch Dressing

HEALTHY | 13

LIFESTYLE

Fruit Platter with Berries
Assorted Yogurts
Granola Bars

MARKET BASKET | 15

Imported & Domestic Cheeses
Red Grapes & Fruit
Assorted Crackers

THE BACKWOODS | 12

“PlayHard GiveBack” Trail Mix
Potato Chips
String Cheese

LET'S DO LUNCH

BUFFETS PERFECT FOR SMALLER GROUPS UNDER 20

Minimum of 10 Guests | *All prices are per person*
Surcharge of \$5 per guest if group has fewer than 10

CHOICE OF SANDWICH | 24

Select 3 Sandwiches

Black Forest Ham
White Cheddar, Dijon Aioli

Roast Beef and Swiss
Horseradish Cream

Turkey Club
Smoked Bacon, Mayo

Roasted Portobello Mushroom
Pesto Mayo, Baby Arugula, Roasted Red Peppers

Tuna Salad
Celery, Mayo, Dijon, Lemon Zest, Red Onion

Included with Lunch

Lettuce, Tomato, Onion

Bag of Assorted Chips

Mixed Green Salad

Freshly Baked Brownie

** This Buffet can be modified for groups smaller than 10

SLIDERS BUFFET | 24

Pulled Pork, Beef & Veggie Sliders

Bag of Assorted Chips

Mixed Green Salad

Freshly Baked Cookies and Brownies

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LET'S DO LUNCH

BUFFETS PERFECT FOR LUNCH & LIGHTER RECEPTIONS

Minimum of 20 Guests | *All prices are per person*
Surcharge of \$5 per guest if group has fewer than 20

DELI BAR | 26

Salads

Potato Salad
Mixed Green Salad
Cucumber, Carrots, Cherry Tomatoes
Ranch & Balsamic Vinaigrette

Protein

Black Forest Ham
Roast Beef
Turkey
Applewood Smoked Bacon

Cheese

Aged White Cheddar
Swiss

Bigwood Breads

Sourdough
Vitagrain
Mountain Rye
Gluten-Free upon request \$2

Toppings

Lettuce, Tomato, Onion
Dijon Mustard
Horseradish Cream
Original Mayo

Sides

Kettle Chips
Assorted Cookies
Brownies

**This Buffet can be Modified for groups under 20pp without surcharge

HAND-TOSSED PIZZA BUFFET | 29

House-Made Pizzas
Classic Caesar Salad
Mixed Greens Salad
Ranch & Balsamic Vinaigrette
Chef's Selection of Cookies and Brownies

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ALMOST CLASSIC

LUNCHTIME FAVORITES WITH A LIMELIGHT TWIST

Minimum of 20 Guests | *All prices are per person*
Surcharge of \$5 per guest if group has fewer than 20

SOUP & SALAD BAR | 27

Select 2 Salads

Baby Arugula Salad

Citrus, Fennel, Pecans, Bacon, Feta

Caesar Salad

House Made Dressing, Croutons, Shaved Parmesan, White Anchovies

Spinach Salad

Cucumbers, Onions, Tomatoes, Parmesan, Pepitas and Lemon Vinaigrette

Mixed Greens Salad

Cucumber, Carrots, Cherry Tomatoes, Ranch & Vinaigrette

Select 1 Soup

Tomato Basil **

Chicken Tortilla

Chicken Noodle

Butternut Squash

Classic Minestrone

Mushroom Bisque **

** *Vegan upon Request*

Protein

Grilled Redbird Farm Organic Chicken

Wild Caught Alaskan Salmon | **add 6**

Snake River Farm Wagyu Steak | **add 6**

Fresh Baked Dinner Rolls

Dessert

Assorted Cookies and Brownies

GOURMET GRILLED CHEESE & TOMATO BASIL SOUP | 26

Select 3 Sandwiches

Classic Cheddar Cheese

Cheddar & Ham

Brie, Bacon & Apple

Mozzarella, Pesto & Tomato

Dessert

Assorted Cookies

Brownies

Select 1 Salad

Caesar Salad House Dressing, Croutons,
Parmesan and Anchovies

Baby Arugula Salad Citrus, Fennel,
Pecans, Bacon and Feta

Mixed Greens Salad Cucumber, Carrot,
Tomato, House Dressing

****This buffet can be modified for parties
of under 20 without a surcharge*

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BIGGER & BOLDER

FOR HEARTIER LUNCHES OR DINNER RECEPTIONS

Minimum of 20 Guests | *All prices are per person*
Surcharge of \$5 per guest if group has fewer than 20

