



11 Broad Canal Way—Cambridge, MA—617.945.7030

COMMONWEALTH PHILOSOPHY

We are a restaurant-market hybrid fulfilling community needs while providing a great dining experience. The restaurant and market selections evolve as seasons change. We feature local produce, New England cheeses, farm fresh eggs and dairy, house-made specialties, daily meal selections and all things delicious. At Commonwealth we make solid honest food prepared from the very best local ingredients. Our philosophy is to create an experience that is reminiscent of Sunday dinners in a relaxed and casual environment. Everything has a story here — from our Masse Hardware sign to the Belgium school chairs you sit on. Not only do we want to share these stories with you, we invite you to become a part of them. We understand that not every event can take place at the restaurant so we would like to bring the experience to you! We deliver all over the greater Boston area, and our slogan is “Farm-to-Office”. We are the proud winners of the “Best Take-Out in Kendall Square” by Boston Magazine.

CATERING

COMMONWEALTH

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HORS D'OEUVRES

LOCAL CHEESEBOARD—\$15/PERSON

Served with Homemade Jam & Crostini

Number of selections determined by Commonwealth based on number of people.

CHARCUTERIE—\$15/PERSON

Served with Grainy Mustard & Cornichons

Number of selections determined by Commonwealth based on number of people.

LOCAL CHEESE & CHARCUTERIE COMBO—\$25/PERSON

CRUDITE WITH HOUSEMADE DIP—\$10/PERSON

MEZZE—\$10/PERSON (Minimum 10 people)

Hummus, Tabouli, Whipped Feta, Grape Leaves, Pita Chips

Requires 48 hours notice.

GULF SHRIMP COCKTAIL—\$12/PERSON OR \$36/DOZEN (Minimum 2 doz.)

Served with horseradish cocktail sauce & lemon wedges. Approximately four shrimp/person.

SLIDER PLATTERS—\$15/PERSON Choice of three

Pastrami Rachel-Cole Slaw, Swiss Cheese, Thousand Island

Roasted Portobella*-Shishito Peppers, Mozzarella, Red Pepper Aioli

Smoked Turkey & Bacon-Avocado, Pepper Jack, Arugula

Crispy Eggplant*-Goat Cheese, Harissa, Kentucky Wonder Beans

Sausage Parm-Housemade Sausage, Provolone, Spicy Cauliflower, Basil

Fried Chicken-Spicy Ranch, Cole Slaw

Roast Beef-Horseradish, Pickled Onion

ADDITIONAL PLATTERS—\$5/PERSON PER SELECTION

Minimum order of 12 pieces per selection

Lettuce Wraps*-Rice Noodles, Daikon, Spicy Peanut Sauce

Beet & Goat Cheese Crostini*-Pistachio Pesto, Dill

Sliced Sirloin Crostini-Bayley Hazen Blue, Pickled Red Onion

Prosciutto Wrapped Seasonal Fruit-Balsamic

PRETZEL BITES—\$5/PERSON (Minimum 10 people)

Approximately four pieces/person. Choice of two dipping sauces included.

Garlic Parm, Spicy Ranch, Whole Grain Mustard, Honey Mustard

Caramel, Whipped Chocolate Ganache

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A LA CARTE LUNCH

SALADS: \$10.50

Sugar Snap Pea Greek*

Romaine, Feta, Dill, Olives, Radish,
Red Wine Vinaigrette

Spinach & Apple*

Clothbound Cheddar, Granola,
Cider Vinaigrette

Chopped

Romaine, Bacon, Hard Cooked Egg,
Great Hill Blue Cheese, Spicy Ranch

Equinox Farm Greens*

Beets, Fennel, Vermont Goat Cheese,
Lemon Vinaigrette

CW Chef's Salad

Smoked Turkey, Genoa Salami, Clothbound Cheddar,
Eggs

Tuna Nicoise

Green Beans, Potatoes, Eggs

SANDWICHES: \$10.50

Pork Belly Gyro

Cucumber Radish Relish, Spicy Whipped Feta, Sumac Onions, Gyro

Pastrami Rachel

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

Tuna Salad Wrap

Pickled Asparagus, Whole Grain Mustard, Romaine, Tomato, Whole Wheat Lavash

Smoked Turkey & Bacon

Smoked Turkey, Bacon, Avocado, Pepper Jack, Arugula, Sesame Torta

BBQ Pulled Chicken

Steinbones BBQ Sauce, Tater Tots, Pickled Red Onions, Crispy Chicken Skin, Pretzel Roll

