



cosmopolitan catering

**C**osmopolitan 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.

## **January Lunch Rotation**

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

[www.cosmocaters.com](http://www.cosmocaters.com)

Items subject to change due to availability. Additions, substitutions, or requests for custom menus may incur additional charges.

	January 1st- CLOSED	January 2nd	January 3rd	January 4th
	HAPPY NEW YEAR!	BYO Chili Bread Bowl	Indo-Asian	New Mexican
		<ul style="list-style-type: none"> <li>• Chili con Carne (AV, G)</li> <li>• (VE) Vegetarian Chili (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Le Boulanger Sourdough Bread Bowl (G)</li> <li>• (VE) Cilantro</li> <li>• (VE) Red Onions</li> <li>• (V) Cheddar and Jack Cheese Mix (D)</li> <li>• (VE) Green Onions</li> <li>• (V) Oyster Crackers (D, G)</li> <li>• (V) Sour Cream (D)</li> </ul> </li> <li>• (V) "7 Layer" Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Crispy Tortilla Strips</li> <li>• (V) Cilantro Ranch Dressing (AV, D, E)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Chicken Manchurian (AV, E)</li> <li>• (VE) Mushroom Manchurian (AV)</li> <li>• (VE) Chili Baby Corn (AV)</li> <li>• (VE) Steamed Rainbow Rice</li> <li>• (VE) Shaved Carrot and Indian Pear Salad <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Sweet Jeera Lime Dressing</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Smoked Brisket dressed with Coffee infused Barbecue Sauce (AV, G)</li> <li>• (V) Red Beans and Rice stuffed Poblano Pepper dressed with Huitlacoche Cream Sauce (AV, D)</li> <li>• (VE) Roasted Sweet Potato, Wild Rice and Arugula Sauté</li> <li>• (VE) Smoked Carrots and Caramelized Onions</li> <li>• (VE) Kale, Cranberry and Smokey Pepita Salad <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Avocado-Tomatillo Vinaigrette (AV)</li> </ul> </li> </ul>
		<b>\$15.00</b>	<b>\$14.00</b>	<b>\$16.00</b>

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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

January 7th	January 8th	January 9th	January 10th	January 11th
American BBQ	Asian	American	Californian	Indian
<ul style="list-style-type: none"><li>• North Carolina BBQ Bone-in Chicken (AV) <i>Served with:</i><ul style="list-style-type: none"><li>• (VE) North Carolina BBQ Sauce (AV, G)</li></ul></li><li>• (V) Grilled Vegetable and Cheddar Risotto stuffed BBQ Portobello dressed with Hickory BBQ Sauce (AV, D, G)</li><li>• (V) Old Fashioned Potato Salad (AV, D, E)</li><li>• (VE) Cucumbers and Young Onion Salad</li><li>• (VE) Carolina Coleslaw (AV)</li></ul>	<ul style="list-style-type: none"><li>• Kung Pao Chicken (AV) <i>Served with:</i><ul style="list-style-type: none"><li>• (VE) Cashews (N)</li></ul></li><li>• (VE) Sweet and Sour Mushrooms (AV, G)</li><li>• (VE) Steamed Long Grain Rice</li><li>• (VE) Garlic Asparagus and Gai Lan</li><li>• (VE) Mixed Green Salad <i>Served with:</i><ul style="list-style-type: none"><li>• (V) Asian Vinaigrette (AV) <i>(Contains Honey)</i></li></ul></li></ul>	<ul style="list-style-type: none"><li>• Black Angus Beef Pot Roast with Braised Mushrooms and Pearl Onions (AV)</li><li>• (V) Polenta Gratin with Spinach and Wild Mushrooms (D)</li><li>• (V) Sour Cherry and Pecan Bread "Dressing" with Brie and Wild Mushroom (D, E, G, N)</li><li>• (VE) Roasted Brussel Sprouts with Tempeh "Bacon", Caramelized Onions and Orange Glaze (AV)</li><li>• (VE) Field Green Salad <i>Served with:</i><ul style="list-style-type: none"><li>• (VE) Raspberry-Walnut Vinaigrette (AV, N)</li></ul></li></ul>	<ul style="list-style-type: none"><li>• Slow Roasted Pork Chops Glazed with Red Flame Grape Mosto (AV)</li><li>• (V) Tomato Braised Napa Cabbage Roll stuffed with Grilled Vegetables and Balsamic Bulgur Wheat (AV, D, G)</li><li>• (V) Cheesy Garlic and Herb "Farrotto" (AV, D, G)</li><li>• (VE) Simply Steamed Mixed Vegetables</li><li>• (VE) Mixed Green Salad <i>Served with:</i><ul style="list-style-type: none"><li>• (VE) French Herb Vinaigrette (AV)</li></ul></li></ul>	<ul style="list-style-type: none"><li>• Grilled Kashmiri Salmon</li><li>• (V) Tandoori Tofu (D)</li><li>• (VE) Bund Gobi Aur Mattar Subzi (G) <i>(Cabbage and Peas)</i></li><li>• (VE) Rajmah <i>(Stewed Kidney Beans)</i></li><li>• (VE) Papadams (G) <i>(Indian Crackers)</i></li><li>• (V) Pineapple Raita (D)</li><li>• (VE) Green Garden Salad <i>Served with:</i><ul style="list-style-type: none"><li>• (VE) Garam Masala Vinaigrette (AV)</li></ul></li></ul>
\$14.00	\$14.00	\$16.00	\$16.00	\$16.00

