

Food Bars & Buffets

Pastas

Minimum 20 persons

All sauces made in-house from scratch



All Pastas \$20 per person

Includes: Choice of 2 Side Dishes

Farfalle | With Creamy Herb and Garlic Pan Sauce, Sauteed Porcini Mushrooms, Wilted Spinach and Parmesan (Vegetarian)

Penne | With Creamy Tomato Herb Sauce, Marinated Chicken, Charred Cherry Tomatoes and Parmesan

Mostaccioli | With Rosemary Beef Sugo and Shaved Pecorino

Rigatoni | With an All-Beef Bolognese Sauce, Slow Cooked with Fresh Herbs, Spices and Red Wine

Ziti | Creamy Tomato Citrus Sauce with Fresh Herbs, Sun-Dried Tomatoes, Caramelized Peppers and Grilled, Marinated Chicken (Vegetarian Option: Omit Chicken)

Baked Ziti | Ziti with Genoa Salami Baked in a Tomato Cream Sauce with Fresh Herbs and Topped with Melted Mozzarella (Vegetarian Option: Omit Salami)

Classic Lasagna | With Red Wine Beef Sugo Sauce, Herbs, Parmesan, Ricotta and Mozzarella

Traditional Beef Stroganoff | With Egg Noodles, Caramelized Onions & Cabbage with Fresh Dill

Spaghetti & Meatballs | With Authentic Pomodoro Sauce with Garlic, Fresh Herbs and Extra Virgin Olive Oil (2 House-Made Meatballs per Person)

Fettucine | With Sauteed Shrimp, a White Wine Lemon Sauce Parmesan, Fresh Herbs and Fresh Cracked Black Pepper.

Fettucine Alfredo | The Classic with Grilled Chicken and a Decadent White Parmesan Cream Sauce.

Side Dishes

Garlic Bread
Dinner Roll
Roasted Herb Potatoes

Marsala Green Beans
Mediterranean Salad

Caesar Salad
Roasted Citrus Herb Carrots

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.

