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 $8.50
Chicken and veg versions may be available upon request

Scratch-Made Hummus (GF) & Pita Chips or Pita Bread $7.50
(sub cut vegetables for GF +$1)

Scratch-Made Baba Ghanoush (GF) $9
Smokey Eggplant with Tahini, Citrus, Garlic and Spices. Served with Warmed Pita or Fried Pita Chips

Classic Three-Meat Meatballs $12
Creamy Caramelized Meatballs with Fresh Herbs and Italian Cheeses Topped with House-Made Zesty Pomodoro

Bruschetta Chips & Dip $7.75
Ciabatta Toast Points with a Fresh, Zesty Tomato and Citrus, Garlic, Herb, Olive Oil and Fresh Parmesan Dip

Scratch-Made Wedge Fries with Sea Salt (GF) $7.75
Served with a Garlic Aioli

Whole Fried Baby Red Potatoes (GF) $7.75
Baby Red Potatoes Blanched and Fried Whole, Tossed in Fresh Herbs and Garlic. Served with House-Made Dill Cream Dip

Fried Brussel Sprouts (GF) $7.50
With Fresh-Grated Parmesan and Caesar Dressing Dip

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

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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

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

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Appetizers

Snacks / Finger Foods

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



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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Appetizers

Snacks / Finger Foods

Minimum 20 persons (each appetizers, 3 pieces per person)
Prices per person unless noted



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

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

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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 Ciabiatta)*

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

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

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

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

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

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

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

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

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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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 Salad Lunch



Salad Buffets $2 Less Than Boxes

$17.50
Bottled Water or Canned Soda $2.50

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*

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

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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 — $75 (half pan, serves 9) / $150 (full pan, serves 20)
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

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Breakfast

Minimum 20 persons
Prices per person unless noted



Strata Egg Bake

Eggs Baked with Artisan Bread and an Assortment of Ingredients
Choice of:

Tomatoes, Garlic and Muenster Cheese	$60 (half pan, serves 9), $120 (full pan, serves 20)
Spinach, Mushrooms, Onions, Garlic and Mozzarella Cheese	$75 (half pan, serves 9), $150 (half pan, serves 20)
Bacon, Sausage, Ham and Cheddar Cheese	$80 (half pan, serves 9), $160 (half pan, serves 20)
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
Assorted Juice Carafes: Cranberry, Orange, Tomato, Grape and Grapefruit	$1.75

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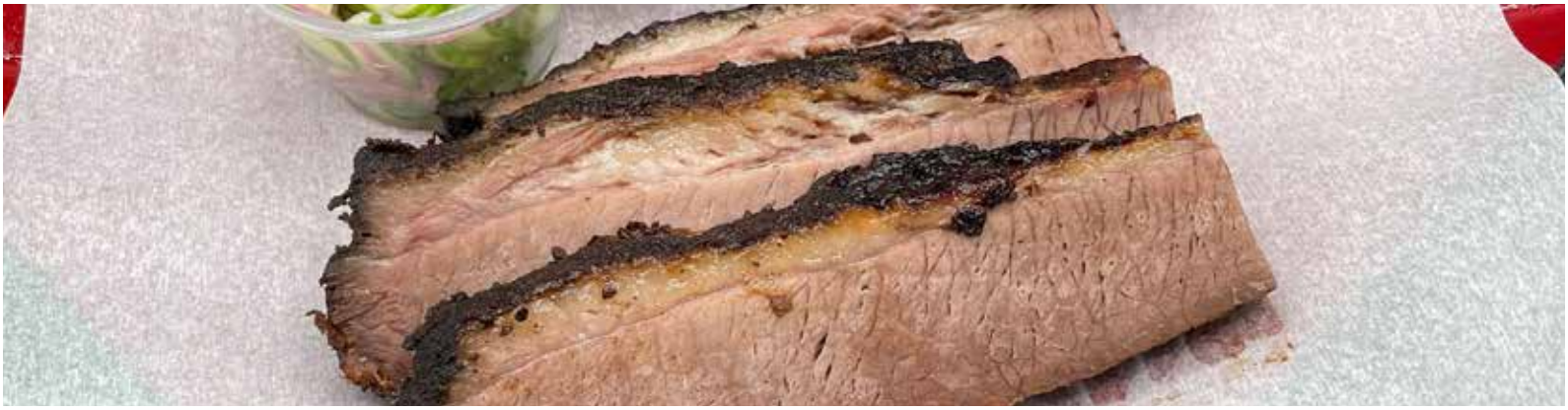
BBQ-Grilled Classics

