
LIMELIGHT



Food illuminated

To be Passed

First Impressions - Cold

Asian Chicken Slaw on Cucumber with Pickled Ginger

Lime-Cilantro Chicken Tostada with Avocado Salsa

Mascarpone and Macerated Berry Crostini
with Peppered Bacon

Lemon Herb Soufflé Bite with Chiffonade Arugula
and Shaved Market Apple

Citrus Smoked Salmon on Flatbread with Chive Crème Fraîche

Artichoke Gougere, Smoked Salmon and Crème Fraîche

Stuffed Olive with Chilled Potato Picadillo

Beef Tartar on Pickled Watermelon Radish Plank

Caprese Skewer with Basil Pesto

Seared Saku Tuna Skewer with Wasabi Cream and Hoisin Sauce

Jerk Chicken Salad on Plantain Plank with Mango Relish

Walleye Pike Ceviche on House made Yucca Crisp

Grilled Adobo Shrimp on Tortilla Crisp with Avocado Corn Relish

Seared Saku Tuna on Lotus Chip and Wasabi Caviar

Mozzarella and Prosciutto Bite with Peach Jam

Smoked Trout and Chive Cannoli

Chevre Flan Crostini with Almond and Cherry

Shaved Cauliflower, Sprouts and Green Apple
on Belgian Endive Leaf

Charred Corn and Shrimp Ceviche on Jicama

Beef Tenderloin Roll with Asparagus and Peanut Sauce

Beef Tenderloin Roll with Julienne Peppers and Charmoula

Mussel Crostini with Arugula Salad and Fava Bean Hummus

Zucchini Cup of Curried Chick Peas, Yogurt and Cilantro

Finger Sandwich of Citrus Cured Salmon, Pernod and Chives

Citrus Tuna Tartar on a Marinated Jicama

Steamed Thai Shrimp Cake with Cucumber Relish

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First Impressions-Hot

Seared Beef on Jalapeno Crusted Polenta with Avocado Relish

Zucchini Fritters, Fresh Mozzarella and Charred Tomato
Dipping Sauce

Stir-Fried Beef Shumai with Lemon Grass Ginger Sauce

Minced Vegetable Chowder Stuffed Yukon Potato

Parmesan Crusted Artichoke and Boursin

Grilled Spring Mushroom and Leek in a Crisp Phyllo Roll

Grilled Shrimp and Smoked Corn in a Crisp Phyllo Roll

Chanterelle Canapé with Sweet Onion and Arugula

Chicken and Cilantro Fritter with Creole Mustard

Maryland Style Crab Cake with Lime Aioli

Quesadilla of Cherry Wood Smoked Chicken
with Cherry and Pecans

BBQ Grilled Market Elk Bite with Whiskey Bacon Glaze

Lamb Vindaloo on a Crisp Pappadum (Lentil Cracker)

BLT Pizette

Tamarind Duck Satay

Bite-Sized Eggplant Crisp with Grape Tomato, Fresh Mozzarella
and Fresh Basil

Tempura Fried Shrimp with Shiso Mayo and Wasabi

Manchego Cheese “French Fry” with Smoked Paprika

Lamb Yakitori Bite with Rhubarb Mint Pesto

Artichoke and Lemon Risotto Bite

Prosciutto, Spiced Melon and Queso Fresco Panini

Tenderloin Bite on a Skewer with Green Onion Crust

Grilled Pork Skewer with Toasted Fennel Seeds and Mint Aioli

Stuffed Meatball Milanese with Chihuahua Cheese
and Green Chili

Flatbread

Morel and Chanterelle Mushroom Ragout Flatbread

Pesto Chicken Flat Bread with Parmesan and Tomato

Mini Monte Cristo of Pepper Turkey and Smoked Muenster and Raspberry
Preserve



Bigger Bites to be Passed or Placed

Between The Bread

Sliders

Burger on Pretzel Roll, Ketchup, Pickles and Diced Onions
(With or without Cheddar Cheese)

