

Box Lunches

Minimum order: 20 persons, 5 persons per item ordered. Prices per person. Sandwiches and sides \$1 less if served buffet style.

Select a Gourmet Sandwich Lunch



Sandwich Platters \$1 Less Than Boxes

Classic Box Lunch \$14.50

- Served with:
- Pickle
 - Cookie
- Choice of:
- Chips
 - Potato Salad
 - Coleslaw
 - Fresh Fruit Salad

Deluxe Box Lunch \$15.50

- Served with:
- Pickle
 - Cookie
 - Chips
- Choice of Salad:
- Potato Salad
 - Coleslaw
 - Fresh Fruit Salad
 - Pasta Salad
 - Mixed Greens

Executive Box Lunch \$16.50

- Served with:
- Pickle
 - Chips
 - Gourmet Dessert Bar
- Choice of Salad:
- Potato Salad
 - Coleslaw
 - Fresh Fruit Salad
 - Pasta Salad
 - Mixed Greens

Sandwich Choices

Bottled Water or Canned Soda \$1.75

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, Arugula (Best on Ciabiatta)

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

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

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

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

Grilled Zucchini (-\$1.50) | Fresh-Grilled Zucchini with Feta, Hummus, Mixed Greens, Red Onion (Best on Focaccia, Ciabatta)

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

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

Roast Beef (+\$2) | Sliced Roast Beef with Garlic Horseradish Aioli, Shredded Iceberg, Tomato, Shaved Onion (Best on Sourdough)

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

*Linens, delivery/pick ups, serving staff, credit card processing, administrative fees and sales tax additional.

Box Lunches

Minimum order: 20 persons per item ordered. All salads (and sides) can be served buffet style upon request.

Select a Gourmet Salad Lunch



Salad Buffets \$1 Less Than Boxes

All salads \$14.50 per person unless noted
Bottled Water or Canned Soda \$1.75

Salad Choices

Includes: Fresh Baked Artisan Dinner Roll and Butter and a Fresh-Baked Cookie

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

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

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

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

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

Mixed Greens Chicken Bistro (\$11) | Grilled Chicken atop Mixed Field Greens, Cherry Tomato, Cucumber, Shaved Carrot. Dressing Upon Request.

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

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

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

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

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Seminar Packages

Minimum order: 20 persons per item ordered

Select a Breakfast, Lunch & Snack



\$26 per person (delivery add'l)

Breakfast Choices

Includes: Coffee Service, Juice

Fresh Bagels | With Cream Cheese, Peanut Butter, Fresh Fruit

Muffins & Fresh Fruit

Ham, Cheese & Scallion Egg Bake | With Potatoes O'Brien

French Toast Bake | With Powdered Sugar and Maple Syrup

Scrambled Eggs | With Veggies & Cheese

Belgian Waffles | With Berry Compote and House-Made Whipped Cream

Jumbo Croissants | With Nutella and a Banana

Breakfast Sandwich | Individually Wrapped Croissant with Egg and a Choice of Protein and Cheese

Afternoon Snack Options

- Chips & Salsa
- Crackers & Cheese
- Fresh Fruit Salad
- Veggies & Dip
- Salty Snack: Chips, Chex Mix, Pretzels, etc.
- Fresh Made Hummus and Baked Pita Chips
- Snack Breads: Banana Bread, Lemon Poppy Seed, etc.
- Mini Croissants, Butter & Jam

Delivered with lunch.

Inquire about vegetarian, vegan and gluten-free options.

Lunch Choices

Includes: Coffee Service, Bottled Water, Assorted Sodas

Turkey & Cheese Sandwich | With Garnish Platter & Condiments, Chips and Chocolate Chip Cookie

Chilled Salad Trio | Pasta Salad with Fresh Herb Pesto, Grilled & Marinated Chicken, Parmesan and Sauteed Vegetables; Tangy Cucumber, Tomato and Dill Salad; Fresh Melon and Mint Salad

Ham & Cheese Sandwich | House-Made Bacon & Scallion Potato Salad and Oatmeal Raisin Cookie

Pasta Pomodoro | With Fresh Herbs, Olive Oil and Grated Parmesan. Served with Italian Antipasti Salad, Garlic Brushed Rolls and Dessert Bar.

Authentic Chicken Tinga Taco Bar | Slow Braised and Pulled Chicken in a Zesty Tomato, Garlic, Lime Sauce with Chopped Lettuce, Crema, Queso Fresco, Corn Tortillas and Spanish Rice. Served with Tajin-Tossed Pineapple.

Texas-Style Slow-Roasted Pork Shoulder | With Caramelized Onions and Choice of Cider Gastrique or Scratch-Made BBQ Sauce on a Potato Bun. Served with Sliced Pickles, Scratch-Made Coleslaw and Cookie.

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Nourishing Bodies, Minds & Cultures

With more than 30 years of catering experience, CKC Good Food can provide food to impress any crowd large or small and take the stress off you. From formal galas to corporate seminars, casual picnics and barbecues, CKC Good Food provides premium service and a variety of delicious menus to fit your needs.

Let's work together to make your event truly special and ensure happy eaters!

Catering Menus

Breakfast | Appetizers / Snacks | Box Lunches / Seminar Packages | Buffets / Food Bars | Upscale Dinners | Desserts & Beverages

Our standard menus give you a glimpse into our culinary depth and versatility. Have something specific you want? We often develop custom menus for specific themes and tastes and would love to discuss your vision for your event*.



Meet Our Chef: Naj Bagdadi

A Minneapolis native, Chef Najil Bagdadi has more than 20 years' experience cooking diverse cultural and high-end cuisines. He has led CKC Good Food's 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.

*At least 7 days' notice required for any items not on the menu.

Your Expert Guide

Trust the details of your event catering to CKC Good Food. With more than 30 years of catering experience, we can help guide you on room set up, timing of service, and all the little extras that can make your event shine. From exquisite cuisine to table linens, serving utensils and service staff, we've got you covered.

Pricing Details

- Disposable eatery and napkins included. Linens and china are available for an additional fee.
- Loaned serving utensils and chafing pans included, as needed (\$150 deposit required; client will be charged replacement value for unreturned or damaged items).
- State sales tax and a \$1.25/person administrative fee will be added to all final invoices.
- Credit card processing fee will be passed along to clients who choose that method of payment.

Delivery, serving staff and pick up of loaned items are additional and charged as follows:

Contracted clients:

- Delivery: Complimentary within a 20-mile radius between 1-4 pm M-F and \$40 after 4 pm. Delivery 21+ miles 1-4 pm M-F is \$40 and \$75 before 7 am and after 4 pm. All weekend delivery is \$100.
- Pick up: \$50/trip (To avoid multiple charges, please have all equipment to be returned collected prior to initial pick up.)
- Clients will be invoiced for server fees.

General catering clients:

- Delivery: Free within 2 miles of our Eagan commissary; 3-25 miles is \$50 1-4 pm M-F; before 7 am and after 4 pm is \$75. All weekend delivery is \$100.
- Pick up: \$50/trip (To avoid multiple charges, please have all equipment to be returned collected prior to initial pick up.)
- Service staff may be hired for \$40/hour for a 3-hour minimum. Must be scheduled 2 weeks in advance. The shift starts when the servers arrive and ends 30 minutes after they leave.



*Linens, delivery/pick ups, serving staff, credit card processing, administrative fees and sales tax additional.