



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.

(V) Vegetarian Friendly (VE) Vegan Friendly

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

April 1st	April 2nd	April 3rd	April 4th	April 5th
American–Deli Bar	Chinese	Indian	Latin–Mexican	American
<ul style="list-style-type: none">• Sliced Turkey• Sliced Ham• Tuna Salad (AV, E)• (VE) Grilled Sliced Vegetables<i>Served with:</i><ul style="list-style-type: none">• (V) Cheddar (D)• (V) Provolone (D)• (V) Pepper Jack (D)• (V) Mayonnaise (AV, E)• (VE) Brown Mustard (AV)• (VE) Yellow Mustard (AV)• (V) Pesto Aioli (AV D, E, N)• (V) Assorted Fresh Breads (D, E, G)• (VE) Pepperoncini, Red Onions, Pickle Chips, Tomatoes• (VE) Lettuce• (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">• Szechuan Shrimp (AV, G, SH) <i>(Contains Sesame Seeds)</i>• (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)	<ul style="list-style-type: none">• Chicken Tikka Masala (D)• (V) Saag Paneer (D) <i>(Fresh Cheese and Spinach)</i>• (VE) Aloo Bhindi Masala (G) <i>(Okra and Potatoes)</i>• (VE) Steamed Basmati Rice• (VE) Daal Palak (G) <i>(Stewed Lentils and Spinach)</i>• (V) Garlic Naan (D, G)• (VE) Mango Chutney (AV)• (VE) Green Garden Salad<i>Served with:</i><ul style="list-style-type: none">• (VE) Tamarind-Date 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)• (VE) Corn Tortillas• (VE) Refried Beans• Tradicional Arroz Rojo <i>(Traditional Red Rice - Contains Chicken Stock)</i>• (V) Tradicional Cesar Salad (D)<i>Served with:</i><ul style="list-style-type: none">• (V) Garlic Croutons (G)• Cesar Dressing (AV, D, E, G) <i>(Contains Fish)</i>	<ul style="list-style-type: none">• Garlic Lemon Herb Grilled Bone-in Chicken• (V) Tomato Braised Napa Cabbage Roll stuffed with Grilled Vegetables and Balsamic Bulgur Wheat (AV, D, G)• (VE) Garlic and Herb Roasted Potatoes• (VE) Steamed Mixed Vegetables• (VE) Roasted Tomato and Cucumber Lentil Salad dressed with Chili-Lime Vinaigrette (AV)
\$14.00	\$15.00	\$15.00	\$16.00	\$14.00

