

CREEDON AND CO., INC.

CATERING MENU

Worcester, Massachusetts

Est. 1985

CreedonAndCo.com

508.792.3100

WELCOME

At Creedon and Co., Inc., we believe exceptional food and thoughtful service create memorable gatherings. From corporate meetings and social celebrations to weddings and milestone events, our team is committed to delivering polished execution with a personal touch.

Our menus are designed to be both curated and customizable — offering structured packages for ease, along with flexible options to create a menu tailored specifically to your event.

HOW TO USE THIS MENU

Either choose from our catering packages, including breakfast, lunch, corporate gatherings, social events, cocktail receptions, and formal dinners.

Or, if you are looking for something more customized, use our “Build Your Own” sections to select your preferred entrées, sides, and enhancements. Our team is happy to assist in creating a menu tailored to your needs.

Menu at a Glance

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SERVICE STYLES

Choose the level of service that best fits your event. From simple drop-off catering to fully staffed and plated experiences, our adaptable team seamlessly meets your preferred method.

Corporate & Casual

Drop-Off Catering

Perfect for corporate meetings, office luncheons, and casual gatherings. Delivered ready to serve with all necessary disposables. Post event, our staff retrieves any catering equipment. No-pick up options are available too. 20 person minimum.

Staffed Buffet Service

Ideal for larger events requiring on-site service staff for setup, maintenance, and cleanup.

Interactive Stations

Chef-attended carving stations, taco bars, mac & cheese bars, beverage bars and specialty displays designed for guest engagement.

Elevated & Formal

Cocktail Receptions

Passed hors d'oeuvres and stationary displays designed for mingling-style events.

Buffet Dinners

Curated multi-course experiences with entrée selections, sides, and enhancements.

Plated Dinners

Individually plated, restaurant-style service for weddings, galas, and formal events.

Dietary & Allergy Accommodations

Our team is allergen awareness certified and happy to accommodate dietary needs and allergy restrictions with advance notice.

BREAKFAST & BRUNCH

Thoughtfully prepared breakfast and brunch offerings designed for corporate meetings, social gatherings, and weekend celebrations.

Continental Selections

Basic Continental

- Fresh fruit salad
- Assorted sweet breads & danish
- Vanilla yogurt cups with granola
- Bottled water & juices
- Coffee & tea
- Disposable china

\$10.75 per guest

Deluxe Continental

- Seasonal berries & freshly sliced fruit display
- Assorted scones, muffins & danish
- Bagels with cream cheese & fruit preserves
- Vanilla yogurt parfaits with granola
- Bottled water & juices
- Coffee & tea
- Disposable china

\$16.50 per guest

Hot Breakfast Buffets

Grab & Go Breakfast

Can be served boxed or as a buffet

- Breakfast Sandwiches
- Fruit Salad Cups
- Donut
- Bottled water & juices
- Coffee & tea
- Disposable china

\$14.75 per guest

The Good Morning

- Sweet breads & danish pastries
Add scones & muffins + \$2.99 per guest
- Freshly sliced fruit display
- Scrambled eggs
- Herb-roasted homefries
- Bacon
- Sausage (Pork or turkey)
- Cinnamon french toast casserole, cream cheese icing
- Bottled water & juices
- Coffee & tea
- Disposable china

\$17.95 per guest

BRUNCH OFFERINGS

Elevated brunch packages designed for social gatherings, showers, celebrations, and special events.

The Worcester Brunch

- Scones, mini muffins & sweet breads
 - Bagels, cream cheese & preserves, add \$3.50 per guest*
- Freshly sliced fruit display
- Vegetable or cheese frittata
- Herb-roasted homefries
- Bacon
- Sausage (Pork or turkey)
- Cinnamon french toast casserole, cream cheese icing
- Penne with broccoli in piccata sauce
- Cold chicken caesar salad
- Sandwich wraps
- Condiments
- Water & juice beverage station
- Coffee & tea
- Upscale disposable china

