



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.

Cosmopolitan Catering 649 South Bernardo Ave Sunnyvale, CA 94087 408.732.1400

www.cosmocaters.com

			<p style="text-align: center;">Thursday 12/1</p> <ul style="list-style-type: none"> • Grilled Salmon w/ Tropical Fruit Salsa • (V)Tofu, Green Chili & Black Bean Stuffed Grilled Zucchini • Cilantro Coconut Rice • Chili Glazed Marinated Grilled Vegetables • Tropical Island Salad <p style="text-align: center;">\$13.00</p>	<p style="text-align: center;">Friday 12/2</p> <ul style="list-style-type: none"> • Coffee Spice Rubbed Grilled Tri-Tip w/ Smokey Bourbon BBQ Sauce • (V)16 Spice Rubbed Grilled Vegetable BBQ Wrap Smoked Gouda • Three Cheese Green Chili "Mac & Cheese" • BBQ Baked Chili Beans • Broccoli Apple Slaw w/ Creamy Apple Cider Dressing <p style="text-align: center;">\$12.00</p>
<p style="text-align: center;">Monday 12/5</p> <ul style="list-style-type: none"> • Chicken Piccata • (V) Grilled Vegetable & Three Cheese Pesto Lasagna • Tuscan Braised Cannellini Beans • Italian Herb Roasted Vegetable • Italian Chopped Salad <p style="text-align: center;">\$11.00</p>	<p style="text-align: center;">Tuesday 12/6</p> <ul style="list-style-type: none"> • Panko Encrusted Roasted Basa (Mild White Fish) w/ Spicy Remoulade Sauce • (V)Spicy Black Bean Patty w/ Grilled Vegetables and Melted Pepperjack Cheese • Roasted Tomato & White Corn Quinoa • Sautéed Garlicky Green Beans w/ Tri-Color Bell Peppers • Mixed Green Salad <p style="text-align: center;">\$11.00</p>	<p style="text-align: center;">Wednesday 12/7 Tostada Bar</p> <ul style="list-style-type: none"> • Chili Glazed Grilled Cubed Chicken • (V) Chili Glazed Grilled Vegetables & Tofu • Salsa, Fresh Vegetable Garnishes, Sour Cream, Shredded Cheese and Fresh Tostadas • Beans ala Charra • Chipotle Red Rice • Southwestern Chopped Salad <p style="text-align: center;">\$11.00</p>	<p style="text-align: center;">Thursday 12/8</p> <ul style="list-style-type: none"> • Crispy Mongolian Braised Beef • (V) Grilled Cosmo Tofu Vegetable Skewers w/ Teriyaki Glaze • Ginger & Green Onion Mashed Potatoes • Asian Vegetable Stir Fry • Asian Baby Spinach Salad <p style="text-align: center;">\$12.00</p>	<p style="text-align: center;">Friday 12/9</p> <ul style="list-style-type: none"> • Grilled Jamaican Jerk Chicken • (V) Sweet Potato Fried Dumpling with Mango Papaya Salsa • Coconut Beans and Rice • Caribbean Spiced Roasted Mixed Vegetables • Tropical Island Salad <p style="text-align: center;">\$11.00</p>

Monday 12/12

- Sweet Chili Garlic Marinated Grilled Hangar Steak w/ Spicy Brown Sugar Glaze
- **(V)** Sweet Chili Garlic Marinated Grilled Asian Vegetable Tofu Skewer
- Jasmine Rice w/ Toasted Almonds & Green Onions
- Sautéed Chinese Long Beans w/ Water Chestnuts & Shitake Mushrooms
- Asian Baby Spinach Salad

\$13.00

Tuesday 12/13

Crispy Fish Tacos

- Crispy Hoki-Hoki Filets w/ Shredded Cabbage, Chipotle Aioli, Pico De Gallo, Fresh Lime Wedges & Warm Corn Tortillas
- Grilled Vegetable & Black Bean Pepperjack Quesadilla w/ Chimichurri Sauce **(V)**
- Cilantro Green Chili Rice
- Chili Glazed Roasted Vegetables
- Tortilla Salad