Sausage Parm

Marinara Sauce, Basil, Spicy Cauliflower, Provolone, Focaccia

Crispy Eggplant*

Harissa Goat Cheese, Slow Cooked Green Beans, Pickled Peppers, Arugula, Ciabatta

Roasted Portobella*

Shishito Peppers, Mozzarella, Red Pepper Aioli, Arugula, Ciabatta Baguette

ASSORTED COOKIES: \$3.50 EACH

ASSORTED CHIPS: \$2.50 EACH

ASSORTED BEVERAGES: \$2 EACH

JUG OF FAZENDA COFFEE: \$35 EACH

Includes disposables, creamers & sweeteners

JUG OF HOT TEA: \$24 EACH

Includes disposables, creamers & sweeteners

See Special Events Catering Menu for more beverage options

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BROWN BAG LUNCH

SALADS: \$19/BAG

Sugar Snap Pea Greek*

Romaine, Feta, Dill, Olives, Radish,
Red Wine Vinaigrette

Spinach & Apple*

Clothbound Cheddar, Granola,
Cider Vinaigrette

Chopped

Romaine, Bacon, Hard Cooked Egg, Great Hill Blue
Cheese, Spicy Ranch

Equinox Farm Greens*

Beets, Fennel, Vermont Goat Cheese,
Lemon Vinaigrette

CW Chef's Salad

Smoked Turkey, Genoa Salami, Clothbound Cheddar,
Eggs

Tuna Nicoise

Green Beans, Potatoes, Eggs

SANDWICHES: \$19/BAG

Pork Belly Gyro

Cucumber Radish Relish, Spicy Whipped Feta, Sumac Onions, Gyro

Pastrami Rachel

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

Tuna Salad Wrap

Pickled Asparagus, Whole Grain Mustard, Romaine, Tomato, Whole Wheat Lavash

Smoked Turkey & Bacon

Smoked Turkey, Bacon, Avocado, Pepper Jack, Arugula, Sesame Torta

BBQ Pulled Chicken

Steinbones BBQ Sauce, Tater Tots, Pickled Red Onions, Crispy Chicken Skin, Pretzel Roll

Sausage Parm

Marinara Sauce, Basil, Spicy Cauliflower, Provolone, Focaccia

Crispy Eggplant*

Harissa Goat Cheese, Slow Cooked Green Beans, Pickled Peppers, Arugula, Ciabatta

Roasted Portobella*

Shishito Peppers, Mozzarella, Red Pepper Aioli, Arugula, Ciabatta Baguette

WHATS INSIDE?

Bag of Chips

Freshly Baked Cookie

Piece of Fruit

Bottle of Water

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THE COMMONWEALTH LUNCH

\$19/person

SALADS: CHOICE OF TWO

Sugar Snap Pea Greek*

Romaine, Feta, Dill, Olives, Radish,
Red Wine Vinaigrette

Spinach & Apple*

Clothbound Cheddar, Granola,
Cider Vinaigrette

Chopped

Romaine, Bacon, Hard Cooked Egg,
Great Hill Blue Cheese, Spicy Ranch

Equinox Farm Greens*

Beets, Fennel, Vermont Goat Cheese,
Lemon Vinaigrette

CW Chef's Salad

Smoked Turkey, Genoa Salami, Clothbound
Cheddar, Eggs

Tuna Nicoise

Green Beans, Potatoes, Eggs

SANDWICHES: CHOICE OF THREE OR MORE!

