

Cream Cheese Won Tons / Crispy Fried Pork Egg Rolls
Choose one or both. Served w/Sweet & Sour or Chili Sauce.

Spanakopita Flaky Phyllo Dough Stuffed w/Spinach & Cheese.
Served w/Tzatziki Sauce.

Scratch Made Baba Ghanoush Smoky Eggplant w/Tahini,
Citrus, Garlic & Spices. Served w/Warmed Pita or Fried Pita Chips.

Scratch-Made Hummus & Pita Chips/Bread

Bruschetta Chips & Dip Ciabatta Toast Points w/a Fresh, Zesty
Tomato & Citrus, Garlic, Herb, Olive Oil & Parmesan Dip.

Scratch-Made Wedge Fries w/Sea Salt Served w/Garlic Aioli.

Whole Fried Baby Red Potatoes Baby Red Potatoes Blanched
& Fried Whole, Tossed in Herbs, Garlic. Served w/House-Made
Dill Cream Dip.

Fried Brussel Sprouts w/Grated Parmesan & Caesar Dressing Dip.

Chicken Wing Buffet Choose from: Plain, Brined & Seasoned,
Classic Buffalo, Sweet & Spicy Asian Glaze w/Scallions, Chipotle
Glaze, Tijuana-Style w/Tajin, Citrus & Tabasco, Tangy Herb Dry
Rub, Old-Fashioned BBQ. Includes: Carrots & Celery, Bleu Cheese
or Jalapeno Ranch Dressing.

Classic Three-Meat Meatballs Creamy Caramelized Meatballs
w/Fresh Herbs & Cheeses Topped w/Zesty Pomodoro.

Thai-Style Satay Skewers Chicken, Beef or Shrimp w/Cucumber Salad, Thai
Chili Vinaigrette.

General Tso's Tofu Skewers Firm Tofu Skewers Glazed in Tangy Gen Tso's-
Style Sauce Topped w/Toasted Sesame Seeds, Scallions.

Chicken Tikka Kabobs Brined Chicken Breast Kabobs Marinated in a
Family Recipe of Spices, Topped w/Tzatziki.

Mediterranean-Style Marinated Beef Tenderloin Kabobs
Grilled w/Peppers, Onions. Served w/Herb Yogurt.

Caprese and Cherry Tomato Skewers w/Basil, Pesto, Balsamic.

Marinated Grilled Zucchini & Mozzarella Skewers w/Balsamic Drizzle.



Crudite Cucumber, Carrots, Cauliflower, Zucchini, Bell Peppers, Broccoli,
Tomatoes. Served w/House-Made Buttermilk Ranch Dip.

Cheese w/Crackers & Fruit Garnish Cheddar, Swiss, Provolone, Pepper
Jack, Soft Cheese Foils, Baby Bel.

Seasonal Fresh Fruit Bowl or Kabob Style.

Gourmet Charcuterie Board Made and priced to your specifications.

Chips and Dip Scratch-Made Guacamole & Salsa w/Fresh Tortilla Chips.

Nacho Bar Tortilla Chips, Nacho Cheese, Refried Beans, Sour Cream,
Jalapenos, Tomato, Hot Sauce, Lettuce. Custom options available.

Assorted Gourmet Popcorns

Chex Mix and Pretzels

Classic Box Lunch Choice of Sandwich Served w/Pickle & Cookie,
and Choice of Chips, Potato Salad, Coleslaw, Fresh Fruit Salad.

Deluxe Box Lunch Classic Options w/Chips, and Choice of
Potato Salad, Coleslaw, Fresh Fruit Salad, Pasta Salad, Mixed
Greens.

Executive Box Lunch Deluxe Options w/Gourmet Dessert Bar
instead of a Cookie.

Sandwich Choices

Choice of Bread: Whole Wheat, Croissant, White, Ciabatta,
Hoagie Bun, Sourdough, Focaccia, Soft Sandwich Roll, French
Bread. Gluten-Free Bread Additional.

Turkey Turkey w/Herb Cream Cheese, Tomato, Arugula.

Ham Smoked Ham w/Swiss, Honey Mustard, Lettuce, Pickles.

