

Upper Tier

Surf and Turf. Served plated. Each option includes artisan bread and butter.

Ribeye and "Poor Man's Lobster"

grilled ribeye with braised monkfish, roasted lobster mushrooms with white wine, garlic, leeks, lemon and grilled asparagus.

Salmon with Filet Mignon

pan-seared salmon with chipotle-crusted filet mignon, served with avocado-mashed potatoes, cilantro chimichurri, grilled mango and tomato salad topped with fresno chili vinaigrette and roasted baby carrots.

Halibut with Braised Short Ribs

pan-seared halibut with braised, boneless short ribs with a red wine gastrique, served atop a parsnip puree, roasted cauliflower, kumquat preserve and roasted whole shallots.

\$40-\$60 per person, depending on market price

Mid Tier

Served plated, buffet or family style. Each option includes artisan bread and butter, fresh vegetables (glazed carrots with fresh dill, garlic grilled zucchini, etc.) and starch/grain (roasted fingerling potatoes, long grain rice pilaf, etc.).

Slow Roasted Smoked Pork Shoulder with Pork Jus

Lemon and Herb Marinated Chicken Breast with a White Wine Pan Sauce Crispy Brined Chicken Thighs with Apple Cider Reduction

\$23-\$30 per person

Base Tier

Served buffet or family style.

Bruschetta Chicker

tender marinated grilled chicken breast topped with diced tomatoes marinated in garlic and olive oil with fresh cracked pepper and herbs. includes artisan dinner rolls and butter, fire-roasted potatoes, peppers and onions, and mediterranean rice.

Pasta Bar

Includes a choice of two sides:

garlic bread, dinner roll, roasted herb potatoes, marsala green beans, mediterranean salad, caesar salad or roasted citrus herb carrots

Pasta choices include:

farfalle with creamy herb and garlic pan sauce, sauteed porcini mushrooms, wilted spinach and parmesan (vegetarian) **or**

ziti with grilled, marinated chicken and a creamy tomato citrus sauce with fresh herbs, sun-dried tomatoes and caramelized peppers **or**

fettuccine alfredo: the classic with grilled chicken and a decadent white parmesan cream sauce **or** penne with marinated chicken, a creamy tomato herb sauce, charred cherry tomatoes and parmesan cheese

Baked Chicken Dinner Buffet

includes artisan dinner roll and butter, au gratin potatoes, mixed salad greens and choice of dressing

\$16-\$20 per person

We will also gladly accommodate custom menu requests.

For appetizer and snack accompaniments, please see our standard menus at ckccatering.com.

To schedule a tasting, please email catering@ckcgoodfood.com.

Tasting fee is credited toward your wedding catering if you choose CKC Good Food for your special day.

Price ranges do not include linens, delivery/pick ups, servers, credit card processing, administrative fees or sales tax.