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

Let's Work Together!
651.453.1136 | ckccatering.com | catering@ckcgoodfood.com

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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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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.**

READERS' CHOICE Awards · Torch Awards for Ethics BBB WINNER · WOSB Women Owned Small Business CERTIFIED SBA · Certified WBENC Women's Business Enterprise · BBB ACCREDITED BUSINESS

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