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LUNCH

January 14th	January 15th	January 16th	January 17th	January 18th
American-Italian	Puerto Rican	Asian	Italian	BYO Fajita Bar
<ul style="list-style-type: none"> <li>• Smoked Ball Tip dressed with a Garlic and Herb Vinaigrette (AV)</li> <li>• (V) Gemelli Pasta in Butternut Squash Sauce with Crimini Mushrooms and Swiss Chard (D, G)</li> <li>• (VE) Herb Roasted Smashed New Potatoes</li> <li>• (VE) Roasted Winter Vegetables</li> <li>• (VE) Italian Baby Spinach Salad (AV) Served with:                             <ul style="list-style-type: none"> <li>• (V) Balsamic Vinaigrette (AV) (Contains Honey)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Asopao De Camarones (AV, SH) (Stewed Shrimp in Sofrito and Rice)</li> <li>• (VE) Asopao De Azafrin Con Garbanzo y Berenjena (Saffron Rice Stew with Chickpeas and Eggplant)</li> <li>• Habichuelas (Slow cooked Red Beans and Green Olives) (Contains Pork)</li> <li>• (VE) Yuca Fritas (Thick Cut Yuca Fries) con Salsa Barbacoa de Guayaba (AV, G) (Guava BBQ Sauce)</li> <li>• (VE) Arugula, Spinach, Grilled Pineapple, Hearts of Palm Salad (AV) Served with:                             <ul style="list-style-type: none"> <li>• (VE) Mariquitas (Plantain Chips)</li> <li>• (VE) Mamey Vinaigrette (AV)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Seared Basa in Clay Pot Sauce (SH)</li> <li>• (VE) Tofu and Vegetable Stir Fry in Spicy Orange Sauce (AV)</li> <li>• (VE) Steamed Jasmine Rice</li> <li>• (VE) Stir Fry Chinese Long Beans</li> <li>• (VE) Chinese Iceberg Salad Served with:                             <ul style="list-style-type: none"> <li>• (VE) Crispy Won Ton Strips (G)</li> <li>• (V) Sesame-Asian Vinaigrette (AV) (Contains Honey)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Chicken Parmesan (D, E, G) Served with:                             <ul style="list-style-type: none"> <li>• (VE) Marinara Sauce (AV)</li> </ul> </li> <li>• (V) Three Cheese Eggplant Parmesan made with Marinara Sauce (AV, D, E, G)</li> <li>• (VE) Garlic Herb Angel Hair Pasta (G)</li> <li>• (VE) Garlicky Sautéed Spaghetti Squash</li> <li>• (V) Italian Baby Arugula Salad (AV, D) Served with:                             <ul style="list-style-type: none"> <li>• (V) Creamy Italian Dressing (AV, D, E)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Carne Asada with Peppers and Onions (AV)</li> <li>• (V) Three Cheese, Black Bean and Cilantro-Lime Wild Rice Stuffed Peppers dressed with Corn and Tomatillo Cream (AV, D) Served with:                             <ul style="list-style-type: none"> <li>• (V) Shredded Queso Fresco (D)</li> <li>• (V) Sour Cream (D)</li> <li>• (VE) Guacamole (AV)</li> <li>• (VE) Pico De Gallo (AV)</li> <li>• (VE) Warm Flour Tortillas (G)</li> <li>• (VE) Traditional Black Beans</li> <li>• (VE) Green Onion Rice</li> <li>• (V) "7 Layer" Salad (D) Served with:                                     <ul style="list-style-type: none"> <li>• (VE) Crispy Tortilla Strips</li> <li>• (V) Cilantro Ranch Dressing (AV, D, E)</li> </ul> </li> </ul> </li> </ul>
\$16.00	\$16.00	\$16.00	\$15.00	\$15.00

