Dinner Sample Menus

The Top Notch

Assorted cheese board w/crackers Assorted cheese board w/crackers Chicken tips & beef tips Oven-roasted potatoes or rice Seasonal vegetables Fresh garden salad w/dressing Bread & rolls Choice of dessert Coffee & tea station (regular & decaf)

\$41.50 per person

The Cape Codder

Fresh sliced fruit display Crudites w/house dip Carved Prime Rib Station 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 & butter Coffee & tea station (regular & decaf)

\$49.95 per person

Dinner menus include china and flatware. Served as buffets - drop off or staffed service. Minimum Accommodation Fee: \$195 for staffed service



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 Garden or Caesar salad Hand-carved boneless prime rib 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 Coffee & tea station (regular & decaf) \$60.95 per person

Beverage Options

Coffee & tea station (regular & decaf) Individual sodas Assorted seltzer waters Full bar service Refresher station (water - lemonade - iced tea)

Gluten Free & Vegetarian Options **Available**

Our catering team members are allergen-awareness trained.

We offer Bar Services!

Creedon and Co., Inc. is fully insured and state licensed.

Dinner Selections

Entrees

Hand-carved boneless prime rib Hand-carved oven-roasted turkey Hand-carved glazed ham Grilled prime rib steaks Cranberry cornbread stuffed chicken with garlic-cream sauce Grilled marinated chicken breast Chicken marsala Chicken picatta Bruschetta chicken Baked haddock with cracker crust Grilled seasoned swordfish Crabmeat stuffed haddock in garlic-cream sauce Baked salmon w/dill sauce Beef tips w/peppers & onions Chicken tips w/ peppers & onions Filet mignon w/garlic compound butter and North Atlantic lobster tail Roasted pork encrusted w/rosemary Jerk chicken BBQ chicken quarters

Pasta

Create your own combination of pasta & sauce!

Bruschetta penne (chunky tomatoes & onions)

Penne w/chicken and broccoli Bowties in rich vodka sauce Assorted & seasonal ravioli Tortellini primavera

Shells stuffed w/ricotta & herbs in savory marinara

Cheese, meat or vegetable lasagna

Lobster mac 'n cheese Pasta in scampi sauce

Salads with Dressing

Fresh garden

Antipasto

Caesar

(add chicken, shrimp or steak)

Greek

Spring mix

Red bliss potato

Orzo w/tomato and feta

Vegetable pasta

Caprese (fresh mozzarella, tomato and basil) on a bed of field greens



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 Jambalaya

Breads

Dinner rolls & butter Specialty artisan rolls & butter House-made combread

Vegetables

Savory roasted squash medley Rustic Roasted root vegetables w/rosemary Mixed "summer" vegetables Green beans almondine Buttery corn on the cob Cold summer vegetable salad Grilled asparagus

Marinated grilled vegetables

Garlic knots Syrian bread

Vegetarian Entrees

- Eggplant parmesan in fresh tomato sauce over choice of pasta
- Eggplant wrapped around asparagus, zucchini, & summer squash spears w/tomato cream
- Vegetarian meatballs
- Zucchini boats stuffed with rice & vegetables
- Potato gnocchi
- Quinoa stuffed peppers

Hors d'Oeuvres & Small Bites

Create a Custom Menu!

Hot Hors D'oeuvres

Herb-stuffed mushrooms Beef teriyaki skewers Chicken sate skewers w/teriyaki sesame sauce

Sea scallops wrapped in bacon

Prime rib sliders w/horseradish sauce Creamy Brie w/brown sugar and fruit

compote in flaky phyllo

Roasted lamb lollipops w/mint sauce

Buffalo chicken tenders with dipping sauce

Spanikopita w/spinach and feta

Creamy brie phyllo cup with fruit topping

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 wellington

Vegetable quesadillas

Seared scallops with pepperoncini aioli Spinach & artichoke dip in phyllo cup

Sweets

Mini dessert display

Decadent chocolate-covered strawberries

Hot apple crisp

w/whipped cream (Seasonal)

Boston eclair cake (Seasonal)

Chocolate or fruit trifle

Fresh-baked cookies

Fudgy brownies

Baklava

"Make your own" ice cream sundae bar

Cheesecake w/fruit or chocolate

Mini cheesecake bites

Assorted macaroons

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Cold Hors D'oeuvres

Assorted cheese board w/crackers Bruschetta with garlic crostini Charcuterie Board

Crudites w/house dip

Carved watermelon w/fruit salad

Shrimp cocktail display

Fresh sliced fruit display

Fruit skewers

Bruschetta w/house-made crostini

Lobster salad on crispy garlic bread

Lettuce wraps

(Asian, southwest or vegetarian)

Mini caprese salad skewer

3-Foot grinder (*feeds approx.* 10-15)

Hummus and tabouleh w/syrian bread

Buffalo chicken salad stuffed celery

Flatbread pizzas

Antipasto skewers

Seared ahi tuna on cucumber slice



Ask about tent and equipment rentals!

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 set-ups 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, foccacia, and/or baguettes
And/or finger sandwiches
Relish tray
Chips
Fresh-baked cookies
Fudgy brownies
Individual sodas & bottled water
Coffee & tea station
(regular & decaf)
Disposable china

\$13.95 per person

The Classic Buffet

Chicken & broccoli alfredo
Italian meatballs & sausage
Assorted sandwich wraps
Fresh garden salad w/dressing
Chips
Relish tray
Mini dessert display
Individual sodas & bottled water
Coffee & tea station
(regular & decaf)
Disposable china
\$22.95 per person

The Tribute Buffet

Hummus w/Syrian bread
Salad greens w/feta and herb
dressing
Baked haddock w/cracker crust
Rice pilaf
Green beans almondine
Baklava
Individual sodas & bottled water
Coffee & tea station
(regular & decaf)
China

\$24.25 per person



Outings Sample Menus

Served as drop off buffets.
Please call to inquire about staffed service.

