



DARAE
and Friends

GOOD MORNING SUNSHINE - \$13.50

Fried Potatoes with Caramelized Onions
 Cheese Scrambled Eggs
 Sausage
 Applewood Bacon
 Cream Biscuits with Sawmill Gravy
 Butter and Jellies

WILDCAT MORNIN' - \$16.50

Seasonal Fruit
 Honey Bun Cake
 Assorted Breakfast Tray
 Scrambled Eggs with Gouda Cheese, Sun Dried Tomatoes,
 Avocados
 Cheddar Grits
 Cream Biscuits with Sawmill Gravy
 Sausage
 Applewood Bacon

SOUTHERN BREAKFAST - \$8.50

Oatmeal or Cream of Wheat
 Sweet Butter, Brown Sugar, Cinnamon Sugar
 Fresh Blueberries
 Chia Seeds
 Toasted Pecans
 Cream Biscuits with Sausage Gravy or Chocolate Gravy

OMELET STATION - \$8.50

Omelettes to order
 Farm Fresh Eggs
 Applewood Bacon
 Ham
 Assorted Peppers, Sliced Mushroom, Scallions, Fresh Spinach
 Cheddar Cheese
 * Chef Attendant required.

BREAKFAST DISPLAY - \$11.50

Handmade Danish
 Fresh Muffins
 Donuts
 Scones with Butter and Jam
 Bagels with Smoked Salmon, Cream Cheese, Capers, and
 Red Onion
 Greek Vanilla Yogurt
 Display of Fresh Fruit and Berries

THE EYE OPENER - \$8.75

Homemade Cinnamon Rolls
 Egg and Sausage Souffle
 Seasonal Fruit Salad

KENTUCKY CONTINENTAL - \$7.75

Handmade Pastries
 Assorted Muffins
 Coffee Cake
 Sliced Melon

PANCAKE OR WAFFLE STATION - \$9.25

Made to Order Pancakes or Waffles
 Sweet Butter
 Maple Syrup
 Fresh Berries, Pecans,
 Sausage, Applewood Bacon
 * Chef Attendant required.

ADDITIONAL OPTIONS INCLUDE:

Bacon Filled Grits \$3.50
(2) Applewood Bacon \$3.50
(2) Sausage \$3.50
(1) Cream Biscuit with Sausage Gravy or Chocolate Gravy \$3.75
Scrambled Eggs with Cheddar Cheese \$4.00
(2) Boiled Egg with Everything Seasoning \$3.00
(2) Homemade Mini Cinnamon Rolls \$3.50
Yogurt Parfait \$3.75

Cream Biscuits - \$4.50

*Cream Biscuits filled with choice of Ham, Country Ham, Sausage
 or Bacon. Add Egg for \$1.50.*

Hand Held Happiness - \$6.50

*Breakfast sandwich with choice of Ham, Bacon, or Sausage, Fried
 Egg, and Cheddar toasted to perfection*

Breakfast Burrito - \$5.50

*Large tortilla filled with Scrambled Egg, Sausage, Pico de Gallo
 and Cheddar Cheese*

Basic Boxed Lunch

for corporate



SANDWICH

Bourbon Thyme Turkey

Rare Roast Beef

Homemade Pimento Cheese

Chicken Salad

Baked Honey Ham

Grilled Vegetable

All dressed with Lettuce, Tomato, and Cheese

Served on assorted breads: Whole Wheat, White, Ciabatta,

Focaccia, Wrap (Gluten free bread available)

SIDES

Mandarin Orange Pasta Salad

Twice Baked Potato Salad

Lemon Orzo Salad

Creamy Dill Cole Slaw

Italian Vegetable Pasta Salad

Individual Bag of Chips

Whole Seasonal Fruit

Add an additional side \$3.50

SWEETS

Assorted Homemade Cookies

Double Chocolate Brownies

Fruit

\$10.25 PER PERSON

Gourmet Box Lunch

for corporate



SANDWICH

Grilled Chicken, Pepperjack, Dijonnaise, Fried Onions on Croissant
Buffalo Chicken, Swiss Cheese, Wrap
Turkey, Apple, Brie, Fig Jam, Ciabatta
Green Goddess, Avocado, Butter Lettuce, Goat Cheese, Fresh Basil
Roast Beef, Grilled Onions, Boursin Cheese, French Roll
Ciabatta, Pepperoni, Salami, Ham, Provolone, Black Olives, Tomato, Onion, Pepper
Texas Pot Roast topped with Dijon, Pepperoncini's, Melted Pepper Jack Cheese, on French Roll
Gouda Biscuit filled with Country Ham, Homemade Pimento Cheese, and Hayden's Jalapeno Peach Jam
Veggie Wrap - Tomato, Cucumber, Avocado, Olives, Lettuce, Sprouts, Hummus

