Creedon and Co Catering, Tents & Events Green Since 1985 - Solar Since 2012

BREAKFAST SAMPLE MENUS

THE HEALTHY CONTINENTAL

Fresh sliced fruit display House-baked muffin tops Bagels w/cream cheese Flavored yogurt cups Crunchy granola Individual cereal boxes w/milk Orange, apple and cranberry juices Coffee and tea station

THE GOOD MORNING

Fresh sliced fruit display Fluffy scrambled eggs Crispy bacon strips Breakfast sausages Herb-roasted homefries Assorted breakfast pastries Orange, apple and cranberry juices Coffee and tea station

Menus include all disposables needed. Ask about upgrading to Caterware disposables or real china.

Menus are available as buffets or plated meals. Ask about drop-off or staffed service.

THE ELEGANT BRUNCH

Assorted cheese platter w/crackers Assorted pastries Fresh sliced fruit display Fluffy scrambled eggs Carved baked ham Crispy bacon strips Breakfast sausages Caesar salad w/grilled chicken Penne w/vegetables in alfredo sauce Lobster mac 'n cheese Orange, apple and cranberry juices Coffee and tea station China, flatware & glassware

BREAKFAST SELECTIONS

EGGS

Fluffy scrambled eggs Cheese omelets Bacon, egg & cheese sandwiches Chef-prepared omelet station Meat or veggie frittata or quiche

ACCOMPANIMENTS

MEAT

Crispy bacon strips Carved Virginia baked ham Breakfast sausages Breakfast steak

STARCHES

Herb-roasted homefries French toast sticks and maple syrup Mini pancakes and maple syrup

ACCOMPANIMENTS

FRUITS / YOGURT

Fresh-sliced fruit display Fruit skewers Fruit salad cups Whole fresh fruit *(apples, oranges, bananas)* Flavored yogurt cups Greek yogurt cups Crunchy granola

Add A MIMOSA BAR!

A variety of juices and fresh fruit with champagne or try Bloody Marys or Irish coffee for a special treat!

BREADS & PASTRIES

House-baked muffin tops Bagels w/cream cheese Assorted fruit danish Low-fat granola bars

BEVERAGES

Add any breakfast selection to the sample menus above, or create a CUSTOM MENU!

> Douwe Egberts coffee station Tea: regular & decaf Orange, apple and cranberry juices Bottled water Assorted individual sodas

> > Our catering team members are allergenawareness trained.

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LUNCH SAMPLE MENUS

All menus come with: relish tray or half-sour pickles; chips; cookies and fudgy brownies; individual sodas and bottled water; and all disposables.

THE HOUSE SPECIALTY

All items listed above plus Sandwiches on wraps, bulkies, foccacia, sub rolls, and/or baguettes Finger sandwiches

Menus are available as

buffets or plated meals.

Ask about drop-off or

staffed service.

THE WORCESTER DELI

All items listed above plus Platter of deli meats and cheeses Breads and rolls Fresh garden salad w/dressings Red bliss potato salad Vegetable pasta salad

THE BOXED LUNCH

Your choice of sub sandwich or luncheon salad Whole fruit Individual bag of chips Cookie and granola bar Soda or water

THE HOT & COLD BUFFET

All items listed above plus Baked lasagna (cheese or veggie) Italian meatballs and sausages Sandwich wraps Garden or Caesar Salad

Our catering team members are allergenawareness trained.

Before placing your order, please inform your server if a person in your party has a food allergy.

LUNCH SELECTIONS

SANDWICHES/PASTA

Sandwiches on wraps (country ham - roasted turkey - roast beef chicken caesar - vegetarian - tuna)

Finger sandwiches (ham salad - chicken salad - tuna seafood salad - egg salad)

Sliced deli meat and cheese tray (country ham - roasted turkey - roast beef genoa salami - tuna bowl)

Baked lasagna (cheese, vegetable or meat)

SALADS (With Dressings)

Fresh garden Antipasto Caesar (add chicken, shrimp or steak) Greek Baby spinach Red bliss potato Orzo w/tomato and feta Vegetable pasta Caprese Creamy cole slaw

SIDES / MISC.

Chips Half-sour pickles Mixed relish tray (sweet pickles, black olives, pepperoncini)

SWEETS

Fresh-baked cookies Fudgy brownies Mini assorted pastries Ice cream sundae bar Hot apple crisp w/whipped cream Boston creme eclair ring

BEVERAGES

Douwe Egberts coffee station w/tea Orange, apple and cranberry juices Bottled water Assorted individual sodas Iced tea Lemonade Fruit punch

SIGNATURE SANDWICHES

Add any lunch selection to the sample menus above, or create a CUSTOM MENU!

