

HAKEEM'S BARBEQUE

Catered Wedding Packages

Stationary Hors d'oeuvres

1 selection is included with dinner menu

Additional stations can be added to your menu

*some selections are subject to supplemental fee as noted

ANTIPASTO

Variety of organic seasonal fruits and vegetables | smoked and spicy sausage | imported cheeses and nuts | fresh sliced baguettes, breadsticks and gourmet crackers, hummus, bleu cheese ranch dip and thick balsamic sauce

CHIPS, DIPS & TAPENADE

A variety of pretzels, chips, crispy lavash & sliced baguettes, smoked salmon | flavored oils, fire roasted corn salsa, cheesy spinach & artichoke dip roasted red pepper spread and black olive tapenade

THE CLASSICS

Variety of classic southern bbq small bites baked beans, hush puppies, and chicken wings | horseradish, bbq sauce, hot sauce, herbed lemon sauce and cornbread

CEVICHE AND TOSTADAS

Grilled rock shrimp ceviche with tomatoes, red onions, chilies, jicama, oranges served in grilled halved avocados | lime wedges and crispy corn tostadas

Passed Hors d'oeuvres

A selection of 3 are included with the dinner menu

*additional hors d'oeuvres can be added at 5.00 each

MINI SKEWERS

- Cilantro lime grilled shrimp | sliced jalapeno pepper
- Beef brisket burnt ends | pickled cabbage | bbq sauce
- Grilled honey basil chicken thighs
- Smoked sausage | rosemary and thyme sweet potato



CROSTINIS

- Beef brisket | pickled cabbage, | bbq sauce
- Grilled tri- tip | chimichurri sauce
- Shredded smoked chicken | honey lime cabbage slaw
- Smoked salmon | herbed creme fraiche | dill



SOUP SHOOTERS

- Pea soup | creme fraiche
- Tomato bisque soup | grilled cheese bits
- Butternut squash soup | fresh cracked pepper



Main Dinner Buffet

Includes 1 selection from stationary hor d'oeuvres and 3 selections from passed hor d'oeuvres

All dinners include fresh baked bread rolls and butter

*for family style add \$4.00

Grilled lemon herb chicken breasts and cedar plank salmon - \$60.00/pp

- Herbed wild rice | garnished with parsley
- Honey garlic roasted carrots
- Mixed greens salad | mixed greens, sunflower seeds, red onions, cucumbers, honey Dijon dressing

Barbecued tri-tip and smoked chicken legs and thighs- \$65.00/pp

- Roasted root vegetables | fingerling potatoes
- Sautéed haricot vert | roasted garlic
- Caesar salad | romaine hearts, rosemary and thyme croutons, shaved parmesan, Caesar dressing

Smoked beef brisket and pan seared sea bass - \$70.00/pp

- Garlic mashed potatoes
- Grilled asparagus | toasted almonds
- Kale and spring mix green salad | mix spring greens and kale, shaved apples, cranberries, pepitas, honey lemon dressing



Chef's Station - 80.00/pp

Includes 1 selection from stationary hor d'oeuvres 3 selections from passed hor d'oeuvres

Includes 1 selection from section A and 1 selection from section B

All Chef Stations are served with our mixed greens salad, fresh baked bread rolls and butter

Section A

- Live Grilling Station (Choose 2) | skirt steak, chicken thighs, shrimp, sausage, salmon, portobello mushroom, zucchini and eggplant
- Carving Station (Choose 1) | top sirloin, leg of lamb, beef brisket, turkey, rib roast, tri tip
- Burger Bar (Choose 2) | grilled hand pressed beef or turkey burgers, portobello mushrooms, black bean burgers, salmon burgers | assortment of cheeses | fried egg, avocado, slaw, caramelized onions, sautéed mushrooms | bbq sauce, rosemary mayo, garlic aioli, truffle aioli, ketchup, stone ground mustard

Section B

- Pasta Station (Choose 2 pastas and 2 sauces, 1 protein) | Tortellini, Farfelle, Penne | Marinara, Alfredo, Pesto | smoked sausage or grilled chicken breasts | Garnish with basil, parmesan cheese, parsley, chives, crispy fried onions, grilled veggies
- Macaroni Station | three cheese Mac n' cheese, Mac n' cheese with mushrooms, Mac n' cheese with shrimp | Toppings: caramelized onions, extra cheeses, bread crumbs, hot sauce
- Mashed Potato Station | creamy mashed potatoes | Toppings: chives, red onions, scallions, broccoli, variety of cheeses, sausage, peas, corn, chilis

Plated Dishes - 90.00/pp

Includes 1 selection from stationary hors d'oeuvres 3 selections from passed hors d'oeuvres

All Plated Dishes are served with our mixed greens salad, fresh baked bread rolls and butter

Grilled citrus chicken

Grilled chicken basted with blood red oranges, Meyer lemons, olive oil, garlic, thyme and sage sauce | green lentils | herb citrus sauce

Grilled garlic and rosemary rack of lamb

Grilled lamb rack rubbed in garlic and rosemary
| creamy mint polenta | honey glazed carrots



Smoked short ribs

Short ribs dry rubbed and smoked for 8 hours over oak and hickory logs | garlic mashed potatoes | sautéed wild mushrooms | balsamic reduction

Fire seared filet mignon or ribeye steak

Filet mignon or ribeye steak seared over a mesquite fire with garlic compound butter | herbed fondant potatoes | root vegetables | fig and caramelized onion sauce | sprigs of thyme and rosemary

Vegan mushroom risotto

Mushroom risotto simmered with vegan crème | cremini mushrooms | onions, peppers, parsley

Grilled lobster tails

Grilled lobster seasoned with sage, lemon, and thyme | grilled with citrus logs | roasted garlic haricot vert | sage brown butter sauce | mushroom and shallot couscous

Late Night Bites

All Late-Night Bites are a la carte

Flatbread Pizza - \$4-6/pp

- Smoked chicken | caramelized onions & feta cheese - \$6/pp
- Margarita pizza - \$4/pp

Milk and cookies - \$3/pp

Milk shooters | chocolate chip cookies

Soup and Sandwich - \$5/pp

Tomato bisque soup shooters | grilled cheese sandwiches

Donut Holes - \$3/pp

Cinnamon and sugar donut holes



Fries - \$5/pp

Fries | dipping sauce | Choose 2 sauces: bbq sauce, rosemary mayo, garlic aioli, truffle aioli, ketchup

Popcorn - \$4/pp

Fresh buttery popcorn

Biscuit Cart - \$6/pp

Flaky butter biscuits | assortment of seasonal jams

Contact us for Custom Packages

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