

Breakfast

Minimum 20 persons
Prices per person unless noted.



Sourdough French Toast

\$9

Served with your choice of:
Real Maple Syrup & Butter
House Made Whipped Cream with Berry Compote
Fried Banana with Italian Cream Drizzle and Cinnamon

Build-Your-Own Fruit and Yogurt Parfaits

\$6.50

Greek Yogurt, Crispy Granola, Seasonal Fruit

(minimum 20 persons)

Apple Cinnamon French Toast Bake

\$9

Served with Maple Syrup, Butter and Powdered Sugar

Scrambled Huevos Rancheros Bar

\$13

Scrambled Eggs Served with Tostadas, Smokey Frijoles Charros,
Chipotle Salsa, Crema and Cotija Cheese

Breakfast Sandwich

\$9.50

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.

Chilaquiles Rojo with Scrambled Eggs

\$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

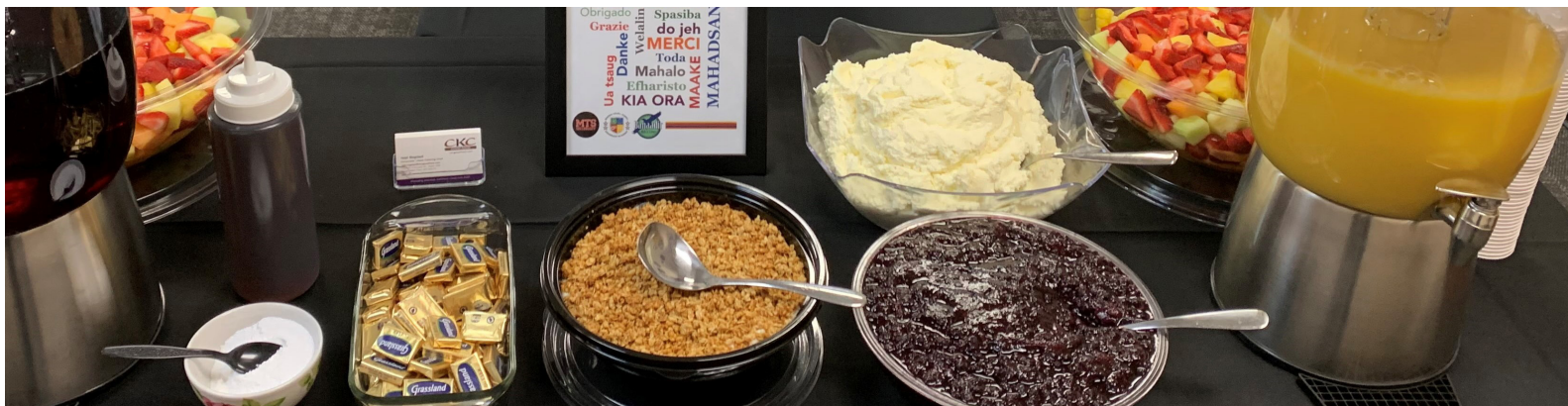
\$12.50

Includes Scrambled Eggs, Mexican Red Rice, Frijoles Charros,
Sour Cream, Jumbo Flour Tortillas, Chipotle Salsa.

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

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Strata Egg Bake

Eggs Baked with Artisan Bread and an Assortment of Ingredients.

Choice of:

Tomatoes, Garlic and Muenster Cheese

Spinach, Mushrooms, Onions, Garlic and Mozzarella Cheese

Bacon, Sausage, Ham and Cheddar Cheese

Other options available upon request

\$7

\$9

\$9.50

priced upon request

Fresh Baked Goods

Assorted Bagels with Cream Cheese

Assorted Jumbo Muffins with Butter

Jumbo Croissants with Nutella

Assorted Danishes

Gluten-Free Muffins

\$3.50

\$3.50

\$3

\$4

\$5 each

Sides and A la Carte Options

Bacon (3 each)

Breakfast Sausage (3 each)

Seasonal Fruit Salad (3/4 cup each)

Scrambled Eggs (1 cup each)

Scrambled Eggs with Cheese and Scallions (1 cup each)

Potatoes O'Brien (3/4 cup each)

Hash Brown Bake

\$4.50

\$4

\$4.50

\$2.75

\$3.75

\$4.50

\$4

Beverage Service

Regular Coffee & Tea Set Up: Includes Creamers, Sugar, Sugar Substitutes, Stir Sticks, Cups

\$2.75

Gourmet Coffee & Tea Set Up: Includes Regular Set Up Plus Assorted Creamers, Syrup, Agave, Honey, Raw Organic Sugar, Cinnamon, Vanilla, Cocoa, Assorted Holiday Creamers and Whipped Cream

\$4.50

Assorted Juice Carafes: Cranberry, Orange, Tomato, Grape, Grapefruit

\$1.75

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

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.



Let's Work Together!

651.453.1136 | CKCcatering.com

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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 \$60 after 4 pm. All weekend delivery is \$75.
- 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; 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.