

Upscale Dinners

Dinner Salad Buffet / Plated

Minimum 20 persons. Prices per person unless noted.



Includes: Artisan Bread and Butter (Omit for GF). All salads can be made vegetarian at a reduced price.

Chicken Caesar Salad

\$15

Citrus-Marinated Chicken Breast atop Chopped Romaine and Iceberg Lettuce, Tangy House-Made Caesar Dressing and Artisan-Baked Croutons.

Greek Chop Chicken Salad

\$15

Chopped Iceberg and Romaine Lettuce with Kalamata Olives, Pepperoncini Peppers, Sautéed Onion, Sliced Tomato, Feta Cheese, Marinated Chicken Breast and Fresh Herb Vinaigrette.

Bitter Sweet Winter Green Steak Salad

\$21

Bitter Winter Greens Tossed with Sliced Apples, Maple Crumbles, Bleu Cheese Vinaigrette, Cider Gastrique and Sliced Skirt Steak.

Weeping Thaiger Steak Salad

\$19

Sliced Flank Steak atop Iceberg Lettuce, Shredded Carrot and Cucumber, Cilantro, Scallion, Mint, Coriander, Toasted Peanuts, Thai Chili Vinaigrette.

Grilled Zucchini Caprese Salad

\$15

Grilled and Chilled Zucchini and Red Onion with Buffalo Mozzarella, Thick-Sliced Roma Tomato, Served Over a Bed of Mixed Greens with a Red-Wine Balsamic Vinaigrette.

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

Upscale Dinners

Select Cuts of Meat Buffet / Plated

Minimum 20 persons. Prices per person unless noted.



Includes: Artisan Bread and Butter (Omit for GF) and Your Choice of a Vegetable and a Starch/Grain.
Pairing Suggestions Available Upon Request.

Fish of the Day (ask about specials)	Market Price
Herb Crusted Pork Tenderloin with Port Gastrique	\$23
Lemon and Herb Marinated Chicken Breast with White Wine Pan Sauce	\$23
Crispy Brined Chicken Thighs with Apple Cider Reduction	\$23
8oz Grilled Ribeye Choice of Bleu Cheese Butter, Herb Compound Butter or Chimichurri	\$30
8oz Grilled Filet Mignon Choice of Bleu Cheese Butter, Herb Compound Butter or Chimichurri	\$35
Braised Short Ribs with Porcini Dry Rub and Red Onion Agrodolce	\$29
Slow Roasted Smoked Pork Shoulder with Pork Jus	\$23
Pan Fried Pork Chop with Grilled Peach Pico De Gallo and Banana Mustard	\$23

Vegan / Vegetarian Options

Black Pepper Grilled Portabella Steaks with White Garlic Agrodolce	\$19
Roasted Eggplant with Lemon, Garlic, Balsamic Glaze	\$18

See following page for vegetable and starch/grain options.

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Upscale Dinners

Side Dishes

Minimum 20 persons



Fresh Vegetable Options

Grilled Asparagus with Lemon
White Wine Steamed Green Beans
Glazed Carrots with Fresh Dill
Creamed Kale with Garlic Crumble
Bacon-Fried Brussel Sprouts
Steamed Broccoli with Butter
Roasted Cauliflower with Spicy Harissa and Parmesan
Caramelized Cabbage
Garlic Grilled Zucchini
Spicy Collard Greens with Pulled Ham

Starches & Grains

Roasted Fingerling Potatoes
Sweet Potatoes with Brown Sugar Glaze
Long Grain Rice Pilaf
Brown Rice
Wild Rice
Four Cheese Gratin
Sour Cream and Onion Mashed Potatoes
Avocado Mashed Potatoes
Roasted Red Potatoes with Garlic and Parsley
Loaded Baked Potato with Sour Cream, Bacon, and Chives
Stewed Cannellini Beans with Tomato, Citrus, and Fresh Parsley

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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 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.



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