

Lunch Break

Sandwich and wrap lunches include chips, cookies, assorted beverages

Classics: Smoked Turkey, Ham, Roast Beef, Tuna Salad, Chicken Salad, Italian, BLT, and Veggie
\$9.95

Specialty: Grilled Chicken Caesar, Chicken or Turkey Club, Southwest Wrap, Mediterranean Vegetable Wrap, Curry Chicken Salad, Sesame Chicken Wrap, Caprese
\$10.95

Hot and Pressed: Pulled Pork, Grilled Chicken Caprese, Ruben, Rachel, Buffalo Chicken, Tuna Melt, Bahn Mi, Cuban, Cajun Chicken, Pineapple Chicken, Hot Roast Beef
\$11.50

Grab and Go Boxed Lunch: Classic wrap, chips, hand fruit, small bottled water, cookie
\$10.50

Bistro Luncheon: Assorted quiche, seasonal salad, fruit platter, gourmet rolls with whipped butter, sparkling water
\$12.95

North Ender: Grilled flatbreads, antipasto salad, focaccia, cannoli, soda and water
\$12.95

Southie the Border: Build your own burritos or tacos with choice of two proteins, rice and beans, cheese, sour cream, pico de gallo, corn salsa, guacamole, hot sauce, lettuce, tomato, tortilla chips, iced tea and water
\$13.95

Add a Salad: Garden Salad, Caesar Salad, Potato Salad, Pasta Salad, Israeli Couscous Salad, Quinoa and Kale Salad
\$2.00-\$4.00

Working Late

Choice of entrée and two sides plus garden salad, gourmet rolls with whipped butter, assorted beverages and dessert

By Air: Chicken Parmesan, Chicken Marsala, Balsamic Grilled Caprese Chicken, Lemon Thyme Roasted Chicken, Garam Masala Spiced Chicken with Mango Chutney, Lemongrass Grilled Chicken Quarters, Teriyaki Turkey Tips
\$14.95

By Land: Grilled Steak Tips, BBQ or Braised Brisket, Chimichurri Grilled Flank Steak, Roasted Cider Pork Loin, Pulled Pork
\$15.95

By Sea: Blackened Cajun Salmon, Grilled Salmon, Grilled Swordfish with Lemon Vinaigrette, Mahi Mahi with Pineapple Salsa
\$15.95

Roots: Eggplant Parmesan, Vegetable Lasagna, Vegan Lentil Cakes with Tomato Chutney, Vegan BBQ Tofu, Vegan Stuffed Portobello Mushrooms
\$12.95

Veggie Sides: Grilled Zucchini and Summer Squash, Succotash, Steamed Broccoli, Roasted Cauliflower, Bacon Brussels Sprouts, Sautéed Green Beans, Collard Greens

Starchy Sides: Choice of Pasta with Marinara, Macaroni and Cheese, Rice Pilaf, Cajun Rice, Basmati Rice, Mashed Potatoes, Fresh Herb Roasted Potatoes, Smashed Sweet Potatoes

After Hours

Stationary displays and passed hors d'oeuvres

Sample Menu 1:

Rare Tenderloin on Rye Crostini with Horseradish Cream
Cumin Roasted Lamb Lollipop with Raita
Roasted Shrimp with Old Bay Cocktail Sauce
Truffled Mushroom Arancini with Tomato Ragu

Sample Menu 2:

Korean BBQ Boneless Pork Sparerib
Chicken Satay Skewer with Thai Peanut Sauce
Cilantro Lime Grilled Shrimp with Chipotle Aioli
Potstickers with Ponzu Dipping Sauce
Vegetable Spring Roll with Sweet Chili Sauce

Sample Menu 3:

Traditional Beef Slider with American Cheese, Ketchup, and Pickles
Curry Chicken Salad Cup
Applewood Smoked Bacon Wrapped Scallops
Sweet Ricotta Crostini with Apricot Jam

Fruit and Cheese Display: Fresh and Dried Fruits, Soft and Hard Cheese, Assorted Crackers
\$4.25

Crudité Display: Crunchy Vegetables, Rosemary White Bean Dip, Roasted Red Pepper Hummus, Buttermilk Ranch, Grilled Flatbread
\$2.95

Mediterranean Display: Assorted Olives, Grilled Vegetables, Roasted Peppers, Feta Cheese, Tabbouleh, Dolmas, Hummus, Grilled Eggplant Baba Ganoush, Fresh Pita, Pita Chips
\$3.95

Early Birds

All breakfast packages include full coffee and tea service

On the Way to Work: Freshly baked muffins, fruit salad, assorted juices, water **\$8.95**

Bullfinch Bistro Breakfast: Danish and pastries, freshly baked muffins, fruit platter, assorted juices, water **\$11.95**

Bagel and a Smear: Assorted bagels, cream cheese, butter, jelly, condiment platter, orange juice and water **\$7.95**
Add lox **\$4.00**

Full Continental: Danish and pastries, freshly baked muffins, bagels and cream cheese, cold cereals, yogurt bar, fruit platter, assorted juices, water **\$15.95**

Some Like It Hot: Breakfast sandwiches and burritos, home fries, assorted juices **\$10.95**

The Basics

Coffee and Tea Service **\$2.00**

Assorted Juices **\$1.75**

Freshly Baked Muffins **\$2.00**

Assorted Bagels and Cream Cheese **\$2.50**

Assorted Pastries and Danish **\$2.50**

Fruit Salad **\$2.50**

Fruit Platter **\$3.00**

Last Call

Cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar, White Chocolate Macadamia, Double Chocolate, French Macaron, Coconut Macaroon **\$2.00**

Bars: Brownies, Blondies, Chocolate Peanut Butter, Lemon, Cheesecake, Coconut **\$2.50**

Mini Pastries: Eclairs, Cannoli, Assorted Cheesecake, Petit Fours, Assorted Tarts **\$4.00**

Full Cakes and Pies Available



Ask us about holiday and special events menus

Please inform us of any allergies

Consuming raw or undercooked food may increase your risk of foodborne illness

Contact us with questions about staffing your event

Gluten and allergen free options available

Menu priced per person



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