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
Bacon: +$1.50
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

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

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Food Bars & Buffets

Minimum 20 persons
Prices per person unless noted



Gourmet Soup Buffet $14.95

Choose One of our Scratch-Made Soups:
Potato Leek with Chive Oil (GF)
North African Chicken Noodle - The Classic We All Know, Made with Bedouin-Style Spices and Garnished with Lemon and Dill
Chipotle Chicken Soup with Corn, Scallion and Queso Fresco (GF)
Italian-Style Tomato Bisque with Basil Oil (GF)
Ham and Cannellini Bean Stew with Fresh Herbs (GF)
Thai Coconut Soup with Chicken, Corn, Carrot, Scallion and Basil (Can be made without chicken.) (GF)
Creamy Broccoli and Cheese

Includes: Mixed Greens Salad and Dressing (GF), Fresh Baked Cookie (GF cookie available)

Grilled Cheese & Tomato Soup Buffet $18

White Cheddar, Mozzarella, Sliced Tomato, Herb Pesto on Your Choice of Focaccia or 12-Grain Bread with Scratch-Made Tomato Bisque Soup

Includes: Garden Salad and Dressing, Fresh Baked Cookie

Bruschetta Chicken (GF) $20

Tender Marinated and Grilled Chicken Breast Topped with Diced Tomatoes Marinated in Garlic, Olive Oil, Fresh Cracked Pepper and Herbs

Includes: Fresh Baked Dinner Roll, Fire-Roasted Potatoes, Peppers and Onions (GF) and Mediterranean Rice (GF)

Gyro Bar $19

Thinly Sliced Gyro Meat with Soft Pita Bread

Includes: Sliced Tomatoes, Sliced Red Onion, Tzatziki Sauce, Pita Chips and Hummus, Small Greek Salad and Dill Vinaigrette

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Food Bars & Buffets

Minimum 20 persons
Prices per person unless noted
GF rolls available for additional cost



House-Made Meatloaf Buffet $22
Includes: Scratch-Made Sour Cream and Onion Potatoes, Garlic Butter Green Beans with Crispy Fried Onions, Garden Salad and Choice of Dressing, Artisan Rolls (GF options add'l) and Butter

Baked Chicken Dinner Buffet (GF) $20
Includes: Scalloped Potatoes, Mixed Salad Greens and Choice of Dressing, Artisan Rolls (GF options add'l) and Butter

Lemon & Thyme Marinated Chicken Thighs with Garlic Pan Sauce $20
Includes: Creamed Kale with Garlic Breadcrumbs, Scratch-Made Stuffing

Chili Bar $18
House-Made Beef and Bean Chili with Fresh Vegetables and Spices, Sour Cream, Cheddar Cheese, Scallions and Crackers

Includes: Dinner Roll and Butter, Garden Salad with Choice of Dressing

Meatball Sandwich Buffet $18
House-Made Gourmet Meatballs Served in Our Pomodoro Sauce with Melted Mozzarella on a Hoagie Bun

Includes: French Fries, House Salad with Choice of Dressing

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Pastas

Minimum 20 persons
Prices per person unless noted
All sauces made in-house from scratch