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LUNCH

January 21st	January 22nd	January 23rd	January 24th	January 25th
American	French American	Moroccan	Asian	BYO Nacho Bar
<ul style="list-style-type: none"> <li>• Beer Braised Boneless Short Ribs (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> <li>• (V) Horseradish and Bleu Cheese Sauce (AV, D)</li> </ul> </li> <li>• (VE) Braised Tofurkey Sausage in Mushrooms and Onions (G)</li> <li>• (V) Creamy Polenta with Wild Mushroom and Herbs (D)</li> <li>• (VE) Glazed Wild Mushrooms, Brussels Sprouts and Baby Carrots</li> <li>• (VE) Mixed Green Salad <i>Served with:</i> <ul style="list-style-type: none"> <li>• (V) Balsamic Vinaigrette (AV) (Contains Honey)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Cedar Smoked Salmon <i>Served with:</i> <ul style="list-style-type: none"> <li>• (V) Meyer Lemon Butter Sauce (AV, D)</li> </ul> </li> <li>• (VE) Smoked Wild Mushroom Stuffed Tofu, Braised in a Tomato-Chardonnay Sauce (AV)</li> <li>• (V) Roasted Garlic and Herb Potatoes (D)</li> <li>• (VE) Grilled Sunburst Squash and Tomatoes</li> <li>• (VE) Butter Lettuce Salad with Oranges, Radishes, Herbs, and Hazelnuts (N) <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Sherry-Hazelnut Vinaigrette (AV, N)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Harissa Grilled Chicken</li> <li>• (VE) Vegetable and Lentil Stew</li> <li>• (VE) Almond, Orange and Mint Cous Cous (AV, G, N)</li> <li>• (VE) Vadouvan Roasted Mixed Vegetables</li> <li>• (VE) Green Garden Salad <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Walnut and Olive Oil Vinaigrette (AV, N)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Szechuan Beef (AV, G, SH)</li> <li>• (VE) Ma Po Tofu (AV)</li> <li>• (VE) Steamed Jasmine Rice</li> <li>• (VE) Stir Fry Napa Cabbage and Green Beans</li> <li>• (VE) Asian Chopped Salad <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Sesame Vinaigrette (AV) (Contains Sesame Seeds)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Chili Con Pollo (AV) (Chicken Chili)</li> <li>• (VE) "Smart Ground" Vegetarian Chili (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Fresh Tortilla Chips</li> <li>• (V) Shredded Cheddar and Monterey Jack Cheese Mix (D)</li> <li>• (V) Queso Fundido (AV, D) (Green Chili Cheese Sauce)</li> <li>• (V) Sour Cream (D)</li> <li>• (VE) Red Onions</li> <li>• (VE) Guacamole (AV)</li> <li>• (VE) Tomatoes</li> <li>• (VE) Pickled Jalapenos (AV)</li> <li>• (VE) Cilantro</li> </ul> </li> <li>• (VE) Cilantro Rice</li> <li>• (V) Southwestern Tortilla Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> <li>• (VE) Crispy Tortilla Strips</li> <li>• (V) Chipotle Ranch Dressing (AV, D, E, G)</li> </ul> </li> </ul>
\$16.00	\$16.00	\$16.00	\$16.00	\$14.00