SIDES

Cheese Tortellini Caesar Pasta
Triple Berry Spinach Salad
Grandma's Mustard Potato Salad
Macaroni Salad
Grape Salad
Shredded Brussel Sprout Salad
Broccoli Salad
Black Eyed Pea Salad
Asian Ramen Salad

Add an additional side \$3.50

SWEETS

Assorted Homemade Cookies
Double Chocolate Brownies
Fruit

\$12.50 PER PERSON

Entree Salads

for corporate



THE TRIO SALAD - \$9.50

Choice of Chicken Salad, Egg Salad, Country Ham Salad or Pimento Cheese served with Crackers, Crostini, and Fritos

ENTREE SALADS

The Kentucky - Mixed Greens topped with Fresh Berries, Blue Cheese Crumbles, Praline Pecans, Grilled Chicken Breast, and Poppyseed Dressing \$12.50

Kentucky Cobb Salad - Chopped Romaine topped with rows of Boiled Eggs, Country Ham, Avocados, Fresh Blackberries, Corn Bread Croutons, Grilled Chicken, and Sorghum Vinaigrette \$12.50

Mediterranean Salad - Chopped Romaine, Artichoke Hearts, Cucumber, Tomato, Feta Crumbles, Marinated Olives, Red Onion Rings topped with Grilled Chicken or Grilled Salmon, and Greek Vinaigrette - \$13.50

Southwest Salad - Mixed Greens, Black Beans, Tomatoes, Grilled Corn, Avocado, Grilled Chicken or Skirt Steak, Fresh Cilantro, Pico de Gallo, Tortilla Strips, and Avocado Ranch - \$10.75

Soba Noodle Chicken Salad - Soba noodles, Carrots, Cucumber, Peppers, Grilled Chicken or Shrimp, Sesame Seeds, Wonton Strips, and Peanut Dressing - \$12.50

Salmon Nicoise Salad with Lemon Vinaigrette - \$13.50

All entree salads are served with French Bread and Gourmet Cookie.

Entrees

for corporate



CASSEROLE HEAVEN - \$12.50

House salad served with your choice of one:

Hot Chicken Salad Casserole

Tortellini Spinach Casserole

Chicken Divan Casserole

Beef Enchilada Casserole

Hot Brown Casserole

Chicken Tetrazzini

Loaded Cauliflower Casserole (gluten free)

Vegetarian Casserole

THE ITALIANO - \$12.75

Choice of Pasta with Grilled Chicken, Italian Sausage, Mushrooms, Roasted Tomatoes tossed in Basil Pesto, or Pasta Bourbon Alfredo with Mushrooms, Butternut Squash, Spinach, Red Onion and Grilled Chicken

Served with Caesar Salad, and Ciabatta Bread

HEALTHY CHOICE - \$13.50

Greek Salad, Grilled Chicken Breast or Salmon Filet over Wild Rice, Grilled Seasonal Vegetables, Served with Seasonal Fruit

Gluten Free Meatballs with Homemade Marinara, Caesar Salad, Fresh Fruit - \$12.00



SOUTHERN LUNCH - \$12.50

Your choice of Meatloaf, Fried Chicken, Salmon Croquettes or Coca Cola Ham

Yukon Gold Mashed Potatoes, Southern Style Green Beans, Creamy Cole Slaw, Corn Muffins

FINALLY FRIDAY - \$18.50

Grilled Ribeye Sandwich, Garden Salad, Buttered Herbed Red Skinned Potatoes, Condiment Tray

**For dinner portions add \$4.50 per person.*

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

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 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 \$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