



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

ROASTED VEGETABLES

FRESH FRUIT TRAY

GRILLED VEGETABLES

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

YEAST ROLL SANDWICHES

Black Forest Ham, Bourbon and Thyme
Roasted Turkey, or Pork Tenderloin

BLEU CHEESE CRAISIN ROLLS

Stuffed with Country Ham and Dijionasse

MINI OLIVE TAPENADE ROLLS

Stuffed with Salami, Pepperoni and Provolone

MINI BACON CHEDDAR AND CARAMELIZED ONION ROLLS

Stuffed with Roasted Turkey and Honey Mustard

BEEF TENDERLOIN ROLLS

Blue Cheese Yeast Rolls Filled with Sauteed Beef
Tenderloin, Pickled Onions, Horseradish Cream

CRANBERRY FETA PINWHEELS

Croissants with Chicken Salad / Pimento Cheese

MINI CROISSANTS

Croissants with Chicken Salad / Pimento Cheese
Chicken Dijionnaise

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
Gouda Biscuits with Country Ham, Pimento Cheese,
Jalapeno Peach Jam

SPICY SHRIMP

Served on Cucumber

SWEET POTATO

Topped with Goat Cheese

PARMESAN ROASTED CARROTS

Hot Hors D'oeuvres



for events

TARTS

Cajun Mushroom
Shrimp and Artichoke
Roasted Red Pepper
Feta and Kalamata Olive or Spinach
Hickory Bacon and Swiss
Tomato

BUFFALO CHICKEN DIP

Served with Tortilla Chips

GOAT CHEESE + FIG BRUCHETTA

BRIE + ARTICHOKE DIP

Served with Pita Chips

CORN FRITTER

With Strawberry Marmalade

ROASTED CORN DIP

Served with Fresh Salsa and Tortilla Chips

ARTICHOKE + SPINACH DIP

Served with Pita Chips

HOT BLEU CHEESE DIP

Served with French Bread

STUFFED MUSHROOMS

With Chorizo Sausage and Cheddar
With Chicken and Veggies

MEXICAN CORN CAKES

With Jalapeno and Lima Cream

GRILLED SESAME CHICKEN

With Peanut Sauce

ASPARAGUS ROLL UPS

SPINACH + SAUSAGE DIP

Served warm with Flatbread

SPICY CHICKEN BITES

Wrapped in Bacon

CHORIZO FILLED DATES WRAPPED IN BACON

HOT ITALIAN DIP

Served with Pita Chips

HOT BROWN DIP

With Bread Cubes

ITALIAN SAUSAGE BITES

Tossed with Onion and Peppers
Served with Flatbread and Horseradish Mustard

MEATBALLS

Roasted Garlic Tomato, Brandied, BBQ, Cranberry

HAND PIES

Beef + Mushrooms
Feta + Spinach
Ham + Havarti
Chicken Pot Pie

BLACKBERRY CAPRESE SKEWERS

SWEET POTATO WEDGES WITH DIJION JALAPENO POPPER DEVILED EGGS

Passed Hors D'oeuvres

for events



WONTONS

Country Ham with Marmalade Mustard
Buffalo Chicken with Blue Cheese Ranch
Green Chili with Red Pepper Cream

