



Cosmopolitan Catering has become the premier food service company in the Bay Area through a singular focus of pleasing the defined palettes of the Bay Area while *redefining* the highest of service standards. Offering an expansive menu of delightfully eclectic items, Executive Chef Jake Caputo has drawn on years of culinary experience to hone perfect flavor combinations in order to create our monthly rotation menu. Over a thousand individuals dine from this menu daily, sampling a range of globally inspired meals. Selecting from this menu ensures that companies can take advantage of the highest quality food and service in the industry – at a discounted price. Regardless of your needs, our entire menu, expertise, and attention to detail are always at your disposal. Contact us to book your next corporate event.

March Lunch Rotation

Cosmopolitan Catering 649 South Bernardo Ave Sunnyvale, CA 94087 408.732.1400

www.cosmocaters.com

			<p style="text-align: center;">Thursday 03/01</p> <ul style="list-style-type: none"> • Argentinean Dry Rubbed Grilled Flank Steak w/ Chimichurri Sauce • (V) Three Cheese Grilled Vegetable Potato Empanada w/ Salsa Piquant • Roasted Poblano & White Corn Potato Gratin • Roasted Garlic Sherry Vinaigrette Grilled Mixed Vegetables • Mango, Jicama & Pepita Green Salad <p style="text-align: center;">\$13.00</p>	<p style="text-align: center;">Friday 03/02 Pasta Bar</p> <ul style="list-style-type: none"> • Whole Wheat Penne Pasta & Three Cheese Tortellini (V) • Roasted Tomato & Basil Marinara and Three Cheese Alfredo Sauce (V) • Grilled Mild Italian Sausage and Roasted Garlic Marinated Grilled Chicken Breast • Roasted Broccoli w/ Balsamic Caramelized Red Onions • Parmesan Garlic Bread • Caesar Salad <p style="text-align: center;">\$12.00</p>
<p style="text-align: center;">Monday 03/05 Open Face Turkey Sandwich</p> <ul style="list-style-type: none"> • House Roasted Turkey Breast Thinly Sliced w/ Butter Whipped Mashed Potatoes & Turkey Gravy on Toasted Texas Toast • Cranberry Relish • Marinated & Grilled Sliced Vegetables (V) • Steamed Mixed Vegetables • Mixed Green Salad <p style="text-align: center;">\$11.00</p>	<p style="text-align: center;">Tuesday 03/06</p> <ul style="list-style-type: none"> • Bacon-Cheddar Stuffed Chicken Breast w/ Hickory BBQ Sauce • Grilled Vegetable, Tofu & Cheddar Stuffed Turnover w/ Hickory BBQ Sauce • BBQ 16 Spice Confetti Rice • Roasted Broccoli & Cauliflower w/ Caramelized Bell Peppers • Cosmo House Salad <p style="text-align: center;">\$11.00</p>	<p style="text-align: center;">Wednesday 03/07</p> <ul style="list-style-type: none"> • Grilled Salmon Piccata • (V) Three Cheese Vegetable Baked Ziti • Italian Grilled Broccolini w/ Roasted Red Bell Peppers • Crispy Three Cheese Polenta Wedges • Caesar Salad w/ Garlic Croutons <p style="text-align: center;">\$13.00</p>	<p style="text-align: center;">Thursday 03/08</p> <ul style="list-style-type: none"> • Sweet & Spicy Marinated Grilled Whole Chicken w/ Hoisin Chili Glaze (S) • (V) Crispy Green Onion Jasmine Rice Cake w/ Marinated Grilled Tofu (S) & Veggie Stack • Ginger Wasabi Mashed Potatoes (D) • Chili Garlic Sautéed Chinese Long Beans w/ Crispy Shallots • Asian Baby Spinach Salad <p style="text-align: center;">\$11.00</p>	<p style="text-align: center;">Friday 03/09 Steak Fajita Bar</p> <ul style="list-style-type: none"> • Grilled Chili Lime Skirt Steak • (V) Chili Glazed Grilled Vegetable Fajitas • Grilled and Seasoned Peppers and Onions • Shredded Cheese, Sour Cream, Guacamole, Pico de Gallo and Warm Flour Tortillas • Epazote & Corona Black Beans • Green Cilantro Rice • Tortilla Salad <p style="text-align: center;">\$13.00</p>

Monday 03/12

- Steamed White Wine Lemon Herb Basa Filets
- **(V)** Toasted Focaccia & Grilled Vegetable Stack w/ Melted Fresh Mozzarella and Roasted Tomato Sautee
- Garlic & Fresh Herb “Crushed” Potatoes
- Marinated & Grilled Asparagus
- Baby Spinach Salad

\$12.00

Tuesday 03/13

- Cosmo Marinated Grilled Bone-In Chicken
- **(V)** Grilled Portobello w/ Pesto Risotto and Red Bell Pepper Feta Sauce
- Roasted Tomato & Fresh Herb Quinoa
- Herb Roasted Mixed Vegetables
- Mixed Green Salad

