



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.


COMMONWEALTH

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HORS D'OEUVRES

LOCAL CHEESE & CHARCUTERIE

Served with House-made Jam, Grainy Mustard, Cornichons & Crostini.

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

(S) "Slice" - \$150, Serves up to 10-15 people

(M) "Chunk" - \$250, Serves up to 20-25 people

(L) "Half-Wheel" - \$350, Serves up to 30-35 people

(XL) "Whole Wheel" - \$450, Serves up to 40-45 people

*Custom Combo Available for Larger Groups

*Cheese Only/Charcuterie Only Also Available

CRUDITE WITH HOUSEMADE DIP-\$6/PERSON

MEZZE-\$10/PERSON (Minimum 10 people)

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

Requires 48 hours notice.

GULF SHRIMP COCKTAIL-\$36/DOZEN (Minimum 2 doz.)

Served with horseradish cocktail sauce & lemon wedges.

SLIDER PLATTERS-\$10/PERSON Choice of Two, Fewer/More Available Upon Request

Pastrami Rachel-Cole Slaw, Swiss Cheese, Thousand Island

Roast Turkey-Bacon, Avocado Spread, Pepper Jack Cheese, Arugula

BBQ Chicken-Pickled Red Onion

Pork Belly-Sriracha Aioli, Daikon, Carrot, Cucumber

Greek Sausage - Cucumber Tzatziki, Kalamata Olive, Pickled Peppers, Feta, Frisee

Fried Chicken-Spicy Ranch, Cole Slaw

Roast Beef-Horseradish, Pickled Onion

Corn & Cheddar Fritter*-Tomato, Basil Aioli, Corn Relish

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

CATERING
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A LA CARTE LUNCH

SALADS: \$10.50

Kale & Healthy Sh*t*

Sunflower & Flax Seeds, 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*

Summer Squash, Beets, Radish,
Vermont Goat Cheese, Apricot & Tarragon Vinaigrette

CW Chef's Salad

Roasted Turkey, Applewood Smoked Ham,
Clothbound Cheddar, Eggs

Tuna Nicoise

Green Beans, Potatoes, Eggs

SANDWICHES: \$10.50

Pork Belly Bánh Mì

Sriracha Aioli, Daikon, Carrot, Cucumber, Fresh Herbs, Baguette

Pastrami Rachel

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

BBQ Chicken

Pickled Red Onions, Tater Tots, Peach BBQ Sauce, Crispy Chicken Skins, Pretzel Bun

Roast Turkey

Bacon, Avocado Spread, Pepper Jack Cheese, Arugula, Sesame Torta

Roast Beef

French Onion Dip, Cheddar, Shishito Peppers, Shaved Cabbage, Onion Roll

Greek Sausage Gyro

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

Crispy Salmon Cake

Green Goddess, Kimchi, Romaine, Brioche

Corn & Cheddar Fritter*

Tomato, Basil Aioli, Corn Relish, Ciabatta

Caprese*

Fresh Mozzarella, Tomato, Arugula, Basil Pistou, Balsamic, Focaccia

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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COMMONWEALTH

11 Broad Canal Way—Cambridge, MA—617.945.7030

BROWN BAG LUNCH

SALADS: \$19/BAG

Kale & Healthy Sh*t*

Sunflower & Flax Seeds, 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*

Summer Squash, Beets, Radish,
Vermont Goat Cheese, Apricot & Tarragon Vinaigrette

CW Chef's Salad

Roasted Turkey, Applewood Smoked Ham,
Clothbound Cheddar, Eggs

Tuna Nicoise

Green Beans, Potatoes, Eggs

SANDWICHES: \$19/BAG

Pork Belly Bánh Mi

Sriracha Aioli, Daikon, Carrot, Cucumber, Fresh Herbs, Baguette

Pastrami Rachel

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

BBQ Chicken

Pickled Red Onions, Tater Tots, Peach BBQ Sauce, Crispy Chicken Skins, Pretzel Bun