\$12.00

Wednesday 12/14

- Caprese Stuffed Grilled Chicken Breast
- **(V)** Roasted Tomato & Eggplant Caprese Stacks w/ Pesto Drizzle
- Parmesan Red & Yellow Baby Potatoes
- Roasted Broccoli & Cauliflower w/ Balsamic Glazed Bell Peppers
- Anti-Pasta Salad

\$11.00

Thursday 12/15

- Cilantro-Lime Marinated Grilled Skirt Steak w/ Fire-Roasted White Corn Chayote Salsa
- **(V)** Grilled Vegetable & Tofu South of the Border Wrap
- Epazote Black Beans
- Roasted Poblano Rice
- Southwestern Caesar Salad

\$13.00

Friday 12/16

- Slow-Roasted Carolina Pulled Pork Sandwich w/ Sweet Mustard BBQ Sauce
- **(V)** Grilled Portobello Veggie Stack Sandwich w/ Sweet Mustard BBQ Sauce
- Old-Fashioned Potato Salad
- Assorted Miss Vickie's Kettle Chips
- Country Confetti Coleslaw

\$11.00

Monday 12/19

- Grilled Salmon Scampi
- **(V)** Grilled Vegetable Stacks w/ Pesto Risotto
- Israeli Couscous w/ Grilled Asparagus & Caramelized Onions
- Garlicky Sautéed Blue lake Green Beans w/ Fire Roasted Tomatoes
- Caesar Salad

\$13.00

Tuesday 12/20

- Montreal Marinated Grilled Chicken Breast w/ Montreal Sauce
- **(V)** Grilled Vegetable Three Cheese Polenta Strata
- Herbed Brown Rice w/ Almonds & Dried Cranberries
- Steamed Broccoli, Cauliflower & Carrots
- Mixed Green Salad

\$11.00

Wednesday 12/21

Cosmo Noodle Bowl

- 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

\$12.00

Thursday 12/22

- Grilled Mojo Chicken w/ Salsa Sofrito
- **(V)** Potato, Black Bean & Cilantro Empanadas w/ Avocado Tomatillo Dipping Sauce
- Cuban Crushed Potatoes w/ Cilantro
- Mojo Grilled Mixed Vegetables
- Tortilla Salad

\$11.00

Friday 12/23

- Italian Sausage Lasagna
- **(V)** Three Cheese Manicotti w/ Roasted Tomato Sauce
- Grilled & Marinated Broccolini
- Garlic Cheese Bread
- Italian Chopped Salad

\$12.00

Monday 12/26

Asian Lettuce Wrap

- Minced Chicken or **(V)** Tofu w/ Shitake Mushrooms, Water Chestnuts, Green Onions in a Soy-Ginger Sauce
- Served w/ Crispy Rice Noodles, Spicy Chili-Ginger Sauce and Iceberg Lettuce Cups
- Shallot Fried Rice
- Steamed Mixed Vegetables
- Miso Ginger Salad

\$11.00

Tuesday 12/27

- Kosher Style Slow Roasted Beef Brisket w/ Pan Au Jus
- Mushroom Tofu Stroganoff w/ Buttered Egg Noodles **(V)**
- Roasted Garlic Mashed Potatoes
- Pan-Roasted Mixed Vegetables
- Mixed Green Salad

\$12.00

Wednesday 12/28

- Roja Grilled Chicken Enchilada
- **(V)** Salsa Verde Three Cheese Enchilada
- Cilantro Rice
- Three Beans ala Charra
- Southwestern Chopped Salad

\$12.00

Thursday 12/29

- Ham & Swiss Stuffed Seared Chicken Breast
- **(V)** Grilled Vegetable, Potato & Three Cheese Strata
- Grilled Vegetable Orzo
- Oven Roasted Tri-Color Cauliflower w/ Caramelized Onions
- Cosmo House Salad

\$11.00

Friday 12/30

Build-Your-Own Baked Potato Bar

- Whole Russet Baked Potato
- Grilled Cubed Chicken, Crispy Bacon Bits, Beef Chili
- Cheddar Cheese, Sour Cream & Whipped Garlic Butter
- Sautéed Mushrooms & Vegetable Condiments
- Steamed Mixed Vegetables
- Mixed Green Salad

\$11.00