\$36.50 per guest

The Elegant Brunch

- Scones, mini muffins & sweet breads
- Seasonal berries & freshly sliced fruit display
- Vanilla yogurt parfaits with granola
- Choice of egg: scrambled, vegetable or cheese frittata
- Herb-roasted homefries
- Choice of: bacon & sausage or carved baked ham
- Choice of: Asian teriyaki salmon, chicken piccata or tortellini primavera
- Marinated zucchini, squash & asparagus spears
- Choice of: Greek orzo or spinach goat cheese salads
- Assorted sandwiches on croissants
- Condiments
- Water & juice beverage station
- Coffee & tea
- China & silverware

\$49.25 per guest

BRUNCH ENHANCEMENTS

Chef Attended Omelet Station:

Made to order omelets with assorted fillings

- Ham, bacon, sausage, cheeses, spinach, vegetables

\$4.95 per guest

Mimosa Bar:

Sparkling wine with orange & cranberry juices

- Glassware & beverage station included

\$13.00 per guest



BOXED LUNCH SELECTIONS

Individually packaged lunch options ideal for meetings, trainings, and casual gatherings.

The Everyday Box

- Sandwich grinder
- Oreo cookies
- Granola bar
- Chips
- Whole fruit
- Bottled water, soda or seltzer
- Condiments & disposable cutlery

\$15.25 per guest

UPGRADE TO SIGNATURE SANDWICHES:

*Grilled chicken breast, mozzarella, sundried tomatoes
& garlic mayo on focaccia*

*Thin sliced roast beef with boursin cheese
& horseradish on croissant*

*Hummus wrap with zucchini, eggplant, tomatoes,
smoked gouda & field greens*

ADD \$3.50 PER GUEST

ADDITIONAL SIDE SALAD,

ADD \$4.75 PER GUEST

The Hearty Box

- Sandwich grinder or salad
- Freshly baked cookies
- Cape Cod potato chips
- Fresh fruit cup
- Choice of: coleslaw, potato or orzo salad cup
- Sliced dill pickle
- Bottled water, soda or seltzer
- Condiments & disposable cutlery

\$18.95 per guest



LUNCH BUFFETS

Thoughtfully prepared lunch packages suited for corporate meetings, social gatherings, milestone celebrations, and daytime events.

The House Specialty

- Sandwiches on wraps & baguettes
- Finger sandwiches (tuna, chicken, egg & seafood)
Garden or caesar salad, add \$2.95 per guest
- Relish Tray
- Potato chips
- Freshly baked cookies & brownies
- Water, soda, & seltzer
- Disposable china

\$14.95 per guest*

**Also available as a deli-style platter in lieu of pre-made sandwiches, add \$1.50 per guest*

The Hot & Cold

- Choice of: cheese lasagna, stuffed shells or penne with broccoli in alfredo
- Italian meatballs & sausages in marinara
- Garden or caesar salad
- Assorted sandwich wraps
- Relish Tray
- Potato chips
- Dinner rolls or sliced Italian bread
- Freshly baked cookies & brownies
- Water, soda, & seltzer
- Disposable china

\$24.95 per guest

The Triple Decker

- Turkey & bacon focaccia, cranberry chicken salad on ciabatta & roast beef with cheddar on croissant
- Choice of garden, caesar or Greek salad
- Choice of: vegetable pasta or red bliss potato salad
- Choice of soup
- Relish tray
- Potato chips
- Freshly baked cookies & brownies
- Water, soda, & seltzer
- Disposable china

\$17.25 per guest

The Taco Bar

- Soft flour tortillas & corn tortilla chips
- Seasoned ground beef & shredded chicken
- Black beans
- Spanish rice
- Shredded lettuce, cheese, black olives & jalapeños
- Sautéed fajita vegetables
- Salsa & sour cream
Queso, guacamole & lime wedges, add \$2.00 per guest
- Freshly baked cookies & brownies
- Water, soda, & seltzer
- Disposable china

\$16.95 per guest

A limited selection of gluten-free sandwich options is included with menus featuring sandwiches. Please notify us of any additional dietary needs in advance.

SALADS

Freshly prepared salads available as enhancements
or substitutions to your selected menu.