TACO TRUCK-STYLE BUFFET | 35

Tortilla

Corn Tortilla Shells
Warm Flour Tortillas

Salad

Southwest
*Black Beans, Tomato, Onion,
Tortilla Strips and Cheddar
with a Chipotle Ranch*

Dessert

Assorted Cookies
Brownies

Protein

Sautéed Chicken
Spicy Ground Beef
Carnitas

Toppings

Mexican Rice
Diced Tomatoes
Diced Onions
Shredded Cheese
Lettuce, Black Beans
Sour Cream
House made Salsa
Guacamole

KANSAS CITY BBQ | 39

Protein

Slow Roasted Pork Ribs
Pulled Pork
Smoked Chicken

Dessert

Assorted Cookies
Brownies

Sides

Corn Salad
Baked Beans
Seasonal Fruit
Cheddar and Jalapeno Cornbread
Potato Salad
Coleslaw

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BIGGER & BOLDER

FOR HEARTIER LUNCHES OR DINNER RECEPTIONS

Minimum of 20 Guests | *All prices are per person*
Surcharge of \$5 per guest if group has fewer than 20

MIX & MATCH PASTA | 31

Select 2 Pasta Dishes

Penne Pesto
with Chicken | **add 3**

Fettuccini Alfredo
With Grilled Chicken | **add 3**
With Grilled Shrimp | **add 3**

Beef Lasagna
Vegetarian Lasagna | **add 2**

Classic Spaghetti

Salads

Classic Caesar Salad
House Made Dressing, Croutons, Shaved Parmesan, Anchovies

Fresh Baked Rolls

Dessert

Assorted Cookies
Brownies

***This Buffet can be Modified for groups under 20 without a Surcharge

TIME FOR DINNER

DINNER BUFFET OPTIONS THAT EVERYONE WILL LOVE

Minimum of 20 Guests | *All prices are per person*
Surcharge of \$5 per guest if group has fewer than 20

