

Food Bars & Buffets

Mexican/Korean/Fusion

Minimum 20 persons; prices per person unless noted.

All salsas, marinades and meats cooked and prepared in-house.



Snacks

Smaller versions or guacamoles are also available as sides. Chips can be subbed with lettuce.

Classic Guacamole (GF) | \$7.50 Avocado w/Onion, Jalapeno, Cilantro, Lime, Chipotle, Spices. Served w/Fresh-Fried Tortilla Chips.

Sesame Guacamole | \$7.50 Avocado w/Sesame Oil, Toasted Sesame Seeds, Cilantro, Onion, Spices. Served w/Fresh-Fried Wonton Chips.

Classic Shrimp Ceviche (GF) | \$13.50 Diced Shrimp Cooked in Citrus and Tossed with Avocado, Cucumber, Cilantro, Tomato, Serrano Pepper, Cilantro, Spices. Served with Fresh-Fried Tortilla Chips.

Hoe | \$13.50 (Pronounced Hei; also known as "Korean Ceviche") Diced Cod Cooked in Rice Wine Vinegar and Soy, Tossed with Carrot, Bell Peppers, Cilantro, Sesame, Spices. Served with Fresh-Fried Wonton Chips or Lettuce for Wraps.

Taco / Burrito Bars

Includes: Choice of warm corn (GF) or flour tortillas (3 per person). Burrito bars include jumbo tortillas, rice and beans for additional \$5.

Tinga (GF) | \$12

Slow Braised and Pulled Chicken in a Zesty Tomato/Garlic/Lime Sauce with Chopped Lettuce, Crema, Queso Fresco.

Carnitas (GF) | \$13

Slow Roasted Pork Shoulder, Cilantro, Onions, Lime, Spicy Arbol Salsa, Shredded Lettuce and Sliced Radishes.

Al Pastor (GF) | \$13

Classic Mexican Staple of Slow Roasted and Griddled Pork, Marinated In Guajillo, Achiote, Pineapple and Spices. Served with Pineapple Pico de Gallo and Avocado Salsa Verde.

Barbacoa (GF) | \$14

Smoked Beef Shoulder Braised in Peppers and Spices. Served with Onion, Cilantro, Lime, Chipotle Salsa.

Tacos Americanos | \$12

Ground Beef Sauteed In Garlic, Onions and Tex-Mex Spices. Served With Shredded Lettuce, Shredded Colby Jack Cheese, Diced Tomatoes, Fire Sauce, Sour Cream and Crunchy Tortillas.

Bulgogi Barbacoa (GF) | \$15

Sweet, Sticky, Salty Braised Beef with Scallion Salad, Avocado Puree and Peanut-Sesame Drizzle.

Fish Tacos (GF) | \$13.50

Mahi or Cod, Depending on the Season, Broiled in Garlic, Butter, and Lime. Served with Kimchi Coleslaw and Shredded Lettuce.

Camarones Al Chipotle (GF) | \$15.50

Grilled Shrimp Cooked in Chipotle Sauce Served with Lettuce-Scallion Salad and Avocado Salsa.

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

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Whole Meats 6 oz. portions per serving. 1 piece per serving unless specified.

BBQ Citrus Chicken Thighs (GF) | \$12.50

2 Pieces Each. The Best Part of the Chicken Marinated In Fresh Orange, Lime, Chipotle, Garlic and Spices, Grilled Whole to Perfection. Served with Caramelized Onion and Jalapeno.

Pork Adobo | \$13

Pork Shoulder Braised in a Thick Mexican Chili Mole Sauce. Served with Crema, Sesame Seeds, Queso Fresco.

Carne Asada (GF) | \$16

Skirt Steak in a Classic Asada Marinade and Grilled. Served with Whole Grilled Scallions, Lime and Chipotle Salsa.

Al Pastor Pork Chops (GF) | \$14

Whole Brined Pork Chops in Our House-Made Pastor Marinade and Grilled. Served with Roasted Pineapple Chunks and Avocado Salsa Verde.

Korean Fried Chicken | \$14

Crispy Tempura Fried Chicken Tossed in Classic Sweet & Spicy Gochujang Sauce, Topped with Scallions. 2 Thighs, 2 Drumsticks per person.

Korean BBQ Pork Shoulder (GF) | \$14

Served with Roasted Cauliflower & Scallions and Peanut Sesame Drizzle.

Pollo Al La Brassa (GF) | \$14

Whole Pieces of Brined Chicken Marinated in Garlic, Soy, Lime and a Medley of Spices and Roasted to Perfection. Served with Spicy, Tangy Green Dipping Sauce. 2 Thighs, 2 Drumsticks per person.

Side Dishes

Frijoles Charros (Brown Beans) (GF) \$2.50

Frijoles Negros (Black Beans) (GF) \$2

Mexican Red Rice (GF) \$3

Grilled Scallions (GF) \$2

Chips & Salsa (GF) \$3

Chips and Guacamole (GF) \$5.50

Cilantro Lime Rice (GF) \$3

Fried Jalapenos (GF) \$3

Sesame Guacamole & Wonton Chips \$5.50

Kimchi (GF) \$3.50

Pickled Daikon (GF) \$2

Kimchi Fried Rice (GF) \$5

Garlic & Scallion Sticky Rice (GF) \$3

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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.

