



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.

March 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.

				March 1st
				BYO Half Pound Burger Bar
				<ul style="list-style-type: none">• Grilled Half-Pound Certified Angus Beef Burgers• (V) Grilled Garden Burgers (D, G) <i>Served with:</i><ul style="list-style-type: none">• (VE) Iceberg Lettuce• (VE) Sliced Tomatoes• (VE) Pickle Chips (AV)• (VE) Pepperoncini (AV)• (VE) Red Onions• Applewood Smoked Bacon• (V) Sliced Cheddar Cheese (D)• (V) Seeded Kaiser Bun (D, E, G)• (V) Mayonnaise (AV, E)• (VE) Brown Mustard (AV)• (VE) Ketchup (AV)• (VE) House Made BBQ Potato Chips• (VE) Cosmo House Salad <i>Served with:</i><ul style="list-style-type: none">• (V) Bleu Cheese Dressing (AV, D, E)
				\$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

March 4th	March 5th	March 6th	March 7th	March 8th
Filipino	Californian	BYO Shawarma Bar	Mexican	Korean
<ul style="list-style-type: none">• Pork Adobo (AV, G)• (VE) Vegan Yuba Stir Fry (AV, G)• (VE) Steamed Rice• (VE) Garlic Eggplant (AV, G)• (VE) Pickled Cucumbers (AV)• (VE) Green Papaya and Mango Salad dressed with Sesame-Sambal Vinaigrette (AV)	<ul style="list-style-type: none">• Whole Slow Smoked NY Roast made with Green Garlic Butter (D) <i>Served with:</i><ul style="list-style-type: none">• Rosemary Pan Sauce (AV) (Contains Beef)• (VE) Seitan Milanese (G) <i>Served with:</i><ul style="list-style-type: none">• (V) Charred Tomato Beurre Blanc (AV, D)• (V) Farrotto with Pecorino and Red Russian Kale (D, G)• (VE) Roasted and Glazed Parsnips, Pearl Onions and Carrots• (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">• Beef Shawarma• Chicken Shawarma (D)• (VE) Falafel (G) <i>Served with:</i><ul style="list-style-type: none">• (V) Tzatziki (AV, D)• (VE) Tahini• (VE) Tomatoes• (VE) Cucumbers• (VE) Lettuce• (VE) Red Onions• (VE) Pita Fold (G)• (VE) Tabbouleh (G)• (VE) Okra with Tomato, Saffron and Dill (AV)• (V) Greek Chopped Salad (AV, D) <i>Served with:</i><ul style="list-style-type: none">• (V) Greek Dressing (AV, D)	<ul style="list-style-type: none">• Traditional Pozole (Pork Stew)• (VE) Vegetarian Pozole Verde <i>Served with:</i><ul style="list-style-type: none">• (VE) Onion and Cilantro Mix• (VE) Red Pepper Flakes• (VE) Dried Oregano• (VE) Lime Wedges• (VE) Radish and Cabbage Mix• (VE) Corn Tostadas• (V) "7-Layer" Salad (D) <i>Served with:</i><ul style="list-style-type: none">• (VE) Crispy Tortilla Strips• (V) Chipotle Ranch Dressing (AV, D, E, G)	<ul style="list-style-type: none">• Chicken Bulgogi (G)• (V) Vegetarian Bulgogi (AV, G) (Contains Honey)• (VE) Kimchi• (VE) Pickled Radishes• (VE) Green Onion Rice• (VE) Korean Braised Black Beans (AV)• (VE) Pickled Cucumber Salad dressed with Spicy Rice Wine Vinaigrette (AV)
\$15.00	\$16.00	\$16.00	\$15.00	\$14.00

