



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

FRESH FRUIT TRAY

GRILLED VEGETABLES

Topped with Sun-Dried Tomato Vinaigrette Crostini

and 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 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

ROAST BEEF FINGER SANDWICHES

With Kalamata Mustard Butter

YEAST ROLL SANDWICHES

Black Forest Ham • Bourbon and Thyme Roasted
Turkey

FETA AND ARTICHOKE BITES

MINI CROISSANT CRANBERRY FETA PINWHEELS

Homemade Chicken Salad • Pimento Cheese

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

Served on Miniature Yeast Rolls

Hot Hors D'oeuvres

for events



TARTS

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

Served with Tortilla Chips

BRIE + ARTICHOKE DIP

Served with Pita Chips

BUTTER PECAN CHICKEN STRIPS

Served with Tequila Apricot Sauce

ROASTED CORN DIP

Served with Fresh Salsa and Tortilla Chips

HOT BLEU CHEESE DIP

Served with French Bread

STUFFED MUSHROOMS

With Chorizo Sausage and Chicken

SPINACH + SAUSAGE DIP

Served warm with Flatbread

GRILLED SESAME CHICKEN STRIPS

CHICKEN CORDON BLEU BITES

CHORIZO FILLED DATES WRAPPED IN BACON

HOT ITALIAN DIP

Served with Pita Chips

ITALIAN SAUSAGE BITES

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

Passed Hors D'oeuvres

for events



COUNTRY HAM WONTONS

Served with Marmalade Mustard

CORN CAKE

With Pulled Smoked Pork and Green Apple Slaw

BUFFALO CHICKEN WONTONS

Served over Blue Cheese Ranch

GROUPE FINGERS

Served with Jalapeno Tartar Sauce

MINI BURGERS/CHEESEBURGERS

BOURSIN ASPARAGUS BITES

BEEF EMPANADAS

MINI HOT BROWNS CROSTINI

Topped with your choice of:

Fresh Mozzarella

Basil and Tomatoes

Spinach and Pesto Shrimp

*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

BEEF TENDERLOIN CUBES

Served with Asian Dipping Sauce

BEEF TENDERLOIN MINI YEAST ROLLS

SIDE OF SMOKED SALMON

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

ASPARAGUS

Wrapped in Prosciutto with Balsamic Glaze

ANTIPASTO DISPLAY

Featuring Italian Meats, Marinated Veggies and Fresh
Mozzarella

HOT CRAB DIP

Served with French Bread for Dipping

MARINATED TENDERLOIN FONDUE

AWARD-WINNING MINI BISON BURGERS

Served with Bacon, Blue Cheese and Red
Onion Marmalade

SHRIMP SHOOTERS

Served with Sweet Chili, Cocktail or Remoulade Sauce

BLACK SESAME AHI TUNA

Served on Cucumber with Wasabi Citrus Aioli

NEW ORLEANS STYLE CRAB FRITTERS

Served with Remoulade

IMPORTED AND DOMESTIC CHEESE DISPLAY

SMOKED SALMON ON POTATO CAKE

BACON WRAPPED SCALLOPS

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

All of our individual menus are based on a per person price, with a minimum of 15 people for lunches, 40 people for dinners and parties. 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