



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.

February 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

				February 1st
				Indian
				<ul style="list-style-type: none">• Tamarind Pepper Chicken• (VE) Tamarind Pepper TofuYu Garlic Strips• (VE) Basmati Rice• (V) Anjeeri Matar (D) (Stewed Peas and Figs in a Tomato-Yogurt Gravy)• (V) Naan (D, G)• (V) Cucumber Mint Raita (D)• (VE) Cosmo House Salad Served with: <ul style="list-style-type: none">• (V) Buttermilk Ranch Dressing (AV, D, E)
				\$14.00

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LUNCH

February 4th	February 5th	February 6th	February 7th	February 8th
Puebla MX	Italian-American	Pan-Asian	BYO Latin Torta Bar	Northern Italian
<ul style="list-style-type: none"> • Tinga de Pollo (G) (Stewed Chicken in Chipotles and Tomatoes) • (V) Queso en Salsa Verde (D) (Fresh Cheese simmered in Green Sauce) • (VE) Morisqueta (Rice with Red Beans in a Tomato Sauce) • Frijoles Refritos Tradicionales (Contains Pork) (Refried Beans) • (VE) Crispy Tostadas • (V) Queso Fresco (D) • (VE) Curtido (AV) (Pickled Vegetables) • (V) Traditional Caesar Salad (D) Served with: <ul style="list-style-type: none"> • (VE) Garlic Croutons (G) • Caesar Dressing (AV, D, E, G) (Contains Fish) 	<ul style="list-style-type: none"> • Grilled Bavette Steak dressed with San Marzano Sugo (AV) • (V) Grilled Vegetable Pesto Lasagna (D, G, N) • (V) Herb Roasted Smashed Red Potatoes (D) • (VE) Steamed Broccoli • (VE) Italian Baby Spinach Salad (AV) Served with: <ul style="list-style-type: none"> • (V) Balsamic Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Chili Mango Seared Tilapia (AV) (Contains Honey) • (VE) Black Rice and Tofu Cabbage Parcel in Sesame-Ginger Soy Broth (G) • (VE) Malaysian Coconut and Macadamia Quinoa (N) • (VE) Steamed Choy Sum with Water Chestnuts and Chili Garlic Glaze (AV) • (VE) Asian Baby Spinach Salad Served with: <ul style="list-style-type: none"> • (V) Asian Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Cochinita Pibil (AV) (Traditional Mexican Slow Roasted Pork) • (VE) Tofu Acapulco (AV) (Tofu Stewed with Chiles, Vegetables, and Tomatoes) Served with: <ul style="list-style-type: none"> • (V) Soft Torta Rolls (D, G) • (VE) Pickled Red Onions (AV) • (VE) Cilantro • (VE) Curtido (AV) (Pickled Vegetables) • (VE) Black Beans • (V) Epazote Sour Cream (D) • (V) Queso Fresco (D) • (V) Garlic Aioli (AV, E) • (VE) Aji Purple Potato Salad dressed with Citrus Vinaigrette (AV) 	<ul style="list-style-type: none"> • Tuscan Chicken Stew with Tomatoes (AV) • (V) Polenta Strata with Roasted Vegetable Ragu (AV, D) • (VE) Penne Rustica All'Arrabbiata (AV, G) (Penne Pasta cooked in Spicy Tomato Jus) • (VE) Stewed Spinach with Apples and Golden Raisins • (V) Grated Pecorino (D) • (VE) Winter Vegetable Chopped Salad with Pepitas Served with: <ul style="list-style-type: none"> • (VE) Croutons (G) • (V) Green Peppercorn and Herb Ranch Dressing (AV, D, E)
\$14.00	\$16.00	\$16.00	\$15.00	\$14.00

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LUNCH

February 11th	February 12th	February 13th	February 14th	February 15th
Southwest	Indian	Italian	BYO Bake Sale Betty	Latin
<ul style="list-style-type: none"> • Roasted Bone-in Chicken dressed with Tomato Ancho Sauce (AV, G, N) • (V) Southwest Polenta Casserole (D) • (VE) Spanish Rice with Peas and Carrots • (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"> • (V) Paneer Bhurji over Eggs (D, E) • (V) Paneer-Baingan Bhurji (D) • (VE) Daal Palak (G) (<i>Lentils</i>) • (VE) Steamed Basmati Rice • (V) Garlic Roti (D, G) • (V) Mango Raita (D) • (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"> • Ragu alla Bolognese (AV, D, G) (<i>Contains Pork and Beef</i>) • (V) Wild Mushroom Tagliatelle (AV, D, E, G) • (VE) Herb Focaccia Bread (G) • (VE) Green Beans and Roasted Red Onions (AV) • (V) Traditional Caesar Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Garlic Croutons (G) • Caesar Dressing (AV, D, E, G) (<i>Contains Fish</i>) 	<ul style="list-style-type: none"> • Crispy Chicken Cutlet (AV, D, E, G) • (VE) Crispy Seitan Cutlet (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Seeded Kaiser Bun (D, E, G) • (VE) Spicy and Sweet Coleslaw (AV) • (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 <i>Miss Vickie's</i> Kettle Chips (AV, D, G) • (VE) Field Green Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Red Wine Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chili-Lime Grilled Shrimp with Onions and Peppers (AV, SH) • (V) Grilled Vegetable, Pinto Beans and Monterey Jack Quesadillas (D, G) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Pico de Gallo (AV) • (VE) Avocado Mole (<i>Thick Avocado Sauce</i>) • (V) Sour Cream (D) • (VE) Corona Black Beans (AV, G) • (VE) Poblano Pepper and Mexican Squash Sauté • (VE) Corn Tortillas • (VE) Tortilla Pico de Gallo Green Garden Salad (AV) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Crispy Tortilla Strips • (VE) Chili-Lime Vinaigrette (AV)
\$15.00	\$14.00	\$15.00	\$15.00	\$16.00