Outings menus include disposable china, crisp lettuce, fresh sliced tomatoes, sliced onions and condiments.

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/dressing
Relish tray & chips
Fresh-baked cookies
Fudgy brownies
\$27.95 per person

The BBQ

BBQ pulled pork
BBQ beef brisket
Steakburgers
Jumbo Kayem hot dogs
Creamy cole slaw
Vegetable pasta salad
Mashed sweet potatoes
w/brown sugar
Bulkie rolls
House-made cornbread
Fresh-baked cookies
Fudgy brownies

\$34.50 per person

The Grill

New England clam chowder
BBQ chicken quarters
BBQ ribs
Veggie burgers
Red bliss potato salad
Vegetable pasta salad
Fresh garden salad w/dressing
Western-style baked beans
Rolls & house-made cornbread
Fresh-baked cookies
Fudgy brownies
\$34.75 per person

The Quick Corporate

Steakburgers
Jumbo Kayem hot dogs
Breaded chicken filet
Veggie burgers
Individual bags of chips
Half-sour pickles
Fresh-baked cookies
Fudgy brownies

\$20.50 *per person*

*Price based on 100 person minimum

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 & house-made cornbread Add steamers for market price ** Bibs & wipes are included! ** Fresh-baked cookies Fudgy brownies \$59.95 per person

Upscale or casual; budget-friendly or elaborate...

Your Style is Our Style!

Our catering team members are allergen-awareness trained.



Lunch Sample Menus

All menus come with: relish tray; chips; freshly baked cookies and fudgy brownies; individual sodas and bottled water; and disposable plates, napkins and utensils.

The House Specialty

All items listed above plus Sandwiches on wraps, foccacia, and/or baguettes And/or finger sandwiches

\$13.95 per person

The Boxed Lunch

Sub Sandwich or Luncheon Salad Whole Fruit Individual Bag of Chips Cookie and granola bar Individual Soda or Bottled Water

\$12.50 per person

The Worcester Deli

All items listed above plus Platter of deli meats and cheeses Breads and rolls Fresh garden salad w/dressing Red bliss potato salad Vegetable pasta salad \$17.95 per person

The Hot & Cold

All items listed above plus Baked lasagna (cheese or vegetable) Italian meatballs and sausages or Vegetarian meatballs Assorted sandwich wraps Garden or Caesar Salad

\$23.95 per person

Served as buffets. Please call to inquire about plated meals and drop-off or staffed service.

Lunch Selections:

Sandwiches & Pasta

Sandwiches on wraps

(country ham - roasted turkey - roast beef

chicken caesar - vegetarian - tuna)

Finger sandwiches

(ham salad - chicken salad - tuna salad -

seafood salad - egg salad - buffalo chicken salad) Sweets

Platter of deli meats and cheeses

(country ham - roasted turkey - roast beef genoa

salami - tuna bowl - American - cheddar -

provolone)

Baked lasagna

(cheese, vegetable or meat)

Salads with Dressing

Fresh garden

Antipasto

Caesar (add chicken, shrimp or steak)

Spring mix

Red bliss potato

Orzo w/tomato & feta

Vegetable pasta

Caprese

Creamy cole slaw

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

Sides

Chips

Half-sour pickles

Relish tray

(sweet pickles, black olives, pepperoncini)

Upgrade to Signature Sandwiches for \$3.50pp

Freshly baked cookies Fudgy brownies Mini desserts display Ice cream sundae bar Mini cheesecake bites Assorted macaroons

Beverages

Coffee & tea station (regular & decaf) Orange, apple & cranberry juices Bottled water Individual sodas Assorted seltzer water Iced tea Lemonade

Signature Sandwiches

Thin sliced chicken breast, fresh mozzarella, sundried tomatoes, spring mix & garlic mayo on herbed focaccia

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

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

Southwest wrap w/sliced chicken, black bean corn salsa, lettuce & tomatoes

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Breakfast Sample Menus

Menus include all disposables needed. Ask about upgrading to upscale Caterware disposable china.

The Healthy Continental

Fresh sliced fruit display House-baked muffins Assorted scones Bagels w/cream cheese Flavored yogurt cups Crunchy granola Orange, apple & cranberry juices Coffee & tea station (regular & decaf)

\$10.35 per person

The Good Morning

Fresh sliced fruit display Assorted scones Fluffy scrambled eggs Crispy bacon strips Breakfast sausages Herb-roasted homefries Assorted breakfast pastries Orange, apple & cranberry juices Caesar salad w/grilled chicken Coffee & tea station (regular & decaf) \$14.75 per person

The Elegant Brunch

Assorted cheese board & crackers Assorted pastries & scones Fresh sliced fruit display Fluffy scrambled eggs Carved baked ham Crispy bacon strips Breakfast sausages Penne w/vegetables in alfredo Lobster mac 'n cheese Orange, apple & cranberry juices Coffee & tea station (regular & decaf) China, flatware & glassware *\$31.75 per person*

Served as buffets. Please call to inquire about plated meals and drop-off or staffed service.

Breakfast Selections:

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

Eggs

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

Accompaniments

Crispy bacon strips Carved baked ham Breakfast sausages Breakfast steak Herb-roasted homefries Cinnamon french toast bake with cream cheese drizzle Chef-prepared waffle station

Accompaniments

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 BLOODY MARY

Breads & Pastries

House-baked muffins Assorted Scones Bagels w/cream cheese Assorted fruit danish

Beverages

Coffee & tea station (regular & decaf) Orange, apple & cranberry juices Bottled water Individual sodas Assorted seltzer water

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