Turkey Burger on Pretzel Roll with Garlic Curry Mayonnaise

Fried Green Tomato on Onion Roll with Malt Vinegar and
Mayonnaise

Salmon Burger on Petit Ciabatta with Romaine and Roasted Garlic
Aioli

Seared Tuna 'Burger' on Petit Cibatta with Arugula, Red Onion
and Lemongrass Mayo

BBQ Pulled Pork with Dill Pickles on a Milk Roll

Garlic Seared Tenderloin, Horseradish Cream and Caramelized Onions

Peppered Bacon BLT, Basil Mayo and Heirloom Tomatoes

Open Faced Chicken, Watercress, Cream Cheese and
Balsamic Strawberries

"Patty Melt" with Pepperjack on Grilled Rye

Arugula, Goat Cheese and Pickled Red Onion on Ciabatta

Oil Cured Tuna with Capers, Sun Dried Tomatoes and Parsley
on Focaccia

Heirloom Tomatoes, Bibb Lettuce, and Black Pepper Mayonnaise on Brioche

Honey Grilled Chicken Bahn Mi with Pickled Daikon, Enoki, Shiso Soy
Mayo

Wraps

"Gazpacho Wrap" of Shaved Celery, Carrots, Pickled Radish,
Horseradish and Romaine

Spiced Lentils, Pea Greens, Carrot and Yogurt in a Spinach Wrap

Mini Wrap of Portobello's, Queso Fresco, Chipotle and Avocado
Mayo

Empanadas

Beef, Chicken or Vegetarian and Chipotle Sour Cream

Tamale Bites

Beef, Chicken or Vegetarian and Avocado Pico de Gallo

Pot Stickers

Ginger Beef, Ginger Soy Vegetable or Honey Soy Chicken and Chili Hoisin
Sauce

***Risotto Cakes***

Herb Risotto Cakes, Charred Tomato and Caper Relish
Artichoke Risotto Cakes and Feta Cheese Crumble and Mint
Sweet Corn and Asiago Risotto Cake with Red Onion Relish

Tartlets

Artichoke, Chicken, Grain Mustard and Parsley
Curried Cauliflower with Pickled Carrots and Fried Garbanzo

Tortas

SERVED WITH SOUR CREAM ON SIDE

Chorizo, Potato and Roasted Mushroom
Pork Tinga and Queso Fresco
Black Bean, Chipotle and Goat Cheese
Scrambled Egg, Green Chili and Cilantro
Adobo Tuna with Toasted Pepitas and Oven Dried Chipotle Tomatoes

Bruschetta

ALL SERVED ON FILLONI

Baby Beets, Ricotta Salata, Arugula and Smoked Almond Brittle
Mustard Rubbed Smoked Chicken with Coleslaw and Celery Leaves
Grilled Eggplant with Balsamic Vinegar, Dijon and Sweet Peppers
Sweet Pea Hummus, Feta Cheese and Red Chili
Baby Leek, Pea and Parmesan Frittata and Watercress
Grilled Asparagus, Mache and Lemon Mayonnaise

Spring Rolls

Crab and Mango, Thai Shrimp or Vietnamese Vegetable
with Spicy Plum Sauce

Spoons

Exclusive of rentals

Stone Ground Grits with Texas Smoked Beef Brisket
and Roasted Jalapeno
Seared Scallop, Watermelon Haberno Salsa
and Cilantro Crema
Parmesan Risotto with Escargot and Garlic Butter

LIMELIGHT



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Cocktail Plates and Club Nosh

Hand Carved

Five-Spice Rubbed Tenderloin on a Celery Apple Salad

Smoked Turkey Breast with Market Slaw and White BBQ Sauce

Cherry Glazed Grilled Lamb Chop on Cucumber –Mint Salad

Herb Roasted Beef Tenderloin with Baby Yukon Potatoes
and Chive Horseradish Chantilly