Roast Turkey

Bacon, Avocado Spread, Pepper Jack Cheese, Arugula, Sesame Torta

Roast Beef

French Onion Dip, Cheddar, Shishito Peppers, Shaved Cabbage, Onion Roll

Greek Sausage Gyro

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

Crispy Salmon Cake

Green Goddess, Kimchi, Romaine, Brioche

Corn & Cheddar Fritter*

Tomato, Basil Aioli, Corn Relish, Ciabatta

Caprese*

Fresh Mozzarella, Tomato, Arugula, Basil Pistou, Balsamic, Focaccia

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*

Sunflower & Flax Seeds, 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*

Summer Squash, Beets, Radish, Vermont Goat
Cheese, Apricot & Tarragon Vinaigrette

CW Chef's Salad

Roasted Turkey, Applewood Smoked Ham,
Clothbound Cheddar, Eggs

Tuna Nicoise

Green Beans, Potatoes, Eggs

SANDWICHES: CHOICE OF THREE OR MORE!

Pork Belly Bánh Mi

Sriracha Aioli, Daikon, Carrot, Cucumber, Fresh Herbs, Baguette

Pastrami Rachel

Cole Slaw, Swiss Cheese, Thousand Island, Marbled Rye

BBQ Chicken

Pickled Red Onions, Tater Tots, Peach BBQ Sauce, Crispy Chicken Skins, Pretzel Bun

Roast Turkey

Bacon, Avocado Spread, Pepper Jack Cheese, Arugula, Sesame Torta

Roast Beef

French Onion Dip, Cheddar, Shishito Peppers, Shaved Cabbage, Onion Roll

Greek Sausage Gyro

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

Crispy Salmon Cake

Green Goddess, Kimchi, Romaine, Brioche

Corn & Cheddar Fritter*

Tomato, Basil Aioli, Corn Relish, Ciabatta

Caprese*

Fresh Mozzarella, Tomato, Arugula, Basil Pistou, Balsamic, Focaccia

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
Kale & Healthy Sh*t* Sunflower & Flax Seeds, Quinoa, Pepita, Radish, Carrot Vinaigrette	\$45	\$85
Spinach & Strawberry* Clothbound Cheddar, Granola, Strawberry Vinaigrette	\$45	\$85
Chopped Romaine, Bacon, Hard Cooked Egg, Great Hill Blue Cheese, Spicy Ranch	\$45	\$85
Equinox Farm Greens* Summer Squash, Beets, Radish, Vermont Goat Cheese, Apricot & Tarragon Vinaigrette	\$45	\$85
CW Chef's Salad Roasted Turkey, Applewood Smoked Ham, Clothbound Cheddar, Eggs	\$55	\$95
Tuna Nicoise	\$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	\$170	\$340
Beef Roast with Horseradish Sauce	\$170	\$340
Steak Tips with Chimmichurri	\$170	\$340

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

Baked Ziti*	\$50	\$100
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

Cookie, Brownie & Blondie Platter \$3.50/person or \$40/dozen

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

BEVERAGES

Assorted Sodas & Water

Coke, Diet Coke, Sprite,

Poland Spring Water (still and/or sparkling)

\$2/drink

Assorted Spindrift Spritzers & Evy Teas

\$3/drink

Orange Juice

\$13/half-gallon, \$25/gallon

Freshly Squeezed Lemonade

\$13/half-gallon, \$25/gallon

Freshly Brewed Iced Tea

\$11/half-gallon, \$22/gallon

96 oz. Jug of Fazenda Coffee

Regular and decaf available

(12) 8 oz. servings

Jugs include assorted sugars, creamers, stirrers,

(12) disposable cups and lids

\$35/jug

96 oz. Jug of Hot Tea

(12) assorted tea bags

(12) 8 oz. servings

Jugs include assorted sugars, creamers, stirrers,

(12) disposable cups and lids

\$24/jug

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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

