



DARAE
and Friends

The menus listed below are client favorites! We know options can seem endless, get a taste of what a menu could look like for you!

Lunches

for engagement parties, bridal showers, bridal luncheons

love IS BLUE

Blue Cheese Cole Slaw • Tossed Garden Salad • Grilled Smoked Pork Loin smothered in Honey-Laced Barbeque Sauce • Oven Baked Beans • Corn Pudding • Corn Muffins • Kahlua Brownies

Dinners

for rehearsal dinners

bourbon FINALE

Spring Greens with Mandarin Oranges • Bleu Cheese Crumbles • Toasted Almonds and Poppy Seed Dressing • Country Ham Stuffed Chicken Breast • Cheese Grits • Southern Style Green Beans • Rolls • Bread Pudding with Bourbon Sauce

CALL ME sugar

Caesar Salad • Hoisin-Infused Grilled Chicken Breast • Brown Sugar Glazed Ham • Southern Style Green Beans • Yukon Gold Chive Mashed Potatoes • Yeast Rolls • Kentucky Pie

Hors D'oeuvres

for wedding receptions

GOURMET CRUDITÉ WITH DIP

ROASTED VEGETABLES

All vegetables are Grilled and Marinated

CORN DIP + FRESH SALSA

Served with Tortilla Chips

BACON CHEDDAR CHEESE RING

Served with Crackers

FETA LOG

Served with Crackers

HOT BLEU CHEESE DIP

Served with French Bread

YEAST ROLL SANDWICHES

Black Forest Ham Bourbon • Thyme Roasted Turkey

BRUSCHETTA

Tomato Basil Bruschetta • Portabella Mushroom

MINI CROISSANTS

Homemade Chicken Salad • Pimento Cheese



MEATBALLS

Roasted Garlic Tomato • Brandied • Barbeque • Cranberry Jalapeno

SPINACH + SAUSAGE DIP

Served warm with Flatbread

STUFFED MUSHROOMS

With Chorizo Sausage and Chicken

GRILLED SESAME CHICKEN STRIPS

FETA AND ARTICHOKE BITES

ITALIAN SAUSAGE BITES

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

Interactive + Active Stations

for wedding receptions



PANZANELLA

Chopped tomatoes, cucumbers, red onion, capers, kalamata olives, French bread croutons tossed in Balsamic vinaigrette over romaine.

KENTUCKY SALAD

 Fancy baby greens topped with fresh blackberries, bourbon praline walnuts, blue cheese crumbles, cornbread croutons tossed in a Sorghum vinaigrette.

CAESAR SALAD

Crisp romaine lettuce tossed with parmesan cheese, homemade croutons and thick Caesar dressing.

SPINACH SALAD

A bed of luscious spinach with mandarin oranges, sliced strawberries, boiled eggs, red onion, toasted almonds, and Poppyseed dressing.

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ROASTED PEAR SALAD

Fresh lettuce with delicious roasted pears, creamy Maytag blue cheese and bourbon pecans.

Please ask for details on your favorite station when you call. Due to fluctuating food costs, station prices will be determined when you place your order. Personal attendant for these stations \$150.



THE CARVING STATION

All carving stations are beautifully displayed and served with rolls and appropriate sauces.

Signature Bourbon Marinated Beef Tenderloin
Slow Roasted Prime Rib or Beef Steamship Round of Beef
Steamship Round of Pork
Bourbon and Applewood Smoked Turkey Breast
Brown Sugar Baked Ham
Bourbon and Sweet Chili Glazed Pork Loin
Rosemary and Pesto Crusted Leg of Lamb

PASTA STATION

All pasta stations are chef attended and feature penne pasta tossed with your choice of sauce.

Marinara
Alfredo
Basil Pesto
Sautéed Mushrooms, Onions, Peppers
Italian Sausage
Chicken Parmesan
Parmesan Cheese

MEDITERRANEAN STATION

Classic Greek Salad
Feta Cheese
Black Olives
Slow Cured Olives
Grilled Pesto Vegetables
Tuscan White Bean Salad
Hummus
Toasted Pita Triangles
Pickled Ginger

KENTUCKY STATION

Benedictine Topped with Bacon Crumbles
Beer Cheese served with Celery, Carrots, and Crackers
Braised Collard Greens
Miniature Hot Browns
Bourbon Brined Fried Chicken

ITALIAN STATION

Romaine Salad (with thin red onions, artichokes, kalmative olives, lemon olive oil, coarse salt and pepper)
Rigatoni
Penne
Cavatappi
Sunday Gravy
Slow Cooked Tomatoes Sauce
Sweet Italian Sausage
Pork Shoulder
Parmesan Cheese
Artisan Bread (with fresh olive oil and herbs)

FRUIT AND CHEESE STATION

All fruit and cheese stations come with a choice of three items below and are served with fresh seasonal fruit, gourmet crackers and artisan bread.