Italian Sub Salami w/Provolone, Lettuce, Sun-Dried Tomato,
Pepperoncini Peppers, Red Wine Vinaigrette.

Classic Chicken Club Grilled Chicken Breast, Bacon, Garlic Aioli,
Tomato, Leaf Lettuce, Smoked Cheddar.

Classic BLT Bacon, Lettuce, Tomato w/a Side of Garlic Aioli.

Mediterranean Tuna Tuna w/Spicy Harissa Mayo, Cucumber, Tomato,
Shaved Onion.

Grilled Zucchini Grilled Zucchini w/Hummus, Feta, Mixed Greens, Red Onion.

Chicken Salad Chicken w/Pesto Mayo, Tomato, Red Onion, Lettuce.

Roast Beef Roast Beef w/Garlic Horseradish Aioli, Iceberg, Tomato, Onion.

Chicken Banh Mi Chicken Thigh, Pickled Carrot/Radish/Onion, Cilantro,
Jalapeno, Sriracha Mayo.



Salad Choices

Includes: Fresh-Baked Roll and Cookie.

BLT Crispy Bacon, Thick-Cut Tomato, Iceberg Lettuce, Bleu Cheese Vinaigrette.

Grilled Zucchini Caprese Zucchini, Tomato, Mozzarella Over Field Greens
w/Balsamic Vinaigrette.

Mango Chicken Diced Mango, Chicken, Red Onion, Celery, Toasted Pecans,
Honey, Seasoned Mayo Over Field Greens.

Greek Chop Chicken Chicken Breast, Romaine, Kalamata Olives, Cucumber,
Tomato, Pepperoncini Peppers, Feta Cheese w/Mediterranean Vinaigrette.

Chicken Caesar Chicken, Romaine, Parmesan, Croutons w/Caesar Dressing.

Mixed Greens Chicken Bistro Chicken, Field Greens, Tomato, Cucumber,
Carrot. Dressing Upon Request.

Smoked Salmon Panzanella Salmon, Arugula, Tomato, Croutons,
Cucumber w/Lemon Dill Vinaigrette.

Grilled Corn Salad Sweet Corn w/Lettuce, Queso Fresco, Pickled Onion,
Cilantro, Tortilla Strips, Chili Lime Vinaigrette.

Maple Spinach Salad Spinach, Honeycrisp Apples, Pecans, Radish, Crispy
Bacon, Mild Bleu Cheese, Maple Vinaigrette

Rough Cut Tabouli Cucumber, Tomato, Onion, Couscous, Parsley, Dill, Pita
Chips, Iceberg Lettuce, Lemon and Garlic Vinaigrette.

Sourdough French Toast Served w/choice of: Real Maple Syrup,
Butter, Whipped Cream w/Berry Compote, Fried Banana w/Italian
Cream Drizzle & Cinnamon.

Build-Your-Own Fruit and Yogurt Parfaits Greek Yogurt, Granola,
Fruit.

Baked Apple Cinnamon French Toast Bake Served w/Maple
Syrup, Butter, Powdered Sugar.

Scrambled Huevos Rancheros Bar Scrambled Eggs Served w/
Tostadas, Smokey Frijoles Charros, Chipotle Salsa, Crema, Cotija
Cheese.

Breakfast Sandwich Fresh Croissant Bun w/Egg and a Choice of:
Ham, Bacon, Turkey Bacon, or Sausage Patty; and American Cheese,
Cheddar, Mozzarella or Pepperjack. Come Individually Wrapped.

Chilaquiles Rojo w/Scrambled Eggs Tortilla Chips Soaked in a
Red Chili Morita Sauce w/Epazote. Served w/Scrambled Eggs,
Crema, Queso Fresco.

Build Your Own Breakfast Burrito Bar Includes Scrambled Eggs,
Mexican Red Rice, Frijoles Charros, Sour Cream, Jumbo Flour
Tortillas, Chipotle Salsa.

Strata Egg Bake Eggs Baked w/Artisan Bread and a Choice of: Tomatoes,
Garlic, Muenster Cheese; Spinach, Mushrooms, Onions, Garlic, Mozzarella;
Bacon, Sausage, Ham, Cheddar. Other options upon request.

