



DARAE
and Friends

Interactive + Active Stations



SALAD STATIONS

Choice of 3 salads

PANZANELLA

Romaine, chopped tomatoes, cucumbers, red onion, capers, kalamata olives, French bread croutons, Balsamic Vinaigrette



KENTUCKY SALAD

Fancy baby greens, fresh raspberries, blueberries, blackberries, bourbon praline pecans, blue cheese crumbles, Poppyseed Dressing.

CAESAR SALAD

Crisp romaine lettuce, parmesan cheese, homemade croutons, thick Caesar dressing.

SPINACH SALAD

Fresh spinach, mandarin oranges, sliced strawberries, boiled eggs, red onion, toasted almonds, raspberry vinaigrette.

ROASTED PEAR SALAD

Fresh lettuce, roasted pears, creamy Maytag blue cheese, bourbon pecans, apple vinaigrette.

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.



THE CARVING STATION

All carving stations are beautifully displayed and served with rolls and appropriate sauces.

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

PASTA STATION

All pasta stations are chef attended and feature penne or bowtie pasta tossed with your choice of 2 sauces.

Puttanesca
Bolognese
Marinara
Alfredo
Basil Pesto
Sautéed Mushrooms, Onions, Peppers
Italian Sausage
Chicken Parmesan
Parmesan Cheese
**add Caesar and Garlic bread*

MEDITERRANEAN STATION

Classic Greek Salad
Feta Cheese
Black Olives
Slow Cured Olives
Grilled Artichokes and Red Roasted Peppers
Tuscan White Bean Salad
Hummus
Toasted Pita Triangles

KENTUCKY STATION

Benedictine Topped with Bacon Crumbles
Beer Cheese served with Celery, Carrots, and Crackers
Braised Collard Greens
Miniature Hot Browns
Bourbon Brined Fried Chicken
Corn Muffins

ITALIAN STATION

Romaine Salad (with thin red onions, artichokes, kalmative olives, lemon olive oil, coarse salt and pepper)
Homemade Meatballs
Sunday Gravy
Sweet Italian Sausage
Parmesan Cheese
Artisan Bread (with fresh olive oil and herbs)

FRUIT AND CHEESE STATION

All fruit and cheese stations come with a choice of three items below and are served with fresh seasonal fruit, gourmet crackers and artisan bread.

Bacon Cheddar Cheese Ring
Three-layer Pesto Spread
Bourbon Blue Cheese
Bacon Horseradish Spread
Pineapple Ham Cheese Ball
Chicken Artichoke Spread
Apricot Chutney Cheddar spread
Gourmet Block of Cheese
Cheese Cubes

SHRIMP + GRITS STATION

Bacon and Cheddar Filled Grits
Topped with Creamy Shrimp Topping and Chili Chicken Verde



Beef Bourguignon

CALIFORNIA ROLL STATION

A chef attended station where sushi rolls are prepared for guests.

California Shrimp
Tuna
Avocado
Shrimp Roll
Soy Cause
Wasabi
Pickled Ginger

MEZZE STATION

Picked Vegetables
Spicy Hummus with Pita Chips
Fresh Vegetables
Greek Cucumber Spread
Edamame Hummus with Grilled Pita Bread
Toasted Chickpeas, Fresh Herbs, Olive Oil, Ground pepper
Garden Tomatoes
Chopped Mint
Feta
Tahini and Lemon
Artisan Breads
Marinated Olives
Fire Roasted Artichokes

Additional options include: Chicken Shawarma, Lemon Verbena Flatbread, Tomatoes and Alapoe Peppers, Grilled Shrimp, Cured Lemon, and Fresh Herbs

POTATO STATION

All potato stations come with your choice of potato.

Mashed Yukon Gold Potatoes
Tater Tots
Potato Wedges

Served with smoked ketchup, dijon mustard, cheddar cheese, sour cream, whipped butter, hickory bacon, and scallions.

Additional options include: Cream gravy, blue cheese crumbles, sauteed balsamic onions. OR enjoy mashed sweet potatoes with toppings of glazed pecans, butter, brown sugar and maple syrup.

BBQ SUNDAY STATION

House Smoked Pulled Pork layered with bourbon and bacon filled baked beans, creamy coleslaw topped with corn stick in a mason jar.

CHARCUTERIE STATION

Italian Meats
Gourmet Cheeses
Pickled Beets and Okra
Spicy Bread and Butter Pickles
Maytag Blue Cheese
Honeycomb and Black Pepper
Fresh Berries
Grainy Mustard
Artisan Breads
Gourmet Crackers

BISCUIT STATION

Sweet Potato Biscuit
Cream Biscuits
Cheddar Biscuits
Country Ham
Fried Chicken
Fried Green Tomatoes
Sliced Garden Tomatoes
Hayden's Homemade Jam
Local Honey
Sweet Cream Butter
Cream Gravy

PRETZEL WALL

Custom built wall filled with soft baked pretzel twists, house made beer cheese, grainy mustard, and yellow mustard.

VEGETABLE GRILLING STATION

A chef attended station featuring vegetables that are grilled and carved for guests.

Fresh Seasonal Vegetables
Pesto Ranch
Sun Dried Peso
Cilantro Sunflower Seed Pesto
Asian Vinaigrette Assorted Flavored Salts

TEXAS POT ROAST STATION

Pot Roast Slow Roasted with Pepperoncinis
Grilled Onions and Peppers
Queso
Brioche Buns
Charro Beans or Tater Tots

CROSTINI STATION

Roasted Pork Tenderloin
Cranberry Mojo
Pimento Cheese
Balsamic Red Onion Compote, Jalepeno Peach Jam
Shrimp Salad
Bacon Bits
Grilled Vegetable Compote
Roasted Pears

GRILLED CHEESE STATION

A chef attended station where custom sandwiches are prepared for guests:

Slow Roasted Beef Short Ribs
Onion
Pepperjack Cheese
Horseradish Cream
Sourdough Bread

Country Ham
Swiss Cheese
Dijon
Raisin Bread

Corned Beef
Sauerkraut
Swiss Cheese
Homemade Thousand Island
Sourdough Bread
Traditional three cheese on white bread

All served with house made chips.

CARNITAS STATION

A chef attended station where custom carnitas are prepared for guests:

Carnita Pork
Spicy Ground Beef
Spicy Pulled Chicken
Chorizo (additional \$3.00)
Salsa Rojo
Salsa Verde
Pico de Gallo
Sour Cream
Queso Fresco
Cinantro Onion Relish
Homemade Corn and Flour Tortillas

Served with green chili rice and beans.

Additional options include: Guacamole, Corn, Chips, Queso, Cheese, Sauteed Peppers and Onions, Flour Tortillas

SLOPPY JOE STATION

(choice of two)

Traditional Sloppy Joe
Philly Cheesesteak Sloppy Joe
Bacon Cheeseburger Sloppy Joe

Served with Brioche Buns, Tater Tots, Queso, and Giardiniera

Mini Stations



YOUR CHOICE OF TWO

Mini hot dogs with chili and topped with shredded cheddar cheese, and chopped onion

Mini hamburgers with colby cheese, mayo, dijon mustard, lettuce, tomatoes, and pickles

Pulled smoked pork with sweet BBQ sauce, White BBQ sauce, Vinegar BBQ sauce

Grilled salmon on brioche bun

Spiced chicken breast on brioche bun

Includes seasoned potato wedges or tater tots, ketchup, mustard, dijon mustard, remoulade mayo

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