

Mexican-Korean Fusion

Minimum 20 persons

Prices per person unless noted

All salsas, marinades and meats cooked and prepared in-house



Snacks

Smaller versions of guacamole are also available as sides

Classic Guacamole (GF) | \$7.50 Avocado with Onion, Jalapeño, Cilantro, Lime, Chipotle and Spices. Served with Fresh-Fried Tortilla Chips.

Sesame Guacamole | \$7.50 Avocado with Sesame Oil, Toasted Sesame Seeds, Cilantro, Onion and Spices. Served with Fresh-Fried Wonton Chips.

Classic Shrimp Ceviche (GF) | \$13.50 Diced Shrimp Cooked in Citrus and Tossed with Avocado, Cucumber, Cilantro, Tomato, Serrano Pepper, Cilantro and Spices. Served with Fresh-Fried Tortilla Chips.

Hoe | \$13.50 (Pronounced Hei; also known as "Korean Ceviche") Diced Cod Cooked in Rice Wine Vinegar and Soy. Tossed with Carrot, Bell Peppers, Cilantro, Sesame, Spices. Served with Fresh-Fried Wonton Chips or Lettuce for Wraps.

Taco / Burrito Bars

Includes: Choice of warm corn (GF) or flour tortillas (3 per person)
Burrito bars include jumbo tortillas, rice and beans for additional \$5

Tinga (GF) | \$12

Slow Braised and Pulled Chicken in a Zesty Tomato/Garlic/Lime Sauce with Chopped Lettuce, Crema and Queso Fresco.

Carnitas (GF) | \$13

Slow Roasted Pork Shoulder, Cilantro, Onions, Lime, Spicy Arbol Salsa, Shredded Lettuce and Sliced Radishes.

Al Pastor (GF) | \$13

Classic Mexican Staple of Slow Roasted and Griddled Pork, Marinated In Guajillo, Achiote, Pineapple and Spices. Served with Pineapple, Pico de Gallo and Avocado Salsa Verde.

Barbacoa (GF) | \$14.50

Smoked Beef Shoulder Braised in Peppers and Spices. Served with Onion, Cilantro, Lime and Chipotle Salsa.

Tacos Americanos | \$12

Ground Beef Sauteed In Garlic, Onions and Tex-Mex Spices. Served With Shredded Lettuce, Shredded Colby Jack Cheese, Diced Tomatoes, Fire Sauce, Sour Cream and Crunchy Tortillas.

Bulgogi Barbacoa (GF) | \$15

Sweet, Sticky, Salty Braised Beef with Scallion Salad, Avocado Puree and Peanut-Sesame Drizzle.

Fish Tacos (GF) | \$14.50

Mahi or Cod, Depending on the Season, Broiled in Garlic, Butter, and Lime. Served with Kimchi Coleslaw and Shredded Lettuce.

Camarones Al Chipotle (GF) | \$15.50

Grilled Shrimp Cooked in Chipotle Sauce Served with Lettuce-Scallion Salad and Avocado Salsa.

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

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Whole Meats

6 oz. portions per serving. 1 piece per serving unless specified.

BBQ Citrus Chicken Thighs (GF) | \$12.50

2 Pieces Each. The Best Part of the Chicken Marinated In Fresh Orange, Lime, Chipotle, Garlic and Spices. Grilled Whole to Perfection. Served with Caramelized Onion and Jalapeño.

Pork Adobo | \$13

Pork Shoulder Braised in a Thick Mexican Chili Mole Sauce. Served with Crema, Sesame Seeds, Queso Fresco and Corn Tortillas.

Carne Asada (GF) | \$16

Skirt Steak in a Classic Asada Marinade and Grilled. Served with Whole Grilled Scallions, Lime, Chipotle Salsa and Corn Tortillas.

Al Pastor Pork Chops (GF) | \$14

Whole Brined Pork Chops in Our House-Made Pastor Marinade and Grilled. Served with Roasted Pineapple Chunks, Avocado Salsa Verde and Corn Tortillas.

Korean Fried Chicken | \$14

Crispy Tempura Fried Chicken Tossed in Classic Sweet and Spicy Gochujang Sauce, Topped with Scallions. 1 Thigh, 2 Drumsticks per person.

Korean BBQ Pork Shoulder (GF) | \$14

Served with Roasted Cauliflower and Scallions and Peanut Sesame Drizzle.

Pollo Al La Brassa (GF) | \$14

Whole Pieces of Brined Chicken Marinated in Garlic, Soy, Lime and a Medley of Spices. Roasted to Perfection. Served with Spicy, Tangy Green Dipping Sauce. 1 Thigh, 2 Drumsticks per person.

Side Dishes

Frijoles Charros (Brown Beans) (GF) \$2.50

Frijoles Negros (Black Beans) (GF) \$2.50

Mexican Red Rice (GF) \$3

Grilled Scallions (GF) \$2

Chips and Salsa (GF) \$3

Chips and Guacamole (GF) \$5.50

Cilantro Lime Rice (GF) \$3

Fried Jalapeños (GF) \$3

Sesame Guacamole and Wonton Chips \$5.50

Kimchi (GF) \$3.50

Pickled Daikon (GF) \$2

Kimchi Fried Rice (GF) \$5

Garlic and Scallion Sticky Rice (GF) \$3

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Mexican-North African Fusion

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Bedouin Barbacoa (GF) | \$15

Chuck beef marinated Moroccan spices and slowly smoked. Served with corn tortilla, shaved onion, mint yogurt and Afghan style salsa verde.

Moroccan Mole Con Pollo | \$15

A Maghreb inspired spin on the iconic dish. Fall off the bone whole pieces of chicken stewed in a rich, earthy and sweet sauce made with a deep blend of spices, chilis, nuts and dried fruit. Served with corn tortilla, mint yogurt and diced onion.

Tacos Arabes Con Pollo | \$14

Chicken thigh marinated in North African spices and grilled. Served with pita, lemon-garlic yogurt, chipotle salsa, onion, cilantro and pita. Our spin on the classic that first introduced cooking from the Arab world to Mexico.

Lamb Pastor Mechoui (GF) | \$16

Lamb shoulder marinated in achiote, garlic, pineapple juice and an assortment of spices. Smoked and braised until tender, served with onion, cilantro, pineapple, corn tortillas and arbol salsa.

Libyan Style Fasoulia | \$16

Beef slowly stewed with aromatics, chilis, tomato, lemon, spices and cannellini beans garnished with fresh herbs. Served with toasted French bread. If you like chili Colorado and frijoles charros, you'll love this.

Side Dishes (1 order is ½ cup portion)

Baladi salad: tomato, cucumber, red onion and mint with a tangy, fresh dressing \$5

Rustic tabouli salad \$5

Turmeric-cinnamon rice \$3.50

Naan bread (2 piece each) \$3

Cilantro lime couscous \$3.50

Ful medames: pinto beans stewed in garlic, chilis, cumin and citrus. Garnished with tomato, scallion, parsley and olive oil \$4.50

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!
651.453.1136 | ckccatering.com | catering@ckcgoodfood.com

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