



DARAE  
*and Friends*

# The Cheeses

*for events*



## THE CHEESES

- Roasted Pear and Gruyere Cheese Torta
- Savory Mediterranean Cheesecake
- Southwest Salsa Cheesecake
- Endive stuffed with Gorgonzola with Pear and Walnut Jam
- Chicken and Artichoke Cheese Gift Box
- Goat Cheese, Basil and Sun-Dried Tomato Torta
- Three-Layer Cheese Torta
- Bacon Cheddar Cheese Ring
- Creamy Gouda Horseradish Spread
- Apricot Chutney Cheese
- Brown Sugar, Bourbon Pecan Brie served warm
- Bleu Cheese Mango Torte
- Bourbon Bleu Cheese topped with Pistachios and Craisins
- Feta Log with Crackers
- Hot Bleu Cheese Dip
- Wild Mushroom Hot Cheese Dip

*Served with appropriate crackers, pita chips, tortilla chips  
or toasted bread rounds.*

# Cold Hors D'oeuvres

*for events*



## GOURMET CRUDITÉ WITH PESTO DIPPING SAUCE

## FRESH FRUIT TRAY

## GRILLED VEGETABLES

Topped with Sun-Dried Tomato Vinaigrette Crostini  
and your choice of:  
Roasted Pork Tenderloin with Cranberry Mojo  
Beef Tenderloin topped with  
Balsamic Red Onion Compote  
Shrimp Remoulade  
Bleu Cheese and Roasted Pear

## BLEU CHEESE CRAISIN ROLLS

Stuffed with Country Ham and Dijionasse

## MINI OLIVE TAPENADE ROLLS

Stuffed with Salami, Pepperoni and Provolone

## MINI BACON CHEDDAR AND CARMELIZED ONION ROLLS

Stuffed with Roasted Turkey and Honey Mustard

## ROAST BEEF FINGER SANDWICHES

With Kalamata Mustard Butter

## YEAST ROLL SANDWICHES

Black Forest Ham • Bourbon and Thyme Roasted Turkey

## FETA AND ARTICHOKE BITES

## MINI CROISSANT CRANBERRY FETA PINWHEELS

Homemade Chicken Salad • Pimento Cheese

## CHICKEN SATE

With Peanut Sauce

## SWEET POTATO BISCUITS

Stuffed with Roasted Turkey and Cranberry Mojo

## CHEDDAR BISCUITS

Stuffed with Country Ham, Granny Smith Apple Compote

## PORK TENDERLOIN

Served on Miniature Yeast Rolls

# Hot Hors D'oeuvres

*for events*

## TARTS

- Stilton
- Apple and Leek
- Cajun Mushroom
- Shrimp and Artichoke
- Roasted Red Pepper
- Feta and Kalamata Olive or Spinach
- Hickory Bacon and Swiss

## BUFFALO CHICKEN DIP

Served with Tortilla Chips

## BRIE + ARTICHOKE DIP

Served with Pita Chips

## BUTTER PECAN CHICKEN STRIPS

Served with Tequila Apricot Sauce

## ROASTED CORN DIP

Served with Fresh Salsa and Tortilla Chips

## HOT BLEU CHEESE DIP

Served with French Bread

## STUFFED MUSHROOMS

With Chorizo Sausage and Chicken

## SPINACH + SAUSAGE DIP

Served warm with Flatbread

## GRILLED SESAME CHICKEN STRIPS

## CHICKEN CORDON BLEU BITES

## CHORIZO FILLED DATES WRAPPED IN BACON

## HOT ITALIAN DIP

Served with Pita Chips

## ITALIAN SAUSAGE BITES

Tossed with Onion and Peppers • Served with Flatbread and Horseradish Mustard

# Passed Hors D'oeuvres

*for events*



## COUNTRY HAM WONTONS

Served with Marmalade Mustard

## CORN CAKE

With Pulled Smoked Pork and Green Apple Slaw

## BUFFALO CHICKEN WONTONS

Served over Blue Cheese Ranch

## GROUper FINGERS

Served with Jalapeno Tartar Sauce

## MINI BURGERS/CHEESEBURGERS

## BOURSIN ASPARAGUS BITES

## BEEF EMPANADAS

## MINI HOT BROWNS CROSTINI

*Topped with your choice of:*

Fresh Mozzarella

Basil and Tomatoes

Spinach and Pesto Shrimp

*All appetizers requiring grilling or frying onsite require a chef attendant for an additional fee.*

# Premium Appetizers

*for events*

## ROSEMARY LEMON LAMB CHOP POPS

## ROSEMARY LAMB SKEWERS

Served with Feta Dipping Sauce

## BEEF TENDERLOIN CUBES

Served with Asian Dipping Sauce

## BEEF TENDERLOIN MINI YEAST ROLLS

## SIDE OF SMOKED SALMON

Garnished with Red Onion, Capers, Cream Cheese and Toasted Bread Rounds

## ASPARAGUS

Wrapped in Prosciutto with Balsamic Glaze

## ANTIPASTO DISPLAY

Featuring Italian Meats, Marinated Veggies and Fresh Mozzarella

## HOT CRAB DIP

Served with French Bread for Dipping

## MARINATED TENDERLOIN FONDUE

## AWARD-WINNING MINI BISON BURGERS

Served with Bacon, Blue Cheese and Red Onion Marmalade

## SHRIMP SHOOTERS

Served with Sweet Chili, Cocktail or Remoulade Sauce

## BLACK SESAME AHI TUNA

Served on Cucumber with Wasabi Citrus Aioli

## NEW ORLEANS STYLE CRAB FRITTERS

Served with Remoulade

## IMPORTED AND DOMESTIC CHEESE DISPLAY

## SMOKED SALMON ON POTATO CAKE

## BACON WRAPPED SCALLOPS

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# Drinks

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SOFT DRINKS

COFFEE AND SETUPS

TEA (SWEET OR UNSWEET)

LEMONADE

JUICE

ADDITIONAL OPTIONS INCLUDE

MINT TEA LEMONADE

TEA (SWEET OR UNSWEET)

*Premium bar options available upon request.*

*The menus listed are only a taste of what we have to offer!  
Let's get together and discuss custom menus for your event.*

## THINGS TO KNOW

### *about booking*

All of our individual menus are based on a per person price, with a minimum of 15 people for lunches, 40 people for dinners and parties.. This price includes setup.

Unless prior arrangements are made, payment is due upon delivery.

Delivery within Lexington is \$25.00. Delivery to surrounding counties is \$25.00 plus a mileage charge.

For major events, an approximate guest count and 40% non-refundable deposit are due upon commitment to the date of your event. A final guest count is due four days before your event. This will be the number of people for whom you will be charged. The balance, including 6% sales tax, will be due at the end of your event.

When staying at an event, our menus include setup and clean up of food and kitchen.

Servers are an additional charge of \$150.00 per server.

For events that last longer than 4 hours, an hourly rate of \$25.00 per hour will be added to our final invoice.

For disposable plastic plates, cups, etc. please add \$4.50 per person.

We will be pleased to handle rental of party equipment and include the cost (with a 15% handling fee) on your final invoice.

For every 200 guests, 1 catering coordinator is required at \$180.00.



DaRae & Friends Catering is licensed by the Kentucky Department of Alcohol Beverage Control and insured by the State of Kentucky.

*DaRae Marcum*  
OWNER