

BBQ-Grilled Classics

Minimum 20 persons

Prices per person unless noted

Gluten-free buns available upon request for additional cost



Smoked St. Louis-Style Spareribs (GF) \$14.50
Dry-Rubbed or Saucy, Half Rack per Order

Texas-Style Sliced Smoked Brisket (GF) \$17.50
*1/2 Pound of Brisket Smoked In-House for 12 hours
Served with House-Made BBQ Sauce on White Bread*

BBQ Chicken Thighs (GF) - We take more pride in our BBQ chicken! \$12
*Brined, Marinated and Grilled to Perfection in House-Made BBQ Sauce
2 Pieces per Person*

Texas-Style Pulled Pork or Chicken Sandwich (GF) \$13
*1/4 Pound Pulled Pork Topped with Choice of Cider Gastrique or
House-Made BBQ Sauce
Served on Brioche Bun (GF add'l)*

Burger Bar (GF) \$11
*Perfectly Seasoned Quarter-Pound Burger on a Brioche Bun (GF add'l)
with Choice of Cheese, Plus Scratch-Made Pickle Slices, Sliced Onion,
Shredded Lettuce, Ketchup, Mustard and Mayo*
Bacon: +\$1.50

Chicago Dog Bar (GF) \$10
*Two All-Beef Hot Dogs and Buns (GF add'l) with Ketchup, Mustard,
Relish and Chopped Onion*

Bratwurst (GF) \$9.50
*One Bratwurst and Bun (GF add'l) with Ketchup, Stone-Ground
Mustard, Sauerkraut, Chopped Onion and Pickled Peppers*

Side Dishes

Classic Potato Salad (GF) \$3

Garlic Mashed Potatoes (GF) \$3

Mac and Cheese \$4

Coleslaw (GF) \$3

BBQ Baked Beans (GF) \$2.50

Texas Toast \$2

Fruit Salad (GF) \$4

Corn on the Cob (GF) \$3

Kettle Chips (GF) \$2

Seasonal Melon/Mint Salad (GF) \$4

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

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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