

Food Bars & Buffets

BBQ / Grilled Classics

Minimum 20 persons. Prices per person unless noted.

Gluten-free buns available upon request for additional cost.



Smoked St. Louis-Style Spareribs (GF) \$14.50
Dry-Rubbed or Saucy. Half Rack per Order.

Texas-Style Sliced Smoked Brisket \$14
1/2 Pound of Brisket Smoked In-House for 12 hours. Served with House-Made BBQ Sauce on White Bread.

BBQ Chicken Thighs (GF) \$9
Brined, Marinated and Grilled to Perfection in our House-Made BBQ Sauce. We take more pride in our BBQ chicken than most! 2 Pieces per Person.

Texas-Style Pulled Pork or Chicken Sandwich \$10.50
1/4 Pound Pulled Pork Topped with Choice of Cider Gastrique or Scratch-Made BBQ Sauce. Served on Brioche Bun. Can also be done with chicken.

Burger Bar \$11
Perfectly Seasoned Quarter-Pound Burger on a Brioche Bun with Choice of Cheese, Scratch-Made Pickle Slices, Sliced Onion, Shredded Lettuce, Ketchup, Mustard, and Mayo. Bacon additional. Bacon: +\$1.50

Chicago Dog Bar \$9
Two All-Beef Hot Dogs and Buns with Ketchup, Mustard, Relish, Chopped Onion.

Bratwurst \$8.50
One Bratwurst and Bun with Ketchup, Stone-Ground Mustard, Sauerkraut, Chopped Onion, Pickled Peppers.

Side Dishes

Classic Potato Salad (GF) \$2.50

Bacon Scallion Potato Salad (GF) \$3.50

Garlic Mashed Potatoes (GF) \$3

Fries \$2

Coleslaw (GF) \$2.50

BBQ Baked Beans (GF) \$2.50

Texas Toast \$2

Fruit Salad \$4

Corn on the Cob \$2.50

Kettle Chips \$2

Seasonal Melon/Mint Salad \$4

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

Food Bars & Buffets

Mexican/Korean/Fusion

Minimum 20 persons; prices per person unless noted.

All salsas, marinades and meats cooked and prepared in-house.



Snacks Smaller versions or guacamoles are also available as sides. Chips can be subbed with lettuce.

Classic Guacamole | \$7.50 Fresh Avocado w/Onion, Jalapeno, Cilantro, Lime, Chipotle, Spices. Served w/Fresh-Fried Tortilla Chips.

Sesame Guacamole | \$7.50 Fresh Avocado with Sesame Oil, Toasted Sesame Seeds, Cilantro, Onion, Spices. Served with Fresh-Fried Wonton Chips.

Classic Shrimp Ceviche | \$13.50 Diced Shrimp Cooked in Citrus and Tossed with Avocado, Cucumber, Cilantro, Tomato, Serrano Pepper, Cilantro, Spices. Served with Fresh-Fried Tortilla Chips.

Hoe | \$13.50 (Pronounced Hei; also known as "Korean Ceviche") Diced Cod Cooked in Rice Wine Vinegar and Soy, Tossed with Carrot, Bell Peppers, Cilantro, Sesame, Spices. Served with Fresh-Fried Wonton Chips or Lettuce for Wraps.

Taco / Burrito Bars

Includes: Choice of warm corn or flour tortillas (3 per person). Burrito bars include jumbo tortillas, rice and beans for additional \$5. If served with corn tortillas, all options are gluten free.

Tinga | \$11.50
Slow Braised and Pulled Chicken in a Zesty Tomato/Garlic/Lime Sauce with Chopped Lettuce, Crema, Queso Fresco.

Carnitas | \$12.50
Slow Roasted Pork Shoulder, Cilantro, Onions, Lime, Spicy Arbol Salsa, Shredded Lettuce and Sliced Radishes.

Pastor | \$12.50
Classic Mexican Staple of Slow Roasted and Griddled Pork, Marinated In Guajillo, Achiote, Pineapple and Spices. Served with Pineapple Pico de Gallo and Avocado Salsa Verde.

