



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

**Korean Pork Belly**-Gochujang Green Beans, Kimchi, Pickled Cucumber

**Smoked Turkey & Bacon**-Avocado Spread, Pepper Jack Cheese, Arugula

**Eggplant Parm\***-Spicy Cauliflower, Basil, Mozzarella

**Mole Braised Chicken**-Poblano Relish, Chipotle-Lime Sour Cream, Crispy Chicken Skins

**Italian**-Salami, Mortadella, Capicola, Provolone, Pickled Pepper Relish, Seasoned Tomatoes

**Fried Chicken**-Spicy Ranch, Cole Slaw

**Roast Beef**-Horseradish, Pickled Onion

### **ADDITIONAL PLATTERS—\$5/PERSON PER SELECTION**

Minimum order of 12 pieces per selection

**Roasted Red Pepper & Garlic Hummus\***-Pita Chip, Radish Slaw

**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 two 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***

#### **Kale & Healthy Sh\*t\***

Kale, Sunflower Seed, Flax Seed, Quinoa, Pepita,  
Radish, Carrot Vinaigrette

#### **Spinach & Strawberry\***

Clothbound Cheddar, Granola,  
Strawberry Vinaigrette

#### **Chopped**

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

#### **Equinox Farm Greens\***

Asparagus, Beets, Radish,  
Vermont Goat Cheese, Apricot & Tarragon Vinaigrette

#### **CW Chef's Salad**

Smoked Turkey, Applewood Smoked Ham,  
Clothbound Cheddar, Eggs

#### **Tuna Nicoise**

Green Beans, Potatoes, Eggs

### ***SANDWICHES: \$10.50***

#### **Korean Pork Belly**

Gochujang Green Beans, Kimchi, Pickled Cucumber, Black Pepper Brioche

#### **Pastrami Rachel**

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

#### **Mole Braised Chicken**

Poblano Relish, Chipotle-Lime Sour Cream, Crispy Chicken Skind, Pretzel Bun

#### **Smoked Turkey & Bacon**

Avocado Spread, Pepper Jack Cheese, Arugula, Sesame Torta

#### **Italian "Scallion"**

Salami, Mortadella, Capicola, Provolone, Pickled Pepper Relish, Seasoned Tomato, Scallion Pancake

#### **Greek Sausage Gyro**

Cucumber Tzatziki, Kalamata Olive, Pickled Peppers, Feta, Frisee

#### **Eggplant Parm\***

Spicy Cauliflower, Basil, Mozzarella, Focaccia

#### **Red Lentil, Kale & Chickpea Fritter\***

Pickled Radish, Whipped Feta, Hot Sauce, Spinach, Tomato Wrap

***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\*

CATERING

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## BROWN BAG LUNCH

### *SALADS: \$19/BAG*

#### **Kale & Healthy Sh\*t\***

Kale, Sunflower Seed, Flax Seed, Quinoa, Pepita, Radish, Carrot Vinaigrette

#### **Spinach & Strawberry\***

Clothbound Cheddar, Granola, Strawberry Vinaigrette

#### **Chopped**

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

#### **Equinox Farm Greens\***

Asparagus, Beets, Radish, Vermont Goat Cheese, Apricot & Tarragon Vinaigrette

#### **CW Chef's Salad**

Smoked Turkey, Applewood Smoked Ham, Clothbound Cheddar, Eggs

#### **Tuna Nicoise**

Green Beans, Potatoes, Eggs

### *SANDWICHES: \$19/BAG*

#### **Korean Pork Belly**

Gochujang Green Beans, Kimchi, Pickled Cucumber, Black Pepper Brioche

#### **Pastrami Rachel**

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

#### **Mole Braised Chicken**

Poblano Relish, Chipotle-Lime Sour Cream, Crispy Chicken Skins, Pretzel Bun

#### **Smoked Turkey & Bacon**

Avocado Spread, Pepper Jack Cheese, Arugula, Sesame Torta

#### **Italian "Scallion"**

Salami, Mortadella, Capicola, Provolone, Pickled Pepper Relish, Seasoned Tomato, Scallion Pancake

