



DARAE  
*and Friends*

# Interactive + Active Stations



## SALAD STATIONS

Choice of 3 salads

### PANZANELLA

Romaine, chopped tomatoes, cucumbers, red onion, capers, kalamata olives, French bread croutons, Balsamic Vinaigrette

### KENTUCKY SALAD

Fancy baby greens, fresh raspberries, blueberries, blackberries, bourbon praline pecans, blue cheese crumbles, Poppyseed Dressing.

### CAESAR SALAD

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

### SPINACH SALAD

Fresh spinach, mandarin oranges, sliced strawberries, boiled eggs, red onion, toasted almonds, raspberry viniagrette.

### ROASTED PEAR SALAD

Fresh lettuce, roasted pears, creamy Maytag blue cheese, bourbon pecans, apple vianiagrette.

*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  
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 or bowtie pasta tossed with your choice of 2 sauces.

Puttanesca  
Bolognese  
Marinara  
Alfredo  
Basil Pesto  
Sautéed Mushrooms, Onions, Peppers  
Italian Sausage  
Chicken Parmesan  
Parmesan Cheese  
\*add Caesar and Garlic bread

## MEDITERRANEAN STATION

Classic Greek Salad  
Feta Cheese  
Black Olives  
Slow Cured Olives  
Grilled Artichokes and Red Roasted Peppers  
Tuscan White Bean Salad  
Hummus  
Toasted Pita Triangles

## 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  
Corn Muffins

## ITALIAN STATION

Romaine Salad (with thin red onions, artichokes, kalmative olives, lemon olive oil, coarse salt and pepper)  
Homemade Meatballs  
Sunday Gravy  
Sweet Italian Sausage  
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 Spread  
Apricot Chutney Cheddar spread  
Gourmet Block of Cheese  
Cheese Cubes

## SHRIMP + GRITS STATION

Bacon and Cheddar Filled Grits  
Topped with Creamy Shrimp Topping and Chili Chicken Verde



Beef Bourguignon

## CALIFORNIA ROLL STATION

A chef attended station where sushi rolls are prepared for guests.

California Shrimp  
Tuna  
Avocado  
Shrimp Roll  
Soy Cause  
Wasabi  
Pickled Ginger

## MEZZE STATION

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 and 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*

## POTATO STATION

*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.*

## BBQ SUNDAE STATION

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

## CHARCUTERIE STATION

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

## BISCUIT STATION

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

## PRETZEL WALL

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

## VEGETABLE GRILLING STATION

*A chef attended station featuring vegetables that are grilled and carved for guests.*

Fresh Seasonal Vegetables  
Pesto Ranch  
Sun Dried Peso  
Cilantro Sunflower Seed Pesto  
Asian Vinaigrette Assorted Flavored Salts

## TEXAS POT ROAST STATION

Pot Roast Slow Roasted with Pepperoncinis  
Grilled Onions and Peppers  
Queso  
Brioche Buns  
Charro Beans or Tater Tots

## CROSTINI STATION

Roasted Pork Tenderloin  
Cranberry Mojo  
Pimento Cheese  
Balsamic Red Onion Compote, Jalepeno Peach Jam  
Shrimp Salad  
Bacon Bits  
Grilled Vegetable Compote  
Roasted Pears

## GRILLED CHEESE STATION

*A chef attended station where custom sandwiches are prepared for guests:*

Slow Roasted Beef Short Ribs

Onion

Pepperjack Cheese

Horseradish Cream

Sourdough Bread

Country Ham

Swiss Cheese

Dijon

Raisin Bread

Corned Beef

Sauerkraut

Swiss Cheese

Homemade Thousand Island

Sourdough Bread

Traditional three cheese on white bread

All served with house made chips.

## CARNITAS STATION

*A chef attended station where custom carnitas are prepared for guests:*

Carnita Pork  
Spicy Ground Beef  
Spicy Pulled Chicken  
Chorizo (additional \$3.00)  
Salsa Rojo  
Salsa Verde  
Pico de Gallo  
Sour Cream  
Queso Fresco  
Cinantro Onion Relish  
Homemade Corn and Flour Tortillas

Served with green chili rice and beans.

*Additional options include: Guacamole, Corn, Chips, Queso, Cheese, Sautéed Peppers and Onions, Flour Tortillas*

## SLOPPY JOE STATION

*(choice of two)*

Traditional Sloppy Joe

Philly Cheesesteak Sloppy Joe

Bacon Cheeseburger Sloppy Joe

Served with Brioche Buns, Tater Tots, Queso, and Giardiniera

# Mini Stations



## YOUR CHOICE OF TWO

Mini hot dogs with chili and topped with shredded cheddar cheese, and chopped onion

Mini hamburgers with colby cheese, mayo, dijon mustard, lettuce, tomatoes, and pickles

Pulled smoked pork with sweet BBQ sauce,  
White BBQ sauce, Vinegar BBQ sauce

Grilled salmon on brioche bun

Spiced chicken breast on brioche bun

*Includes seasoned potato wedges or tater tots,  
ketchup, mustard, dijon mustard, remoulade mayo*

# 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 10 people for lunches, 20 people for dinners and parties.. This price includes setup.

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

Delivery within Lexington is \$35.00. Delivery to surrounding counties is \$35.00 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 per server.

For events that last longer than 4 hours, an hourly rate is required and will be added to our final invoice.

For disposable plastic plates, cups, etc. please additional fee is required .

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. .



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

*DaRae Marcum*  
OWNER