



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.

December 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.

December 3rd	December 4th	December 5th	December 6th	December 7th
Italian	Latin	American	Pan Asian	Californian
<ul style="list-style-type: none"> • Balsamic Braised Pork (AV) • (V) Grilled Vegetable Pesto Lasagna (D, G, N) • (V) Parmesan Garlic Roasted New Potatoes (D) • (VE) Grilled Mixed Vegetables • (V) Italian Chopped Salad (AV, D) <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Italian Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chipotle Adobo Bone-in Leg Quarters dressed with Mole (D, N) • (V) Butternut Squash, Quinoa and Goat Cheese Chile Rellenos dressed with Chipotle Crème Sauce and Pepitas (D, G) • (VE) Arroz Blanco Mexicano (Mexican White Rice with Vegetables) • Frijoles Refritos Tradicionales (Refried Beans) (Contains Pork) • (VE) Flour Tortillas (G) • (VE) Corn Tortillas • (VE) Tortilla Pico de Gallo Green Garden Salad (AV) <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Crispy Tortilla Strips • (VE) Chili-Lime Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chicken Fried Steak (AV, D, E, G) <p>Served with:</p> <ul style="list-style-type: none"> • Red Eye Gravy (AV, D, G) (Contains Beef Stock) • (VE) Country Fried Seitan (AV, G) <p>Served with:</p> <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) <p>Served with:</p> <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"> • Tamarind Chicken • (VE) Vietnamese Tofu Stir Fry • (VE) Steamed Jasmine Rice • (VE) Stir Fried Long Beans and Carrots (AV) • (VE) Chinese Iceberg Salad <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Crispy Won Ton Strips (G) • (V) Sesame-Asian Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Cosmo Marinated Seared Rock Cod (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) Fall Trio Vegetables • (VE) Mixed Green Salad <p>Served with:</p> <ul style="list-style-type: none"> • (V) Balsamic Vinaigrette (AV) (Contains Honey)
\$15.00	\$14.00	\$16.00	\$15.00	\$16.00

December 10th	December 11th	December 12th	December 13th	December 14th
Indian	Italian	Latin	BYO Bake Sale Betty	Korean
<ul style="list-style-type: none"> • Chicken Tikka Masala (D) • (V) Saag Paneer (D) (Fresh Cheese and Spinach) • (VE) Aloo Bhindi Masala (G) (Okra and Potatoes) • (VE) Steamed Basmati Rice • (V) Daal Maakhani (D, G) (Curried Lentils) • (V) Garlic Naan (D, G) • (VE) Mango Chutney (AV) • (VE) Green Garden Salad Served with: <ul style="list-style-type: none"> • (VE) Tamarind-Date Vinaigrette (AV) 	<ul style="list-style-type: none"> • Seared Tilapia with Balsamic Vinegar and Roasted Tomato Pan Sauce (AV) • (V) Penne Pasta with Wild Mushroom Cream Sauce (AV, D, G) • (V) Parmesan Bulgur Wheat with Butternut Squash and Fresh Basil (D, G) • (VE) Garlic and Lemon Sautéed Broccoli and Cauliflower • (V) Italian Baby Arugula Salad (AV, D) Served with: <ul style="list-style-type: none"> • (V) Creamy Italian Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Pollo Monterey (AV, D, G) (Cheesy Tomato Chicken) • (V) Grilled Panela Cheese with Mole Rojo and Candied Cashews (AV, D, N) • (V) Cacerola de Elote Loco (AV, D, E, G) (Street Corn Casserole) • (VE) Cilantro-Lime Rice • (VE) Chayote, Elote, and Tomato Sauté • (V) Mexican Chopped Salad (D) Served with: <ul style="list-style-type: none"> • (V) Cilantro Ranch Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Crispy Chicken Cutlet (AV, D, E, G) • (VE) Crispy Seitan Cutlet (AV, G) Served with: <ul style="list-style-type: none"> • (V) Seeded Kaiser Bun (D, E, G) • (VE) Spicy and Sweet Coleslaw • (V) Lemon Aioli (AV, E) • (VE) Garlic Mojo Sauce (AV) • (VE) Red Onions • (VE) Sliced Tomatoes • (VE) Pickle Chips (AV) • (VE) Iceberg Lettuce • (V) White Cheddar Cheese (D) • (V) Assortment of Miss Vickie's Kettle Chips (AV, D, G) • (VE) Field Green Salad Served with: <ul style="list-style-type: none"> • (VE) Red Wine Vinaigrette (AV) 	<ul style="list-style-type: none"> • Korean Bone-in Chicken (AV, G) • (VE) Vegetable Bulgogi • (VE) Steamed Jasmine Rice • (VE) Roasted Korean Brussel Sprouts (G) • (VE) Asian Baby Spinach Salad Served with: <ul style="list-style-type: none"> • (VE) Sesame-Ginger Vinaigrette (AV)
\$15.00	\$16.00	\$15.00	\$15.00	\$15.00