#### **Greek Sausage Gyro**

Cucumber Tzatziki, Kalamata Olives, Pickled Peppers, Feta, Frisee

#### **Eggplant Parm\***

Spicy Cauliflower, Basil, Mozzarella, Focaccia

#### **Red Lentil, Kale & Chickpea Fritter\***

Pickled Radish, Whipped Feta, Hot Sauce, Spinach, Tomato Wrap

### *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*

#### **Kale & Healthy Sh\*t\***

Kale, Sunflower Seed, Flax Seed, Quinoa, Pepita,  
Radish, Carrot Vinaigrette

#### **Spinach & Strawberry\***

Clothbound Cheddar, Granola,  
Strawberry Vinaigrette

#### **Chopped**

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

#### **Equinox Farm Greens\***

Asparagus, Beets, Radish, Vermont Goat  
Cheese, Apricot & Tarragon Vinaigrette

#### **CW Chef's Salad**

Smoked Turkey, Applewood Smoked Ham,  
Clothbound Cheddar, Eggs

#### **Tuna Nicoise**

Green Beans, Potatoes, Eggs

### *SANDWICHES: CHOICE OF THREE OR MORE!*

#### **Korean Pork Belly**

Gochujang Green Beans, Kimchi, Pickled Cucumber, Black Pepper Brioche

#### **Pastrami Rachel**

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

#### **Mole Braised Chicken**

Poblano Relish, Chipotle-Lime Sour Cream, Crispy Chicken Skins, Pretzel Bun

#### **Smoked Turkey & Bacon**

Avocado Spread, Pepper Jack Cheese, Arugula, Sesame Torta

#### **Italian "Scallion"**

Salami, Mortadella, Capicola, Provolone, Pickled Pepper Relish, Seasoned Tomato, Scallion Pancake

#### **Greek Sausage Gyro**

Cucumber Tzatziki, Kalamata Olive, Pickled Peppers, Feta, Frisee

#### **Eggplant Parm\***

Spicy Cauliflower, Basil, Mozzarella, Focaccia

#### **Red Lentil, Kale & Chickpea Fritter\***

Pickled Radish, Whipped Feta, Hot Sauce, Spinach, Tomato Wrap

### *ASSORTED COOKIES: MADE FRESH DAILY*



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## SPECIAL EVENTS CATERING

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

### SALADS

	Small Bowl	Large Bowl
<b>Kale &amp; Healthy Sh*t*</b> Kale, Sunflower Seed, Flax Seed, Quinoa, Pepita, Radish, Carrot Vinaigrette	\$45	\$85
<b>Spinach &amp; Strawberry*</b> Clothbound Cheddar, Granola, Strawberry Vinaigrette	\$45	\$85
<b>Chopped</b> Romaine, Bacon, Hard Cooked Egg, Great Hill Blue Cheese, Spicy Ranch	\$45	\$85
<b>Equinox Farm Greens*</b> Asparagus, Beets, Radish, Vermont Goat Cheese, Apricot & Tarragon Vinaigrette	\$45	\$85
<b>CW Chef's Salad</b> Smoked Turkey, Applewood Smoked Ham, Clothbound Cheddar, Eggs	\$55	\$95
<b>Tuna Nicoise</b> Green Beans, Potatoes, Eggs	\$55	\$95

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
White Fish with Herb Breadcrumbs	\$85	\$170

#### PORK

Grilled Greek Sausage with Tzatziki	\$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 Bell Peppers*	\$55	\$110

## **SIDES**

Mac N Cheese*	\$50	\$100
Duck Fat Fries	\$40	\$80
Scalloped Potatoes*	\$55	\$110
Roasted Red Bliss Potatoes*	\$55	\$110
Green Bean Almondine*	\$55	\$110
Seasoned Rice*	\$40	\$80
Broccolini with Herb Butter*	\$55	\$110
Seasonal Grilled Vegetables*	\$55	\$110
Heriloom Carrots*	\$55	\$110
Popeye Spinach with Toasted Garlic*	\$55	\$110
Asparagus with Lemon Aioli*	\$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 Spindrift Spritzers & 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