With a Fork

Tomato Panzanella Trifle with Goat Cheese Mousse
and Micro Basil

Grilled Shrimp with White Beans

Braised Short Rib Bite with Corn Potato Salad

Crab Croquette with Mango-Cilantro Salad

Grilled Lamb and Couscous Salad with Harissa Dressing
and Mint

With a Spoon

Seafood Boil with Oyster Crackers

Green Chicken Chili with Corn Bread Croutons and Sour Cream

Oyster Stew and Scallion Flat Bread

BBQ Beef Brisket, Goat Cheese Grits and Fried Parsley

White Cheddar Mac and Cheese with Pretzel Crust

Grilled Lamb Brats with Summer Vegetable-Fingerling Potato Salad



Plated First Courses

Salads

Baby Red and Green Oak Lettuce with Pork Sweet and Sharp Dressing, Poached Cherries, Comte Cheese and Applewood Smoked Bacon

Limelight's Wedge Salad of Bibb, Heirloom Tomatoes and Glazed Bacon
Choice of House Made Organic Ranch Dressing or Creamy Blue Cheese Dressing

Red Verona Radicchio and Hydroponic Bibb Lettuce, Bassano Olives, Pecorino and Roasted Garlic and Chive Vinaigrette

Beet Marshmallow, Goat Cheese Cream and Radish Sprouts

Baby Arugula, Grilled Onion, Pancetta, Buttermilk Blue Cheese and Honey Vinaigrette

Shaved Celery and Watermelon Radish Salad with Frisée, Chervil, Thyme Oil and Sherry Gorgonzola Cream

Wild Watercress and Shaved Asparagus Salad,
Aged Goat Cheese and Poached Egg with Mustard Vinaigrette

Watermelon Wedge Salad, Toasted Marcona Almond,
Shaved Market Radish and Crumbled Feta with Mint Oil

Salad of Sugar Snap Pea, Shaved Fennel and Celeriac with Roasted Sweet Onion and Chunky Grilled Peach Dressing

Cauliflower Salad with Mizuna Greens, Caramelized Almonds, Cage Free Egg and Golden Raisins with Hummus Vinaigrette

Soups

Chilled Spring Pea with Tarragon Crème Fraiche

Roasted Rosemary Tomato Soup and Goat Cheese Crouton

Chilled Corn with Ancho Chili Oil

Watermelon Soup with Blue Berry and Feta Skewer

Warm Corn and White Cheddar Soup with Pretzel Stick

Chilled Summer Melon Soup with Minted Pesto

Gazpacho

Chilled Gazpacho with Poached Shrimp and Pickled Green Bean

Chilled White Gazpacho with Pickled Cucumber and Celery

Chilled Seafood Gazpacho

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Something Different

Beet Ravioli with Toasted Hazelnut Butter and Chive Oil

Shaved Zucchini and Whole Kernel Corn Cake with Herbed Goat Cheese, Grilled Stone Fruit, Arugula and Maple Vinegar (VEGETARIAN)

Roasted Local Onion Tart with Mustard and Florence Fennel, Red and Yellow Belgian Endive Salad and Champagne Vinaigrette

Indian Spiced Vegetable Pave of Carrot, Cauliflower and Spinach, Beet Emulsion, Vegetable Pickle and Micro Greens

Jumbo Short Rib and Taleggio Ravioli, Braised Carrot Jus and Confit of Celery

Grilled Jumbo Prawn, Vanilla Grits, Basil and Brown Butter

Deconstructed Duck Samosa with Eggplant, Chickpeas, Asian Greens and Plum Tamarind Vinaigrette

Summer Stacked Salad

Roasted Beet, Triple Crème, Julienne Vegetables, Pickled Zucchini Ribbon, Radish and Watercress with Herb Vinaigrette

Heirloom Tomato Tart with Fresh Ricotta and Pea Shoot Salad with Basil Vinaigrette

Spring Trio

Pea Fritter with Chilled Vegetable Marmalade

Sugar Snap Pea Soup with Crème Fraiche and Cracked Pepper

Pea Shoot Salad with Goat Cheese

Chilled Chive Dumplings in Vichyssoise Soup with Fried Onions

***Duo of Soup and Such***

Gazpacho, Mini Caesar of Romaine Hearts, Pecorino, and White Anchovy Dressing and Balsamic Syrup