BRUCHETTA

Tomato Basil
Portabella Mushroom

CORN CAKE

With Pulled Smoked Pork and Green Apple Slaw

EVERYTHING PIGS IN A BLANKET

With Dijon Mustard

SPICY SHRIMP ON CUCUMBER

CAPRESE SKEWER

Drizzled with Balsamic Glaze

SWEET + SPICY BACON WRAPPED CHICKEN

MINI BURGERS/CHEESEBURGERS

BOURSIN ASPARAGUS BITES

BEEF EMPANADAS

MINI HOT BROWN

ARTICHOKE SPINACH ROLLUPS

MEATLOAF SANDWICH BITES

TOMATO TARTS

BOURBON BLACKBERRY BRIE BITES

SHRIMP TOAST

ROASTED FRESH FIG WITH GOAT CHEESE

GRUYERE MUSHROOMS + CARMELIZED

ONION BITES

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

SIDE OF SMOKED SALMON

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

ASPARAGUS

Wrapped in Prosciutto with Balsamic Glaze

HOT CRAB DIP

Served with French Bread for Dipping

CHICKEN CROQUETTES

BEEF TENDERLOIN CROSTINI

MEZZE BOARD

CHARCUTERIE BOARD

CHEDDAR PASTRY OLIVES

AWARD-WINNING MINI BISON BURGERS

Served with Bacon, Blue Cheese and Red
Onion Marmalade

SHRIMP COCKTAIL

Served with Sweet Chili, Cocktail or Remoulade Sauce

PARMESAN CUPS

Filled with Kentucky Salad

BLACK SESAME AHI TUNA

Served on Cucumber with Wasabi Citrus Aioli

NEW ORLEANS STYLE CRAB FRITTERS

Served with Remoulade

LOBSTER BEIGNETS

IMPORTED AND DOMESTIC CHEESE DISPLAY

SMOKED SALMON ON POTATO CAKE

BACON WRAPPED SCALLOPS

RED SKIN POTATO

Served with Creme Fresh, and Caviar



DARAE
and Friends

Entrees



BOURBON BRINED FRIED CHICKEN

Kentucky Bourbon and Local Honey Brined Fried Chicken

ITALIAN CHICKEN

Parmesan Crusted Chicken with Tomato Sauce, Kalamata Olives Artichoke, Capers

CHICKEN PICCATA

Chicken Sauteed and Topped with Lemon White Sauce and Capers

APPLE STUFFED PORK LOIN

Honey Crisp Apples stuffed in a Tender Pork Loin with Apple Cider Glaze

STUFFED PORTABELLA

Boursin, Spinach, Quinoa, Red Pepper and Fresh Herbs stuffed Portabella Mushroom

COCA COLA HAM

Spiral Ham Glzed with Brown Sugar and Coca Cola

KENTUCKY CORDON BLEU

Chicken Breast stuffed with Local Country Ham, Kennys Brie and Buttery Crumbs

Includes house salad, starch, vegetable, roll, and butter.

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

JALAPEÑO PEACH PORK TENDERLOIN

Hayden's Peach Jalapeño Jam on Pork Tenderloin served with Grilled Peaches

SOUTHERN SHRIMP AND GRITS

Weisenberger Grits with Creamy White Sauce and Smokey Bacon

MAHOGANY SALMON

Fresh Salmon with Teriyaki Sauce and Citrus Shavings

BEEF BURGUNDY

Tender Beef served with Sliced Mushrooms and Rich Wine Sauce

ALL DAY BRISKET

Fork Tender Brisket with Blackberry BBQ Sauce

BUTTERCRUST COD

Cod Filet Encrusted in Crumb Crust

BOURBON ROASTED BEEF TENDERLOIN

Marinated Roasted Beef Tenderloin with Henry Bain Sauce

LEMON ROSEMARY LAMB CHOPS

Delicious Lamb Chops with Grilled Lemon and Fresh Rosemary

CHICKEN AND WAFFLES

Crisp Fried Chicken, Fluffy Waffles and Maple Syrup

STRAWBERRY BALSAMIC CHICKEN BREAST

Grilled Chicken Breast, Balsamic Strawberry Glaze

PREMIUM PRIME RIB

Peppercorn Roasted Prime Rib

CRAB CAKES (2 CRAB CAKES)

Crab Cakes with Red Pepper Aioli

PARMESAN CRUSTED CHICKEN

Salads

KENTUCKY SALAD

Mixed Greens with Fresh Berries, Maytag Blue Cheese, and Poppyseed Dressing

FALL SALAD

Mixed Greens with Roasted Apples, Feta Cheese, and Apple Cider Vinaigrette

CAPRESE SALAD

Baby Greens with Tomatoes, Fresh Mozzarella, Basil and Balsamic Vinaigrette

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

Chopped Romaine with Homemade Croutons, Shaved Parmesan and Creamy Caesar Dressing

SPINACH SALAD

Baby Spinach with Mandarin Oranges, Red Onion, and Red Wine Vinaigrette

Sides

FIRE-GRILLED VEGETABLES

Seasonal Vegetables with Sundried Vinaigrette

SOUTHERN-STYLE GREEN BEANS

Country Ham, Green Beans

HONEY ROASTED CARROTS

Carrots with Lemon Zest and Local Honey

HARICOT VERT

Sauteed Onion with Pancetta

CORN PUDDING

Corn with Heavy Cream and Sugar

COLLARD GREENS

Fresh Collards with Bacon, Onion, and Red Pepper

BRUSSELL SPROUTS

With Bacon

BUTTERNUT SQUASH

Roasted Squash with Goat Cheese

LEMON BROCCOLI

Steamed Broccoli with Butter and Lemon Zest

ASPARGUS

Grilled, Steamed, or Roasted

CAULIFLOWER GRATIN

Starches

AU GRATIN POTATOES

MASHED YUKON GOLD POTATOES

SWEET POTATO GRATIN

WILD RISOTTO MUSHROOM

PECAN WILD RICE

PESTO PASTA

BACON AND CORNBREAD DRESSING

CHEESE GRITS

DAUPHINOISE POTATOES

MUSHROOM AND SPINACH CAULIFLOWER RICE

MACARONI AND CHEESE

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