

Box Lunches

Minimum 20 persons, 5 persons per item. Prices per person. Sandwiches and sides \$2 less if served buffet style.
Prices per person unless noted.

Select a Gourmet Sandwich Lunch



Sandwich Buffets \$2 Less Than Boxes

Classic Box Lunch \$16.50

Sandwich choice served with:

- Pickle
- Cookie

Deluxe Box Lunch \$17.50

Sandwich choice served with:

- Pickle
- Cookie
- Chips

Choice of Salad:

- Potato Salad
- Coleslaw
- Fresh Fruit Salad
- Pasta Salad
- Mixed Greens

Executive Box Lunch \$18.50

Sandwich choice served with:

- Pickle
- Chips
- Gourmet Dessert Bar

Choice of Salad:

- Potato Salad
- Coleslaw
- Fresh Fruit Salad
- Pasta Salad
- Mixed Greens

Sandwich Choices (All GF with GF bread)

Bottled Water or Canned Soda \$2.50

Choice of Bread: Whole Wheat, Croissant, White, Ciabatta, Hoagie, Sourdough, Focaccia, Soft Sandwich Roll, French Bread
Gluten-Free Bread (+\$2)

Turkey | Thinly Sliced Turkey with Herb Cream Cheese, Sliced Tomato and Arugula (Best on Ciabatta)

Grilled Zucchini | Fresh-Grilled Zucchini with Feta, Hummus, Mixed Greens and Red Onion (Best on Focaccia or Ciabatta)

Ham | Smoked Ham with Swiss Cheese, Honey Mustard, Shredded Iceberg Lettuce and Deli Pickles (Best on Croissant Bun)

Mediterranean Tuna | Tuna Mixed with Spicy Harissa Mayo, Cucumber, Tomato and Shaved Onion (Best on Hoagie or French Bread)

Italian Sub | Genoa Salami with Provolone, Shredded Iceberg Lettuce, Sun-Dried Tomato, Pepperoncini Peppers and Red Wine Vinaigrette (Best on Hoagie Bun)

Chicken Salad | Poached Chicken with Creamy Lemon-Dill Pesto Mayo, Sliced Tomato, Grilled Red Onion and Leaf Lettuce (Best on Focaccia or Sandwich Roll)

Classic Chicken Club (+2) | Grilled Chicken Breast, Bacon, Garlic Aioli, Tomato, Leaf Lettuce and Smoked Cheddar (Best on Ciabatta or Sourdough)

Roast Beef (+\$1) | Sliced Roast Beef with Garlic Horseradish Aioli, Shredded Iceberg, Tomato and Shaved Onion (Best on Sourdough)

Classic BLT | Bacon, Iceberg Lettuce, Sliced Tomato and a Side of Garlic Aioli (Best on Sourdough or White)

Chicken Banh Mi | Marinated and Grilled Chicken Thigh, Pickled Carrot/Radish/Onion, Cilantro, Jalapeño and Sriracha Mayo (Best on Hoagie Bun)

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

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Select a Gourmet Salad Lunch



Salad Buffets \$2 Less Than Boxes

Salad Choices

Includes: Fresh Baked Artisan Dinner Roll and Butter and a Fresh-Baked Cookie (GF options add'l)

BLT | Crispy Bacon, Thick-Cut Tomato, Iceberg Lettuce and Bleu Cheese Vinaigrette

Grilled Zucchini Caprese (GF) | Fresh Grilled Zucchini, Thick-Cut Tomato and Fresh Mozzarella Over a Bed of Field Greens with a Balsamic Vinaigrette

Mango Chicken (GF) | Diced Mango, Poached Chicken, Red Onion, Celery, Toasted Pecans and Honey, Seasoned Mayo Over a Bed of Field Greens

Greek Chop Chicken (GF) | Marinated Chicken Breast, Chopped Romaine Lettuce, Kalamata Olives, Cucumber, Tomato, Pepperoncini Peppers and Feta Cheese with a Mediterranean Vinaigrette

Chicken Caesar | Marinated Grilled Chicken, Chopped Romaine Hearts, Shaved Parmesan and Artisan Croutons with the Zestiest Caesar Dressing You've Ever Had!

Mixed Greens Chicken Bistro (-\$2) | Grilled Chicken atop Mixed Field Greens, Cherry Tomato, Cucumber and Shaved Carrot with Dressing Upon Request

Smoked Salmon Panzanella | Smoked Salmon, Arugula, Cherry Tomato, Artisan Par-Baked Croutons and Cucumber with a Lemon Dill Vinaigrette

Grilled Corn Salad (GF) | Fresh Grilled Sweet Corn with Iceberg Lettuce, Queso Fresco, Pickled Onion, Cilantro, Fried Tortilla Strips and Chili Lime Vinaigrette

Maple Spinach Salad | Fresh Spinach, Sliced Honeycrisp Apples, Toasted Pecans, Radish, Crispy Bacon, Mild Blue Cheese and Maple Vinaigrette

Rough Cut Tabouli | English Cucumber, Roma Tomato, Shaved Onion, Israeli Couscous, Fresh Parsley, Fresh Dill, Pita Chips, Iceberg Lettuce, Lemon and Garlic Vinaigrette

Weeping Thaiger Salad (GF) | Iceberg Lettuce, Shredded Carrot and Cucumber, Cilantro, Scallion, Mint, Coriander, Toasted Peanuts, and Thai Chili Vinaigrette

Bitter Sweet Winter Green Salad | Bitter Winter Greens Tossed with Sliced Apples, Maple Crumbles, Bleu Cheese Vinaigrette and Cider Gastrique

\$17.50

Bottled Water or Canned Soda \$2.50

All salads can also be made vegetarian upon request. All dressings are made scratch in house.

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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