



## PRIVATE DINING GUIDE

Limelight Supper Club and Lounge serves creative American cuisine and is one of six restaurants within the award-winning Kevin Taylor Restaurant Group portfolio. Our prime location in the Denver Performing Arts Complex offers Denver's dining community and pre-theater patrons a chic, modern setting to enjoy an appetizer or a first-class meal prior to any show. Thank you for considering Limelight for your next affair!

1355 Curtis Street - Denver Performing Arts Complex  
Denver, CO 80204

Patrick Kingson  
720-227-998  
Patrick@ktrg.net

Virtual Tour: [www.ktrg.net](http://www.ktrg.net)

*Printed on recycled paper.*

## EVENT SPACES

**The Atrium** – Available for private events, presentations or meetings. The Atrium is Limelight's premier glass-walled private space—with optional privacy sheers and black out shades—that looks out onto the Galleria of the Denver Performing Arts Complex. Completely separate from the main dining room, the Atrium is the perfect setting for your next lunch, dinner or pre-show reception.

Seats up to 60

**Main Dining Room A or B** – The Main Dining Room of Limelight can be divided into two semi-private areas for groups that don't require complete privacy but still want the attention to detail provided by an event manager.

Seats up to 50 or 30 (80 Total)

**The Lounge or Patio** – The Lounge at Limelight is the Theatre District's answer to pre-theatre receptions. Only 16 steps from the Buell Theatre, your group will enjoy this prime real estate with views of the Galleria and exclusive access to the Lounge and/or Patio. Add a portable bar to the Patio for an Al Fresco experience your guests will always remember.

Each seat up to 30 with standing room for 50

**Private Use of Limelight Supper Club & Lounge** – For a corporate event, social affair, wedding reception or other special occasion, Limelight is available for your exclusive use. You will have the attention of our full staff and event manager to assist with all aspects of your event, from menu design to budgeting to final execution to truly impress your guests.

Food and beverage minimums apply; please call for availability and a tour.

## MENU OPTIONS

Once you choose the number of courses you will offer, simply select **four** items for your entrée course, and **three** items for all others.

On the day of your event, pre-printed menus, with a heading of your choice, will be placed at each place setting so that your guests may order as they wish.

### **BRUNCH / LUNCH**

*(per person price includes lemonade and ice tea)*

Plated Two Course: \$22 per person

*(Entrée, Dessert)*

Plated Three Course: \$30 per person

*(First course, Entrée, Dessert)*

(Buffet services are available on request)

### **DINNER**

Three Course Menu: \$45 per person

*(Appetizer/Soup/Salad, Entrée, Dessert, Illy Caffè coffee service)*

Four Course Menu: \$55 per person

*(Appetizer, Soup/Salad, Entrée, Dessert, Illy Caffè coffee service)*

Add passed hors d'oeuvres or appetizer displays to any custom dinner menu.

**\*Special Menu Requests / Food Allergies:** Please inform us of any known allergies prior to the date of the event so that we may properly accommodate any special dietary needs.

### **RECEPTION**

Custom Cocktail Reception Package: \$35 per person

2 "Call" Drink Tickets per person and up to four types of passed hors d'oeuvres.

Or, create your own reception package to fit your specific needs.

Please see our **ENHANCEMENTS AND OPTIONS** page (page 9) for additional ways to make your event memorable and unique.

## PASSED HORS D'OEUVRES

\$36.00 per dozen

### **VEGETARIAN:**

Mac 'n Cheese Bites

Avocado, Lettuce, and Tomato Bites

Caramelized Brie Tartlets with Fig

Bruschetta, Fresh Colorado Tomatoes, Basil, Garlic, Olive Oil

Warm Goat's Cheese Bites with Fresh Tomato and Thyme Salsa

Honey, Goat Cheese and Scallion Potstickers

Asian Vegetable Potstickers with Spicy Ponzu

Gazpacho Cups (Chilled Shrimp optional)

### **SEAFOOD:**

Tuna Tartar and Avocado Spoons with Spicy Ponzu

Seared Tuna Tataki, Ginger Lime Sauce

Chilled Shrimp & Avocado Virgin Mary Spoons

Tequila-Glazed Shrimp with Avocado Cream

Jumbo Shrimp Cocktail, Jalapeno Cocktail Sauce

Shrimp and Scallop Ceviche, Tomato, English Cucumber Spoons

Miniature Crab Cakes, Red Pepper Tartar Sauce

Crab Potstickers, Soy Ginger Dipping Sauce

Crab-Stuffed Mushrooms

Bloody Mary Oyster Shooters

Lobster Salad on Wonton Crisp

### **MEAT:**

Avocado, Bacon, Lettuce and Tomato Bites

Beef Carpaccio Canapés, Maytag Cream

Steak Tartar Bites on Toasted Bread with Micro Greens

Asian BBQ Pork Potstickers, Soy-Ginger Dipping Sauce

Duck Liver Mousse, Cornichons

## DISPLAYS – keeping it light and simple

**Steak Sandwiches** - served on fresh rolls with Tobacco Onion Rings and Indonesian Ketchup  
\$8.00 per person

**Smoked Salmon** – Chilled Asparagus, Pickled Onion, Capers, Dill Crème Fraiche, Toasts  
\$12.00 per person

**Antipasti** – Cured Meats, Italian Cheeses, Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, White Bean Pureé, Crostini & Grilled Breads, Olive Tapenade, Olive Oil  
\$11.00 per person

