



Cocktail Party Menu

*Anniversary Parties • Birthday Parties
Social Gatherings • Cocktail Parties • House Warmings*



3459 Buckhorn Plaza, Suite 140, Lexington, KY 40515
859.272.8003 • fax 859.272.8072 • DaraeAndFriends.com

Any six \$21.00 • Any eight \$28.00

**Cheese, Cold, Hot and Passed Hors d'oeuvres
from this and the following pages.**

*Some items must be prepared in your home
so please ask for guidance when ordering.*

The Cheeses

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

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 Craisens

Feta Log with Crackers

Hot Bleu Cheese Dip

Wild Mushroom Hot Cheese Dip

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Let's get together and discuss custom menus for your event.*

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The Cold Hors d'oeuvres

Gourmet crudité with pesto dipping sauce

Fresh fruit tray

Grilled Vegetable Display topped with Sun-Dried Tomato Vinaigrette

Crostini: 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 Craisen 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

Roast Beef Finger Sandwiches with Kalamata Mustard Butter

Black Forest Ham on Yeast Rolls

Bourbon and Thyme Roasted Turkey on Yeast Rolls

Feta and Artichoke Bites

Homemade Chicken Salad or Pimento Cheese on Mini Croissant

Cranberry Feta Pinwheels

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 on Miniature Yeast Rolls

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The Hot Hors d'oeuvres

Tarts:
your choice of

- 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 with Chips

Brie & Artichoke Dip with Pita Chips

Butter Pecan Chicken Strips with Tequila Apricot Sauce

Roasted Corn Dip Served with Fresh Salsa and Tortilla Chips

Hot Bleu Cheese Dip with French Bread for Dipping

Warm Spinach and Sausage Dip with Flatbread for Dipping

Mushrooms Stuffed with Chorizo Sausage and Chicken

Grilled Sesame Chicken Strips

Chicken Cordon Bleu Bites

Chorizo filled Dates wrapped in Bacon

Hot Italian Dip with Pita Chips

Italian Sausage Bites Tossed with Onion and Peppers
served with Flatbread and Horseradish Mustard

The Passed Hors d'oeuvres

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

Country Ham Wontons with Marmalade Mustard

Corn Cake with Pulled Smoked Pork and Green Apple Slaw

Buffalo Chicken Wontons served over Blue Cheese Ranch

Grouper Fingers with Jalapeno Tarter Sauce

Mini Burgers • Mini Cheeseburgers

Boursin Asparagus Bites • Beef Empanadas • Mini Hot Browns

Crostini:
topped with your choice of:

- Fresh Mozzarella
- Basil and Tomatoes
- Spinach and Pesto Shrimp

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Premium Appetizers

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

Please call for pricing.

Rosemary Lemon Lamb Chop Pops
Rosemary Lamb Skewers with Feta Dipping Sauce
Beef Tenderloin Cubes served with Asian Dipping Sauce
Beef Tenderloin served on Miniature Yeast Rolls
Side of Smoked Salmon garnished with Red Onion, Capers,
Cream Cheese and Toasted Bread Rounds
Asparagus wrapped in Proscuitto with Balsamic Glaze
Antipasto Display featuring Italian Meats,
Marinated Veggies and Fresh Mozzarella
Hot Crab Dip served with French Bread for Dipping
Award-Winning Mini Bison Burgers with Bacon,
Blue Cheese and Red Onion Marmalade
Shrimp Shooters served with Sweet Chili,
Cocktail or Remoulade Sauce
Black Sesame Ahi Tuna on Cucumber
served with Wasabi Citrus Aioli
New Orleans Style Crab Fritters with Remoulade
Imported and Domestic Cheese Display
Marinated Tenderloin Fondue
Smoked Salmon on Potato Cake
Bacon Wrapped Scallops
Hot Crab Dip

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