Fresh-Baked Goods Assorted Bagels w/Cream Cheese, Jumbo Muffins w/
Butter, Jumbo Croissants w/Nutella, Assorted Danishes. GF Muffins add'l.

Side Dishes & A La Carte Options

Bacon

Breakfast Sausage

Seasonal Fruit Salad

Potatoes O'Brien

Scrambled Eggs

Scrambled Eggs w/Cheese & Scallions

Hash Brown Bake

Desserts / Drinks

Min. 15 persons.

Sweet Options

Assorted Cookies

Assorted Dessert Bars

Assorted Cheesecake

Chocolate Cake

White Cake

Fresh Berry Cake

Beverages

House-Made Flavored Iced Tea

Fruited-Infused Water Server/s

Lemonade

Bottled Water

Assorted Soda

Regular Coffee & Tea Set Up

Gourmet Coffee & Tea Set Up

Spiced Apple Cider

Hot Chocolate w/Whipped Cream

Chef Najil Bagdadi



A Minneapolis native, Chef Naj 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 two years with 3 Sons Signature Cuisine Catering. He began his culinary career at age 19 at the acclaimed Minneapolis seafood restaurant Oceanaire.

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

Nourishing Bodies, Minds & Cultures



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Let's Work Together!

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2919 West Service Road, Eagan



BBQ/Grilled Classics

Smoked St. Louis-Style Spareribs (GF) Dry-Rubbed or Saucy. 4 Bones/Person.

Smoked Brisket Pulled, Served w/House-Made BBQ Sauce or Cider Gastrique. Brioche Bun.

BBQ Chicken Thighs (GF) Brined, Marinated & Grilled to Perfection in House-Made BBQ Sauce. 2 pcs/person.

Texas-Style Pulled Pork (or Chicken) Sandwich Topped w/Cider Gastrique or Scratch-Made BBQ Sauce. Brioche Bun.

Burger Bar Perfectly Seasoned 1/4 lb. Burger on Brioche Bun w/Choice of Cheese, Pickles, Onion, Lettuce, Ketchup, Mustard, Mayo. Bacon add'l.

Chicago Dog Bar Two All-Beef Hot Dogs & Buns w/Ketchup, Mustard, Relish, Onion.

Bratwurst One Bratwurst & Bun w/Ketchup, Stone-Ground Mustard, Sauerkraut, Onion, Pickled Peppers.

Side Dishes	
Classic Potato Salad (GF)	Texas Toast
Bacon Scallion Potato Salad (GF)	Fruit Salad
Garlic Mashed Potatoes (GF)	Fries
Corn on the Cob	Kettle Chips
BBQ Baked Beans (GF)	Melon/Mint Salad
	Coleslaw (GF)

Combos

Grilled Cheese and Tomato Soup Buffet White Cheddar, Mozzarella, Tomato, Herb Pesto on Focaccia or 12-Grain Bread w/Tomato Bisque Soup, Salad & Dressing, Cookie.

Bruschetta Chicken Marinated & Grilled Chicken Breast Topped w/Diced Tomatoes Marinated in Garlic, Olive Oil, Pepper & Herbs. Includes: Dinner Roll, Fire-Roasted Potatoes, Peppers & Onions, Mediterranean Rice.

Gyro Bar Gyro Meat w/Pita Bread, Tomatoes, Sliced Red Onion, Tzatziki Sauce, Pita Chips & Hummus, Small Greek Salad w/Dill Vinaigrette.

House-Made Meatloaf Buffet Includes: Sour Cream & Onion Potatoes, Garlic Butter Green Beans w/Fried Onions, Salad & Dressing, Rolls.

Baked Chicken Dinner Buffet Includes: Au Gratin Potatoes, Mixed Salad Greens & Dressing, Artisan Rolls.

Irish Beef Stew w/Root Vegetables, Cabbage & Fresh Herbs Includes: Salad & Dressing, Artisan Rolls & Butter.