CLASSIC SALADS

ALL SALADS
CAN BE MADE GLUTEN FREE

- Classic garden salad
- Mixed greens garden salad
- Caesar salad
- Greek salad

SPECIALTY SALADS

- Antipasto salad with cured deli meats, cheese, & pepperoncini *
- Caprese salad with thick sliced mozzarella, basil, & tomato with balsamic glaze *

PASTA & GRAIN SALADS

ALL PASTA BASED SALADS
CAN BE MADE GLUTEN FREE *


- Chicken caesar pasta salad *
- Vegetable pasta salad
- Antipasto pasta salad *
- Orzo, feta, & tomato Greek salad
- Tri-color tortellini salad *
- Macaroni salad
- Red bliss potato salad GF
- Mexican street corn salad * GF


SOUPS


- Chicken noodle
- Vegetable garden
- Chili (meatless available) GF
- Broccoli cheddar GF
- Minestrone
- Tomato GF
- New England clam chowder GF
- Italian wedding
- Butternut squash bisque GF


SEASONAL SELECTIONS

ALL SALADS
CAN BE MADE GLUTEN FREE

 Baby spinach & mixed greens with sliced almonds, berries, feta cheese, & raspberry poppyseed vinaigrette *

 Arugula, basil, & radish salad with crispy prosciutto, melon slices, mozzarella balls, & balsamic vinaigrette *

 Mixed greens salad with chopped pears, dried cranberries, candied walnuts, & champagne vinaigrette *

 Baby spinach salad with mandarin oranges, almond slices, red onion, & citrus vinaigrette *

*INDICATES ADDITIONAL FEE
GF INDICATES GLUTEN FREE

COOKOUTS & OUTINGS

Classic summer menus designed for company outings, backyard celebrations, and warm-weather gatherings of any size.

The Classic Cookout

- Quarter pound burgers
- Jumbo all beef hot dogs
- Veggie burgers
- Potato chips
- Half sour pickles
- Lettuce, tomato & onion
- Condiments, rolls & GF rolls
- Freshly baked cookies & brownies
- Bottled water, soda, & seltzer
- Disposable china

\$18.95 per guest

The Favorite

- Quarter pound burgers
- Jumbo all beef hot dogs
- BBQ bone-in chicken quarters
- Veggie burgers
- Lettuce, tomato & onion
- Choice of 2 salads:
 - Red bliss potato salad
 - Vegetable pasta salad
 - Garden salad
- Potato chips
 - Clam chowder, add \$2.50 per guest*
- Condiments, rolls & GF rolls
- Freshly baked cookies & brownies
- Bottled water, soda, & seltzer
- Disposable china

\$26.25 per guest

The BBQ Grill

- Choice of 3:
 - St. Louis style pork ribs
 - Pulled pork
 - Beef brisket
 - Grilled ribeye steaks *, *add \$15.00 per guest*
 - Grilled marinated chicken breast
 - Grilled balsamic portabello mushroom caps (Vegan)
- Creamy mac 'n' cheese
- Coleslaw
- Red-bliss potato salad
- Garden salad
- Watermelon slices
 - Burgers, jumbo hot dogs & veggie burgers, add \$13.99 per guest*
- Condiments, BBQ sauces
- Rolls & GF rolls
- Freshly baked cookies & brownies
- Bottled water, soda, & seltzer
- Upscale disposable china

\$34.95 per guest

THE NEW ENGLAND CLAMBAKE

A traditional New England experience featuring freshly steamed seafood, grilled selections, and classic summer accompaniments.

Main Seafood & Grill

Clam chowder

1 ¼ lb. steamed lobsters

Steamed clams

Grilled ribeye steaks

Choice of One:

Marinated chicken kebabs with peppers & onions

Hot or sweet Italian sausage links

Kielbasa

Choice of Potato:

Baked potato with butter & sour cream

Roasted red bliss potatoes

Creamy potato salad

Accompaniments

Corn on the cob

Coleslaw

Rolls & cornbread

Watermelon slices

Strawberry shortcake

Potato chips

Bottled water, soda & seltzer

Upscale disposable china

Market Price



DINNER MENUS

Curated dinner packages designed for corporate events, social gatherings,
and elevated celebrations.