Barbacoa | \$13.50
Smoked Beef Shoulder Braised in Peppers and Spices. Served with Onion, Cilantro, Lime, Chipotle Salsa.

Tacos Americanos | \$11.50
Ground Beef Sauteed In Garlic, Onions and Tex-Mex Spices. Served With Shredded Lettuce, Shredded Colby Jack Cheese, Diced Tomatoes, Fire Sauce, Sour Cream and Crunchy Tortillas.

Bulgogi Barbacoa | \$14.50
Sweet, Sticky, Salty Braised Beef with Scallion Salad, Avocado Puree and Peanut-Sesame Drizzle.

Fish Tacos | \$13
Mahi or Cod, Depending on the Season, Broiled in Garlic, Butter, and Lime. Served with Kimchi Coleslaw and Shredded Lettuce.

Camarones Al Chipotle | \$15
Grilled Shrimp Cooked in Chipotle Sauce Served with Lettuce-Scallion Salad and Avocado Salsa.

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Mexican/Korean/Fusion

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Whole Meats 6 oz. portions per serving. 1 piece per serving unless specified.

BBQ Citrus Chicken Thighs | \$12.50

2 Pieces Each. The Best Part of the Chicken Marinated In Fresh Orange, Lime, Chipotle, Garlic and Spices, Grilled Whole to Perfection. Served with Caramelized Onion and Jalapeno.

Pork Adobo | \$12.50

Pork Shoulder Braised in a Thick Mexican Chili Mole Sauce. Served with Crema, Sesame Seeds, Queso Fresco.

Carne Asada | \$15

Skirt Steak in a Classic Asada Marinade and Grilled. Served with Whole Grilled Scallions, Lime and Chipotle Salsa.

Al Pastor Pork Chops | \$14

Whole Brined Pork Chops in Our House-Made Pastor Marinade and Grilled. Served with Roasted Pineapple Chunks and Avocado Salsa Verde.

Korean Fried Chicken | \$13

Crispy Tempura Fried Chicken Tossed in Classic Sweet & Spicy Gochujang Sauce, Topped with Scallions. 2 Thighs, 2 Drumsticks per person.

Korean BBQ Pork Shoulder | \$14

Served with Roasted Cauliflower & Scallions and Peanut Sesame Drizzle.

Pollo Al La Brassa | \$13

Whole Pieces of Brined Chicken Marinated in Garlic, Soy, Lime and a Medley of Spices and Roasted to Perfection. Served with Spicy, Tangy Green Dipping Sauce. 2 Thighs, 2 Drumsticks per person.

Side Dishes

Frijoles Charros (Brown Beans) \$2.50

Frijoles Negros (Black Beans) \$2

Mexican Red Rice \$3

Grilled Scallions \$2

Chips & Salsa \$3

Chips and Guacamole \$5.50

Cilantro Lime Rice \$3

Fried Jalapenos \$3

Sesame Guacamole & Wonton Chips \$5.50

Kimchi \$3.50

Pickled Daikon \$2

Kimchi Fried Rice \$5

Garlic & Scallion Sticky Rice \$3

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Gourmet Soup Buffet

\$12.95

Choose One of our Scratch-Made Soups:

Potato Leek with Chive Oil

North African Chicken Noodle - the classic we all know, made with Bedouin-Style Spices and Garnished with Lemon and Dill

Chipotle Chicken Soup with Corn, Scallion and Queso Fresco

Italian-Style Tomato Bisque with Basil Oil

Ham and Cannellini Bean Stew with Fresh Herbs

Thai Coconut Soup with Chicken, Corn, Carrot, Scallion and Basil.

(Can be made without chicken.)