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February 18th-CLOSED	February 19th	February 20th	February 21st	February 22nd
President's Day	Californian	Asian	Italian	American-Deli Bar
	<ul style="list-style-type: none">• Cosmo Salmon (AV)• (V) Grilled Vegetable Pesto Lasagna (D, G, N)• (VE) Herb Roasted Potatoes made with Olive Oil and Sea Salt• (VE) Winter Trio Vegetables• (VE) Mixed Green Salad <i>Served with:</i><ul style="list-style-type: none">• (V) Balsamic Vinaigrette (AV) (Contains Honey)	<ul style="list-style-type: none">• Spicy Pineapple Beef dressed with Cashews (AV, G, N)• (VE) Salt and Pepper Tofu• (VE) Steamed Rice• (VE) Stir Fried Bok Choy, Baby Corn, and Shiitake Mushrooms (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">• Rao's Lemon Roasted Bone-In Chicken (AV)• (VE) San Marzano Tomato Rigatoni (G)• (VE) "Buttered" Peas and Carrots• Antipasti Plate (AV, D)• (V) Roasted Heirloom Beet Salad with Goat Cheese and Pistachios (AV, D, N) <i>Served with:</i><ul style="list-style-type: none">• (V) Goat Cheese Dressing (AV, D) (Contains Honey)	<ul style="list-style-type: none">• Sliced Turkey• Sliced Ham• Tuna Salad (AV, E) <i>Served with:</i><ul style="list-style-type: none">• (VE) Grilled Sliced Vegetables• (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) (May Contain Honey)• (VE) Pepperoncini, Red Onions, Pickle Chips, Tomatoes (AV)• (VE) Lettuce• (VE) Field Green Salad <i>Served with:</i><ul style="list-style-type: none">• (VE) Raspberry-Walnut Vinaigrette (AV, N)
	\$16.00	\$16.00	\$14.00	\$15.00

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LUNCH

February 25th	February 26th	February 27th	February 28th	
Pasta Bar II	Indian	Asian	American	
<ul style="list-style-type: none"> • (VE) Rotini (G) • (V) Three Cheese Ravioli (D, E, G) <p><i>Served with:</i></p> <ul style="list-style-type: none"> • (VE) Roasted Tomato and Basil Marinara (AV) • (V) Pesto Cream (D, N) • (V) Alfredo Sauce (AV, D, G) • All-Beef Italian Meatballs (D, G) • Grilled Italian Chicken (AV) • (V) Grated Parmesan Cheese (D) • (VE) Red Pepper Flakes • (V) Garlic Herb Focaccia Bread (D, G) • (VE) Garlicky Sautéed Chard and Spinach • (VE) Marinated Lacinato Kale and Kohlrabi Salad, with Spiced Pumpkin Seeds, Blueberries, and Dried Cranberries 	<ul style="list-style-type: none"> • Chicken Achari (D) • (VE) Aloo Bhindi Masala (G) (Okra and Potatoes) • (VE) Palach (Black-Eyed Peas and Spinach) • (VE) Basmati Rice • (V) Roti (D, G) • (V) Pineapple Raita (D) • (VE) Mixed Green Salad <p><i>Served with:</i></p> <ul style="list-style-type: none"> • (VE) Garam Masala Vinaigrette (AV) 	<ul style="list-style-type: none"> • Broccoli Beef (AV, G, SH) • (VE) Szechuan Bean Curd (AV) • (VE) Steamed Long Grain Rice • (VE) Garlic Stir Fried Napa Cabbage and Bok Choy • (VE) Chinese Iceberg Salad <p><i>Served with:</i></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"> • BBQ 16 Spice Rubbed Whole Bone-in Chicken with Cosmo BBQ Sauce (AV, G) • (V) Grilled Portobello Mushroom stuffed with 16 Spice Tofu, Veggie and Quinoa, dressed with Smokey Bourbon BBQ Sauce (AV, D, G) • (V) Three Cheese Green Chili "Mac & Cheese" (D, G) • (V) White Corn and Broccoli Bake (D, E, G) • (VE) Broccoli Apple Slaw <p><i>Served with:</i></p> <ul style="list-style-type: none"> • (V) Creamy Apple Cider Dressing (AV, D, E) 	
\$15.00	\$14.00	\$15.00	\$14.00	