



CKC GOOD FOOD EVENT CATERING

Thank you for your interest in CKC Good Food Event Catering!

We know you have many decisions to make about how to allocate your wedding budget. Catering is likely one of the larger expenses and needs to be considered thoughtfully.

Why should you choose us?

Our versatility is unmatched.

Many couples have a special menu in mind for their big day. Our culinary depth makes your vision a delicious reality, whether you want upscale or casual, or Hispanic, Italian, Asian Fusion, Middle Eastern or another ethnic specialty. Explore our suggested wedding menus on the following page and our general events menus at ckccatering.com for ideas.

We are a boutique caterer guaranteeing attentive service.

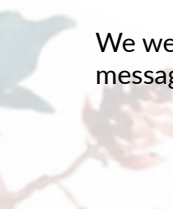
If you choose CKC Good Food Event Catering, your wedding will be the only event we cater that weekend, ensuring you receive our full attention. We promise timely responses to your questions and requests during the planning process and seamless coordination with your venue and, if applicable, your wedding planner.

We promise transparent pricing.

Our suggested wedding menus all include a range of per-person prices and our general events menus include exact prices for every menu item. Other costs you can expect to incur include:

- Tasting fee: cost of the food prepared, which is credited back to you when you book your wedding with us.
- Delivery: Included up to 80 miles round trip; \$100 if the venue is more than 80 miles round trip.
- Serving Staff: billed at \$25-40 an hour, depending on the season.
- Cake-cutting: Our serving staff will cut and plate your cake for free.
- A \$1.25 per person administrative fee.
- Credit card processing fees, if you choose that method of payment.
- Disposable eatery and napkins are included. Linens, china, flatware and glassware are available to rent at competitive rates.
- Any charge your venue may assess to us for your event.

We welcome your questions at catering@ckcgoodfood.com or send us a message from our profile.





SUGGESTED WEDDING MENU

CKC Good Food Event Catering

Upper Tier

Surf and Turf. Served plated. Each option includes artisan bread and butter.

Ribeye and "Poor Man's Lobster"

grilled ribeye with braised monkfish, roasted lobster mushrooms with white wine, garlic, leeks, lemon and grilled asparagus.

Salmon with Filet Mignon

pan-seared salmon with chipotle-crusted filet mignon, served with avocado-mashed potatoes, cilantro chimichurri, grilled mango and tomato salad topped with fresno chili vinaigrette and roasted baby carrots.

Halibut with Braised Short Ribs

pan-seared halibut with braised, boneless short ribs with a red wine gastrique, served atop a parsnip puree, roasted cauliflower, kumquat preserve and roasted whole shallots.

\$40-\$60 per person, depending on market price

Mid Tier

Served plated, buffet or family style. Each option includes artisan bread and butter, fresh vegetables (such as glazed carrots with fresh dill or grilled asparagus with lemon.) and starch/grain (including sour cream & onion mashed potatoes or long grain rice pilaf). Ask about the other choices in sides.

Slow Roasted Smoked Pork Shoulder with Pork Jus

Braised Short Ribs with Porcini Dry Rub and Red Onion Agrodolce

Crispy Brined Chicken Thighs with Apple Cider Reduction

\$23-\$30 per person

Base Tier

Served buffet or family style.

Korean BBQ Pork Shoulder

Served with roasted cauliflower & scallions with peanut sesame drizzle, sticky rice and Korean green salad.

Pasta Bar

includes a choice of 2 sides: garlic bread, dinner roll, roasted herb potatoes, marsala green beans, mediterranean salad, caesar salad or roasted citrus herb carrots.

Pasta choices:

farfalle with creamy herb and garlic pan sauce, sauteed porcini mushrooms, wilted spinach and parmesan (vegetarian) or

ziti with grilled, marinated chicken and a creamy tomato citrus sauce with fresh herbs, sun-dried tomatoes and caramelized peppers or

fettuccine alfredo: the classic with grilled chicken and a decadent white parmesan cream sauce or

penne with marinated chicken, a creamy tomato herb sauce, charred cherry tomatoes and parmesan cheese

Baked Chicken Dinner Buffet

includes artisan dinner roll and butter, au gratin potatoes, mixed salad greens and choice of dressing.

\$16-\$20 per person

We will also gladly accommodate custom menu requests.

For appetizer and snack accompaniments, please see our events menus at ckccatering.com.

To schedule a tasting, please email catering@ckcgoodfood.com.

Tasting fee is credited toward your wedding catering if you choose us for your special day.

Halal, organic and kosher foods additional. Price ranges do not include linens, delivery/pick ups, servers, credit card processing, administrative fees or sales tax.