Creamy Broccoli and Cheese

Includes: Mixed Greens Salad & Dressing, Fresh Baked Artisan Dinner Roll & Butter, Fresh Baked Cookie

Grilled Cheese and Tomato Soup Buffet

\$16

White Cheddar, Mozzarella, Sliced Tomato, Herb Pesto on Your Choice of Focaccia or 12-Grain Bread with Scratch-Made Tomato Bisque Soup

Includes: Garden Salad & Dressing, Fresh Baked Cookie

Bruschetta Chicken

\$18

Tender Marinated and Grilled Chicken Breast Topped with Diced Tomatoes Marinated in Garlic, Olive Oil, Fresh Cracked Pepper and Herbs

Includes: Fresh Baked Dinner Roll, Fire-Roasted Potatoes, Peppers and Onions, Mediterranean Rice

Gyro Bar

\$17

Thinly Sliced Gyro Meat with Soft Pita Bread

Includes: Sliced Tomatoes, Sliced Red Onion, Tzatziki Sauce, Pita Chips & Hummus, Small Greek Salad & Dill Vinaigrette

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House-Made Meatloaf Buffet

\$16

Includes: Scratch-Made Sour Cream and Onion Potatoes, Garlic Butter Green Beans with Crispy Fried Onions, Garden Salad and Choice of Dressing, Artisan Rolls and Butter

Baked Chicken Dinner Buffet

\$16

Includes: Au Gratin Potatoes, Mixed Salad Greens and Choice of Dressing, Artisan Rolls and Butter

Irish Beef Stew with Root Vegetables, Cabbage and Fresh Herbs

\$17

Includes: Dinner Salad and Choice of Dressing, Artisan Rolls and Butter

Lemon and Thyme Marinated Chicken Thighs with Garlic Pan Sauce

\$18

Includes: Creamed Kale with Garlic Breadcrumbs, Scratch-Made Stuffing

Chili Bar

\$16

House-Made Beef and Bean Chili with Fresh Vegetables and Spices, Sour Cream, Cheddar Cheese, Scallions and Crackers

Includes: Dinner Roll and Butter, Garden Salad with Choice of Dressing, Seasonal Fresh Fruit

Meatball Sandwich Buffet

\$16

House-Made Gourmet Meatballs Served in Our Pomodoro Sauce with Melted Mozzarella on a Hoagie Bun.

Includes: French Fries, House Salad with Choice of Dressing

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Pastas

Minimum 20 persons

All sauces made in-house from scratch



All Pastas \$18 per person

Includes: Choice of 2 Side Dishes

Farfalle | With Creamy Herb and Garlic Pan Sauce, Sauteed Porcini Mushrooms, Wilted Spinach and Parmesan (Vegetarian)

Penne | With Creamy Tomato Herb Sauce, Marinated Chicken, Charred Cherry Tomatoes and Parmesan

Mostaccioli | With Rosemary Beef Sugo and Shaved Pecorino

Rigatoni | With an All-Beef Bolognese Sauce, Slow Cooked with Fresh Herbs, Spices and Red Wine

Ziti | Creamy Tomato Citrus Sauce with Fresh Herbs, Sun-Dried Tomatoes, Caramelized Peppers and Grilled, Marinated Chicken (Vegetarian Option: Omit Chicken)

Baked Ziti | Ziti with Genoa Salami Baked in a Tomato Cream Sauce with Fresh Herbs and Topped with Melted Mozzarella (Vegetarian Option: Omit Salami)

Classic Lasagna | With Red Wine Beef Sugo Sauce, Herbs, Parmesan, Ricotta and Mozzarella

Traditional Beef Stroganoff | With Egg Noodles, Caramelized Onions & Cabbage with Fresh Dill

Spaghetti & Meatballs | With Authentic Pomodoro Sauce with Garlic, Fresh Herbs and Extra Virgin Olive Oil (2 House-Made Meatballs per Person)

Fettucine | With Sauteed Shrimp, a White Wine Lemon Sauce Parmesan, Fresh Herbs and Fresh Cracked Black Pepper.

Fettucine Alfredo | The Classic with Grilled Chicken and a Decadent White Parmesan Cream Sauce.

Side Dishes

Garlic Bread
Dinner Roll
Roasted Herb Potatoes

Marsala Green Beans
Mediterranean Salad

Caesar Salad
Roasted Citrus Herb Carrots

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

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 happy 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.