

Appetizers

Warm-Ups

Minimum 20 persons (each appetizer order, 3 pieces per person)
Prices per person unless noted.



Cream Cheese Wontons with Sweet & Sour or Chili Sauce	\$8.50
Crispy Fried Pork Egg Rolls with Sweet & Sour or Chili Sauce <i>Chicken and veg versions may be available upon request</i>	\$8.50
Scratch-Made Hummus (GF) & Pita Chips or Pita Bread <i>(sub cut vegetables for GF +\$1)</i>	\$7.50
Scratch-Made Baba Ghanoush (GF) <i>Smokey Eggplant with Tahini, Citrus, Garlic and Spices. Served with Warmed Pita or Fried Pita Chips</i>	\$9
Classic Three-Meat Meatballs <i>Creamy Caramelized Meatballs with Fresh Herbs and Italian Cheeses Topped with House-Made Zesty Pomodoro</i>	\$12
Bruschetta Chips & Dip <i>Ciabatta Toast Points with a Fresh, Zesty Tomato and Citrus, Garlic, Herb, Olive Oil and Fresh Parmesan Dip</i>	\$7.75
Scratch-Made Wedge Fries with Sea Salt (GF) <i>Served with a Garlic Aioli</i>	\$7.75
Whole Fried Baby Red Potatoes (GF) <i>Baby Red Potatoes Blanched and Fried Whole, Tossed in Fresh Herbs and Garlic. Served with House-Made Dill Cream Dip</i>	\$7.75
Fried Brussel Sprouts (GF) <i>With Fresh-Grated Parmesan and Caesar Dressing Dip</i>	\$7.50

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

Appetizers

Skewers & Kabobs

Minimum 20 persons (each appetizer order, 3 pieces per person)

Prices per person unless noted



Thai-Style Satay Skewers (GF)

With Cucumber Salad and Thai Chili Vinaigrette

Chicken \$11.25

Beef \$15.75

Shrimp \$15.75

Gen Tso's Tofu Skewers (GF)

Firm Tofu Skewers Glazed in Tangy General Tso's-Style Sauce Topped with Toasted Sesame Seeds and Scallions

\$10

Chicken Tikka Kabobs (GF)

Brined Chicken Breast Kabobs Marinated in a Family Recipe of Spices, Topped with Scratch-Made Tzatziki

\$11.25

Mediterranean-Style Marinated Beef Tenderloin Kabobs (GF)

Grilled with Peppers, Onions and Herb Yogurt

\$15.75

Caprese & Cherry Tomato Skewers (GF)

With Basil and Parsley Pesto and a Balsamic Reduction

\$7.50

Marinated Grilled Zucchini & Fresh Mozzarella Skewers (GF)

With Red Wine-Balsamic Drizzle

\$7.50

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Appetizers

Snacks / Finger Foods

Minimum 20 persons (each appetizer, 3 pieces per person)

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Chicken Wing Buffet (GF)

\$1.50 per wing

Choose from:

Plain, Brined and Seasoned

Sweet-and-Spicy Asian Glaze with Scallions

Tijuana-Style with Tajin

Citrus and Tabasco

Tangy Herb Dry Rub

Chipotle Glaze

Old-Fashioned BBQ

Classic Buffalo

Choice of: Blue Cheese or Jalapeño Ranch Dressing

Includes: Carrots and Celery

Crudite (GF)

\$6

Fresh Cucumber, Carrots, Cauliflower, Zucchini, Bell Peppers, Broccoli
and Tomatoes Served with House-Made Buttermilk Ranch Dip

Cheese with Domestic Crackers & Fruit Garnish

\$10

Cheddar, Swiss, Provolone, Pepper Jack, Soft Cheese Foils and Baby Bel

Seasonal Fresh Fruit (GF)

\$5

Kabobs: \$6

Chips & Dip

\$9.50

Scratch-Made Classic Guacamole and Salsa with Fresh-Fried Tortilla

Chips (GF) OR Sesame Guacamole with Fried Wonton Chips

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Gourmet Charcuterie Board

Ask for quote

Tell us what meats and cheeses you like, and we will create a beautiful ensemble guaranteed to impress your guests

Nacho Bar

\$13

Includes: Tortilla Chips, Nacho Cheese, Refried Beans, Sour Cream, Jalapeños, Tomato, Hot Sauce and Lettuce

Ask for a quote if you'd like to customize

Chex Mix & Pretzels

\$5

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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 7-16-2026