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LUNCH

January 28th	January 29th	January 30th	January 31st	
Italian	Chinese	Cuban	BYO BBQ Sandwich	
<ul style="list-style-type: none"> <li>Lasagna alla Bolognese (AV, D, G) (Contains Pork and Beef)</li> <li>(V) Three Cheese Manicotti with Roasted Tomato Sauce (AV, D, G)</li> <li>(VE) Garlicky Balsamic Roasted Broccoli (AV)</li> <li>(VE) Herb Focaccia Bread (G)</li> <li>(V) Italian Baby Arugula Salad (AV, D) Served with:                             <ul style="list-style-type: none"> <li>(VE) Italian Vinaigrette (AV)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Salt and Pepper Chicken Wings</li> <li>(VE) Salt and Pepper Tofu</li> <li>(VE) Garlic-Chili Dipping Sauce (AV)</li> <li>(VE) Garlic and Snap Pea Forbidden Black Rice</li> <li>(VE) Tamari Braised Shiitake Mushrooms stir fried with Napa Cabbage and Water Chestnuts (AV)</li> <li>(VE) Asian Baby Spinach Salad Served with:                             <ul style="list-style-type: none"> <li>(V) Asian Vinaigrette (AV) (Contains Honey)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Cuban Lechon (AV) (Slow Roasted Pork)</li> <li>(VE) Vegan Ropa Vieja (AV)</li> <li>(VE) Christianos y Moros (AV) (Cuban Black Beans and White Rice)</li> <li>(VE) Mariquitas (Plantain Chips) Served with:                             <ul style="list-style-type: none"> <li>(VE) Mojo de Ajo (AV) (Garlic Sauce)</li> </ul> </li> <li>(VE) Arugula, Spinach, Hearts of Palm and Baby Beet Salad (AV) Served with:                             <ul style="list-style-type: none"> <li>(VE) Guanabana Vinaigrette (AV)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>Cosmo BBQ Shredded Brisket (AV, G) (Contains Honey)</li> <li>(VE) The Beyond Burger (AV) Served with:                             <ul style="list-style-type: none"> <li>(V) Hickory Bourbon BBQ Sauce (AV, G) (Contains Honey)</li> <li>(V) Cheddar Cheese (D)</li> <li>(V) Provolone Cheese (D)</li> <li>(V) Pepper Jack Cheese (D)</li> <li>(V) Cilantro-Ranch Aioli (AV, D, E)</li> <li>(VE) Sliced Tomatoes</li> <li>(VE) Butter Lettuce</li> <li>(VE) Grilled Onions</li> <li>(V) Le Boulanger Seeded Bun (D, E, G)</li> </ul> </li> <li>(V) Assortment of Miss Vickie's Kettle Chips (AV, D, G)</li> <li>(VE) Fresh Crudité Display Served with:                             <ul style="list-style-type: none"> <li>(V) Pesto Dipping Sauce (AV, D, E, N)</li> </ul> </li> <li>(V) Crunchy Picnic Confetti Coleslaw dressed with Creamy Cider Dressing (AV, E)</li> </ul>	
\$15.00	\$16.00	\$15.00	\$16.00	

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