Velvet Corn Soup and Warm Panini of Tomatoes, Goat Cheese and Mizuna Greens

Chilled Corn Soup with Chili Oil and Smoked Turkey Bacon Gougere filled with Tomato Marmalade

A Trio of Spring Flavors

A Trio of Artisan Charcuterie:

Smoked Fish, La Quercia Speck and Trout Rilette served with Pickled Vegetables, Herb Oil, Greens and Brioche Crisps

Tian of Crab, Roasted Beets with Dill, Salad of Mache, Watercress, Endive and Frisée with Tarragon Crème Fraiche Dressing

Tomato Consommé, Heirloom Tomato and Red Onion Tart, Marinated Tomatoes with Sea Salt and Balsamic Vinegar

Cheese Tasting

A selection of 3 Local Cheeses, Semi Soft, Aged and Blue Veined, Limelight Honey Comb and Quince Paste

A Intermezzo to Cleanse the Palate

Lavender and Lemon Zest Granita

Blueberry Sorbet

Green Apple Granita

Peach Sorbet

Hearth Baked Breads and Locally Roasted Coffee

INCLUDED WITH ENTREE

Choices include:

House Made Cheese Bread Sticks

Artisan Breads and Rolls

House made Flatbreads, Lavosh and Savory Biscotti

House made Garlic Bread

House made Roti

Wheat-Millet Bread

Onion-Walnut Bread

Mint-Pistachio Bread

Served with choice of:

Sweet Butter

Herb Butter

Limelight Honey Butter



Main Plates

Free-Range Poultry

Roasted French Breast of Chicken, Peach Goat Cheese Gratin, Grilled Asparagus, Sweet Onions, Natural Jus and Carrot Chip

Seared Breast of Chicken, Creamy Stone Ground Grits, Confit of Baby Zucchini with Grilled Apricot and Bacon Relish

Grilled Chicken Paillard, Wilted Summer Chard with Grilled Yellow Patty Pan Squash and Thyme Shiraz Jus

Breast of Chicken Stuffed with Artichoke and Asiago Cheese, Green Onion Pancake with Edamame, Toasted Pine Nuts and Natural Jus

Citrus Marinated Chicken Breast, Herbed Orzo with Caramelized Shallots and Mushrooms, Sautéed French Beans and Spring Pea Broth

Seared Duck Breast, Barley Pilaf, Beet Greens, Baby Beets, Chive Oil and Herb Dusted Onions

Parmesan Crusted Chicken Scaloppini, Oven Roasted Cherry Tomatoes, Zucchini, Pesto Jus and Arugula Leaves

Sustainable Fish/Seafood

Market Cod with Chorizo Crust, Warm New Potato Salad, Pickled Green Beans and White Clam Sauce

Pacific White Sea Bass, Spicy Roma Tomato Broth, Local Fennel, Garbanzo Beans and Flat Leaf Parsley

Grilled Ruby Red Trout, Smoked Oyster Mushrooms, Chive Gnocchi and Vegetable-Herb Fume

Grilled Salmon, Relish of Corn, Red Potatoes, Chanterelles and Pancetta with Green Chive Coulis

Wild Striped Bass with Spinach Crust, Snap Pea and Baby Arugula Salad with Caper Vinaigrette

Seared Gulf Red Snapper, Farro Pilaf, French Beans, Black Sea Salt and Roasted Shellfish Brandy Sauce

***Midwest Beef***

Grilled Filet Mignon of Beef Tenderloin, Steamed White Quinoa, Roasted Field Mushrooms, Confit of Sweet Onions, Madeira-Thyme Reduction

Chicago Spice House Rubbed Beef Rib eye with Bourbon Mustard on Edamame Succotash

Mustard Marinated Flank Steak, Summer Radish Kimchee, Sesame Shitake Crisps and Rice Wine Demi Glace

Ancho Chili Braised Beef Short Rib, House Pickled Jalapeno Mashed Potatoes, Fresh Tomato Salsa and Crispy Tortilla Strips

