



**DARAE**  
*and Friends*

# Holiday Traditions

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## TINSEL TOWN BRUNCH - \$26.50

Hot Mulled Cider or Homemade Eggnog

Grapefruit Compote

Coffee Cake

*White Chocolate Apricot*

*Raspberry Oatmeal*

*Blueberry with Lemon Curd*

*Chicken*

*Butter Pecan*

*Choice of:*

*Spinach Hickory Bacon and Swiss*

*Roasted Red Pepper, Gruyere*

*Green Chili Chorizo*

Chili Rellenos Casserole or Sausage Grit Tomato Casserole

Roasted Asparagus

Chocolate Chess Pie

*Unless stated otherwise, all prices are per person  
and subject to seasonal change.*

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**\$27.50 PER PERSON**

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## TRIM THE TURKEY - \$14.50

Oven Roasted Turkey Breast

Stuffing

Gravy

Country Style Green Beans

Corn Pudding

Fresh Baked Yeast Rolls

Pumpkin Pie with Bourbon Whipped Cream

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## **HAM IT UP \$14.50**

Donnie's Famous Brown Sugar Baked Ham

Bourbon Pecan Topped Sweet Potatoes

Cheesy Broccoli Casserole

Creamy Cole Slaw

Corn Muffins

Pecan Pie

Add Turkey \$4.00

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## HOLIDAY ITALIANO

*Your choice of:*

Traditional Italian Sausage Lasagna

White Chicken Lasagna

Vegetarian Lasagna

Seafood Lasagna (add \$3.00 per person)

Caesar Salad

Garlic Rolls

Dessert

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**\$13.50 PER PERSON - LUNCH**  
**\$21.25 PER PERSON - DINNER**

# Holiday Desserts

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HOMEMADE PEPPERMINT ICE CREAM PARFAIT.....	<i>\$6.00</i>
RED VELVET CHEESECAKE.....	<i>\$6.75</i>
BUCHE DE NOEL .....	<i>\$6.75</i>
PUMPKIN CHEESECAKE WITH PRALINE SAUCE.....	<i>\$5.25</i>
BLACK FOREST CAKE.....	<i>\$4.75</i>
HOMEMADE STRAWBERRY SORBET WITH HOLLY COOKIES.....	<i>\$3.75</i>

# Drinks

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**ALL BEVERAGES LISTED BELOW  
ARE \$2.00 EACH**

**SOFT DRINKS**

**COFFEE AND SETUPS**

**TEA (SWEET OR UNSWEET)**

**LEMONADE**

**JUICE**

**ADDITIONAL OPTIONS INCLUDE**

**MINT TEA LEMONADE  
\$10.00 GAL**

**TEA (SWEET OR UNSWEET)  
\$ 5.00 GAL**

*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