PREMIER BUFFET | 55

Select 2 Salads

Caesar Salad

House Made Dressing, Croutons, Shaved Parmesan, White Anchovies

Arugula Salad

Citrus Segments, Fennel, Pecans, Bacon, Feta

Kale Apple Salad

Dried Cherries, Gruyere Crisps, Almonds, Dijon Vinaigrette

Baby Spinach Salad

Cucumbers, Onions, Tomatoes, Feta, Pepitas, Lemon Vinaigrette

Mixed Greens

Cucumber, Carrots, Cherry Tomatoes, Vinaigrette & Ranch Dressing

Select 2 Entrees

Quinoa Stuffed Pepper

Roasted Red Pepper Coulis

Grilled Salmon

Grilled Pork Tenderloin

Sweet Potato Puree, Crispy Fried Onions

Braised Beef Short Ribs

Au Jus

Herb Gnocchi

Wild Mushrooms, Kale, Lemon, Pecorino

Roasted Airline Chicken Breast

Carrot Puree, Au Jus

Marinated Flank Steak with Chimichurri

Select 3 Sides

Roasted Seasonal Vegetable

Whipped Potato

Haricot Vert

Broccolini

Heirloom Carrots

Fingerling Potatoes

Grilled Asparagus

Dessert

Assorted Cookies & Brownies

Family-Style Cobbler

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GRAB A PLATE

INTERACTIVE, CUSTOMIZED, DELICIOUS

Minimum of 25 guests | All prices are per person

Surcharge of \$5 per guest may apply if group has fewer than 25

**Chef attendant fee of \$100 per chef per hour applies*

CARVING STATIONS*

SMOKED TURKEY BREAST | 20

Pear Chutney, Giblet Gravy

ROASTED PRIME RIB OF IDAHO BEEF | 27

Horseradish Cream, Natural Jus

FARM FRESH ADDITIONS | 6 each

Roasted Red Potatoes

Whipped Potatoes

Whipped Sweet Potatoes

Cauliflower Mash

Polenta

Roasted Root Vegetables

Baby Carrots

Broccoli

Haricot Verts

Brussel Sprouts

Grilled Asparagus

Wild Rice Pilaf

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SOCIAL BITES

PUT THE SPOTLIGHT ON YOUR EVENT

HORS D'OEUVRES | 20 PIECE MINIMUM

All prices are per piece

TRAY PASSED

Greek Veggie Skewers with Feta | 4

Cauliflower Bites | 4

Spinach Dip on toasted Sourdough | 5

Eggplant Roulade, Roasted Red Pepper, Boursin Cheese | 6

Tuna Tartare, Wasabi Crème Fraiche, Wonton Crisp | 6

BLT Slider | 5

Pulled Pork Slider | 5

Beef Slider with Limelight Burger Sauce | 5

Mini Beef Wellington | 5

Warm Wild Mushroom Tart, Gorgonzola, Aged Balsamic | 5

Mac and Cheese Tasting, Smoked Bacon, Jalapeno | 5

Lettuce Thai Chicken Wraps | 5

Mini Grilled Veggie Skewers | 6

Pigs in a Blanket with a Spicy Mustard | 5

Goat Cheese Stuffed Mushroom | 5

Olive and Artichoke Tapenade, Grilled Baguette | 5

BBQ Chicken Satay with Peach Habanero Salsa | 6

Smoked Salmon, Dill Crème Fraiche, Cucumber | 6

Prosciutto Wrapped Figs, Stuffed with Blue Cheese | 6

Bison Meatballs | 5

Mini Crab Cakes, Harissa Remoulade | 6

Wagyu Steak Tartar | 7

Fried Shrimp Cocktail | 6

Bacon Wrapped Scallops | 9

Lamp Lollipop with Chimichurri | 9

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SOCIAL BITES

PUT THE SPOTLIGHT ON YOUR EVENT

HORS D' OEUVRES DISPLAYS | 20 GUEST MINIMUM

Surcharge of \$5 per guest may apply if group has fewer than 20

All prices are per guest

ASSORTED 10" HAND-TOSSED PIZZAS | 18

Gluten Free crust available | 3

HUMMUS & GRILLED PITA | 12

Grilled Pita, Fennel Salt, Olive Tapenade, Fresh Crudites,
House made Hummus, Sesame Hummus, Roasted Red Pepper Hummus

Trio OF DIPS | 15

Crab Rangoon Dip
Spinach Artichoke Dip
House Made Guacamole
Tortilla Chips

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SOCIAL BITES

PUT THE SPOTLIGHT ON YOUR EVENT

HORS D' OEUVRES PLATTERS

Prices Based on 25 Guests

ANTIPASTO | 275

Assorted Italian Cured Meats
Assorted Artisan Cheese
Dried Fruits, Nuts, Marinated Olives
Artichoke Hearts, Roasted Tomatoes
House Pickled Vegetables
Assorted Crackers

CRUDITÉ | 175

Carrots, Cucumbers, Celery, Bell Peppers, Cherry Tomatoes
Poblano Ranch
Hummus

RAW BAR | MARKET PRICE

Oysters on the 1/2 & Chilled Shrimp
Lemon Wedges, Cocktail Sauce

GRILLED & ROASTED VEGETABLES | 200

Asparagus, Roasted Peppers, Squash, Zucchini, Eggplant
Tomatoes, Balsamic Drizzle