ALMOND RASPBERRY CAKE BITES-\$36 GF

Almond Cake, Fresh Raspberries

LEMON & WHITE CHOCOLATE SHORTBREAD PARFAITS-\$48

Lemon Custard, Shortbread Crumbles, Whipped White Chocolate Ganache

CHOCOLATE CHIP COCONUT MACAROONS-\$48 GF

BLUEBERRY SHORTCAKES-\$36

Biscuits, Macerated Blueberries, Vanilla Bean Cream

KEY LIME WEDGES-\$36

Graham Crust, Key Lime Custard, Toasted Meringue

TIRAMISU-\$48 GF upon request

Lady Finger Cake, Espresso, Mascarpone Moussé, Crispy Pearls

CHEESECAKE BITES-\$36

Caramel Pecans

STRAWBERRY NUTELLA CREAM TARTLETTES-\$36

Strawberry Moussé, Nutella Cream, Strawberry Pearls

MILK & HONEY CAKELETTES-\$42

Honey Cake Layers, Milk Chocolate Ganache, Sliced Almonds

MINI CUPCAKES-\$30

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

RICE CRISPY TREATS-\$24 GF

CHOCOLATE DIPPED STRAWBERRIES-\$36 GF

Ask us about our cake selections



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SWEETS & TREATS

JUMBO COOKIES—\$3.50/PERSON OR \$40/DOZEN Mixed Dozen OK

Chocolate Chip

Triple Chocolate

Butterscotch Oatmeal

Oatmeal Raisin & Dried Cherry

Mudslide

Snickerdoodle

Peanut Butter

COOKIE, BROWNIE & BLONDIE PLATTER—\$3.50/PERSON OR \$40/DOZEN

Assorted cookies, brownies & blondies, 1 piece per person

MINI COOKIE, BROWNIE & BLONDIE PLATTER—\$3.00/PERSON

Bite-sized assortment of cookies, brownies & blondies

2 pieces per person, minimum 12 people

DESSERT PLATTER—\$3.75/PERSON OR \$42/DOZEN

Assorted cupcakes, cookies, brownies & specialty treats, 1 piece per person

MINI DESSERT PLATTER—\$3.00/PERSON

Bite-sized assortment of cupcakes, cookies, brownies & specialty treats

2 pieces per person, minimum 12 people

FRENCH MACARONS—\$24/DOZEN 48 hours notice required.

Chef's Choice

DOUGHNUT HOLES

Cinnamon Sugar - \$12/dozen

Jam Filling - \$18/dozen

1 Dozen Minimum per Variety.

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BREAKFAST

MORNING PASTRY PLATTER—\$3.50/PERSON

An assortment of our house-made morning pastries, 1 piece per person

MINI MORNING PASTRY PLATTER—\$2.50/PERSON

Bite-sized assortment of our house-made morning pastries, 2 pieces per person

BAGEL PLATTER—\$4.00/PERSON 48 hour notice required.

An assortment of bagels served with cream cheese, sliced tomatoes, red onion & cucumber.

FRESH FRUIT SALAD—\$5.00/PERSON 48 hour notice required.

YOGURT PARFAIT—\$5.50/PERSON

Greek yogurt, seasonal house-made jam & house-made nut granola
Served individually. Granola can be made Vegan upon request.

QUICHE—\$40/EACH

Vegetarian & Non-Vegetarian options available.
Cut into 8 pieces, served room temperature.

MUFFINS—\$48/DOZEN

Seasonal flavors available, 1 dozen minimum per variety

JUMBO CINNAMON BUNS—\$60/DOZEN 48 hour notice required.

COFFEE CAKE—\$6/SMALL, \$12/LARGE

With Cinnamon Pecan topping

BANANA BREAD—\$6/SMALL, \$12/LARGE

SCONES—\$36/DOZEN

Chef's Choice

CROISSANTS WITH BUTTER & JAM—\$36/DOZEN

FILLED CROISSANTS—\$40/DOZEN

Chocolate, Almond, or Ham & Cheese
1 dozen minimum per variety



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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