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March 11th	March 12th	March 13th	March 14th	March 15th
Asian	Latin-Taqueria Bar III	Indian	American	Irish
<ul style="list-style-type: none">• Spicy Lemongrass Chicken (AV, G, SH)• (VE) Tofu Stir Fry with Spicy Orange Glaze (AV)• (VE) Steamed Jasmine Rice• (VE) Stir Fry Chinese Long Beans• (VE) Chinese Iceberg Salad Served with:<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">• Bistec Arranchera (Grilled Latin Steak)• (V) Mexican Spiced Grilled Vegetables and Cubed Black Bean Patty (D, E, G) Served with:<ul style="list-style-type: none">• (VE) Tomatillo Red Salsa• (V) Queso Fresco (D)• (V) Sour Cream (D)• (VE) Onions and Cilantro• (VE) Lime Wedges• (VE) Shredded Radishes and Cabbage• (VE) Warm Corn Tortillas• (VE) Curtido (AV) (Pickled Vegetables)• (VE) Poblano Rice• (VE) Smashed Pinto Beans• (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">• Teekha Murgh (D) (Coconut Curry Chicken)• (V) Paneer Panch Phoron (D) (Bengali "5 Spice" Cheese)• (VE) Toor Dal (G) (Curried Pigeon Peas)• (VE) Basmati Rice• (V) Roti (D, G)• (V) Cucumber Mint Raita (D)• (VE) Arugula and Chickpea Salad Served with:<ul style="list-style-type: none">• (V) Citrus-Date Vinaigrette (AV) (Contains Honey)	<ul style="list-style-type: none">• Slow Smoked Beef Brisket• (V) BBQ Portobello Cap with Grilled Corn Risotto and Romesco Sauce (AV, D, G, N)• (VE) Red Beans and Rice• (V) Cauliflower and Broccoli Bake (D, G)• (V) Old Fashioned Potato Salad (AV, D, E)• (V) Cheddar and Fresh Jalapeño Cornbread (D, E, G) Served with:<ul style="list-style-type: none">• (V) Whipped Honey Butter (D)• (VE) Apple-Carrot Coleslaw dressed with Cider Vinaigrette (AV)	<ul style="list-style-type: none">• Braised Corned Beef with Guinness Braised Cabbage (AV, G)• (V) Smoked Gouda and Veggie-Quinoa Cake dressed with Black-Eyed Pea Relish (D, E, G)• (V) Whipped Garlic Mashed Potatoes (D)• (VE) "Buttered" Peas and Carrots• (V) Cosmo House Salad Served with:<ul style="list-style-type: none">• (V) Green Goddess Dressing (AV, D, E)
\$14.00	\$15.00	\$14.00	\$16.00	\$16.00

