

Food Bars & Buffets

Minimum 20 persons. Prices per person unless noted.



Gourmet Soup Buffet

\$12.95

Choose One of our Scratch-Made Soups:

- Potato Leek with Chive Oil (GF)
- North African Chicken Noodle - the classic we all know, made with Bedouin-Style Spices and Garnished with Lemon and Dill
- Chipotle Chicken Soup with Corn, Scallion and Queso Fresco (GF)
- Italian-Style Tomato Bisque with Basil Oil (GF)
- Ham and Cannellini Bean Stew with Fresh Herbs (GF)
- Thai Coconut Soup with Chicken, Corn, Carrot, Scallion and Basil.
(Can be made without chicken.) (GF)
- Creamy Broccoli and Cheese

Includes: Mixed Greens Salad & Dressing (GF), Fresh Baked Artisan Dinner Roll & Butter, Fresh Baked Cookie. GF bread, cookie available.

Grilled Cheese and Tomato Soup Buffet

\$16

White Cheddar, Mozzarella, Sliced Tomato, Herb Pesto on Your Choice of Focaccia or 12-Grain Bread with Scratch-Made Tomato Bisque Soup

Includes: Garden Salad & Dressing, Fresh Baked Cookie

Bruschetta Chicken (GF)

\$18

Tender Marinated and Grilled Chicken Breast Topped with Diced Tomatoes Marinated in Garlic, Olive Oil, Fresh Cracked Pepper and Herbs

Includes: Fresh Baked Dinner Roll, Fire-Roasted Potatoes, Peppers and Onions (GF) and Mediterranean Rice (GF)

Gyro Bar

\$17

Thinly Sliced Gyro Meat with Soft Pita Bread

Includes: Sliced Tomatoes, Sliced Red Onion, Tzatziki Sauce, Pita Chips & Hummus, Small Greek Salad & Dill Vinaigrette

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GF rolls available for additional cost.



House-Made Meatloaf Buffet

\$16

Includes: Scratch-Made Sour Cream and Onion Potatoes, Garlic Butter Green Beans with Crispy Fried Onions, Garden Salad and Choice of Dressing, Artisan Rolls and Butter

Baked Chicken Dinner Buffet (GF)

\$16

Includes: Scalloped Potatoes, Mixed Salad Greens and Choice of Dressing, Artisan Rolls and Butter

Irish Beef Stew with Root Vegetables, Cabbage and Fresh Herbs (GF)

\$17

Includes: Dinner Salad and Choice of Dressing (GF options), Artisan Rolls and Butter

Lemon and Thyme Marinated Chicken Thighs with Garlic Pan Sauce

\$18

Includes: Creamed Kale with Garlic Breadcrumbs, Scratch-Made Stuffing

Chili Bar

\$16

House-Made Beef and Bean Chili with Fresh Vegetables and Spices, Sour Cream, Cheddar Cheese, Scallions and Crackers

Includes: Dinner Roll and Butter, Garden Salad with Choice of Dressing, Seasonal Fresh Fruit

Meatball Sandwich Buffet

\$16

House-Made Gourmet Meatballs Served in Our Pomodoro Sauce with Melted Mozzarella on a Hoagie Bun.

Includes: French Fries, House Salad with Choice of Dressing

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.