The Shrewsbury St.

Cheese lasagna *or* stuffed shells
Lemon herb bone-in chicken quarters
Italian meatballs & sausages

Choice of Vegetable:

- Roasted broccoli with parmesan
- Roasted zucchini, bell peppers
& onions

Caesar Salad
Garlic knots
Cookies & brownies

Disposable china

\$26.95 per guest

The Park Ave.

Beef tips with peppers & onions

Choice of Chicken:

- Bruschetta baked chicken breast
- Teriyaki boneless chicken thighs
- Honey garlic boneless chicken thighs

Oven roasted potatoes
Capri vegetable medley
Quinoa & vegetable stuffed zucchini

Classic garden salad
Dinner rolls
Assorted dessert bars

Upscale disposable china

\$34.95 per guest

The Tatnuck Sq.

Charcuterie board

Hand carved prime rib of beef

Choice of Two Entrées:

- Boneless chicken breast
with sundried tomatoes & spinach
in garlic cream sauce
- Baked haddock with
crispy cracker crust
- Vegan chorizo stuffed pepper

Choice of Starch:

Wild mushroom rice
Rice pilaf
Garlic mashed potatoes

Marinated asparagus spears

Seasonal salad
Sliced focaccia
Coffee

Dark chocolate covered strawberries,
lemon squares, & cheesecake bites

Upscale disposable china

\$63.45 per guest

BEREAVEMENT RECEPTIONS

Menus designed to provide comfort and ease during a time of remembrance.

The Gathering

Sandwiches on wraps & baguettes
Assorted finger sandwiches
Relish tray
Potato chips
Cookies & brownies
Water, soda, & seltzer
Coffee & tea
Disposable china

\$14.95 per guest

*Include a garden or caesar salad,
add \$2.95 per guest*

The Traditional

Chicken & broccoli alfredo
Italian meatballs & sausages
Sandwiches on wraps
Caesar salad
Potato chips
Relish tray
Warm garlic knots
Cookies & brownies
Water, soda, & seltzer
Coffee & tea
Disposable china

\$22.95 per guest

The Tribute

Cheese & crackers
Crudité & house dip
Assorted finger sandwiches
Chicken piccata with capers
Baked haddock with cracker crust
Roasted red-bliss potatoes
Capri vegetable blend
Greek salad
Dinner rolls
Mini dessert squares & bars
Water, soda, & seltzer
Coffee & tea
Upscale disposable china

\$27.85 per guest

Additional salads, entrées, and dessert options are available upon request.

DESSERTS

A curated collection of individual desserts and display options available to sweeten any menu.

Individual Desserts

Freshly baked cookies	\$1.95	per guest
Fudgy brownies	\$3.15	per guest
Mini dessert squares & bars	\$4.65	per guest
Cheesecake bites	\$6.50	per guest
Macarons	\$4.65	per guest
Fresh fruit cups	\$2.15	per guest

Custom Desserts

Full sheet cake	\$120.00	per cake
Half sheet cake	\$88.00	per cake
Quarter sheet cake	\$50.00	per cake
Wicked Good Cookies™ logo cookies *	\$2.75	per cookie

*Minimum order 150 cookies

Specialty Desserts & Displays

Cheesecake bar	\$6.50	per guest
Ice cream sundae bar	\$4.50	per guest
Hot apple crisp with ice cream	\$4.25	per guest
Strawberry shortcake	\$4.25	per guest
Chocolate trifle	\$6.15	per guest
Fruit trifle	\$6.50	per guest
Assorted mini dessert bites	\$7.25	per guest
GF Raspberry almond shortbread	\$8.25	per guest
Dark chocolate covered strawberries	\$4.50	per guest



COCKTAIL RECEPTIONS

Build Your Own Menu

Ideal for business after-hours events, networking receptions, weddings, and celebrations where guests prefer a variety of substantial small bites in place of a traditional dinner.