Lemon & Thyme Marinated Chicken Thighs w/Garlic Pan Sauce Includes: Creamed Kale w/Garlic Breadcrumbs, Scratch-Made Stuffing.

Chili Bar Beef & Bean Chili w/Fresh Vegetables & Spices, Sour Cream, Cheddar Cheese, Scallions & Crackers. Includes: Dinner Roll, Salad & Dressing, Fruit.

Meatball Sandwich Buffet House-Made Meatballs in Pomodoro Sauce w/ Melted Mozzarella on a Hoagie Bun. Includes: French Fries, Salad, Dressing.

Gourmet Soup Buffet

Includes: Mixed Greens Salad & Dressing, Dinner Roll & Cookie.

- Choose a Scratch-Made Soup:
- Potato Leek w/Chive Oil
 - North African Chicken Noodle w/Bedouin-Style Spices, Lemon & Dill
 - Chipotle Chicken Soup w/Corn, Scallion, Queso Fresco
 - Italian-Style Tomato Bisque w/Basil Oil
 - Ham & Cannellini Bean Stew w/Fresh Herbs
 - Thai Coconut Soup w/Chicken, Corn, Carrot, Scallion, Basil. Can be made w/o chicken.
 - Creamy Broccoli & Cheese

Mexican/Korean Buffets & Bars

Snacks

Smaller versions or guacamoles are also offered as sides. Chips can be subbed w/lettuce.

Classic Guacamole: Fresh Avocado w/Onion, Jalapeno, Cilantro, Lime, Chipotle and Spices. Served w/Freshly Fried Tortilla Chips.

Sesame Guacamole: Fresh Avocado w/Sesame Oil, Toasted Sesame Seeds, Cilantro, Onion, Spices. Served w/Freshly Fried Wonton Chips.

Classic Shrimp Ceviche: Diced Shrimp Cooked in Citrus and Tossed w/ Avocado, Cucumber, Cilantro, Tomato, Serrano, Cilantro and Spices. Served w/Freshly Fried Tortilla Chips.

Hoe (pronounced Hei): a.k.a. Korean Ceviche. Diced Cod Cooked in Rice Wine Vinegar and Soy, Tossed w/Carrot, Bell Peppers, Cilantro, Sesame Seeds and Spices. Served w/Freshly Fried Wonton Chips or Lettuce Wraps.

Taco & Burrito Bars

Includes: Corn (GF) or Flour Tortillas. Burrito Bars Include Jumbo Tortillas, Rice & Beans.

Tinga Slow-Braised & Pulled Chicken in a Zesty Tomato-Garlic-Lime Sauce w/Lettuce, Crema, Queso Fresco.

Carnitas Slow-Roasted Pork Shoulder, Cilantro, Onions, Lime, Spicy Arbol Salsa, Lettuce, Radishes.

Pastor Slow-Roasted & Griddled Pork, Marinated In Guajillo, Achiote, Pineapple, Spices. Served w/Pineapple Pico de Gallo, Avocado Salsa Verde.

Barbacoa Smoked Beef Shoulder Braised in Peppers, Spices. Served w/Onion, Cilantro, Lime, Chipotle Salsa.

Tacos Americanos Ground Beef Sautéed in Garlic, Onions, Tex-Mex Spices. Served w/Lettuce, Colby Jack, Tomatoes, Fire Sauce, Sour Cream, Crunchy Tortillas.

Bulgogi Barbacoa Sweet, Sticky, Salty Braised Beef w/Scallion Salad, Avocado Puree and Peanut-Sesame Drizzle.

Fish Tacos Mahi or Cod, Broiled in Garlic, Butter, Lime. Topped w/Kimchi Coleslaw, Shredded Lettuce.

Camarones Al Chipotle Grilled Shrimp Cooked in Chipotle Sauce. Served w/Lettuce-Scallion Salad, Avocado Salsa.

Whole Meats 6 oz. portions per serving.

BBQ Citrus Chicken Thighs 2 pcs/person. Grilled Chicken Thighs Marinated in Orange, Lime, Chipotle, Garlic, Spices. Served w/Caramelized Onions, Jalapenos.