Pork Belly Gyro

Cucumber Radish Relish, Spicy Whipped Feta, Sumac Onions, Gyro

Pastrami Rachel

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

Tuna Salad Wrap

Pickled Asparagus, Whole Grain Mustard, Romaine, Tomato, Whole Wheat Lavash

Smoked Turkey & Bacon

Smoked Turkey, Bacon, Avocado, Pepper Jack, Arugula, Sesame Torta

BBQ Pulled Chicken

Steinbones BBQ Sauce, Tater Tots, Pickled Red Onions, Crispy Chicken Skin, Pretzel Roll

Sausage Parm

Marinara Sauce, Basil, Spicy Cauliflower, Provolone, Focaccia

Crispy Eggplant*

Harissa Goat Cheese, Slow Cooked Green Beans, Pickled Peppers, Arugula, Ciabatta

Roasted Portobella*

Shishito Peppers, Mozzarella, Red Pepper Aioli, Arugula, Ciabatta Baguette

ASSORTED COOKIES: MADE FRESH DAILY

Meals
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SPECIAL EVENTS CATERING

Small bowl feeds 8-10 people. Large bowl feeds 15-20 people.

SALADS

	Small Bowl	Large Bowl
Sugar Snap Pea Greek* Romaine, Feta, Dill, Olives, Radish Red Wine Vinaigrette	\$45	\$85
Spinach & Apple* Clothbound Cheddar, Granola, Cider Vinaigrette	\$45	\$85
Chopped Romaine, Bacon, Hard Cooked Egg, Great Hill Blue Cheese, Spicy Ranch	\$45	\$85
Equinox Farm Greens* Beets, Fennel, Vermont Goat Cheese, Lemon Vinaigrette	\$45	\$85
CW Chef's Salad Smoked Turkey, Genoa Salami, Clothbound Cheddar, Eggs	\$45	\$85
Tuna Nicoise Green Beans, Potatoes, Eggs	\$45	\$85

Half tray feeds 10-12 people. Full tray feeds 25-30 people.

ENTRÉES

CHICKEN

	Half Tray	Full Tray
Herb Marinated Grilled Chicken Breast	\$65	\$130
Roasted Chicken (White & Dark Meat), Gravy	\$65	\$130

BEEF

Grilled Skirt Steak with Romesco	\$85	\$170
Beef Roast with Horseradish Sauce	\$85	\$170
Steak Tips with Chimmichurri	\$85	\$170

SEAFOOD

Grilled Shrimp with Romesco	\$85	\$170
Baked Cod with Herb Breadcrumbs	\$85	\$170

PORK

Grilled House-made Chorizo	\$75	\$150
BBQ Pulled Pork	\$75	\$150
Pork Tenderloin with Apple Sauce	\$75	\$150

VEGETARIAN

Pasta with Seasonal Vegetables*	\$55	\$110
Curry Chickpeas with Vegetables*	\$55	\$110
Quinoa & Vegetable Stuffed Eggplant*	\$55	\$110

SIDES

Mac N Cheese*	\$50	\$100
Duck Fat Fries	\$40	\$80
Scalloped Potatoes*	\$55	\$110
Roasted Red Bliss Potatoes*	\$55	\$110
Seasoned Rice*	\$40	\$80
Broccolini with Herb Butter*	\$55	\$110
Heriloom Carrots*	\$55	\$110
Popeye Spinach with Toasted Garlic*	\$55	\$110
Stuffed Mushrooms*	\$55	\$110
Mashed Potatoes*	\$55	\$110
Roasted Cauliflower*	\$55	\$110
House-made Coleslaw*	\$35	\$70
Parker House Rolls with Butter*	\$40	\$80

DESSERT

Assorted Cookies, Brownies & Blondies \$3.50/piece

Please see our Petit Fours menu and Sweets & Treats menu for more selections

BEVERAGES

Assorted Sodas & Water \$2/drink
Coke, Diet Coke, Sprite,
Poland Spring Water (still and/or sparkling)

Assorted Gus & Spindrift Sodas, Evy Teas \$3/drink

96 oz. Jug of Fazenda Coffee \$35/jug
Regular and decaf available
(8) 12 oz. servings
Jugs include assorted sugars, milk, half and half, stirrers,
(8) disposable cups and lids

96 oz. Jug of Hot Tea \$24/jug
(8) assorted tea bags
(8) 12 oz. servings
Jugs include assorted sugars, milk, half and half, stirrers,
(8) disposable cups and lids

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PETIT FOURS

Prices are per dozen. Minimum of 1 dozen per type.

