Discover Haverford Welcomes Cedar Creek Social to the Oakmont South Business District



Owner & Chef: CJ Deery with Lauren Turton, social media manager for Cedar Creek Catering

Good food and a place to gather—Cedar Creek Social has brought both to Havertown! An extension of Cedar Creek Catering in Media, this BYO event space, which opened in mid-June, offers room for family celebrations, business gatherings, and more, with scratch-made food from owner and chef CJ Deery. We recently sat down with CJ to learn about his Delco roots, his love of comfort food, and what he has planned for the space.

Discover Haverford: What inspired you to open Cedar Creek Social?

CJ Deery: Cedar Creek Social grew out of Cedar Creek Catering. We have a larger event space in Media that holds about 200 people, and we wanted something smaller—a quaint, relaxed social space for the neighborhood. This space seats about 50 and gives us the opportunity to host private parties, live music, and different community events.

Discover Haverford: Tell us a little about your background. How did you get started in the kitchen?

CJ Deery: I grew up in Norwood and started working at Nifty Fifty's in Folsom when I was 16, making fries and milkshakes. From there, I worked at different places and earned my associate degree at Johnson & Wales in Miami. I stayed in Florida for several years before coming back to help my dad and grandmother. Eventually, I started Cedar Creek Catering out of a certified kitchen in my garage for a year and a half before moving the business to Media.



Interior- Cedar Creek Social

Discover Haverford: What drew you to Havertown?

CJ Deery: My grandmother lived in Havertown, so I spent a lot of weekends here growing up. I knew the area, and I've always liked the sense of community, the walkability, the events, and the people. I'm a Delco kid at heart. It was really cool to see how the community embraced us during the September event (Love Local Night). People were curious and excited to find out what we were doing.

Discover Haverford: How would you describe your food?



Cedar Creek Burnt Ends

CJ Deery: Elevated comfort food—food people can relate to, made with great ingredients and the right techniques. I want someone to take a bite and think, “That was really good,” or have it bring back a memory. We make everything from scratch, including our bread and pastries. We do everything from pretzels and barbecue to charcuterie boards and more elaborate menus for weddings. All ingredients are locally sourced.

Discover Haverford: What makes Cedar Creek Social different?



Cedar Creek Vanilla Beignet

CJ Deery: The care behind it. We’re a small business, and a lot of love goes into the food and experience. We also build menus around what people want. It’s not simply, “Pick a chicken, pick a fish.” If someone wants appetizers all night, we can do that. We work with each client’s ideas and budget while keeping the quality and flavor at the center of it.

Discover Haverford: What kinds of gatherings can people host here?

CJ Deery: It’s a great space for showers, family gatherings, business meetings, networking events, and holiday parties. Sometimes people want to get everyone together but don’t have the space at home. We’re BYO and can provide service staff and bartenders, along with setup and cleanup. The idea is that you can host your party and enjoy it without having to worry about all the details.

Discover Haverford: What would you like to bring to the space in the future?

CJ Deery: We’re exploring live local music, a comedy brunch, and other smaller events that give people something different to do. One idea is helping someone host and cook a dinner party for their friends here, with us providing the space and guidance. We’ve also talked about offering pre-ordered sourdough



Interior- Cedar Creek Social

pizzas for pickup during the week. Those are ideas we're working toward—we want to keep finding creative ways for the community to enjoy the space.



Saturday Market set up at Cedar Creek Social

Have a celebration coming up or need a little more room to get everyone together? CJ and the Cedar Creek team can help you plan a menu for your gathering that works for you. To ask about catering or booking Cedar Creek Social, visit cedarcreekcatering.com or call **267-581-7533**. On Saturdays, you can grab your comfort food to-go. Everything from pork belly burnt ends, sourdough flatbreads, to beignets and pretzels. Stop by between10am-1pm. We're excited to welcome them to Havertown and look forward to seeing what's next!

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