Pork Adobo Pork Shoulder Braised in Chili Mole Sauce. Served w/Crema, Sesame Seeds, Queso Fresco.

Carne Asada Skirt Steak in an Asada Marinade and Grilled. Served w/Whole Grilled Scallions, Lime, Chipotle Salsa.

Al Pastor Pork Chops Whole, Brined Pork Chops in House-Made Pastor Marinade and Grilled. Served w/Roasted Pineapple, Avocado Salsa Verde.

Korean Fried Chicken Crispy Tempura Fried Chicken Tossed in Classic Sweet & Spicy Gochujang Sauce, Topped w/Scallions.

Korean BBQ Pork Shoulder w/Roasted Cauliflower, Scallions, Peanut Sesame Drizzle.

Pollo Alla Brassa Whole Pieces of Brined Chicken Marinated in Garlic, Soy, Lime & Spices and Perfectly Roasted. Served w/Spicy, Tangy Dipping Sauce.

Side Dishes	
Frijoles Charros (Brown Beans)	Chips & Salsa
Frijoles Negros (Black Beans)	Chips and Guacamole
Mexican Red Rice	Cilantro Lime Rice
Grilled Scallions	Fried Jalapenos
Kimchi Fried Rice	Sesame Guac w/ Wonton Chips
Garlic & Scallion Sticky Rice	Kimchi
	Pickled Daikon

Pasta

Includes: Choice of 2 sides.

Farfalle Creamy Herb & Garlic Pan Sauce, Sautéed Porcini Mushrooms, Wilted Spinach, Parmesan (Vegetarian).

Penne Creamy Tomato Herb Sauce, Marinated Chicken, Charred Cherry Tomatoes, Parmesan.

Mostaccioli Rosemary Beef Sugo, Shaved Pecorino.

Rigatoni All-Beef Bolognese Sauce w/Herbs, Spices & Red Wine.

Ziti Creamy Tomato Citrus Sauce w/Fresh Herbs, Sun-Dried Tomatoes, Caramelized Peppers and Grilled, Marinated Chicken (Vegetarian: Omit Chicken).

Baked Ziti Tomato Cream Sauce, Genoa Salami, Fresh Herbs, Melted Mozzarella (Vegetarian: Omit Salami).

Lasagna Red Wine Beef Sugo Sauce, Herbs, Parmesan, Ricotta & Mozzarella.

Beef Stroganoff Egg Noodles, Caramelized Onions, Cabbage, Fresh Dill.

Spaghetti & Meatballs Pomodoro Sauce w/Garlic, Fresh Herbs, Extra Virgin Olive Oil.

Side Dishes	
Garlic Bread	Marsala Green Beans
Dinner Roll	Mediterranean Salad
Roasted Potatoes w/Herbs	Caesar Salad
	Roasted Citrus Herb Carrots

Seminar Packages

Choose Breakfast, Lunch & Snack

Includes Coffee Service, Juice, Water, Assorted Sodas

Breakfast Choices

- Fresh-Baked Goods w/Fresh Fruit.
- Ham, Cheese & Scallion Egg Bake w/Potatoes O'Brien.
- French Toast Bake w/Powdered Sugar, Maple Syrup.
- Scrambled Eggs w/Veggies & Cheese.
- Belgian Waffles w/Berry Compote & Fresh Whipped Cream.
- Strata Egg Bake w/Cream, French Bread, Cheese & Choice of Meat or Veggies.
- Jumbo Croissants w/Nutella, Banana.

Lunch Choices

- Turkey & Cheese Sandwich w/Garnishment Platter, Condiments, Chips, Cookie.
- Chilled Salad Trio: Pasta Salad w/Fresh Herb Pesto, Grilled & Marinated Chicken, Parmesan and Sautéed Vegetables; Tangy Cucumber, Tomato & Dill Salad; Fresh Melon & Mint Salad.
- Ham & Cheese Sandwich w/Bacon & Scallion Potato Salad, Cookie.
- Pasta Pomodoro w/Fresh Herbs, Olive Oil & Parmesan. Served w/ Italian Antipasti Salad, Garlic-Brushed Rolls, Dessert Bar.
- Authentic Chicken Tinga Taco Bar: Slow Braised and Pulled Chicken in a Zesty Tomato, Garlic, Lime Sauce w/Chopped Lettuce, Crema, Queso Fresco, Corn Tortillas, Spanish Rice. Tajin-Tossed Pineapple on the side.
- Texas-Style Slow-Roasted Pork Shoulder w/Caramelized Onions and Choice of Cider Gastrique or Scratch-Made BBQ Sauce on a Potato Bun. Served w/Pickles, Scratch-Made Coleslaw, Cookie.

