



cosmopolitan catering

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 Scott Sasaki has drawn on years of culinary experience to hone perfect flavor combinations in order to create our monthly rotation menu. Over two 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.

April Lunch Rotation

• Cosmopolitan Catering • 1288 Reamwood Avenue Sunnyvale, CA 94089 • 408.732.1400 •

www.cosmocaters.com

Items subject to change due to availability. Additions, substitutions, or requests for custom menus may incur additional charges.
Pricing may be adjusted to account for service style, headcount, and delivery location.

March 30th	March 31st	April 1st	April 2nd	April 3rd
Asian	Indian	Italian	Latin-Mexican	American
<ul style="list-style-type: none"> • Broccoli Beef (AV, G, SH) <i>(Contains Sesame Seeds)</i> • (VE) Ma Po Tofu (AV, G) • (VE) Steamed Brown Rice • (VE) Chili Garlic Stir Fried Napa Cabbage and Bok Choy (AV) • (VE) Asian Chopped Salad <i>(Contains Sesame Seeds)</i> <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Sesame Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chicken Kadai (G, N) <i>(Chicken in a Spicy Indian Gravy)</i> • (VE) Seitan Kadai (G, N) <i>(Seitan in a Spicy Indian Gravy)</i> • (V) Potato and Mushroom Matar (AV, D) • (VE) Gobi Roast <i>(Spiced Pan Roasted Cauliflower)</i> • (V) Garlic Naan (D, G) • (VE) Cosmo House Salad <i>Served with:</i> • (VE) Garam Masala Vinaigrette (AV) 	<ul style="list-style-type: none"> • Balsamic Braised Pork (AV) • (V) Grilled Vegetable Pesto Lasagna (D, E, G, N) • (V) Parmesan Garlic Roasted New Potatoes (D) • (VE) Grilled Balsamic Mixed Vegetables (AV) • (V) Italian Chopped Salad (AV, D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Italian Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chile Colorado de Res (AV) <i>(Stewed Beef in Red Sauce)</i> • (VE) Seitan Colorado (AV, G) • (VE) Guacamole (AV) • (V) Bolillos (D, G) • (VE) Refried Beans • Arroz Rojo Tradicional <i>(Traditional Red Rice - Contains Chicken Stock)</i> • (V) Traditional Caesar Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • Caesar Dressing (AV, D, E) <i>(Contains Fish)</i> • (VE) Garlic Croutons (G) 	<ul style="list-style-type: none"> • Garlic Lemon Herb Grilled Chicken • (V) Grilled Portobello Cap with Pesto Risotto and Arrabbiata Sauce (AV, D, N) • (VE) Yukon Potato Gratin (D, G) • (VE) Steamed Mixed Vegetables • (VE) Mixed Green Salad <i>Served with:</i> • (V) Balsamic Vinaigrette (AV) <i>(Contains Honey)</i>
\$15.00	\$15.00	\$15.00	\$15.00	\$15.00

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April 6th	April 7th	April 8th	April 9th	April 10th
Latin-Mexican	American	Italian American	Korean	BYO Burrito Bowl
<ul style="list-style-type: none"> • Shredded Chicken Enchilada Roja Casserole (AV, D) • (V) Calabaza, Rajas, y Elote Enchilada Verde Casserole (AV, D) (Squash, Chilies, and Corn Casserole) • (VE) Spanish Rice • (VE) Smashed Pinto Beans • (V) Sour Cream (D) • (VE) Tortilla Pico de Gallo Green Garden Salad (AV) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Chili-Lime Vinaigrette (AV) • (VE) Tortilla Strips 	<ul style="list-style-type: none"> • Hickory Salmon • (VE) Smoked Tofu Stuffed with Wild Mushrooms, Braised in a Tomato-Chardonnay Sauce (AV) • (VE) Roasted Garlic and Herb Potatoes • (VE) Grilled Sunburst Squash and Tomatoes • (VE) Butter Lettuce Salad with Oranges, Radishes, Herbs, and Hazelnuts (N) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Sherry-Hazelnut Vinaigrette (AV, N) 	<ul style="list-style-type: none"> • Ragu alla Bolognese (AV, D, G) (Contains Pork and Beef) • (V) Three Cheese Manicotti with Roasted Tomato Sauce (AV, D, E, G) • (VE) Garlicky Balsamic Steamed Broccoli (AV) • (VE) Herb Focaccia Bread (G) • (V) Italian Baby Arugula Salad (AV, D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Italian Vinaigrette (AV) 	<ul style="list-style-type: none"> • Steamed Cod in Black Bean Sauce (AV) • (VE) Seitan and Mushroom Bulgogi (AV, G) (Contains Sesame Seeds) • (VE) “Japchae”– Korean Stir-Fry Sweet Potato Noodle (Contains Sesame Seeds) • (VE) Salt and Pepper Baby Bok Choy and Shiitake Mushroom Stir Fry (AV) • (VE) Asian Baby Spinach Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Sesame-Ginger Vinaigrette (AV) 	<ul style="list-style-type: none"> • Tinga de Pollo (G) (Stewed Chicken in Chipotles and Tomatoes) • (VE) “Smart Ground” Vegetarian Chili (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Crispy Tortilla Chips • (VE) Iceberg Lettuce • (V) Mexican Cheese Blend (Oaxaca, Cheddar and Monterey Jack Cheese) (D) • (V) Sour Cream (D) • (VE) Guacamole (AV) • (VE) Pico de Gallo (AV) • (VE) Pinto Beans • (V) “7-Layer” Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Avocado Tomatillo Vinaigrette (AV) • (VE) Crispy Tortilla Strips
\$15.00	\$16.00	\$14.00	\$16.00	\$15.00

