

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 (GF)

\$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 (GF) \$4

Corn on the Cob (GF) \$2.50

Kettle Chips (GF) \$2

Seasonal Melon/Mint Salad (GF) \$4

GF items don't contain gluten; not prepped in a GF kitchen. *Linens, delivery/pick ups, servers, credit card & administrative fees, 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.*

*At least 7 days' notice required.



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.



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.