Afternoon Snack Choices

- Chips & Salsa
- Crackers & Cheese
- Fresh Fruit Salad
- Veggies & Dip
- Salty Snacks: Chips, Chex Mix, Pretzels, etc.
- Hummus & Pita Chips
- Snack Breads: Banana Bread, Lemon Poppy Seed, etc.
- Mini Croissants, Butter & Jam

For current pricing & terms, visit CKCCatering.com. Contact us for additional vegetarian options.

Dinner Salad Plated/Buffer

Includes: Warm Bread & Butter.

Chicken Caesar Salad Citrus-Marinated Chicken Breast on top of Chopped Romaine and Iceberg Lettuce. Served w/Tangy House-Made Caesar Dressing, Artisan-Baked Croutons.

Greek Chop Chicken Salad Chopped Iceberg & Romaine Lettuce w/Kalamata Olives, Pepperoncini Peppers, Sautéed Onion, Tomato, Feta Cheese, Marinated Chicken Breast, Herb Vinaigrette.

Bitter Sweet Winter Green Steak Salad Sliced Skirt Steak atop Bitter Winter Greens Tossed w/Sliced Apples, Maple Crumbles, Bleu Cheese Vinaigrette, Cider Gastrique.

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

Grilled Zucchini Caprese Salad Grilled & Chilled Zucchini, Red Onion w/Buffalo Mozzarella, Thick-Sliced Roma Tomato. Served Over a Bed of Mixed Greens w/a Red Wine Balsamic Vinaigrette.



Select Cuts of Meat Buffet/Plated

Includes: Artisan Bread & Butter w/Choice of a Vegetable & Starch. Pairing suggestions available upon request.

Fish of the Day (ask about specials)

Slow-Roasted Smoked Pork Shoulder w/Pork Jus

Herb-Crusted Pork Tenderloin w/Port Gastrique

Lemon and Herb Marinated Chicken Breast w/White Wine Pan Sauce.

Crispy Brined Chicken Thighs w/Apple Cider Reduction.

8oz Grilled Ribeye Choice of Bleu Cheese Butter, Herb Compound Butter or Chimichurri.

8oz Grilled Filet Mignon Choice of Bleu Cheese Butter, Herb Compound Butter, Chimichurri.

Braised Short Ribs w/Porcini Dry Rub, Red Onion Agrodolce.

Pan-Fried Pork Chop w/Grilled Peach Pico De Gallo, Banana Mustard.

Vegetarian Options

Black Pepper Grilled Portabella Steaks w/White Garlic Agrodolce.

Roasted Eggplant w/Lemon, Garlic, Balsamic Glaze.

Vegetables	Starches
Grilled Asparagus w/Lemon	Brown Rice
White Wine Steamed Green Beans	Wild Rice
Glazed Carrots w/Fresh Dill	Long Grain Rice Pilaf
Creamed Kale w/Garlic Crumble	Four Cheese Gratin
Bacon-Fried Brussel Sprouts	Roasted Fingerling Potatoes
Steamed Broccoli w/Butter	Sweet Potatoes w/Brown Sugar Glaze
Roasted Cauliflower w/Spicy Harissa, Parmesan	Avocado Mashed Potatoes
Caramelized Cabbage	Sour Cream & Onion Mashed Potatoes
Garlic Grilled Zucchini	Roasted Red Potatoes w/ Garlic, Parsley
Spicy Collard Greens w/Pulled Ham	Loaded Baked Potato w/Sour Cream, Bacon, Chives
	Stewed Cannellini Beans w/Tomato, Citrus, Fresh Parsley