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April 13th	April 14th	April 15th	April 16th	April 17th
Asian	American– Southwest	Italian	Indian	Latin
<ul style="list-style-type: none"> • Sweet and Sour Chicken (AV) • (VE) Eggplant and Tofu (AV) (Contains Sesame Seeds) • (VE) Steamed Long Grain Rice • (VE) Garlic Stir Fried Napa Cabbage and Bok Choy • (VE) Chinese Iceberg Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Sesame-Asian Vinaigrette (AV) (Contains Honey) • (VE) Crispy Won Ton Strips (G) 	<ul style="list-style-type: none"> • 16 Spice Smoked Brisket <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Cider Vinegar Mop Sauce (AV) • (V) Salsa Verde, Sweet Potato, and Black Bean Enchilada Casserole (D, G) • (VE) Poblano and Red Onion Quinoa (AV) • (VE) Corona Black Beans (AV, G) • (VE) Jicama, Cucumber, Mango, and Queso Fresco Salad dressed with Lime Juice and Olive Oil (D) 	<ul style="list-style-type: none"> • Lemon Baked Rock Cod with Sweet Italian Peppers (AV) • (V) Grilled Vegetable Pesto Lasagna (D, E, G, N) • (V) Italian Herb and Romano Orzo (D, G) • (V) Garlicky Sauteed Spinach and Kale • (V) Marinated Green Beans, Olives, and Ciliegine Mozzarella Salad (AV, D) • (VE) Sherry Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chicken Mughl-E-Azam (D, N) • (VE) Paneer Panch Phoron (D) (Bengali “5 Spice” Cheese) • (VE) Basmati Rice • (V) Roti (D, G) • (V) Cucumber Mint Raita (D) • (V) Indian Confetti Slaw dressed with Korma Yogurt Dressing (AV, D) 	<ul style="list-style-type: none"> • Pork Chile Verde • (VE) Seitan and Chayote Chili Verde (G) • (VE) Mini Tostadas • (V) Cotija Cheese (D) • (VE) Onions and Cilantro • (VE) Soyrito Pinto Beans (AV) • (VE) Ensalada de Zanahoria dressed with Creamy Cilantro-Lime Dressing (AV, E) (Carrot Salad with Green Onions, Pineapples, and Raisins)
\$15.00	\$15.00	\$15.00	\$15.00	\$15.00

