



## *Celebrate The Moments*

Anniversary parties

Birthday parties

Social gatherings

Cocktail parties

House warmings



*DaRae & Friends*  
CATERING

## *Let's Get Together*

Feast your eyes on our cheeses and hors d'oeuvres  
and try to decide:

**Any six \$21.75 | Any eight \$24.50**

Some items must be prepared in your home  
so please ask for guidance when ordering.

### **The Cheeses**

Served with appropriate crackers, pita chips,  
tortilla chips or toasted bread rounds.

- 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
- Imported and domestic cheese display
- Brown sugar, bourbon pecan brie served warm
- Bleu cheese mango torte
- Bourbon bleu cheese topped with pistachios and craisens
- Hot bleu cheese dip
- Wild mushroom hot cheese dip

## The Cold hors d'oeuvres

Gourmet crudité with pesto dipping sauce

Fresh fruit display

Grilled vegetable display topped with sun-dried tomato vinaigrette

Asparagus wrapped in prosciutto with balsamic glaze

Antipasto display featuring Italian meats,  
marinated veggies and fresh mozzarella

California rolls: cucumber/crab/avocado rolls, spicy roll with tuna,  
vegetable roll all served with wasabi and pickled ginger

Crostini: your choice of roasted pork tenderloin with cranberry mojo,  
beef tenderloin topped with balsamic red onion compote,  
shrimp remoulade or bleu cheese and roasted pear

Bleu cheese Craisen rolls stuffed with country ham and dijonasse

Mini olive tapenade rolls stuffed with  
salami, pepperoni and provolone

Mini bacon cheddar and caramelized onion rolls  
stuffed with roasted turkey and honey mustard

Grilled, chilled beef tenderloin cubes served with Asian dipping sauce

Rosemary lamb skewers with feta dipping sauce

Shrimp shooters served with sweet chili, cocktail or remoulade sauce

Roast beef finger sandwiches with kalamata mustard butter

Ham and Jarlsberg tea sandwiches on parmesan rosemary rolls

Black sesame ahi tuna on cucumber served with wasabi citrus aioli

Cranberry feta pinwheels

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

Beef tenderloin on miniature yeast rolls  
served with horseradish cream and Henry Bain sauce

Pork tenderloin on miniature yeast rolls

Side of smoked salmon garnished with red onion, capers,  
cream cheese and toasted bread rounds

### The Hot hors d'oeuvres

Buffalo chicken dip with chips | Brie & artichoke dip with pita chips  
Tarts: your choice of stilton, apple and leek, Cajun mushroom,  
shrimp and artichoke, roasted red pepper, feta and kalamata olive or  
spinach, hickory bacon and swiss  
Butter pecan chicken strips with tequila apricot sauce  
Chicken cordon bleu bites | Chorizo filled dates wrapped in bacon  
Marinated tenderloin fondue | Rosemary lemon lamb chop pops  
Tex-Mex mini meatloaf crostini | Bacon wrapped scallops  
Hot Italian dip with pita chips | New Orleans style crab fritters with Remoulade  
Hot crab dip served with French bread for dipping

### The Passed hors d'oeuvres

Miniature crab cakes with roasted red pepper aioli  
Country ham wontons with marmalade mustard  
Smoked salmon on potato cake  
Tomato goat cheese burgers | Mini cheeseburgers  
Award-winning mini bison burgers with bacon,  
bleu cheese and red onion marmalade  
Crostini topped with your choice of lobster and wine reduction,  
fresh mozzarella, basil and tomatoes, or spinach and pesto shrimp  
Corn cake with pulled smoked pork and green apple slaw  
Grouper fingers with jalapeño tarter sauce  
Buffalo chicken wontons served over bleu cheese ranch  
Boursin Asparagus bites | Beef empanadas  
Bacon wrapped scallops | Shrimp toast | Meatloaf stacks

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



3459 Buckhorn Plaza, Suite 140 Lexington, KY 40515  
tel 859.272.8003 fax 859.272.8072 [DaraeAndFriends.com](http://DaraeAndFriends.com)