Individual Grilled Beef Filet, Parsley Root, Zucchini Pearls, and Chervil Demi Glace

Grilled Habanero Skirt Steak, Petit Corn on the Cob with Tequila Lime Butter, Zucchini and Horseradish Onion Straws

Goat Cheese Crusted Filet of Beef, Chive Potato Puree, Herb Roasted Baby Carrots and Madeira Demi Glace

Artisan Lamb/Pork/Veal

Grilled Veal Chop, Goat Cheese Polenta Cake, Blistered Grape Tomatoes, Arugula Leaves and Parmesan Veal Jus

Grilled Herb Rack of Lamb with Spiced Blueberry Jam, Summer Squash and Mint Jus

Rack of Free Range Pork with Wilted Baby Spinach and Bacon with a Lemon Pan Reduction

Smoked Mustard Grilled Pork Tenderloin, Green Olive Mash Potato and Brown Butter Carrots with Mint

Thoughtful Vegetarian

Cauliflower Casserole with Asparagus, Zucchini, Cheddar Panko Crust and Blue Potato Chips

White Lasagna with Ricotta and Basil, Garlic Roasted Spinach, Parmesan Brodo and Oven Dried Tomatoes

Vegan Polenta Stack with Wilted Greens and Marinated Tomatoes, Roasted Red Pepper and Chive Jus

Wild Mushroom and Portobello Sacchetti Pasta, Summer Squash, Cauliflower, Parmesan Broth and Chive Oil

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A Combination of Flavors

Roasted Tenderloin of Beef and Seared Breast of Chicken
Wilted Summer Greens and Grilled Peach and Bacon Relish

Roasted Alaskan Halibut and Petite Grilled Chicken Paillard
with Summer Vegetable Marmalade, Red Pork Quinoa
and Grilled Eggplant

Mustard Flank Steak and Shrimp Yakitori Skewer
Summer Diakon Kimchee with Sesame Shiitakes and
Sweet and Sour Demi Glace

Grilled Skirt Steak and Crab Cake
Corn Pudding and Market Ratatouille

Individual Grilled Beef Filet and Paupiette of Sole
Parsley Root and Zucchini Pearls with Chervil Demi Glace

Grilled Herb Rack of Lamb with Spiced Blueberry Jam
Grilled Herb Sea Bass with Lemon Orzo and
Snap Pea/Baby Arugula Salad with Caper Vinaigrette

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To Finish the Meal

Served to your table

Soft Caramel Tart, Bittersweet Chocolate and Shortbread Crust

Peach Cobbler with Goat Cheese Streusel and Vanilla Gelato

Flourless Chocolate Cake, Market Currant Coulis
and Whipped Cream

Tiramisu Tart with Chocolate Espresso Bean
and Amaretto Whip Cream

Crème Brulee, Macerated Blackberries and Mint Crisp

Lemon Panna Cotta, Seasonal Berries and Candied Thyme

Vanilla Cream Cheese Pound Cake with Mocha Mousse Filling and Grilled
Apricot

Macerated Strawberry and Buttermilk Custard Tart
with White Chocolate Whip Cream

Turtle Tart, Bourbon Caramel and Black Sea Salt

Fresh Fruit Tart with Grand Marnier Crème Fraiche
and Micro Basil

Coconut Flan, Pine nut Crisp and Mango Salad

Blueberry Cheese Cake, Vanilla Cookie Crust
and Chocolate Sauce

Tarragon Shortbread, Champagne Poached Mango Slices
with Raspberry Coulis and Fresh Berries

Dark Chocolate Tart with Bittersweet Custard
and Grilled Peach Top with Salted Milk Chocolate Caramel

Chocolate Hazelnut Angel Food Cake, Market Blueberries, Strawberry
Caramel and Blackberry Whip Cream