All Pastas $22 per person

Includes: *Choice of 2 Side Dishes*

Farfalle | *With Creamy Herb and Garlic Pan Sauce, Sauteed Crimini Mushrooms, Wilted Spinach and Parmesan (Vegetarian)*

Penne | *With Creamy Tomato Herb Sauce, Marinated Chicken, Charred Cherry Tomatoes and Parmesan*

Mostaccioli | *With Rosemary Beef Sugo and Shaved Pecorino*

Rigatoni | *With an All-Beef Bolognese Sauce, Slow Cooked with Fresh Herbs, Spices and Red Wine*

Ziti | *With Creamy Tomato Citrus Sauce with Fresh Herbs, Sun-Dried Tomatoes, Caramelized Peppers and Grilled, Marinated Chicken (Vegetarian Option: Omit Chicken)*

Baked Ziti | *With Genoa Salami Baked in a Tomato Cream Sauce with Fresh Herbs and Topped with Melted Mozzarella (Vegetarian Option: Omit Salami)*

Classic Lasagna | *With Red Wine Beef Sugo Sauce, Herbs, Parmesan, Ricotta and Mozzarella*

Traditional Beef Stroganoff | *With Egg Noodles, Caramelized Onions and Cabbage with Fresh Dill*

Spaghetti & Meatballs | *With Authentic Pomodoro Sauce with Garlic, Fresh Herbs and Extra Virgin Olive Oil (2 House-Made Meatballs per Person)*

Fettucine | *With Sauteed Shrimp, a White Wine Lemon Sauce Parmesan, Fresh Herbs and Fresh Cracked Black Pepper*

Fettucine Alfredo | *The Classic with Grilled Chicken and a Decadent White Parmesan Cream Sauce*

Rigatoni a la Vodka | *Our spin on another Classic. Creamy Tomato Sauce with Garlic, Herbs, Spices, Fresh Parmesan and a Splash of Vodka. Mildly Spicy.*

Side Dishes

Garlic Bread
Dinner Roll
Roasted Herb Potatoes
Marsala Green Beans
Mediterranean Salad
Caesar Salad
Roasted Citrus Herb Carrots

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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.

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Mexican-Korean Fusion

Minimum 20 persons
Prices per person unless noted
All salsas, marinades and meats cooked and prepared in-house



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 Torillas.

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

Minimum 20 persons
Prices per person unless noted
All salsas, marinades and meats cooked and prepared in-house



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 couscou$3.50
Ful medames: pinto beans stewed in garlic, chilis, cumin and citrus. Garnished with tomato, scallion, parsley and olive oil $4.50

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Upscale Dinners

Select Cuts of Meat Buffet / Plated

Minimum 20 persons
Prices per person unless noted



Includes: Artisan Bread (GF add'l) and Butter and Your Choice of a Vegetable and a Starch/Grain
Pairing Suggestions Available Upon Request
Add an additional vegetarian side salad for $6

Grilled Salmon *with Blackberry Gastrique, Fresh Thyme and Citrus* — $33

Herb Crusted Pork Tenderloin (GF) *with Port Gastrique* — $30

Lemon & Herb Marinated Chicken Breast *with White Wine Pan Sauce* — $31

Crispy Brined Chicken Thighs *with Apple Cider Reduction* — $28

10oz Grilled Ribeye (GF) — $48
Choice of Blue Cheese Butter, Herb Compound Butter (GF) or Chimichurri (GF)

10oz Grilled Filet Mignon (GF) — Market Price
Choice of Blue Cheese Butter, Herb Compound Butter (GF) or Chimichurri (GF)

Braised Short Ribs *with Porcini Dry Rub and Red Onion Agrodolce* — $38

Slow Roasted Smoked Pork Shoulder *with Pork Jus* — $28

Vegan / Vegetarian Options

Black Pepper Grilled Portabella Steaks (GF) *with White Garlic Agrodolce* — $21

Roasted Eggplant (GF) *with Lemon, Garlic and Balsamic Glaze* — $21

See following page for vegetable and starch/grain options.