December 17th	December 18th	December 19th	December 20th	December 21st
American	Hawaiian	Italian	Caribbean BBQ Bowl	Chinese
<ul style="list-style-type: none"> • Dried Apricot and Bleu Cheese Pork Loin (AV, D) • (V) Wild Rice, Sage and Walnut Stuffed Roasted Squash in Brandy Mushroom Sauce (AV, D, N) • (V) Whipped Yukon Potatoes (D) • (VE) Sautéed Garlicky Greens and Spiced Almonds (N) • (VE) Cosmo House Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Buttermilk Ranch Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Hawaiian BBQ Chicken (AV) • (VE) Huli Huli Tofu (AV) • (VE) Garlic Macadamia Rice (N) • (VE) Hawaiian Macaroni Salad (AV, E, G) • (VE) Grilled Pineapple Sweet and Sour Vegetables (AV) • (VE) Tropical Island Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Mango-Papaya Vinaigrette (AV) 	<ul style="list-style-type: none"> • Garlic Shrimp Scampi (AV, D, SH) • (V) Balsamic Braised Tofu with Roasted Acorn Squash and Pepitas (AV) • (V) Italian Herb and Romano Orzo (D, G) • (VE) Garlicky Sautéed Spinach and Kale • (V) Marinated Green Beans, Olives, and Ciliegine Mozzarella Salad (AV, D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Sherry Vinaigrette (AV) 	<ul style="list-style-type: none"> • Jerk Steak (AV) • (VE) Spiced Plantains and Mixed Vegetable Sauté (AV) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Mango Salsa • (VE) Papaya BBQ Sauce (AV) • (VE) Chopped Cilantro • (VE) Chopped Red Onions • (V) Avocado Crema (D) • (VE) Island Coleslaw (AV) • (VE) Charred Tomato Salsa Brown Rice • (VE) Black Beans • (VE) Hearts of Palm and Spinach Salad (AV, E) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Guanabana Vinaigrette (AV) 	<ul style="list-style-type: none"> • General's Chicken (AV, G) • (VE) Tofu and Broccoli • (VE) Steamed Jasmine Rice • (VE) Asian Stir Fried Vegetables • (VE) Miso-Ginger Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Miso-Ginger Dressing (AV, E)
\$14.00	\$15.00	\$16.00	\$16.00	\$15.00

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LUNCH

(V) Vegetarian Friendly (VE) Vegan Friendly

Allergen Key: (AV) Alcohol/Vinegar (D) Dairy (E) Eggs (G) Gluten (N) Nuts (SH) Shellfish

December 24th	December 25th	December 26th	December 27th	December 28th
Italian	CLOSED	Asian	American	Chicken Wings 3 Ways
<ul style="list-style-type: none">• Herb Infused Cod Loin dressed with Sage Beurre Noisette (D)• (VE) Herb Infused Seitan Milanese (AV, G) <i>Served with:</i><ul style="list-style-type: none">• (V) Vodka Tomato Sauce (AV, D)• (V) Roasted Garlic Mashed Potatoes (D)• (VE) Olive Oil and Sea Salt Sautéed Green Beans• (V) Pecan and Ricotta Salata Butter Lettuce Salad (D, N) <i>Served with:</i><ul style="list-style-type: none">• (VE) Pomegranate Vinaigrette (AV)		<ul style="list-style-type: none">• Slow Cooked Pork Ribs in Spicy Black Bean Sauce (AV, G)• (VE) Tofu Skin Stuffed with Seitan, Water Chestnuts, and Mung Bean Noodles (AV, G) <i>Served with:</i><ul style="list-style-type: none">• (VE) Chili Garlic Dipping Sauce (AV) (Contains Sesame Seeds)• (VE) Steamed Brown Rice• (VE) Sautéed Green Cabbage with Bell Peppers, Mushrooms and Baby Corn• (VE) Sprout Salad with Daikon, Edamame and Spinach <i>Served with:</i><ul style="list-style-type: none">• (VE) Umeboshi Plum Vinaigrette (AV)	<ul style="list-style-type: none">• Beer Braised Boneless Short Ribs (AV, G)• (VE) Braised Tofurkey Sausage in Mushrooms and Onions (AV, G)• (V) Lemon Mashed Potatoes (D)• (VE) Glazed Wild Mushrooms, Brussels Sprouts and Baby Carrots <i>Served with:</i><ul style="list-style-type: none">• (V) Horseradish and Bleu Cheese Sauce (AV, D)• (VE) Cosmo House Salad <i>Served with:</i><ul style="list-style-type: none">• (V) Buttermilk Ranch Dressing (AV, D, E)	<ul style="list-style-type: none">• Buffalo Style (AV, D)• Salt and Pepper• Caramelized Garlic (SH)• (VE) Soy Glazed Seitan "Rib" on Bamboo Skewer (AV, G) <i>Served with:</i><ul style="list-style-type: none">• (V) Ranch (AV, D)• (V) Bleu Cheese Crème Fraiche (D)• (V) Korean BBQ Sauce (AV, G) (Contains Honey)• (VE) Farmer's Market Fresh Veggie Platter (Cold)• (VE) Garlic Roasted Brussel Sprouts mixed with Wild Rice• (V) Wedge Salad (D) <i>Served with:</i><ul style="list-style-type: none">• Crumbled Bacon• (V) Creamy Bleu Cheese (AV, D)
\$16.00		\$15.00	\$16.00	\$16.00

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LUNCH

(V) Vegetarian Friendly (VE) Vegan Friendly

Allergen Key: (AV) Alcohol/Vinegar (D) Dairy (E) Eggs (G) Gluten (N) Nuts (SH) Shellfish

December 31st				
Italian				
<ul style="list-style-type: none">• Pollo Alla Arrabbiata (AV) <i>(Bone-In Chicken Stewed in a Spicy Red Sauce)</i>• (V) Wild Mushroom and Leek Frittata (D, E)• (VE) "Buttered" English Pea Orecchiette (G)• (V) Broccoli and Cauliflower Gratinee (D) topped with Garlic Breadcrumbs (D, G)• (V) Arugula and Ricotta Salata Salad (D) <i>Served with:</i><ul style="list-style-type: none">• (VE) Meyer Lemon Citronette				
\$14.00				

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LUNCH