HOW IT WORKS

First, build your reception in two simple steps.
Second, choose your selections from the Classic, Signature, Elevated and Premier tiers listed on the following page.

Light Reception

Ideal for business after-hours events and cocktail-style gatherings.

- Includes cheese & cracker display
- 1 selection from Classic tier
- 2 selections from Signature tier
- 1 selection from Elevated tier

\$18.75 per guest

Cocktail Style Dinner

Designed to provide a substantial alternative to a traditional seated dinner.

- Includes charcuterie display
- 2 selections from Classic tier
- 4 selections from Signature tier
- 2 selections from Elevated tier
- 1 selection from Premier tier

\$44.75 per guest

COCKTAIL RECEPTION SELECTIONS

Our team is happy to assist in creating a balanced and cohesive menu.

CLASSIC

Vegetable presentation with house dip
Fresh sliced fruit presentation
Asian or vegetarian lettuce wraps
Bruschetta on garlic crostini
Caprese salad skewers
Hummus & tabouleh with pita
Cold flatbread pizzas
Thyme & goat cheese stuffed strawberries with honey
Mediterranean cucumber bites
Deviled eggs
Mexican street corn dip with crispy corn chips
Pretzel bites with beer cheese
Herb-stuffed mushrooms
Spinach & artichoke stuffed mushrooms in phyllo

SIGNATURE

Goat cheese stuffed dates wrapped in bacon
Teriyaki or sweet chili chicken satay skewers
Cheese or spinach arancini bites with marinara
Italian meatballs in marinara
Swedish meatballs
Bacon-wrapped stuffed jalapeño poppers
Vegetable quesadilla cones with sour cream
Mini beef franks wrapped in pastry
Antipasto skewers
Pork or vegetable potstickers
Spanakopita with spinach & feta
Chicken cordon bleu bites
Fruit skewers
Buffalo cauliflower bites
Sausage & parmesan stuffed mushrooms
Asparagus wrapped in phyllo
Bone-in chicken wings with sauces
Brie with fruit compote & brown sugar in phyllo

ELEVATED

Beef teriyaki skewers
Petite beef wellington
Sweet chili shrimp skewers
Southwest chicken egg rolls
Philly cheesesteak egg rolls
Shrimp cocktail
Sea scallops wrapped in bacon
Encrusted mushrooms with fontina cheese
Beef birria empanadas
Bacon wrapped Cajun shrimp skewers

PREMIER

Prime rib sliders with caramelized onions & horseradish aioli, *add \$6.00 per guest*
Crispy chicken sliders with pepper jack cheese
Seared ahi tuna with pickled red onion on a cucumber slice
New England crabcake with tarragon
Seared scallops with pepperoncini aioli, *add \$4.00 per guest*
Lobster salad & candied bacon on garlic crostini
Cheeseburger slider station
Mac 'n' cheese bar
Roasted lamb lollipops with mint sauce, *add \$2.50 per guest*
Pork tacos with pickled onions, cilantro, & avocado crema
Garlic crostini with burrata, prosciutto, arugula, & hot honey

WEDDINGS, GALAS & UPSCALE EVENTS

BUFFET RECEPTION

An elevated buffet experience intentionally designed for weddings, galas, and formal celebrations; fully customizable to reflect your event style and guest preferences.

CHOOSE YOUR BUFFET EXPERIENCE

TWO ENTRÉES

\$53.75 per guest

THREE ENTRÉES

\$68.45 per guest

EACH BUFFET INCLUDES

- Five hors d'oeuvres selections
- Artisan rolls & sliced focaccia with butter rosettes
- One plated salad
- Two or Three Entrées, based on selected package
- Two accompaniments
- Standard china package
- Water glasses and lemon water carafes on guest tables

Dessert selections are available separately.

Delivery and accommodation services are quoted based on event location and service requirements.

————— *Your Style is Our Style* —————

HORS d'OEUVRES SELECTIONS

Choose five total selections:
three from Traditional, and two from Premium.

