

Breakfast

Minimum 20 persons

Prices per person unless noted



Sourdough French Toast

\$9

Served with your choice of:

Real Maple Syrup and Butter

House Made Whipped Cream with Berry Compote

Fried Banana with Italian Cream Drizzle and Cinnamon

Build-Your-Own Fruit & Yogurt Parfaits

\$6.50

Greek Yogurt, Crispy Granola and Seasonal Fruit

Apple Cinnamon French Toast Bake

\$9

Served with Maple Syrup, Butter and Powdered Sugar

Scrambled Huevos Rancheros Bar (GF)

\$13

Scrambled Eggs Served with Tostadas, Smokey Frijoles Charros,
Chipotle Salsa, Crema and Cotija Cheese

Breakfast Sandwich

\$8

Fresh Croissant with Egg and a Choice of Protein and Cheese.

Protein: Ham, Bacon, Turkey Bacon or Sausage Patty

Cheese: American, Cheddar, Mozzarella or Pepperjack

Each sandwich comes individually wrapped

(Extra \$2 for Turkey Bacon Option)

Chilaquiles Rojo with Scrambled Eggs (GF)

\$13

Tortilla Chips Soaked in a Red Chili Morita Sauce with Epazote

Served with Scrambled Eggs, Crema and Queso Fresco

Build Your Own Breakfast Burrito Bar

\$12.50

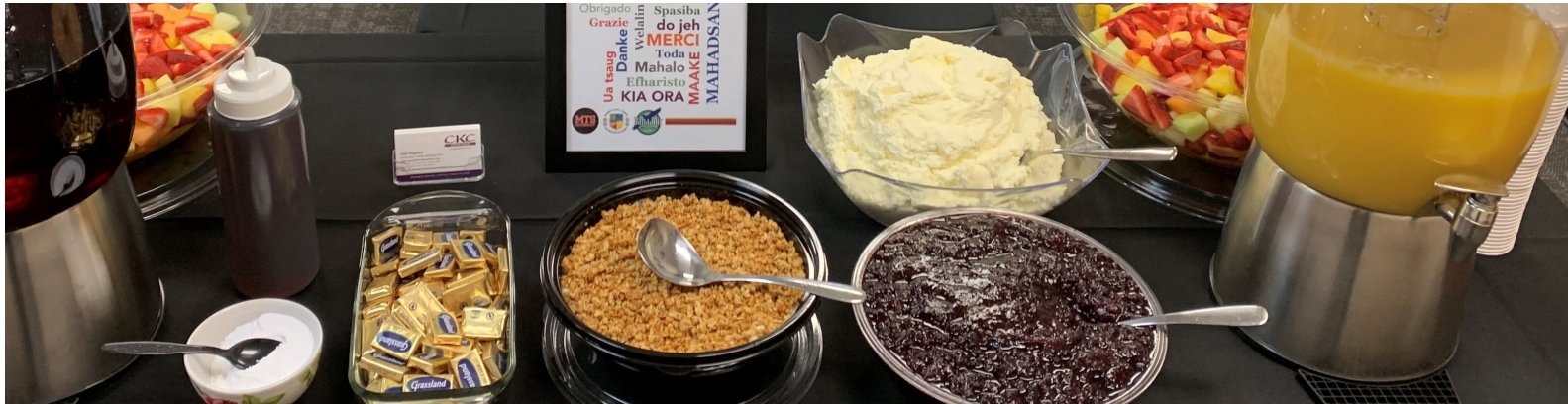
Includes Scrambled Eggs, Mexican Red Rice, Frijoles Charros,
Sour Cream, Jumbo Flour Tortillas and Chipotle Salsa

GF items don't contain gluten; not prepped in a GF kitchen.

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Strata Egg Bake

Eggs Baked with Artisan Bread and an Assortment of Ingredients

Choice of:

Tomatoes, Garlic and Muenster Cheese

\$7

Spinach, Mushrooms, Onions, Garlic and Mozzarella Cheese

\$9

Bacon, Sausage, Ham and Cheddar Cheese

\$9.50

Other options available upon request

priced upon request

Fresh Baked Goods

Assorted Bagels with Cream Cheese

\$3.50

Assorted Jumbo Muffins with Butter

\$3.50

Jumbo Croissants with Nutella

\$3

Assorted Danishes

\$4

Gluten-Free Muffins

\$5 each

Sides & A la Carte Options (GF)

Bacon (3 each)

\$4.50

Breakfast Sausage (3 each)

\$4

Seasonal Fruit Salad (3/4 cup each)

\$4.50

Scrambled Eggs (1 cup each)

\$2.75

Scrambled Eggs with Cheese and Scallions (1 cup each)

\$3.75

Potatoes O'Brien (3/4 cup each)

\$4.50

Cheesy Hash Browns

\$4

Beverage Service

Regular Coffee and Tea Set Up: Includes Creamers, Sugar,
Sugar Substitutes, Stir Sticks and Cups

\$2.75

Gourmet Coffee and Tea Set Up: Includes Regular Set Up Plus Assorted
Creamers, Syrup, Agave, Honey, Raw Organic Sugar, Cinnamon, Vanilla,
Cocoa, Assorted Holiday Creamers and Whipped Cream

\$4.50

Assorted Juice Carafes: Cranberry, Orange, Tomato, Grape and
Grapefruit

\$1.75

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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.

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.

We Promise Transparent Pricing

Our catering menus list exact prices for each item, so you always know what to expect. For a full look at the details that go into catering your special event – like setup, delivery, labor, and other fees – we've outlined everything so there are no surprises along the way.

To see all pricing details, scan QR code or go to www.ckccatering.com/transparent-pricing.



Let's Work Together!
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Revised 2-4-2026