Dessert Flights

Apricots Three Ways

Roasted, Gazpacho with Almond Cookie Topping and Tart

Spring Flavors

Panna Cotta, Berry Tart and Sorbet

Trio of Chocolate

Truffle Tart, Bread Pudding and Pot de Crème



Sweet Little Bites for the Table

Cookies

Peanut Butter and Jelly
Chocolate Mint Milano
Cinnamon Sandies
Peppermint Patties
Chocolate Dipped Shortbread
Chocolate Brownie
Checkerboard
Cinnamon Palmier
Chocolate Chip
Lavender French Macaroons with Cream Cheese Filing
Almond Shortbread Sandwich with Ganache Filling
and Soft Caramel Top

Cupcakes

AND MINI CUPCAKES

Angel Food Cupcakes with Citrus Glaze
Carrot Cake and Cream Cheese Frosting with Toasted Pecans
Red Velvet with White Chocolate Frosting
Chocolate “Hostess” with Crème and Chocolate Frosting
Chocolate Bacon Cake with Caramel Buttercream
Peach Bellini
Dark Chocolate Cake with Minted White Chocolate Frosting
Chocolate Cake, Caramel Filling and Vanilla Buttercream Topped with a
House made petit Salted Caramel Candy

Bites and Bars

Chocolate Bread Pudding Bite with Caramel Sauce
Chocolate S’more
Key Lime Tartlet
Valhrona Chocolate Honey Tart
Walnut Brownie Bites
Chocolate Dipped Coconut Macaroons
Linzer Square
Raspberry Crumble Bar
Apricot Coconut Bar
Macadamia and Coconut Brownie
Lemon Curd Bar
Dark Chocolate Layer Brownie with Peanut Butter Caramel
Port Fudge Brownies
Honey Chocolate Caramel Squares
House made Pine nut Fudge Cubes in Paper Cups



Chocolate and Things

Truffles

Bittersweet Chocolate

Key Lime

Toasted Pineapple

Passion Fruit

White Chocolate Peach

Coffee Mascarpone

PlumMilk Chocolate

Cardamon

Peanut Butter Crunchies

Lollipops

White Chocolate Dipped Cheesecake

Brandied Cherry Mascarpone

Popsicles

Iced Strawberry Thyme

Mandarin Orange and Lemongrass

Peach Basil

Sweet Balsamic Beet

Blueberry Wheatgrass

Individual Brûlées, Parfaits and Cups

Classic Crème Brûlée

Pine nut Crème Brûlée with Mint

Chocolate Pot de Crème

Butterscotch Crème Brûlée

Mocha Pots de Crème

Dulce de Leche Chocolate Bread Pudding Cup

Individual Mango Trifle

Milk Chocolate and Orange Mousse Parfait

Sweet Corn and Toasted Almond rice Pudding

Grill Peach and Mascarpone Crème Parfait

Malakoff Parfait “Austrian Orange Tiramisu”

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Decorative Desserts and Pastries for a Grand Buffet

Hand Formed Galettes

Served with Whipped Cream, Nut Brittle and Shaved Chocolate

Bourbon Prune and Mint

Rustic Apple and Brown Sugar

Tri Berry Compote and Almond Paste

Scorched Peach and Triple Cream Cheese

Tart, Tortes and Cakes

Valrhona Chocolate Honey Tart

Key Lime Meringue Tart

Chocolate S'mores Pie with Bittersweet Chocolate Sauce

Mile High Apple Pie with Streusel Topping and Cheddar Cheese Crust

Lemon Chiffon Cake

Perfect Chocolate Cake

Angel Food Cake with Citrus Glaze and Fresh Fruit

Pecan Torte

Coconut Chocolate Torte

Chocolate Espresso Torte

Red Velvet Cake

Classic Carrot Cake with Cream Cheese Frosting

Maple Honey Apricot Tarte Tatin

Blackberry and White Chocolate Mousse Torte with Dark Chocolate Crust
and Salted Caramel

Trays

Assorted Mini Sweets and Cupcakes

Assorted Petite Cookies, Bars and Bites

A Selection of Chocolate Truffles and Lollipops

Fresh Fruit Assortment

Fresh Fruit Kabobs