**Deluxe Imported Artisan Cheese Selection** –Seasonal Fruit, Parmesan Crisps, Crackers  
\$10.00 per person

**Domestic Cheese Display** – Seasonal Fruit and Gourmet Crackers  
\$5.00 per person

**Prosciutto-wrapped Asparagus** –Truffle Oil and Parmesan  
\$7.00 per person

**Vegetable Crudité with Dip Duo** – Creamy Gorgonzola and Roasted Garlic Dips  
\$5.00 per person

**Seasonal Vegetable Crudité with Dip Trio** – Bleu Cheese, Caesar & Red Pepper Dips  
\$5.50 per person

**Chilled Asparagus Spears and Haricot Vert** – Dill Dipping Sauce  
\$3.50 per person

**Pan-Seared Polenta Cakes** – Diced Roasted Peppers  
\$5.00 per person

**Pre-Theatre Snack Station** – Cajun-Spiced Chips, Parmesan Popcorn, Sugar & Spice Toasted Nuts  
\$5.00 per person

## STATIONS – a great way to build your buffet

**Beef Tenderloin Carving Station** – Tobacco Onion Rings, Shredded Romaine, Sliced Tomato, Soft Ciabatta Rolls, Pommery Mustard, Creamy Horseradish  
\$12.00 per person

**Pulled Rosemary Chicken Salad and Fontina Sandwiches** – Lettuce, Tomato, Soft Rolls  
\$8.00 per person

**Shrimp Cocktail** – Jalapeno Cocktail Sauce  
\$10.00 per person

**Mixed Greens Salad** – Sweet Tomatoes, Red Onion, Cucumbers, Croutons  
\$6.00 per person

**Caesar Salad** – Fried Capers, Parmesan, Croutons  
\$7.00 per person

**Creamy Goat Cheese Polenta or Mashed Potatoes (any variety)** –  
\$4.00 per person

**Any of our Sides – price varies**

# DINNER MENU

*Menu Planning: For groups under 50, please select 4 items for entree course, 3 items for other courses.*

*For groups over 50, please select one item from each course.*

## APPETIZERS

Pan-Seared Jumbo Crab Cake, Red Pepper Tartar Sauce  
Tuna Tartar, Guacamole, Crisp Wontons  
Steak Tartare, Toasted Bread, Parmesan Dressing

## SOUP / SALAD

Sweet Corn Chowder, Coconut, Cilantro  
Butternut Squash Soup, Gorgonzola Crouton, Pumpkinseed Oil  
Caesar Salad, Homemade Croutons, Parmesan  
Wedge Salad, Smoked Bacon, Tomatoes, Maytag Blue Cheese Vinaigrette  
Poached Pear Salad, Spinach, Goat Cheese, Toasted Walnuts, Red Wine Vinaigrette  
House Salad, Baby Greens, Cucumber, Red Onion, Tomatoes, Balsamic Vinaigrette  
Homemade Mozzarella and Arugula Salad, Tomatoes, Basil Vinaigrette

## ENTRÉE COURSE

Seared Salmon, Golden Mash, Asparagus, Eggless Béarnaise  
Pan-Seared Scallops, Roasted Cauliflower, Caper-Raisin Sauce  
Grilled Tuna, Forbidden Black Rice, Soy Cream  
Crisp Striped Bass, Creamy Polenta, Lemon Vinaigrette, Preserved Tomatoes  
New York Strip, Steak Fries, Peppercorn Sauce  
Ribeye, Heirloom Tomato Salad, Balsamic Demi  
Filet, Mushroom Fricassee, Béarnaise  
Bison Flank Steak, House Mac 'n Cheese, Tobacco Onion Rings  
Crispy Roasted Half Chicken, Buttermilk Mash, Herbed Jus  
Kurobuta Pork Chop, Chipotle Mash, Soy-Caramel Sauce  
Colorado Lamb Loin, Baby Ratatouille, Thyme Lamb Jus (\$5 Supplement)

## Vegetarian Options -

Assorted Grilled Vegetables, Smoked Tomato Coulis  
Spinach & Ricotta Raviolis, Brown Butter, Grilled Lemon, Fried Sage

## ENTRÉE DUOS

Salmon and Filet, Golden Potato Mash, Asparagus, Eggless Béarnaise (\$5 supplement)

## DESSERT COURSE

Chocolate Bomb, Milk Chocolate Mousse, Anglaise  
Crème Brûlée, Shortbread Cookie  
Vanilla Cheesecake, Cherry Jam  
Citrus Pound Cake, Blueberry Coulis  
Golden Raisin Bread Pudding, Butterscotch Sauce

