

Appetizers

Minimum 20 persons (each appetizer order, 3 bites per person)
Prices per person unless noted.



Cream Cheese Wontons with Sweet & Sour or Chili Sauce	\$6.50
Crispy Fried Pork Egg Rolls with Sweet & Sour or Chili Sauce	\$6.50
Spanakopita <i>Flaky Filo Dough Stuffed with Spinach & Cheese Served with Tzatziki Sauce</i>	\$6
Scratch-Made Hummus & Pita Chips or Pita Bread	\$5.50
Scratch-Made Baba Ghanoush <i>Smokey Eggplant with Tahini, Citrus, Garlic and Spices. Served with Warmed Pita or Fried Pita Chips.</i>	\$7
Classic Three-Meat Meatballs <i>Creamy Caramelized Meatballs with Fresh Herbs and Italian Cheeses Topped with House-Made Zesty Pomodoro</i>	\$8.50
Bruschetta Chips and Dip <i>Ciabatta Toast Points with a Fresh, Zesty Tomato and Citrus, Garlic, Herb, Olive Oil and Fresh Parmesan Dip</i>	\$5.75
Scratch-Made Wedge Fries with Sea Salt <i>Served with a Garlic Aioli</i>	\$5.75
Whole Fried Baby Red Potatoes <i>Baby Red Potatoes Blanched and Fried Whole, Tossed in Fresh Herbs & Garlic. Served with House-Made Dill Cream Cip.</i>	\$5.75
Fried Brussel Sprouts <i>with Fresh-Grated Parmesan and Caesar Dressing Dip</i>	\$5.50

*Linens, delivery/pick ups, serving staff, credit card processing, administrative fees and sales tax additional.

Appetizers

Skewers and Kabobs

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Thai-Style Satay Skewers

with Cucumber Salad and Thai Chili Vinaigrette

Chicken \$9.25

Beef \$11.75

Shrimp \$15

Gen Tso's Tofu Skewers

Firm Tofu Skewers Glazed in Tangy General Tso's-Style Sauce Topped with Toasted Sesame Seeds and Scallions

\$8

Chicken Tikka Kabobs

Brined Chicken Breast Kabobs Marinated in a Family Recipe of Spices, Topped with Scratch-Made Tzatziki

\$9.25

Mediterranean-Style Marinated Beef Tenderloin Kabobs

Grilled with Peppers, Onions, Herb Yogurt

\$11

Caprese and Cherry Tomato Skewers

With Basil and Parsley Pesto and a Balsamic Reduction

\$5.50

Marinated Grilled Zucchini and Fresh Mozzarella Skewers

With Red Wine-Balsamic Drizzle

\$5.50

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Snacks / Finger Foods

Minimum 20 persons (each tray order, 3 bites per person)
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Chicken Wing Buffet

\$1.50 per wing

Choose from:

- Plain, Brined and Seasoned
- Sweet-and-Spicy Asian Glaze with Scallions
- Tijuana-Style with Tajin
- Citrus and Tabasco
- Tangy Herb Dry Rub
- Chipotle Glaze
- Old-Fashioned BBQ
- Classic Buffalo

Choice of: Blue Cheese or Jalapeno Ranch Dressing
Includes: Carrots & Celery

Crudite

\$4

Fresh Cucumber, Carrots, Cauliflower, Zucchini, Bell Peppers, Broccoli and Tomatoes Served with House-made Buttermilk Ranch Dip

Cheese with Domestic Crackers & Fruit Garnish

\$11.75

Cheddar, Swiss, Provolone, Pepper Jack, Soft Cheese Foils and Baby Bel

Seasonal Fresh Fruit

\$5
Kabobs: \$6

Gourmet Charcuterie Board

Ask for quote

Tell us what meats and cheeses you like, and we will create a beautiful ensemble guaranteed to impress your guests.

