

Upscale Dinners

Entree Salad Buffet / Plated

Minimum 20 persons. Prices per person unless noted.



Includes: Artisan Bread and Butter. (GF bread add'l.) All salads can be made vegetarian at a reduced price.

Chicken Caesar Salad

\$15

Citrus-Marinated Chicken Breast atop Chopped Romaine and Iceberg Lettuce, Tangy House-Made Caesar Dressing and Artisan-Baked Croutons.

Greek Chop Chicken Salad (GF)

\$15

Chopped Iceberg and Romaine Lettuce with Kalamata Olives, Pepperoncini Peppers, Sautéed Onion, Sliced Tomato, Feta Cheese, Marinated Chicken Breast and Fresh Herb Vinaigrette.

Bitter Sweet Winter Green Steak Salad

\$21

Bitter Winter Greens Tossed with Sliced Apples, Maple Crumbles, Bleu Cheese Vinaigrette, Cider Gastrique and Sliced Skirt Steak.

Weeping Thaiger Steak Salad (GF)

\$19

Sliced Flank Steak atop Iceberg Lettuce, Shredded Carrot and Cucumber, Cilantro, Scallion, Mint, Coriander, Toasted Peanuts, Thai Chili Vinaigrette.

Grilled Zucchini Caprese Salad (GF, Vegetarian)

\$15

Grilled and Chilled Zucchini and Red Onion with Buffalo Mozzarella, Thick-Sliced Roma Tomato, Served Over a Bed of Mixed Greens with a Red-Wine Balsamic Vinaigrette.

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

Upscale Dinners

Select Cuts of Meat Buffet / Plated

Minimum 20 persons. Prices per person unless noted.



Includes: Artisan Bread and Butter (GF add'l) and Your Choice of a Vegetable and a Starch/Grain.
Pairing Suggestions Available Upon Request.

Fish of the Day <i>(ask about specials)</i>	Market Price
Herb Crusted Pork Tenderloin (GF) <i>with Port Gastrique</i>	\$26
Lemon and Herb Marinated Chicken Breast <i>with White Wine Pan Sauce</i>	\$26
Crispy Brined Chicken Thighs <i>with Apple Cider Reduction</i>	\$26
8oz Grilled Ribeye (GF) <i>Choice of Bleu Cheese Butter, Herb Compound Butter (GF) or Chimichurri (GF)</i>	\$36
8oz Grilled Filet Mignon (GF) <i>Choice of Bleu Cheese Butter, Herb Compound Butter (GF) or Chimichurri (GF)</i>	\$41
Braised Short Ribs <i>with Porcini Dry Rub and Red Onion Agrodolce</i>	\$33
Slow Roasted Smoked Pork Shoulder <i>with Pork Jus</i>	\$26
Pan Fried Pork Chop <i>with Grilled Peach Pico De Gallo and Banana Mustard</i>	\$26

Vegan / Vegetarian Options

Black Pepper Grilled Portabella Steaks (GF) <i>with White Garlic Agrodolce</i>	\$19
Roasted Eggplant (GF) <i>with Lemon, Garlic, Balsamic Glaze</i>	\$18

See following page for vegetable and starch/grain options.

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

Upscale Dinners

Side Dishes

Minimum 20 persons



Fresh Vegetable Options

Grilled Asparagus with Lemon (GF)
White Wine Steamed Green Beans (GF)
Glazed Carrots with Fresh Dill (GF)
Creamed Kale with Garlic Crumble
Bacon-Fried Brussel Sprouts (GF)
Steamed Broccoli with Butter (GF)
Roasted Cauliflower with Spicy Harissa and Parmesan (GF)
Caramelized Cabbage (GF)
Garlic Grilled Zucchini (GF)
Spicy Collard Greens with Pulled Ham (GF)

Starches & Grains

Roasted Fingerling Potatoes (GF)
Sweet Potatoes with Brown Sugar Glaze (GF)
Long Grain Rice Pilaf (GF)
Brown Rice (GF)
Wild Rice (GF)
Four Cheese Gratin (GF)
Sour Cream and Onion Mashed Potatoes (GF)
Avocado Mashed Potatoes (GF)
Roasted Red Potatoes with Garlic and Parsley (GF)
Loaded Baked Potato with Sour Cream, Bacon, Chives (GF)
Stewed Cannellini Beans with Tomato, Citrus, Fresh Parsley (GF)

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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.