## For Larger Groups

Family-style: Petit Fours, Mini Cakes, Truffles and Candies for the table  
OR  
Jason's Dessert Duo: Citrus Pound Cake and Seasonal Fruit Tart

## LUNCH/BRUNCH

*please select 4 items for entree course, 3 items for other courses*

### **FIRST COURSE**

Caesar Salad, Homemade Croutons, Parmesan  
Wedge Salad, Smoked Bacon, Tomatoes, Maytag Blue Cheese Vinaigrette  
Poached Pear Salad, Spinach, Goat Cheese, Toasted Walnuts, Red Wine Vinaigrette  
Mixed Baby Greens Salad, Balsamic Vinaigrette  
Fresh Mozzarella and Arugula Salad, Tomatoes, Basil Vinaigrette  
Grilled Asparagus Spears  
Potato-Leek Chowder, Crisp Bacon  
Roasted Tomato Soup, Pesto  
Butternut Squash Soup, Gorgonzola Crouton, Pumpkinseed Oil

### **ENTRÉE COURSE**

Grilled 'Rare' Tuna Salad, Mixed Greens, Soy Vinaigrette  
Seared Salmon Caesar Salad, Parmesan, Croutons  
Cobb Salad – Chicken, Bacon, Eggs & Avocado  
Angus Beef Burger, House Fries  
Shaved Leg of Lamb, Pita, Cucumber Salad  
Crispy Crab Cake Sandwich, Avocado, Red Pepper Tartar Sauce, Mustard Coleslaw  
House Mac 'n Cheese, Toasted Bread Crumbs  
Lobster & Shrimp Roll, Kettle Chips  
Chicken & Roasted Red Pepper Panini, Asparagus Salad  
Spinach & Swiss Quiche, Bacon, Avocado Salsa  
French Toast, Bacon, Fresh Berries

### **DESSERT COURSE**

Red Velvet Cake, Cream Cheese Icing  
Crème Brûlée, Shortbread Cookie  
Oreo Fudge Cheesecake, Candied Cherries  
Brûléed Citrus Pound Cake, Blueberry Coulis  
Warm Golden Raisin Bread Pudding, Butterscotch Sauce

For Larger Groups:

Family-style: Petit Fours, Mini Cakes, Truffles and Candies for the table

OR

Jason's Dessert Duo: Brûléed Citrus Pound Cake and Seasonal Fruit Tart

## ENHANCEMENTS AND OPTIONS

### **Private Bar Set-up**

Enjoy your own personal bartender and bar, stocked with your choice of fine spirits.

**\$75 per bar**

### **Handmade Chocolate Display**

Chocolate Dipped Strawberries, Assorted Chocolate Truffles and Petit Fours

**\$38 per dozen**

### **Chocolate Take-Away Gifts**

End the night on a sweet note...Each guest will receive a box of three handmade chocolates and truffles


**\$8 each**

### **Bottled Water for the Table:**

Acqua Panna Still Mineral Water and San Pellegrino Sparkling Mineral Water are available for the table in liters or half liters.

**\$7/\$3.50 per bottle, based on consumption**

# BEVERAGES

serving the finest espresso,  
cappuccino and brewed coffee by 

Illy Caffè Coffee	3
Illy Latte	4
Illy Cappuccino	4
Illy Espresso	3
Illy Macchiato	4
Assortment of Hot Tea	4
Pepsi Products	2.50
Iced Tea	2.50
Acqua Panna, & San Pellegrino	3.50/7 per Bottle

## Premium Package -

Average prices: cocktails \$10.00, assorted beer \$5.00, wine \$12.00/glass, non-alcoholic beverages \$2.50 each

### Sample liquor in Premium Category:

Grey Goose Vodka Selection	Tanqueray 10 Gin
Bacardi Rum	Patron Tequila
Maker's Mark Bourbon	Jameson Irish Whiskey
JW Black Scotch	

All charges are based on consumption...the prices listed are estimates

---

## Call Package -

Average prices: cocktails \$9.00, assorted beer \$5.00, wine \$10.00/glass, non-alcoholic beverages \$2.50/each

### Sample liquor in Call Category:

Absolut Vodka Selections	Beefeater Gin
Captain Morgan Rum	Jack Daniel's Single Barrel Bourbon
Don Eduardo Tequila	Crown Royal Whiskey
Glenlivet Scotch	

All charges are based on consumption...the prices listed are estimates

---

## Well Package -

Average prices: cocktails \$7.00, assorted beer \$5.00, wine \$9.00/glass, non-alcoholic beverages \$2.50/each

### Sample liquor in Well Category:

Finlandia Vodka	Boodles Gin
Appleton Rum	30/30 Tequila
Jack Daniels Whiskey	Ballantine Scotch
Jim Beam Bourbon	

All charges are based on consumption...the prices listed are estimates