



CKC GOOD FOOD EVENT CATERING

Thank you for your interest in CKC Good Food Event Catering!

We know you have many decisions to make about how to allocate your wedding budget. Catering is likely one of the larger expenses and needs to be considered thoughtfully.

Why should you choose us?

OUR VERSATILITY IS UNMATCHED.

Many couples have a special menu in mind for their big day. Our culinary depth makes your vision a delicious reality, whether you want upscale or casual, or Hispanic, Italian, Asian Fusion, Middle Eastern or another ethnic specialty. Explore our suggested wedding menus on the following page and our general events menus at ckccatering.com for ideas.

WE ARE A BOUTIQUE CATERER GUARANTEEING ATTENTIVE SERVICE.

If you choose CKC Good Food Event Catering, your wedding will be the only event we cater that day, ensuring you receive our full attention. We promise timely responses to your questions and requests during the planning process and seamless coordination with your venue and, if applicable, your wedding planner.

WE PROMISE TRANSPARENT PRICING.

Our suggested wedding menus all include a range of per-person prices and our general events menus include exact prices for every menu item. Additional details - such as tasting fees, rentals, delivery, service staff, administrative fees and others - can be found in our Transparent Pricing page on our website.



We welcome your questions at catering@ckcgoodfood.com or send us a message from our profile.

Let's Work Together!

651.453.1136 | ckccatering.com | catering@ckcgoodfood.com



SUGGESTED WEDDING MENU

CKC Good Food Event Catering

Base Tier

\$18-\$20 per person

Served buffet or family style.

Korean BBQ Pork Shoulder (GF)

Served with roasted cauliflower & scallions with peanut sesame drizzle, sticky rice and Korean green salad.

Pasta Bar

Includes a choice of 2 sides: garlic bread, dinner roll, roasted herb potatoes, marsala green beans, mediterranean salad, caesar salad or roasted citrus herb carrots.

Pasta choices:

farfalle with creamy herb and garlic pan sauce, sauteed porcini mushrooms, wilted spinach and parmesan (vegetarian) or

ziti with grilled, marinated chicken and a creamy tomato citrus sauce with fresh herbs, sun-dried tomatoes and caramelized peppers or

fettuccine alfredo: the classic with grilled chicken and a decadent white parmesan cream sauce or penne with marinated chicken, a creamy tomato herb sauce, charred cherry tomatoes and parmesan cheese

Baked Chicken Dinner Buffet (GF)

includes artisan dinner roll (GF add'l) and butter, au gratin potatoes, mixed salad greens and choice of dressing.

Mid Tier

\$26-\$33 per person

Served plated, buffet or family style. Each option includes artisan bread and butter, fresh vegetables (such as glazed carrots with fresh dill or grilled asparagus with lemon.) and starch/grain (including sour cream & onion mashed potatoes or long grain rice pilaf). Ask about the other choices in sides.

Slow Roasted Smoked Pork Shoulder with Pork Jus

Braised Short Ribs with Porcini Dry Rub and Red Onion Agrodolce

Crispy Brined Chicken Thighs with Apple Cider Reduction

Upper Tier

\$50-\$70 per person, depending on market price

Surf and Turf. Served plated. Each option includes artisan bread and butter. Gluten-free bread additional.

Ribeye and "Poor Man's Lobster" (GF)

grilled ribeye with braised monkfish, roasted lobster mushrooms with white wine, garlic, leeks, lemon and grilled asparagus.

Salmon with Filet Mignon (GF)

pan-seared salmon with chipotle-crusted filet mignon, served with avocado-mashed potatoes, cilantro chimichurri, grilled mango and tomato salad topped with fresno chili vinaigrette and roasted baby carrots.

Halibut with Braised Short Ribs (GF)

pan-seared halibut with braised, boneless short ribs with a red wine gastrique, served atop a parsnip puree, roasted cauliflower, kumquat preserve and roasted whole shallots.

We will also gladly accommodate custom menu requests.

For appetizer and snack accompaniments, please see our events menus at ckccatering.com.

To schedule a tasting, please email catering@ckcgoodfood.com.

Tasting fee is credited toward your wedding catering if you choose us for your special day.

Halal, organic and kosher foods additional. Price ranges do not include linens, delivery/pick ups, servers, credit card processing, administrative fees or sales tax.



A BOUTIQUE PARTNER CATERING TO YOU

CKC Good Food Event Catering

YOUR EXPERT GUIDE

Trust the details of your special event catering to our 30 years of experience. Turn to CKC Good Food Event Catering to provide delicious food to impress any sized crowd and take the stress off you. We provide accommodating, attentive service and a variety of cuisine to meet your needs and budget. 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.

Let's work together to make your event truly special!

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 seabass 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.