\$11.00

Wednesday 03/14
Chicken Soft Tacos

- Chili-Glazed Grilled & Shredded Chicken
- **(V)**Chili-Glazed Grilled Vegetables
- Assorted Shredded Cheeses, Assorted Vegetable Garnish & Sour Cream Sauce
- Fresh Flour Tortillas
- Chipotle Red Rice
- Beans Ala Charra
- Southwestern Salad

\$12.00

Thursday 03/15

- Vietnamese Marinated Grilled Skirt Steak w/ Spicy Lime Sauce
- **(V)**Vietnamese Veggie Egg Roll w/ Lettuce Leaves, Opal Basil, Cilantro, Carrot, Lime Wedges & Nuac Cham Dipping Sauce
- Steamed Jasmine Rice
- Vietnamese Rice Noodle Salad w/ Peanuts & Lime
- Green Mango Salad w/ Sweet Spicy Dressing

\$13.00

Friday 03/16

- Panko Encrusted Roasted Basa (**Mild White Fish**) w/ Spicy Remoulade Sauce
- **(V)**Spicy Black Bean Patty w/ Grilled Vegetables and Melted Pepperjack Cheese
- Roasted Garlic Smashed Potatoes
- Sautéed Garlicky Greens w/ Tri-Color Bell Peppers
- Mixed Green Salad

\$12.00

Monday 03/19

- Montreal Marinated Grilled Chicken
- **(V)**Montreal Grilled Vegetable & Tofu Three Cheese Potato Croquette Stack
- Whole Grain Mustard & Fresh Herb Roasted Potatoes
- Sautéed Blue Lake Green Beans w/ Caramelized Onions
- Cosmo House Salad

\$11.00

Tuesday 03/20

- Italian Marinated Roasted Tilapia w/ Tomato, Fennel & Olive Salsa Fresca
- **(V)** Grilled Eggplant & Roasted Tomato Stack w/ Fresh Mozzarella & Pesto Drizzle
- Herb Feta Three Cheese Orzo
- Roasted Cauliflower & Broccoli w/ Caramelized Red Bell Peppers
- Anti-Pasta Salad

\$12.00

Wednesday 03/21

- Slow-Roasted BBQ 16 Spice Rubbed Chicken
- **(V)** Grilled Portobello Burgers w/ Condiments and Fresh Kaiser Bun
- Three Cheese Green Chili “Mac & Cheese”
- BBQ Baked Beans
- Grilled Corn on the Cob w/ Sweet Cream Butter
- Confetti Apple Broccoli Slaw

\$11.00

Thursday 03/22

- Roasted Mediterranean Seabass w/ Lemon, Oregano & Red Pepper Flake Vinaigrette Drizzle
- **(V)** Traditional Spanakopita w/ Red Bell Pepper Feta Yogurt Sauce
- Mediterranean Roasted Fingerling Potatoes
- Sautéed Mixed Greens w/ Garlic, Lemon & Feta (**D**)
- Greek Tomato, Cucumber & Olive Salad

\$13.00

Friday 03/23

- Grilled Teriyaki Chicken w/ Teriyaki Glaze
- **(V)** Grilled Teriyaki Glazed Tofu Vegetable Skewers
- Green Onion White Rice
- Tepanyaki Mixed Vegetables
- Steamed & Salted Edamame
- Miso Ginger Salad

\$11.00

Monday 03/26

- Fried Chicken & Waffles w/ Warm Maple Syrup & Whipped Butter
- **(V)** Grilled Vegetable Three Cheese Breakfast Burritos w/ Condiments
- Apple Wood Smoke Bacon
- Country Skillets Potatoes
- Steamed Mixed Vegetables
- Cosmo House Salad

\$12.00

Tuesday 03/27

Gyro Bar

- All-Beef Sliced Gyro
- Cucumber, Tomato, Red Onion, Pepperoncini, Mixed Olives and Feta
- Tzatziki Sauce
- Warm Pita Bread
- **(V)** Sliced Mediterranean Grilled Vegetable Gyro
- Mediterranean Cous Cous
- Roasted Broccoli & Cauliflower w/ Greek Vinaigrette
- Greek Feta Salad

\$12.00

Wednesday 03/28

- Achiote Marinated Grilled Chicken w/ Cilantro Pesto
- **(V)** Three Cheese Grilled Vegetable Chili Rellenos w/ Tomato, White Corn & Avocado Salsa
- Aztec & Beer Rice
- Spicy Citrus Braised Black Beans
- Seasonal Steamed Mixed Vegetables
- Southwest Caesar Salad

\$11.00

Thursday 03/29

- Tandoori Butter Chicken
- **(V)** Potato Samosas w/ Cilantro & Tomato Chutney
- Chana Masala Chickpeas
- Steamed Basmati Rice
- Steamed Tri-Color Cauliflower w/ Carrots
- Indian Spiced Sautéed Green Beans
- Cosmo House Salad

\$12.00

Friday 03/30

Cosmo Noodle Bowl

- Fresh Ramen Noodle
- 5-Spice Beef Broth
- **(V)** Mushroom Vegetable Broth
- Crispy Hunan Beef or **(V)** Fresh Tofu
- Variety of Fresh Vegetables
- Noodle Bar Condiments
- Miso Ginger Salad

\$11.00