Chips and Dip

\$7.50

Scratch-made Classic Guacamole & Salsa with Fresh-Fried Tortilla Chips
OR
Sesame Guacamole with Fried Wonton Chips

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Nacho Bar

\$11

Includes: Tortilla Chips, Nacho Cheese, Refried Beans, Sour Cream, Jalapenos, Tomato, Hot Sauce and Lettuce. Ask for a quote if you'd like to customize.

Gourmet Popcorn

\$3

Choose from: Original, Cheddar, Sweet Kettle, Jalapeno Cheddar, Caramel Nut

Chex Mix and Pretzels

\$3

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Nourishing Bodies, Minds & Cultures

With more than 30 years of catering experience, CKC Good Food can provide food to impress any crowd large or small and take the stress off you. From formal galas to corporate seminars, casual picnics and barbecues, CKC Good Food provides premium service and a variety of delicious menus to fit your needs.

Let's work together to make your event truly special and ensure joyful eaters!



Catering Menus

Breakfast | Appetizers / Snacks | Box Lunches / Seminar Packages | Buffets / Food Bars | Upscale Dinners | Desserts & Beverages

Our standard menus give you a glimpse into our culinary depth and versatility. Have something specific you want? We often develop custom menus for specific themes and tastes and would love to discuss your vision for your event*.

Meet Our Chef: Naj Bagdadi



A Minneapolis native, Chef Najil Bagdadi has more than 20 years' experience cooking diverse cultural and high-end cuisines. He has led CKC Good Food's event catering since 2018, after 15 years in restaurants including Masa, D'Amico Kitchen, Victory 44 and IE, as well as 2 years with 3 Sons Signature Cuisine Catering. While at 3 Sons, he cooked for events that drew up to 1,000 people.

Chef Naj began his culinary career at age 19 at the acclaimed Minneapolis seafood restaurant Oceanaire. While there, he regularly cooked for celebrities and pro athletes, including the likes of actor Ving Rhames (*Mission Impossible*), comedian Dave Chappell, comedian-turned-politician Al Franken and NBA player and coach Sam Cassel. Rhames said the sea bass Chef Naj prepared was "excellent."

The broad array of menus Chef Naj has created for CKC Good Food reflect both his professional experience as well as his North African/Middle Eastern roots, his wife's Mexican heritage and his extensive world travels.

*At least 7 days' notice required for any items not on the menu.



Let's Work Together!

651.453.1136 | CKCcatering.com

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Your Expert Guide

Trust the details of your event catering to CKC Good Food. With more than 30 years of catering experience, we can help guide you on room set up, timing of service, and all the little extras that can make your event shine. From exquisite cuisine to table linens, serving utensils and service staff, we've got you covered.

Pricing Details

- Disposable eatery and napkins included. Linens and china are available for an additional fee.
- Loaned serving utensils and chafing pans included, as needed (\$150 deposit required; client will be charged replacement value for unreturned or damaged items).
- State sales tax and a \$1.25/person administrative fee will be added to all final invoices.
- Credit card processing fee will be passed along to clients who choose that method of payment.

Delivery, serving staff and pick up of loaned items are additional and charged as follows:

Contracted clients:

- Delivery: Complimentary within a 20-mile radius between 1-4 pm M-F and \$40 after 4 pm. Delivery 21+ miles 1-4 pm M-F is \$40 and \$60 after 4 pm. All weekend delivery is \$75.
- Pick up: \$50/trip (To avoid multiple charges, please have all equipment to be returned collected prior to initial pick up.)
- Clients will be invoiced for server fees.

General catering clients:

- Delivery: Free within 2 miles of our Eagan commissary; 3-25 miles is \$50 1-4 pm M-F; after 4 pm is \$75. All weekend delivery is \$100.
- Pick up: \$50/trip (To avoid multiple charges, please have all equipment to be returned collected prior to initial pick up.)
- Service staff may be hired for \$40/hour for a 3-hour minimum. Must be scheduled 2 weeks in advance. The shift starts when the servers arrive and ends 30 minutes after they leave.



*Linens, delivery/pick ups, serving staff, credit card processing, administrative fees and sales tax additional.