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LUNCH

April 8th	April 9th	April 10th	April 11th	April 12th
Latin–Argentinean	French American	Italian American	Korean	BYO Burrito Bowl
<ul style="list-style-type: none"> • Pollo a la Cerveza Argentino (AV, G) (Argentine Beer Braised Bone-in Chicken) • (V) Vegetarian Locro (D) (Sweet Potato and Hominy Stew) • (VE) Aji Verde and Scallion Rice • (VE) Argentinean Black Beans • (VE) Spiced Grilled Onions, Carrots and Baby Squash • (VE) Cosmo House Salad Served with: <ul style="list-style-type: none"> • (V) Chipotle Ranch (AV, D, E, G) 	<ul style="list-style-type: none"> • Cedar Smoked Salmon Served with: <ul style="list-style-type: none"> • (V) Meyer Lemon Beurre Blanc (AV, D) • (VE) Smoked Tofu Stuffed with Wild Mushrooms, and 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) Served with: <ul style="list-style-type: none"> • (VE) Sherry-Hazelnut Vinaigrette (AV, N) 	<ul style="list-style-type: none"> • Lasagna alla Bolognese (AV, D, G) (Contains Pork and Beef) • (V) Three Cheese Manicotti with Roasted Tomato Sauce (AV, D, G) • (VE) Garlicky Balsamic Roasted Broccoli (AV) • (VE) Herb Focaccia Bread (G) • (V) Italian Baby Arugula Salad (AV, D) Served with: <ul style="list-style-type: none"> • (VE) Italian Vinaigrette (AV) 	<ul style="list-style-type: none"> • Grilled Korean Short Ribs (AV, G) • (VE) Seitan and Mushroom Bulgogi (AV, G) (Contains Sesame Seeds) Served with: <ul style="list-style-type: none"> • (VE) Ginger Cilantro Sauce (AV) • (VE) “Japchae”– Korean Stir-Fry Sweet Potato Noodle • (VE) Salt and Pepper Baby Bok Choy and Shiitake Mushroom Stir Fry • (VE) Asian Baby Spinach Salad Served with: <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) Chichilo Roja, Con Champiñón y Quinoa (G) (Mushrooms and Quinoa on a Spicy Red Sauce) Served with: <ul style="list-style-type: none"> • (VE) Iceberg Lettuce • (VE) Grilled Corn and Red Onion Mix • (V) Mexican Cheese Blend (Oaxaca, Queso Fresco and Monterey Jack Cheese) (D) • (V) Sour Cream (D) • (VE) Guacamole (AV) • (VE) Papas y Rajas • (VE) Pinto Beans • (VE) Crispy Tortilla Chips • (VE) Pico de Gallo (AV) • (VE) Green Garden Salad Served with: <ul style="list-style-type: none"> • (VE) Crispy Tortilla Strips • (VE) Chili-Lime Vinaigrette (AV)
\$14.00	\$16.00	\$15.00	\$16.00	\$15.00

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LUNCH

April 15th	April 16th	April 17th	April 18th	April 19th
Asian	Persian	Californian	Latin	Mediterranean
<ul style="list-style-type: none"> • Spicy Ginger Szechuan Beef (AV, SH) (Contains Sesame Seeds) • (VE) Eggplant and Tofu (AV) • (VE) Steamed Long Grain Rice • (VE) Garlic Stir Fried Napa Cabbage and Bok Choy • (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"> • Gheimeh (Persian Chicken) • (VE) Kholesht Karafs (Bean and Celery Stew) • (VE) Basmati Rice • (V) Pomegranate Glazed Carrots (Contains Honey) • (VE) Mixed Green Salad <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Garam Masala Vinaigrette (AV) 	<ul style="list-style-type: none"> • Local Salmon and Peperonata (AV) • (V) Grilled Vegetable and Creamy Pesto Lasagna (D, G, N) • (V) Creamed Spinach (D) • (V) Le Boulanger Brown Bread (G) (Contains Honey) <p>Served with:</p> <ul style="list-style-type: none"> • (V) Butter Chips (D) • (VE) Spring Vegetable Chopped Salad with Pepitas <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Croutons (G) • (V) Whole Grain Mustard Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Pork Chile Verde • (VE) Seitan and Chayote Chili Verde (AV, G) • (VE) Mini Tostadas • (VE) Refried Black Beans • (V) Cotija Cheese (D) • (VE) Onions and Cilantro • (V) Ensalada de Zanahoria (Carrot Salad) with Green Onions, Pineapples, and Raisins, dressed with Creamy Cilantro-Lime Dressing (AV, E) 	<ul style="list-style-type: none"> • Chicken Tagine • (VE) Crispy Falafels with Fire Roasted Fennel and Lemon Chips <p>Served with:</p> <ul style="list-style-type: none"> • (V) Tzatziki Sauce (D) • (V) Roasted Garlic Smashed Potatoes (D) • (VE) Lemon and Herb Tri-Color Cauliflower • (V) Cherry, Ricotta Salata and Butter Lettuce Salad (D) <p>Served with:</p> <ul style="list-style-type: none"> • (V) Green Goddess Dressing (AV D, E) • Bacon Vinaigrette (AV) (Contains Pork)
\$15.00	\$15.00	\$16.00	\$15.00	\$15.00

