

Box Lunches

Minimum order: 20 persons, 5 persons per item ordered. Prices per person. Sandwiches and sides \$1 less if served buffet style.

Select a Gourmet Sandwich Lunch



Sandwich Platters \$1 Less Than Boxes

Classic Box Lunch \$14.50

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| Served with: | Choice of: |
| • Pickle | • Chips |
| • Cookie | • Potato Salad |
| | • Coleslaw |
| | • Fresh Fruit Salad |

Deluxe Box Lunch \$15.50

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|--------------|---------------------|
| Served with: | Choice of Salad: |
| • Pickle | • Potato Salad |
| • Cookie | • Coleslaw |
| • Chips | • Fresh Fruit Salad |
| | • Pasta Salad |
| | • Mixed Greens |

Executive Box Lunch \$16.50

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| Served with: | Choice of Salad: |
| • Pickle | • Potato Salad |
| • Chips | • Coleslaw |
| • Gourmet | • Fresh Fruit Salad |
| Dessert Bar | • Pasta Salad |
| | • Mixed Greens |

Sandwich Choices (All GF with GF bread.)

Bottled Water or Canned Soda \$1.75

Choice of Bread: Whole Wheat, Croissant, White, Ciabatta, Hoagie, Sourdough, Focaccia, Soft Sandwich Roll, French Bread.
Gluten-Free Bread (+\$2).

Turkey | Thinly Sliced Turkey with Herb Cream Cheese, Sliced Tomato, Arugula (Best on Ciabatta)

Ham | Smoked Ham with Swiss Cheese, Honey Mustard, Shredded Iceberg Lettuce, Deli Pickles (Best on Croissant Bun)

Italian Sub | Genoa Salami with Provolone, Shredded Iceberg Lettuce, Sun-Dried Tomato, Pepperoncini Peppers, Red Wine Vinaigrette (Best on Hoagie Bun)

Classic Chicken Club | Grilled Chicken Breast, Bacon, Garlic Aioli, Tomato, Leaf Lettuce, Smoked Cheddar (Best on Ciabatta, Sourdough)

Classic BLT | Bacon, Iceberg Lettuce, Sliced Tomato, a Side of Garlic Aioli (Best on Sourdough, White)

Grilled Zucchini (-\$1.50) | Fresh-Grilled Zucchini with Feta, Hummus, Mixed Greens, Red Onion (Best on Focaccia, Ciabatta)

Mediterranean Tuna | Tuna Mixed with Spicy Harissa Mayo, Cucumber, Tomato, Shaved Onion (Best on Hoagie, French Bread)

Chicken Salad | Poached Chicken with Creamy Lemon-Dill Pesto Mayo, Sliced Tomato, Grilled Red Onion, Leaf Lettuce (Best on Focaccia, Sandwich Roll)

Roast Beef (+\$2) | Sliced Roast Beef with Garlic Horseradish Aioli, Shredded Iceberg, Tomato, Shaved Onion (Best on Sourdough)

Chicken Banh Mi | Marinated and Grilled Chicken Thigh, Pickled Carrot/Radish/Onion, Cilantro, Jalapeno, Sriracha Mayo (Best on Hoagie Bun)

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

Box Lunches

Minimum order: 20 persons per item ordered. All salads (and sides) can be served buffet style upon request.

Select a Gourmet Salad Lunch



Salad Buffets \$1 Less Than Boxes

All salads \$14.50 per person unless noted
Bottled Water or Canned Soda \$1.75

Salad Choices

Includes: Fresh Baked Artisan Dinner Roll and Butter and a Fresh-Baked Cookie

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

Grilled Zucchini Caprese (GF) | Fresh Grilled Zucchini, Thick-Cut Tomato, Fresh Mozzarella Over a Bed of Field Greens with a Balsamic Vinaigrette

Mango Chicken (GF) | Diced Mango, Poached Chicken, Red Onion, Celery, Toasted Pecans, Honey, Seasoned Mayo Over a Bed of Field Greens

Greek Chop Chicken (GF) | Marinated Chicken Breast, Chopped Romaine Lettuce, Kalamata Olives, Cucumber, Tomato, Pepperoncini Peppers, Feta Cheese with a Mediterranean Vinaigrette

Chicken Caesar | Marinated Grilled Chicken, Chopped Romaine Hearts, Shaved Parmesan, Artisan Croutons with the Zestiest Caesar Dressing You've Ever Had!

Mixed Greens Chicken Bistro (\$11) | Grilled Chicken atop Mixed Field Greens, Cherry Tomato, Cucumber, Shaved Carrot. Dressing Upon Request.

Smoked Salmon Panzanella | Smoked Salmon, Arugula, Cherry Tomato, Artisan Par-Baked Croutons, Cucumber with a Lemon Dill Vinaigrette

Grilled Corn Salad (GF) | Fresh Grilled Sweet Corn with Iceberg Lettuce, Queso Fresco, Pickled Onion, Cilantro, Fried Tortilla Strips, Chili Lime Vinaigrette

Maple Spinach Salad | Fresh Spinach, Sliced Honeycrisp Apples, Toasted Pecans, Radish, Crispy Bacon, Mild Blue Cheese, Maple Vinaigrette

Rough Cut Tabouli | English Cucumber, Roma Tomato, Shaved Onion, Israeli Couscous, Fresh Parsley, Fresh Dill, Pita Chips, Iceberg Lettuce, Lemon and Garlic Vinaigrette

All salads can also be made vegetarian upon request. All dressings are made scratch in house.

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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.

