



Wedding Menu

*Engagement Party • Bridal Luncheon
Wedding Rehearsal • Wedding Reception*



3459 Buckhorn Plaza, Suite 140, Lexington, KY 40515
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Your Engagement Party

Love is Blue \$19.50

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

Your Rehearsal Dinner

Bourbon Finale \$21.00

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 \$21.25

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

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

Your Reception

These are a few suggestions to customize a menu for your special day.

Gourmet Crudité with Dip

Grilled Marinated Vegetables

Roasted Corn Dip Served with Fresh Salsa and Tortilla Chips

Bacon Cheddar Cheese Ring with Crackers

Feta Log with Crackers

Hot Bleu Cheese Dip with French Bread for Dipping

Black Forest Ham on Yeast Rolls

Bourbon and Thyme Roasted Turkey on Yeast Rolls

Tomato Basil Bruschetta or Portabella Mushroom Bruschetta

Homemade Chicken Salad or Pimento Cheese on Mini Croissant

Meatballs:

- Roasted Garlic Tomato
- Brandied
- Barbeque
- Cranberery Jalapeno

Warm Spinach and Sausage Dip with Flatbread for Dipping

Mushrooms Stuffed 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

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Interactive & Active Stations

*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.*

Salad Garden Station

A perfect beginning to a heavy hors d'oeuvres buffet.
Choose two or three of the following salads to be hand tossed and
served by a member of our culinary team or
your guests can fill their own plate.

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 berries, toasted almonds,
bleu cheese crumbles tossed in a champagne vinaigrette

Caesar Salad

Crisp romaine lettuce tossed with parmesan cheese,
home made croutons and thick Caesar dressing

Mashed Potato Martini Bar

Your guests will be served mashed Yukon gold potatoes and
can create their own personal potato sundae with toppings that
include hickory smoked bacon, shredded cheddar cheese, chopped
scallions, sour cream, balsamic glazed red onion, real butter.

Or enjoy smashed sweet potatoes with toppings of glazed pecans,
butter, brown sugar and maple syrup.

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The Pasta Station

A Chef Attended station featuring
Penne Pasta tossed with your choice of:

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

The Carving Station

(served with rolls and appropriate sauces)

Our Signature Bourbon Marinated Beef Tenderloin
Slow Roasted Prime Rib of 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 Pesto Crusted Leg of Lamb

The Grits Bar

A Southern Tradition

Bacon and Cheddar Filled Grits served along side
a Creamy Shrimp Topping plus Chili Verde.

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