COOKIES & BROWNIES | 125

Assorted Fresh Baked Cookies
Double Fudge Brownies
Fresh Berries

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GETTING STARTED

BEGINNING COURSES TO IMPRESS & DELIGHT

Minimum of 20 Guests | *All prices are per person*

SOUP | 9

Select 1 Soup

Tomato Basil **

Chicken Tortilla

Chicken Noodle

Butternut Squash

Classic Minestrone

Mushroom Bisque **

** Vegan upon Request

SALAD

Select 1 Salad

Caesar Salad | 12

House Made Dressing, Croutons, Shaved Parmesan, White Anchovies

Baby Arugula Salad | 11

Citrus Segments, Fennel, Pecans, Bacon, Feta

Kale Apple Salad | 14

Dried Cherries, Gruyere Crisps, Almonds, Dijon Vinaigrette

Baby Spinach Salad | 13

Cucumbers, Onions, Tomatoes, Parmesan, Pepitas, Lemon Vinaigrette

Mixed Greens | 11

Cucumber, Carrots, Cherry Tomatoes, Vinaigrette & Ranch Dressing

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THE MAIN EVENT

Minimum of 20 Guests | *All prices are per person*

Select 2 Entrees | additional entrees at \$15 per person surcharge

ENTREE

Poultry & Pork

Roasted Airline Chicken Breast | **28**

Carrots Puree, Fingerling Potatoes, Whole Grain Mustard Jus

Grilled Bone in Pork Chop | **33**

Sweet Potato Puree, Brussels, Crispy Fried Onions

Pork Loin Roast | **32**

Sweet Potato Hash, Butter Sugar Glaze

Beef & Lamb

Roasted Beef Tenderloin | **37**

Whipped Potatoes, Roasted Asparagus, Red Wine Demi

Black Pepper Crusted Beef Ribeye | **39**

Fingerling Potatoes, Grilled Asparagus, Au Jus

Rosemary Crusted Lamb Chops | **39**

Potatoes au Gratin, Baby Carrots, Cherry Demi Glaze

Fish

Grilled Salmon | **27**

Saffron Risotto, Broccolini, Compound Butter

Idaho Ruby Red Trout | **29**

Couscous, Chimichurri, Roasted Veggies

Baked Halibut | **31**

Cabbage, Apple, Fennel, Onions, Compound Butter

Vegetarian

Quinoa Stuffed Peppers | **22**

Roasted Spring Vegetables, Olive Oil Tomato Emulsion

Sautéed Herb Gnocchi | **25**

Wild Mushrooms, Kale, Lemon, Pecorino

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THE SWEET SPOT

PLATED DESSERTS & SWEET DISPLAYS

PLATED DESSERTS | 9

Goosey Butter Cake

Berry Compote, Whipped Cream

Crème Brûlée

Vanilla Custard, Caramelized Sugar Crust, Fresh Berries

New York Cheesecake

Seasonal Fruit Compote

Seasonal Fruit Crisp

Whipped Cream

Chocolate Espresso Mousse

MINI DESSERT DISPLAY | 12

Select 3 Desserts

Crème Brûlée

NY Style Cheesecake

Mini Key Lime Pie

Dark Chocolate Cake

Rumballs

Coconut Kisses

Carrot Cake

Lemon Bar

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BAR PRICING

\$150 Remote Bar Setup Fee May Apply
Service fee \$50 per bartender, per hour

SIGNATURE | 11 each

Kettle One
Bombay Sapphire
Espolon Blanco
Johnny Walker Red
Bulleit
Dewars White Label
Mont Gay

CLASSIC | 9 each

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

Premiums | 12 each

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

IMPORTED BEER | 6 each

Stella Artois
Pacifico
Idahome IPA
Bittburger NA

DOMESTIC BEER | 5 each

Budweiser
Gretchen's Gold
Grand Teton 208
Coors Light

SPECIALTY | +3

Martini
Manhattan
Old Fashion
Margarita
Moscow Mule

BAR PACKAGES

THE BEST ICEBREAKERS FOR YOUR EVENT

\$150 Remote Bar Setup Fee May Apply

Service fee \$50 per bartender, per hour | 1 Bartender per 25 Guests

CLASSIC

All Classic Single Shot Cocktails Classic Martinis

& Classic Drinks

House Red & White Wines

Imported & Domestic Beers

Soft Drinks, Waters & Power Drinks

\$35 per guest | **One Hour**

\$44 per guest | **Two Hours**

\$52 per guest | **Three Hours**

SIGNATURE

All Signature Single Shot Cocktails

Signature Martinis & Signature Drinks

Sommelier chosen Red & White Wines

Imported & Domestic Beer

Soft Drinks, Waters & Power Drinks

\$40 per guest | **One Hour**

\$48 per guest | **Two Hours**

\$56 per guest | **Three Hours**

PACKAGE UPGRADES

WINE ENTHUSIAST | 16 per guest

Sommelier Selection Premium Wine Served Tableside with Dinner

BUBBLES | 12 per guest

Sommelier Selection Champagne

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WINE MENU

WINE-DOWN AFTER A LONG DAY OR ADVENTURE

HOUSE

Campos de Estrella Sparkling, *Spain* | 9 glass, 35 bottle

La Playa Rose, *Chile* | 9 glass, 35 bottle

Simple Life Chardonnay, *California* | 9 glass, 35 bottle

Memoir Pinot Noir, *California* | 9 glass, 35 bottle

Ruffino Orvietto Classico, *Italy* | 8 glass, 32 bottle

Rosso di Ca'Momi Blend, *California* | 8 glass, 32 bottle

SELECT

Figuiere Rose, *France* | 12 glass, 48 bottle

Cavicchioli 1928 Prosecco, *Italy* | 11 glass, 48 bottle

Balancing Act Chardonnay, *Washington* | 10 glass, 40 bottle

Marco Fellugo Pinot Bianco, *Italy* | 11 glass, 44 bottle

Yealands Sauvignon Blanc, *New Zealand* | 12 glass, 48 bottle

A by Acacia Pinot Noir, *California* | 11 glass, 44 bottle

Vinalba Malbec, *Argentina* | 12 glass, 48 bottle

SIGNATURE

Adelsheim Rose, *France* | 14 glass, 54 bottle

Trimbach Pinot Gris, *Alsace* | 15 glass, 57 bottle

Raeburn Chardonnay, *California* | 14 glass, 52 bottle

Va Piano OX Cabernet, *Washington* | 15 glass, 58 bottle

Sokol Blosser Pinot Noir, *Oregon* | 16 glass, 62 bottle

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