April 22nd	April 23rd	April 24th	April 25th	April 26th
American	American–Southern	Latin–Mexican	Italian	Chinese
<ul style="list-style-type: none"> • Beer Braised Boneless Short Ribs (AV, G) Served with: <ul style="list-style-type: none"> • (V) Horseradish and Bleu Cheese Sauce (AV, D) • (VE) Braised Tofurkey Sausage in Mushrooms and Onions (AV, G) • (V) Lemon Mashed Potatoes (D) • (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"> • Jambalaya (SH) (Contains Pork) Served with: <ul style="list-style-type: none"> • (V) Creole Remoulade (AV, E, G) • (VE) Stewed Black-Eyed Peas, Okra and Tomatoes • (VE) Dirty Rice (G) • (VE) Long Cooked Greens (AV) Served with: <ul style="list-style-type: none"> • (VE) Chili Vinegar (AV) • (VE) Creole Mixed Lettuces Served with: <ul style="list-style-type: none"> • (V) Creole Dressing (AV, D, E, G) 	<ul style="list-style-type: none"> • Bistec a la Mexicana (Mexican Style Steak) • (V) Croqueta de Papa y Verduras con Salsa de Tomate (D, E, G) (Vegetable-Potato Cake stuffed with Cheese and served in a Spicy Tomato Sauce) • (VE) Arroz Mexicano • (VE) Frijoles Negros (Black Beans) • (VE) Corn Tortillas • (VE) Avocado Mole (Thick Avocado Sauce) • (V) “7- Layer” Salad (D) Served with: <ul style="list-style-type: none"> • (VE) Crispy Tortilla Strips • (VE) Avocado-Tomatillo Vinaigrette (AV) 	<ul style="list-style-type: none"> • Seared Ling Cod dressed with Italian Salsa Verde (AV) • (V) Gratinée of Cauliflower and Kale with Wheat Berries (D, G) • (VE) Baked Cannellini Beans with Tomatoes, Sage, and Olive Oil • (VE) Glazed Baby Carrots (AV) • (V) Salt Roasted Pear Salad, Local Greens, Bleu Cheese, and Hazelnuts (D, N) Served with: <ul style="list-style-type: none"> • (VE) Hazelnut Vinaigrette (AV, N) 	<ul style="list-style-type: none"> • Kung Pao Chicken (AV) Served with: <ul style="list-style-type: none"> • (VE) Cashews (N) • (VE) Sweet and Sour Mushrooms (AV, G) • (VE) Steamed White Rice • (VE) Garlic Asparagus and Gai Lan • (VE) Asian Baby Spinach Salad Served with: <ul style="list-style-type: none"> • (V) Asian Vinaigrette (AV) (Contains Honey)
\$16.00	\$16.00	\$15.00	\$16.00	\$14.00

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April 29th	April 30th			
Italian	Latin			
<ul style="list-style-type: none">• Sicilian Cod (AV, G)• (V) Grilled Vegetable Pesto Lasagna (D, N, G)• (V) Parmesan Garlic Roasted New Potatoes (D)• (VE) Grilled Balsamic Mixed Vegetables (AV)• (V) Italian Chopped Salad (AV, D) Served with:<ul style="list-style-type: none">• (VE) Italian Vinaigrette (AV)	<ul style="list-style-type: none">• Pollo Mole Santa Clara (D, N) <i>(Bone-in Chicken Roasted in a Thick Chili Sauce)</i>• (VE) Quinoa, Championes, and Chayote Chili Verde <i>(Quinoa, Mushroom and Green Chili Squash Stew)</i>• (VE) Arroz Blanco Mexicano <i>(Mexican White Rice with Vegetables)</i>• Frijoles Refritos Tradicionales <i>(Refried Beans - Contains Pork)</i>• (VE) Mini Tostadas• (VE) Tortilla Pico de Gallo Green Garden Salad (AV) Served with:<ul style="list-style-type: none">• (VE) Tortilla Strips• (VE) Chili-Lime Vinaigrette (AV)			
\$15.00	\$14.00			

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LUNCH