

CM&B completes catering facility for MAX Ultimate Food

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Photo credit: Robert Umenhofer

Dorchester, MA Construction Management and Builders, Inc. (CM&B) recently completed MAX Ultimate Food, a division of Restaurant Associates' new cutting-edge catering facility and corporate headquarters.

CM&B has transformed a 27,000 s/f building into a three-floor catering facility for MAX Ultimate Food. This new space represents both innovation and a proud addition to the Dorchester community. MAX Ultimate Food is excited to join this vibrant neighborhood and looks forward to building local connections, creating job opportunities, and contributing to Dorchester's

continued growth.

The completed project features a 14,000 s/f advanced kitchen, including over 2,500 s/f of cooler and freezer storage. Four new coolers, operating across multiple levels, are all connected to a rooftop refrigeration system. At the heart of the facility is an extensive network of specialized cooking equipment, including mulitple fryers, Combi Ovens, and Tilt Kettles, all housed beneath a 65+ foot stainless steel hood system. To power the operation, CM&B installed approximately 10 miles of new electrical wiring and subpanels, ensuring seamless functionality throughout the facility. Additionally, the building includes 10,500 s/f of modern office space, complemented by an innovative Tasting Room that brings events to life featuring premium technology and a showroom provided by PEAK Event Services.

Photo credit: Robert Umenhofer

"CM&B has brought our vision to life with this incredible new catering facility, a major milestone for MAX Ultimate Food. Their expertise and dedication have transformed our space, allowing us to expand our capabilities and continue delivering excellence in the catering and hospitality industry. With this state-of-the-art facility, we can serve even larger-scale events with unmatched precision, quality, and care. We're excited to share this next chapter with the communities we serve." said Dean Martinus, president of catering services for Restaurant Associates.

MAX Ultimate Food is a full-service catering company serving Boston and the Greater New England area and a partner of Restaurant Associates. They blend culinary innovation with fresh, modern approaches to both new and classic dishes. With a commitment to crafting events that align with each client's unique vision, MAX caters to a wide range of gatherings, from intimate dinners of eight to elaborate affairs hosting thousands. Their dedication to exceptional service and attention to detail set them apart in the industry.

"We are thrilled to have partnered with MAX Ultimate Food, Restaurant Associates, Bergmeyer, BLW Engineers and ColburnGuyette on the grand opening of this state-of-the-art commissary kitchen and corporate headquarters," said Jeremy Pollender, senior vice president at CM&B. "As their construction partner, we've witnessed firsthand the vision and dedication that went into creating this innovative facility. This successful collaboration has laid a strong foundation for our partnership, and we look forward to working together in the future."

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