Bacon Cheddar Cheese Ring
Three-layer Pesto Spread
Bourbon Blue Cheese
Bacon Horseradish Spread
Pineapple Ham Cheese Ball
Chicken Artichoke
Apricot Chutney Cheddar spread
Gourmet Block of Cheese
Cheese Cubes



SHRIMP + GRITS STATION

Bacon and Cheddar Filled Grits
Served with Creamy Shrimp Topping and Chili Verde

M E Z Z E S T A T I O N

Picked Vegetables
Spicy Hummus with Pita Chips
Fresh Vegetables
Greek Cucumber Spread
Edamame
Hummus with Grilled Pita Bread
Toasted Chickpeas, Fresh Herbs, Olive Oil, Ground pepper
Garden Tomatoes
Chopped Mint
Feta
Tahini
Lemon Artisan Breads
Marinated Olives
Fire Roasted Artichokes

Additional options include: Chicken Shawarma, Lemon Verbena Flatbread, Tomatoes and Alapoe Peppers, Grilled Shrimp, Cured Lemon, and Fresh Herbs

P O T A T O S T A T I O N

All potato stations come with your choice of potato.

Mashed Yukon Gold Potatoes
Tater Tots
Potato Wedges

Served with smoked ketchup, dijon mustard, cheddar cheese, sour cream, whipped butter, hickory bacon, and scallions.

Additional options include: Cream gravy, blue cheese crumbles, sauteed balsamic onions. OR enjoy mashed sweet potatoes with toppings of glazed pecans, butter, brown sugar and maple syrup.

B B Q S T A T I O N

House Smoked Pulled Pork layered with bourbon and bacon filled baked beans, creamy coleslaw topped with corn stick.

C H A R C U T E R I E S T A T I O N

Italian Meats
Gourmet Cheeses
Pickled Beets
Spicy Bread and Butter Pickles
Maytag Blue Cheese
Honeycomb and Black Pepper
Fresh Berries
Grainy Mustard
Artisan Breads
Gourmet Crackers

B I S C U I T S T A T I O N

Sweet Potato Biscuit
Cream Biscuits
Cheddar Biscuits
Country Ham
Fried Chicken
Fried Green Tomatoes
Sliced Garden Tomatoes
Hayden's Homemade Jam
Local Honey
Sweet Cream Butter
Cream Gravy

P R E T Z E L W A L L

Custom built wall filled with soft baked pretzel twists, house made beer cheese, grainy mustard, and yellow mustard.

Entrees

for wedding receptions



CHICKEN PICCATA

Chicken Sautéed and topped with a Light Lemon Citrus Sauce and Capers.

COUNTRY CHICKEN CORDON BLEU

Chicken Breast stuffed with Country Ham, Swiss Cheese, baked and topped with a rich Cream Sauce.

BALSAMIC STRAWBERRY GRILLED CHICKEN BREAST

ROSEMARY AND LEMON MARINATED LAMB CHOPS



BOURBON MARINATED BEEF TENDERLOIN

Entrees are served with house salad, choice of vegetable, starch, and dinner roll.

PEPPERCORN ROASTED PRIME RIB

POMEGRANATE AND ORANGE GLAZED PORK LOIN



CRAB CAKES WITH RED PEPPER AIOLI (2 CRAB CAKES)

MAHOGANY GLAZED SALMON

BOURSIN AND SPINACH STUFFED PORTABELLA MUSHROOM

Salads

PECAN + GOLDEN BEET

Pecan and Golden Beet Salad with Mustard Shallot Vinaigrette.

CRANBERRY + GORGONZOLA

Cranberry and Gorgonzola Green Salad with Raspberry Vinaigrette.

AVOCADO + GRAPEFRUIT

Butter Lettuce Salad with Avocado, Grapefruit, Thinly Sliced Red Onion and Citrus Vinaigrette.

POPPYSEED

Greens topped with Craisens, Toasted Almonds, Mandarin Oranges and Poppy Seed Dressing Classic.

CAESAR SALAD

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Vegetables

FIRE-GRILLED VEGETABLES

STEAMED BROCCOLI WITH LEMON ROASTED ASPARAGUS

VEGETABLE TORTE

SOUTHERN-STYLE GREEN BEANS

HONEY ROASTED CARROTS

CORN PUDDING

Starches

AU GRATIN POTATOES

MASHED YUKON GOLD POTATOES

SWEET POTATO GRATIN RISOTTO WITH WILD MUSHROOM

BUTTERNUT SQUASH WITH PARMESAN

PECAN WILD RICE

PESTO PASTA

BACON AND CORNBREAD DRESSING

CHEESE GRITS

Drinks

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

Our Wedding Menu is based on a per person price, with a minimum of 40 people. 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