> Upgrade to Signature Grilled chicken breast, fresh mozzarella, sundried tomatoes, and garlic mayo on herbed focaccia

Sandwiches for \$2.50pp

Thin-sliced roast beef w/Boursin cheese and horseradish on croissant

Hummus wrap w/zucchini, eggplant, tomatoes, smoked gouda and field greens

Southwest wrap with sliced chicken, black bean corn salsa, iceberg lettuce and tomatoes



HORS d'OEUVRES and SMALL BITES

НОТ

Herb-stuffed mushrooms Bruschetta w/house-made crostini Beef teriyaki skewers Chicken sate skewers w/teriyaki sesame sauce Sweet & sour chicken brochettes Sea scallops wrapped in bacon Filet mignon sliders w/horseradish sauce Creamy Brie w/brown sugar and fruit compote in flaky phyllo Roasted lamb lollipops w/mint sauce Seasonal soup shooters Boneless wings of fire w/blue cheese Spanikopita w/spinach and feta Hot sausage bites w/peppers and onions Assorted mini quiche Pizza rolls Egg rolls w/duck sauce Southwest egg rolls Philly cheesesteak spring rolls Mini beef franks in pastry w/spicy mustard Encrusted mushrooms w/fontina cheese Mini chicken cordon bleu Asparagus in filo dough Petit beef or chicken wellington Vegetable quesadillas

SWEETS

Mini pastry display (filled cookies, specialty bars, eclairs) Decadent chocolate-covered strawberries Hot apple crisp w/whipped cream Boston eclair cake Chocolate or fruit trifle Fresh-baked cookies Fudgy brownies New England strawberry shortcake Ice cream puff w/hot fudge "Make your own" ice cream sundae bar Cheesecake w/fruit or chocolate



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COLD

Assorted cheese board w/crackers Crudites w/house dip Carved watermelon w/fruit salad Shrimp cocktail display Fresh sliced fruit display Mini fruit skewers Lobster salad on crispy garlic bread Lettuce wraps (Asian, southwest or vegetarian) Mini caprese salad skewer 3-Foot grinder (feeds approx. 10-15) Hummus w/syrian bread Buffalo-style stuffed celery Stuffed tomatoes Flatbread pizzas Antipasto skewers (Italian or Greek) Stuffed artichoke hearts w/crabmeat





DINNER SAMPLE MENUS

Menus are available as buffets or plated meals. Ask about drop-off or staffed service.

THE TOP-NOTCH

Assorted cheese board w/crackers Chicken kabobs and beef kabobs Oven-roasted potatoes or rice Seasonal vegetables Fresh garden salad w/dressings Bread and rolls Choice of dessert Douwe Egberts coffee station w/tea



We're happy to accommodate special dietary needs.

BEVERAGE OPTIONS

Douwe Egberts coffee station w/tea Assorted sodas Full bar service Refresher station (water - lemonade - iced tea)

THE CAPE CODDER

Assorted cheese board w/crackers Fresh sliced fruit display Crudites w/house dip Grilled prime rib steaks Grilled marinated chicken breast Grilled seasoned swordfish Oven-roasted potatoes or rice Caesar salad Cold tri-color tortellini salad Cold summer vegetable salad Specialty artisan rolls and butter Cookies and brownies Douwe Egberts coffee station w/tea

These menus include real china and flatware.

THE SOCIAL

Assorted cheese board w/crackers Fresh sliced fruit display Crudites w/house dip Shrimp cocktail display Herb-stuffed mushrooms Sea scallops wrapped in bacon Greek or Caesar salad Hand-carved roast beef w/white mushroom demi glaze Hand-carved oven-roasted turkey Baked haddock Tortellini primavera w/vegetables Oven-roasted red bliss potatoes Baked broccoli w/parmesan cheese Dinner rolls and garlic breadsticks Douwe Egberts coffee station w/tea

Menn

Create A CUSTOM Menu!

Ask your event coordinator about seasonal menu items and kitchen specialties!

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DINNER SELECTIONS

ENTRÉES

- Hand-carved boneless prime rib
- Hand-carved oven-roasted turkey Hand-carved glazed ham
- Grilled prime rib steaks
- Grilled marinated chicken breast
- Grilled seasoned swordfish
- Baked haddock stuffed w/crabmeat in lemon-butter sauce
- Baked salmon w/dill sauce
- Beef tips w/peppers and onions in a mushroom au jus
- Filet mignon w/bernaise and stuffed lobster tail
- Shrimp and scallops in vodka sauce Roasted pork encrusted w/rosemary

PASTA

Create your own combination of pasta and sauce!

