

Seminar Packages

Minimum order: 20 persons per item ordered

Select a Breakfast, Lunch & Snack



\$26 per person (delivery add'l)

Breakfast Choices

Includes: Coffee Service, Juice

Fresh Bagels | With Cream Cheese, Peanut Butter, Fresh Fruit

Muffins & Fresh Fruit

Ham, Cheese & Scallion Egg Bake | With Potatoes O'Brien

French Toast Bake | With Powdered Sugar and Maple Syrup

Scrambled Eggs | With Veggies & Cheese

Belgian Waffles | With Berry Compote and House-Made Whipped Cream

Jumbo Croissants | With Nutella and a Banana

Breakfast Sandwich | Individually Wrapped Croissant with Egg and a Choice of Protein and Cheese

Afternoon Snack Options

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

Delivered with lunch.

Inquire about vegetarian, vegan and gluten-free options.

Lunch Choices

Includes: Coffee Service, Bottled Water, Assorted Sodas

Turkey & Cheese Sandwich | With Garnish Platter & Condiments, Chips and Chocolate Chip Cookie

Chilled Salad Trio | Pasta Salad with Fresh Herb Pesto, Grilled & Marinated Chicken, Parmesan and Sauteed Vegetables; Tangy Cucumber, Tomato and Dill Salad; Fresh Melon and Mint Salad

Ham & Cheese Sandwich | House-Made Bacon & Scallion Potato Salad and Oatmeal Raisin Cookie

Pasta Pomodoro | With Fresh Herbs, Olive Oil and Grated Parmesan. Served with Italian Antipasti Salad, Garlic Brushed Rolls and Dessert Bar.

Authentic Chicken Tinga Taco Bar | Slow Braised and Pulled Chicken in a Zesty Tomato, Garlic, Lime Sauce with Chopped Lettuce, Crema, Queso Fresco, Corn Tortillas and Spanish Rice. Served with Tajin-Tossed Pineapple.

Texas-Style Slow-Roasted Pork Shoulder | With Caramelized Onions and Choice of Cider Gastrique or Scratch-Made BBQ Sauce on a Potato Bun. Served with Sliced Pickles, Scratch-Made Coleslaw and Cookie.

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

A Boutique Partner Catering to You

CKC Good Food is a catering partner you can trust to provide delicious food to impress any sized crowd and take the stress off you. From weddings and formal galas to corporate seminars, casual picnics and barbecues, we provide accommodating, attentive service and a variety of cuisine to meet your needs and budget.

Let's work together to make your event truly special!



Catering Menus

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

Our standard menus give you a glimpse into our culinary depth and versatility. We often develop custom menus for specific themes and special occasions for truly memorable experiences.*



Executive Chef Najil Bagdadi

A Minneapolis native, Executive Chef Najil Bagdadi has more than 20 years' experience cooking diverse cultural and high-end cuisines. He has led CKC Good Food 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.



Your Expert Guide

Trust the details of your special event catering to our 30 years of 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, flatware 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).
- Pick up of loaned equipment: \$50/trip. (To avoid multiple charges, please have all equipment ready for initial pick up.)
- Service staff may be hired for \$25-40/hour (depending on the season) for a 3-hour minimum. Must be scheduled 2 weeks in advance. The shift starts when the servers arrive at our commissary to load items for delivery and ends after they unload at our commissary.
- 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 is additional and charged as follows:

General catering clients:

- Under 4 miles roundtrip of our Eagan commissary: Free
- 4-50 miles roundtrip is \$50 7 am-4 pm M-F; before 7 am and after 4 pm is \$75.
- All weekend delivery is \$100.

Wedding catering clients:

- Up to 80 miles roundtrip from Eagan commissary: Free
- Beyond 80 miles roundtrip: \$125.

