

Learn More About Our Coronavirus Food and Cafeteria Safety

*Café Services*

## *Cafeteria Management Insights*

### **Boston Corporate Caterer Exceeds Expectations for Brighton Massachusetts Commercial Multitenant Campus**

**CATEGORIES:** Corporate Cafeteria (9), Corporate Catering (4), Food Service Case Studies (25), Food Service Management (11), Health & Wellness (13), Self-Checkout Micro Markets (2)

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The Best Corporate Caterer Can Deliver Whatever the Client Wants and Can Grow with the Client's Needs

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# Café Services

hosting a meeting or an after-hours function.

The multitenant campus, [Brighton Marine](#) in Brighton, Massachusetts, is partnered with Café Services and has experienced various levels of food service that includes [corporate catering](#) for meetings and events ranging from casual to formal and small to large.



A large benefit to having an onsite corporate caterer is that they can offer a wider variety of services than an offsite caterer, simply because the onsite vendor becomes familiar with the people and the facility.



focused on serving active military, retirees, and their families. Bob Notch, the program development officer at Brighton Marine said, "We are focused on two things. The first is that we're offering a growing physical hub of provider services and programs to veterans, including affordable workforce housing. And second, we have a virtual hub – an electronic platform – where veterans can let us know what they need help with and we can connect them with a provider within the network via electronic referrals."

Brighton Marine and Café Services have been partnered for over a year. The onsite cafeteria with seating for 60 serves breakfast and lunch to all corporate staff working onsite, as well as guest and clients who are on the campus for services. Current [tenants and providers on the Brighton Marine campus](#) include US Family Health Plan, Steward St. Elizabeth's Hospital Outpatient Clinics, Brighton-Allston Mental Health, Massachusetts Military Heroes Fund, Addiction Treatment Center of NE, Neuropsychological Assessment, American Legion Veterans Services, and several doctors.

Brighton Marine wanted a corporate dining provider that could meet their existing food service delivery needs in the cafeteria, offer catering options for meetings and events, and also be able to adjust to the growth that would come as new veteran services providers moved to the campus.

**Corporate Catering Is More than Food – It's the Full Dining Experience, No Matter the Size of the Corporate Function**

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Bob is also a co-chair of the [Greater Boston Veterans Collaborative](#) and as such, he hosts steering committee meetings in the Brighton Marine offices. He said, "We have the small meetings catered. But we also host 'summits' where we invite all of the service providers to come in, share best practices and ideas, and network with each other. We've had a couple of those bigger events of 50-75 people catered quite successfully."

The biggest event Bob has had Café Services provide corporate catering services for was the Boston Mayor's 8th Annual Welcome Home Breakfast for Veterans in March, for about 90 guests. Bob said, "They did a fantastic job and blew it out of the water. They put on a great setup, display, and the food was fantastic. They are a hands-on company in



proactive and every time, it doesn't matter how small the function is, whether it's a group of 6 or much larger, the food has a great display. For example, cookies. They don't simply drop off a tray of cookies – they deliver an appetizing arrangement of cookies and fruit, which provides a healthy alternative for some. And they always provide the common things that we might not think about – napkins, plates, or silverware – whatever we might need, whether we remember to request it or not, is always part of the service provided. Food service is their business and they know it well."

Another example is the food considerations when people are sitting at tables or desks, versus simply sitting in chairs without a place to rest their food. Bob said, "The type of hand-holding food and plating to offer could be challenging, but Café Services is great at helping us figure out what those options might be and what can work in different circumstances."

Not all the corporate catering requires a food staff person in the room. Café Services also offers drop-off catering, where the food can be prepared and delivered to an office or meeting space in boxes or bags, or picked up at a convenient time.

Bob said, "We've had bagged and boxed lunches for staff and guests on several occasions. The food is always nicely packaged, ready when we want it, and it's easy to move around. It works very well. We've been pleased every single time."

"Having Café Services here to provide corporate catering is a benefit to existing tenants and a draw as we continue to build this physical hub and





them being on campus is that I can just walk down and have a conversation about what I want or need and I rely on their experience. For instance, I'll tell them about an upcoming event and what we want to do and ask what they think would work best. They've always been right. They make everything related to food service very easy."

Bob said, "I can't say enough good things about Café Services as a food service dining provider and corporate caterer. They know what they need to do to make you successful with your program. They'll find the staff for larger events, they'll find the resources if needed. The people are great in how they always go above and beyond our expectations, and the food is always fantastic."

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I've been born and bred corporate dining and corporate catering from the very beginning of my career in the Silicon Valley and now, since 2001 in the Boston Metro Area. While working my way up through the ranks, all the experience has led up to my current position as the Corporate Executive Chef for Café Services, based out of Manchester, NH. I have the privilege to be able to utilize creativity, research and technology to dream up our company's new culinary programs and custom menus for corporate cafeteria clients and bring them to life. Café Services supplies the resources to ensure success of our ever-evolving companywide culinary initiatives and I'm very grateful for the opportunity. Seeing the success of new programs in the field is my motivation. It's a win win.