TRADITIONAL HORS d'OEUVRES

Caprese skewers with balsamic glaze
Herb-stuffed mushroom caps
Spinach & cheese stuffed mushroom caps
Encrusted fontina mushroom caps
Hummus & tabouleh with pita
Bruschetta with garlic crostini
Sweet chili or teriyaki chicken skewers
Brie with fruit compote & brown sugar in phyllo
Assorted cheese board with crackers
Crudites with house dip
Freshly sliced fruit display
Mini Swedish meatball skewers
Spanikopita
Thyme & goat cheese strawberries with honey & pecan
Goat cheese stuffed dates wrapped in bacon

PREMIUM HORS d'OEUVRES

Charcuterie with cured meats and cheeses
Shrimp cocktail
Beef teriyaki skewers
Southwest chicken egg rolls
Philly cheesesteak egg rolls
Petite beef wellington
Sea scallops wrapped in bacon
Three cheese arancini with marinara & basil
Lobster salad & candied bacon on garlic crostini
Antipasto skewers

ENTRÉE SELECTIONS

Select two or three entrées.

BEEF & PORK

Hand carved prime rib of beef with horseradish aioli *
Beef tips with peppers & onions
Braised short rib *
Grilled marinated steak
Filet mignon *
Rosemary encrusted pork loin

POULTRY

Baked chicken with spinach & sun-dried tomatoes in
garlic cream sauce
Cranberry cornbread stuffed chicken breast with garlic
cream sauce
Chicken piccata with capers
Chicken marsala with mushroom gravy
Chicken tips with peppers & onions
Marinated chicken breast
Honey garlic boneless chicken thighs
Teriyaki boneless chicken thighs

SEAFOOD

Crabmeat & scallop stuffed clam with remoulade sauce
Grilled swordfish
Baked salmon with dill sauce
Maple glazed salmon
Buttery lobster tail *

VEGETARIAN

Quinoa & vegetable stuffed zucchini
Marinated grilled portobello mushroom caps
Roasted cauliflower steak
Eggplant parmesan
Mediterranean couscous & feta stuffed pepper

*Selections marked with * carry an additional
per-guest charge.*

ACCOMPANIMENTS

Select two total accompaniments from the starches and vegetables below, and one pre-set salad.

STARCHES

Mashed potatoes	Penne with vodka sauce
Garlic mashed potatoes	Penne with scampi sauce
Mashed sweet potatoes	<i>with shrimp, add \$2.75 per guest</i>
Roasted red-bliss potatoes	White cheddar macaroni & cheese
Au Gratin potatoes	Parmesan risotto *
Wild mushroom rice	Mushroom risotto *
Rice pilaf	Butternut squash ravioli in seasonal cream sauce
Tortellini primavera *	

CLASSIC SALADS

- Traditional garden salad
- Mixed greens garden salad
- Caesar salad
- Greek salad
- Sliced tomato & mozzarella over mixed greens *

*Selections marked with * carry an additional per-guest charge.*

VEGETABLES

- Seasonal vegetable medley
- Rustic root vegetable blend with rosemary
- Asparagus spears
- Sautéed green beans with garlic
- Baked broccoli with parmesan cheese
- Zucchini & summer squash medallions
- Cold summer vegetable mix in lime vinaigrette
- Savory roasted squash medley in brown sugar

SEASONAL SALADS



Baby spinach & mixed greens with sliced almonds, berries, feta cheese, & raspberry poppyseed vinaigrette *



Arugula, basil, & radish salad with crispy prosciutto, melon slices, mozzarella balls, & balsamic vinaigrette *



Mixed greens salad with chopped pears, dried cranberries, candied walnuts, & champagne vinaigrette *



Baby spinach salad with mandarin oranges, almond slices, red onion, & citrus vinaigrette *

LET'S CONNECT

Your event should reflect your vision, your style, and your story.
At Creedon and Co., we are committed to crafting thoughtful menus
and seamless experiences tailored to you.

After all, Your Style is Our Style.

Let's create something memorable.

We look forward to working together.



CREEDON AND CO., INC.
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*Follow along for inspiration
& recent events.*