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

CKC Good Food Event Catering

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Upscale Dinners

Side Dishes

Minimum 20 persons
Prices per person unless noted



Fresh Vegetable Options

Grilled Asparagus with Lemon (GF)
White Wine Steamed Green Beans (GF)
Glazed Carrots with Fresh Dill (GF)
Creamed Kale with Garlic Crumble
Bacon-Fried Brussel Sprouts (GF)
Steamed Broccoli with Butter (GF)
Roasted Cauliflower with Spicy Harissa and Parmesan (GF)
Caramelized Cabbage (GF)
Garlic Grilled Zucchini (GF)

Starches & Grains

Roasted Fingerling Potatoes (GF)
Sweet Potatoes with Brown Sugar Glaze (GF)
Long Grain Rice Pilaf (GF)
Wild Rice (GF)
Four Cheese Gratin (GF)
Sour Cream and Onion Mashed Potatoes (GF)
Avocado Mashed Potatoes (GF)
Roasted Red Potatoes with Garlic and Parsley (GF)
Stewed Cannellini Beans with Tomato, Citrus and Fresh Parsley (GF)

Salad Options

Add these as a side for an additional $6.

Caesar Salad

Chopped Romaine with Tangy House-Made Caesar Dressing and Artisan-Baked Croutons

Greek Chop Salad (GF)

Chopped Iceberg and Romaine Lettuce with Kalamata Olives, Pepperoncini Peppers, Shaved Red Onion, Sliced Tomato, Feta Cheese and Fresh Herb Vinaigrette

Bitter Sweet Winter Green Salad

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

Weeping Thaiger Salad (GF)

Iceberg Lettuce, Sliced Carrot and Cucumber, Cilantro, Scallion, Mint, Coriander, Toasted Peanuts, and Thai Chili Vinaigrette

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Desserts

Minimum 20 persons per item
Prices per person unless noted



Middle East & North Africa (MENA) Inspired Sweets

Priced Per Batch (serves 20 people)

- ***Shirpera (GF):*** *(Afghani Milk Fudge) A Floral, Nutty Nougat* — $55
- ***Naan e Badami:*** *Like a Snickerdoodle with a Hint of Cardamom, Chewy and Addictive* — $40
- ***Semsmieh (GF):*** *A Sesame Brittle* — $45
- ***Basbousa:*** *A Nutty, Moist Corn Bread with Hints of Rose, Lemon, Butter and Honey* — $65
- ***Combination:*** *(Recommended) An Assortment of All 4, Served with Sheer Chai, a Milk-based Cardamom Black Tea, Which Complements All Perfectly. Think Outside the Coffee and Cookie Box and Serve Something Unique and Delicious!* — $110

9-Inch Scratch-Made Rustic Fruit Pies

1 for $30, 2 for $50, 3 for $65
Must be same variety for quantity discount

- *Strawberry*
- *Blueberry*
- *Sweet Potato*
- *Apple*

Serves 8-10 people

Sweet Options

- *Fresh-Baked Cookies (GF available)* — $2.25
- *Assorted Dessert Bars* — $4.50
- *Assorted Cheesecake* — $4.50

Seasonal Fresh Fruit (GF)

Bowled: $5
Kabobs: $6

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Beverages

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Beverage Service

• *House-Made Flavored Iced Tea*	$2.25
• *Fruited-Infused Water Server/s (Cucumber, Lemon, Berry)*	$2.25
• *Bottled Water*	$1.75
• *Assorted Soda*	$2.50
• *Lemonade*	$2.25
• *Agua Fresca (Cucumber, Watermelon, Pineapple)*	$3.50

Regular Coffee & Tea Set Up — $2.75

Includes: Sugar, Sugar Substitute and Cream

Spiced Apple Cider or Hot Chocolate with Whipped Cream — $2.75

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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.**

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Revised 7-16-2026