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April 20th	April 21st	April 22nd	April 23rd	April 24th
American	Asian	Latin—Mexican	American	Indian
<ul style="list-style-type: none"> • Beer Braised Boneless Short Ribs (AV, G) • (VE) Braised Tofurkey Sausage in Mushrooms and Onions (AV, G) • (VE) Roasted Potatoes • (VE) Glazed Wild Mushrooms, Brussels Sprouts and Baby Carrots • (VE) Mixed Green Salad Served with: <ul style="list-style-type: none"> • (V) Balsamic Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Kung Pao Chicken (AV) Served with: <ul style="list-style-type: none"> • (VE) Cashews (N) • (VE) Vegan Mushroom Stir Fry (AV) (Contains Sesame Seeds) • (VE) Steamed Long Grain Rice • (VE) Garlic Asparagus and Gai Lan • (VE) Mixed Green Salad Served with: <ul style="list-style-type: none"> • (V) Asian Vinaigrette (AV) (Contains Honey and Sesame) 	<ul style="list-style-type: none"> • Bistec a la Mexicana (Mexican Style Steak) • (V) Grilled Panela Cheese with Mole Rojo and Candied Cashews (AV, D, N) • (VE) Arroz Blanco Mexicano (Mexican White Rice with Vegetables) • (VE) Frijoles Negros (Black Beans) • (VE) Avocado Mole (Thick Avocado Sauce) • (V) “7- Layer” Salad (D) Served with: <ul style="list-style-type: none"> • (VE) Avocado-Tomatillo Vinaigrette (AV) • (VE) Crispy Tortilla Strips 	<ul style="list-style-type: none"> • Smothered Pork Chops in Red Eye Gravy (D, G) • (VE) Gardein “Chick’n” Pieces (AV, G) • (VE) Collard Greens (AV) • (VE) Red Beans and Rice • (VE) Cosmo Chopped Salad Served with: <ul style="list-style-type: none"> • (V) Thousand Island Dressing (AV, D, E) 	<ul style="list-style-type: none"> • • Kodi Kura Chicken (D, G, N) (Contains Sesame Seeds) (Andhra Style Chicken Curry in Tomato Masala) • (VE) Aloo Gajar Matar (Potatoes, Peas, and Carrots in a Spicy Tomato Gravy) • (VE) Chana Daal Fry (G) (Indian Lentil Stew) • (VE) Tomato Basmati Rice • (V) Garlic Naan (D, G) • (VE) Arugula and Chickpea Salad Served with: <ul style="list-style-type: none"> • (V) Citrus-Date Vinaigrette (AV) (Contains Honey)
\$16.00	\$16.00	\$15.00	\$16.00	\$15.00

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April 27th	April 28th	April 29th	April 30th	May 1st
Italian	American	Latin	Asian	Californian
<ul style="list-style-type: none"> Local Salmon and Pepperonata (AV) (V) Grilled Vegetable Pesto Lasagna (D, E, G, N) (VE) Ratatouille (VE) Herb Focaccia Bread (G) (V) Vegetable Chopped Salad with Pepitas <i>Served with:</i> <ul style="list-style-type: none"> (V) Green Peppercorn and Herb Ranch Dressing (AV, D, E) (VE) Croutons (G) 	<ul style="list-style-type: none"> Chicken Fried Steak (AV, D, E, G) <i>Served with:</i> <ul style="list-style-type: none"> Red Eye Gravy (AV, D, G) <i>(Contains Beef Stock)</i> (VE) Country Fried Seitan (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> (VE) Vegan Pepper Gravy (AV, G, N) (V) Country Mashed Potatoes (D) (VE) Long Cooked Rainbow Chard and Onions (AV) <i>Served with:</i> <ul style="list-style-type: none"> (VE) Chili Vinegar (AV) (VE) Carolina Coleslaw dressed with Walnut-Cider Vinaigrette (AV, N) 	<ul style="list-style-type: none"> Pollo Mole Santa Clara (D, N) <i>(Chicken Roasted in a Thick Chili Sauce)</i> (VE) Quinoa, Championes, and Chayote Chili Verde (Quinoa, Mushroom and Green Chili Squash Stew) (VE) Arroz Blanco Mexicano (Mexican White Rice with Vegetables) Frijoles Refritos Tradicionales (Refried Beans - Contains Pork) (VE) Tri-Color Tortilla Chips (VE) Tortilla Pico de Gallo Green Garden Salad (AV) <i>Served with:</i> <ul style="list-style-type: none"> (VE) Tortilla Strips (VE) Chili-Lime Vinaigrette (AV) 	<ul style="list-style-type: none"> Sweet and Spicy Sriracha Glazed Salmon (AV) <i>(Contains Honey)</i> (V) Buddah's Delight (G) (VE) Shiitake Mushroom Fried Rice (AV) (VE) Sauteed Vegetable Medley (Contains Sesame Seeds) (VE) Chinese Spinach Salad with Oranges, Radishes, and Cashews (N) <i>Served with:</i> <ul style="list-style-type: none"> (VE) Orange-Ginger Vinaigrette (AV, N) <i>(Contains Sesame)</i> 	<ul style="list-style-type: none"> Cosmo Chicken (AV) (V) Sweet Potato and Tofurkey Sausage Ragu with Parmesan and Pine Nuts (AV, D, G, N) (VE) Herb Roasted Potatoes made with Olive Oil and Sea Salt (VE) Seasonal Steamed Trio Vegetables (VE) Mixed Green Salad <i>Served with:</i> <ul style="list-style-type: none"> (VE) Italian Vinaigrette (AV) <i>(Contains Honey)</i>
\$16.00	\$15.00	\$14.00	\$16.00	\$14.00

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