CINNAMON HONEY BREAD PUDDING-\$36

Vanilla Bean Chantilly Cream

PEAR JAM TURNOVERS-\$36

Sweet Glaze

PEANUT BUTTER CHOCOLATE CREAM PARFAIT -\$48

Crispy Pearls

CHOCOLATE CHIP COCONUT MACAROONS-\$48 GF

APPLE SHORTCAKES-\$36

Biscuits, Apple Jam, Cinnamon Whipped Cream

GINGERBREAD BITES-\$36

White Chocolate Ganache

TIRAMISU-\$48 GF upon request

Lady Finger Cake, Espresso, Mascarpone Moussé, Crispy Pearls

CHEESECAKE BITES-\$36

Praline Pecans

LEMON MERINGUE TARTS-\$36

Lemon Custard, Toasted Meringue

CHOCOLATE CREAM PIES-\$36

Chocolate Crust, Chocolate Custard, Fresh Whipped Cream

CREAM PUFFS-\$24

Vanilla Cream, Whipped Chocolate Ganache, Toasted Almonds

RICE CRISPY TREATS-\$24 GF

MINI CUPCAKES-\$30

Vanilla, Chocolate, Red Velvet (One flavor per dozen)

CHOCOLATE DIPPED STRAWBERRIES-\$36 GF

Ask us about our cake selections



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SWEETS & TREATS

JUMBO COOKIES—\$36/DOZEN Mixed Dozen OK

Chocolate Chip

Triple Chocolate

Butterscotch Oatmeal

Oatmeal Raisin & Dried Cherry

Mudslide

Snickerdoodle

Peanut Butter

BROWNIES & BLONDIES—\$36/DOZEN Mixed Dozen OK

FRENCH MACARONS—\$18/DOZEN Chef's Choice, 48 hours notice required

MUFFINS—\$48/DOZEN 1 Dozen Minimum per Variety

Seasonal Flavors Available

CINNAMON SWIRL SCONES—\$18/HALF DOZEN

DANISH—\$24/HALF DOZEN Half Dozen Minimum

Seasonal Flavors Available

BANANA BREAD—\$6/SMALL, \$12/LARGE

JUMBO CINNAMON BUNS—\$30/HALF DOZEN 1 Dozen Minimum

DOUGHNUT HOLES 1 Dozen Minimum per Variety

Cinnamon Sugar - \$12/dozen

Jam Filling - \$18/dozen

COFFEE CAKE—\$6/SMALL, \$12/LARGE

With Cinnamon Pecan Topping

QUICHES—\$40/QUICHE: 8 PIECES PER QUICHE

Cut into 8 pieces. Served room temperature.



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CATERING TERMS & CONDITIONS

- All food & beverage are subject to 7% tax, 6% taxable administrative fee, and a delivery fee. The delivery fee is determined by the size/location of the order.
- Commonwealth requires a \$150 food and beverage minimum, before tax (unless tax exempt), administrative fee and delivery fee, for all deliveries and catering orders.
- Please ask about our minimum order requirements.
- Items and prices are subject to change without notice.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
- Food production areas are not always allergen free. Therefore, items may contain eggs, dairy, soy, wheat, peanuts, tree nuts, fish and shellfish.
- Before placing your order, please inform your event coordinator if anyone in your party has a food allergy to avoid cross contamination.
- For special orders or dietary restrictions, any food can be packaged separately upon request.
- A minimum of 24 hours notice is required for all orders, with exceptions when possible. For Special Events Catering orders, a minimum of 48 hours notice is appreciated, but we will do our best to accommodate orders of shorter notice. If notice is not given in the specified windows, certain items may not be available.
- All delivery items require a 15 minute allowance for drop-off scheduling purposes. Delivery instructions and parking information are required for prompt drop-off service.
- Commonwealth offers several tiers of service from drop-off to on-site cooking and servers. Please inquire for more information and pricing.
- All hot food items should be served promptly upon arrival, or kept warm in chafing dishes. Chafing dishes, stands and sterno are available at an additional cost. Hot food items should not be consumed if left out for more than three hours without refrigeration.
- Food storage and safety:
 - Consume or refrigerate below 41° F/5° C within two hours.
 - Reheat food to a minimum of 165° F/74° C only once.
 - Discard all left over food after 48 hours.
- *Vegetarian option