- Penne w/creamy pesto
- Bruschetta penne (chunky tomato)
- Penne w/chicken and broccoli
- Bowties in rich vodka sauce
- Ravioli: spinach and feta butternut squash cheese in choice of sauce
- Tortellini primavera
- Shells stuffed w/ricotta and herbs in savory marinara
- Cheese, meat or vegetable lasagna

SALADS (w/Dressings)

Fresh garden Antipasto Caesar (add chicken, shrimp or steak) Greek Baby spinach Red bliss potato Orzo w/tomato and feta Vegetable pasta Caprese (fresh mozzarella, tomato and basil) on a bed of field greens

MAKE IT A STATION

Choose pastas and sauces and we'll create your guests' meals right before their eyes!



POTATO & RICE

Oven-roasted red bliss potatoes Rice pilaf Wild mushroom rice Creamy mashed potatoes (*regular, garlic or 3-cheese*)

- Mashed sweet potato (w/brown sugar)
- Scalloped or au gratin potatoes Garlic and butter couscous



VEGETABLES

Savory roasted squash medley (zucchini and summer squash with carrots and onions)

Rustic Roasted root vegetables w/rosemary (butternut squash, carrots, turnips and red bliss potatoes)

Mixed "summer" vegetables (broccoli, carrots, peppers and green beans)

Green beans almondine

Corn on the cob

Cold summer vegetable salad

BREADS

Dinner rolls and butter Specialty artisan rolls and butter House-made cornbread Garlic breadsticks Syrian bread

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OUTINGS SAMPLE MENUS

THE FAVORITE

New England clam chowder Steakburgers BBQ chicken quarters Jumbo Kayem hot dogs Veggie burgers Red bliss potato salad Vegetable pasta salad Fresh garden salad w/dressings Relish tray and chips Fresh-cut juicy watermelon

THE GRILL

New England clam chowder **BBQ** chicken quarters Grilled steak or BBQ ribs Veggie burgers Red bliss potato salad Vegetable pasta salad Fresh garden salad w/dressings Western-style baked beans Rolls and house-made cornbread Fresh-cut juicy watermelon

THE QUICK CORPORATE

Steakburgers Jumbo Kayem hot dogs Grilled chicken patties Veggie burgers Individual bags of chips Half-sour or sweet pickles Fresh-baked cookies Fudgy brownies *Price based on 100-person minimum

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THE NEW ENGLAND **CLAMBAKE**

New England clam chowder 1^{1/4} lb. Steamed lobster w/drawn butter Grilled steak BBQ chicken quarters Red bliss potato salad Creamy cole slaw Buttery corn on the cob Rolls and house-made cornbread Fresh-cut juicy watermelon *Add steamers for market price* ** Bibs and wipes are included! **

INCLUDED IN ALL MENUS

Disposable china Crisp lettuce Fresh sliced tomatoes Sliced onions Ketchup Mustard Relish Mayonnaise Steak sauce

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THE BBO

BBQ pulled pork BBQ beef brisket Creamy cole slaw Vegetable pasta salad Mashed sweet potatoes (with brown sugar) Rolls and house-made cornbread Fresh-baked cookies Fudgy brownies

STEAKBURGERS &

JUMBO HOT DOGS to any menu for \$2 per person



BEREAVEMENT SAMPLE MENUS

At Creedon and Co., Inc. we know this is a time when you need help, not a hassle. Our bereavement catering staff is experienced in serving your needs. From simple drop-off and set-up to a fully-staffed meal, we specialize in being helpful, but sensitive. We also know that planning a bereavement can be unexpected and emotional. We are ALWAYS available to cater your service, no matter how last-minute the planning may be.

Creedon and Co., Inc. is family owned and operated and centrally located off Grafton Street in Worcester, MA. We have established relationships with many area religious insitutions, funeral homes, and venues and are familiar with many setups and policies they may have in place. *Thank you for considering us for your bereavement or memorial service needs*.

THE HOUSE SPECIALTY

Sandwiches on wraps, bulkies, foccacia, sub rolls, and/or baguettes Finger sandwiches Relish tray Chips Cookies and fudgy brownies Individual sodas and bottled water Douwe Egberts coffee station w/tea Disposable china

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THE CLASSIC BUFFET

Penne w/chicken and broccoli Italian meatballs and sausage Assorted sandwich wraps Fresh garden salad Chips Relish tray Mini dessert display Individual sodas and bottled water Douwe Egberts coffee station w/tea Disposable china

THE TRIBUTE BUFFET

Syrian bread w/hummus Salad greens w/feta and herb dressing Baked haddock w/cracker crust Rice pilaf Green beans almondine Baklava Individual sodas and bottled water Douwe Egberts coffee station w/tea China *Ask about full-service, plated meals*

Create A CUSTOM MENU

Choose favorite items from our lists or explore seasonal sample menus. We would be happy to compile a menu that suits your needs and wishes.