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LUNCH

March 18th	March 19th	March 20th	March 21st	March 22nd
BYO Turkey Portobello Burger	American	Latin-Mexican	Vietnamese Cold Noodle Bowl	BYO Santa Fe Lettuce Wraps
<ul style="list-style-type: none"> • Turkey and Portobello “Sloppy Joe’s” (AV, G) • (V) Smoked Portobello and Garden Burger Patty Sandwich (D, G) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Sesame Kaiser Bun (D, G) • (VE) Butter Lettuce • (VE) Tomatoes • (V) Swiss Cheese (D) • Bacon Strips • (VE) Avocado Mole • (V) Lemon Aioli (AV, E) • (VE) House Made BBQ Potato Chips • (V) Wedge Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • Crumbled Bacon • (V) Creamy Bleu Cheese Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Beer Braised Boneless Short Ribs (AV, G) <i>Served with:</i> <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 <i>Served with:</i> <ul style="list-style-type: none"> • (V) Balsamic Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Shredded Chicken Enchilada Roja Casserole (AV, D) • (V) Calabaza, Rajas, y Elote Enchilada Roja Casserole (AV, D) (Squash, Chilies and Corn Casserole) • (VE) Spanish Rice • (VE) Smashed Pinto Beans • (VE) Enchilada Sauce (AV) • (VE) Guacamole (AV) • (V) Sour Cream (D) • (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"> • Spicy Lemongrass Beef (AV, G, SH) • Vietnamese Grilled Pork (SH) • (VE) Lemongrass Tofu (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Vermicelli Rice Noodles • (VE) Lettuce Veggie Mix • (VE) Fresh Jalapenos • (VE) Cashews (N) • (VE) Scallion Oil • (VE) Sambal (AV) • Carrot Nouc Cham Vinaigrette (AV, SH) • (VE) Nam Pla Dressing (AV) • (VE) Asian Chopped Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Sesame Vinaigrette (AV) (Contains Sesame Seeds) 	<ul style="list-style-type: none"> • Tinga de Pollo (G) (Stewed Chicken in Chipotles and Tomatoes) • Chili-Lime Grilled Shrimp with Onions and Peppers (AV, SH) • (V) Chipotle Quinoa Sweet Potato Croquette (D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Butter Lettuce Cups • (V) Cilantro Ranch Dressing (AV, D, E) • (V) Pepper Jack Cheese (D) • (VE) Chopped Cilantro and Onions • (VE) Roasted Papas Bravas <i>Served with:</i> <ul style="list-style-type: none"> • (V) Lemon Aioli (AV, E) • (VE) Achiote Roasted Mexican Squash with Corn and Tomatoes (AV) • (V) Southwestern Tortilla Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Tortilla Strips • (VE) Fat Free Chili-Lime Vinaigrette (AV)
\$15.00	\$16.00	\$14.00	\$16.00	\$15.00

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March 25th	March 26th	March 27th	March 28th	March 29th
Asian	American	Indian	Mezze Bar	Southwest
<ul style="list-style-type: none">• Steamed Rockfish wrapped in Banana Leaves• (VE) Pea Shoots, Tofu, and Straw Mushrooms• (VE) Mixed Roasted Sesame Root Vegetables• (VE) Shanghai Vegetable Noodles (AV, G)• (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)	<ul style="list-style-type: none">• Gumbo (AV, G, SH)• (VE) Gardein "Chick'n" Pieces (AV, G)• (VE) Red Beans and Rice• (VE) Collard Greens (AV, G)• (V) Jalapeño Cornbread (D, E, G) <i>Served with:</i><ul style="list-style-type: none">• (V) Whipped Honey Butter (D)• (VE) Cosmo Chopped Salad <i>Served with:</i><ul style="list-style-type: none">• (V) Thousand Island Dressing (AV, D, E)	<ul style="list-style-type: none">• Kurumalaku Chicken (<i>Kerala Style Pepper Chicken</i>)• (V) Kadai Mirch Paneer (D, N) (<i>Paneer in Spicy Tomato Curry</i>)• (VE) Achari Gobi (<i>Stir Fried Cauliflower</i>)• (VE) Sambhar (G) (<i>Stewed Lentils</i>)• (VE) Lemon Rice• (V) Roti (D, G)• (V) Pineapple Raita (D)• (V) Indian Confetti Slaw dressed with Korma Yogurt Dressing (AV, D)	<ul style="list-style-type: none">• Garlic Lemon and Oregano Grilled Flank Steak (AV)• (V) Flatbread (D, G)• (VE) Hummus (AV)• Giante Bean Salad with Bacon, Tomato, Dill and Feta (AV, D)• (VE) Baba Ghanoush• (V) Hydari (D)• (VE) Marinated Olives• (V) Marinated Feta (D)• (VE) Grilled Grapes• (VE) Pita Chips (G)• (VE) Tabouleh (G)	<ul style="list-style-type: none">• Santa Maria Tri Tip• (V) Poblano Chiles stuffed with Corn and Wild Rice dressed with Huitlecoche Cream Sauce (D)• (VE) Piquito Beans• (V) Old Fashioned Potato Salad (AV, D, E)• (VE) Anaheim and Celery Salsa• (V) Southwestern Tortilla Salad (D) <i>Served with:</i><ul style="list-style-type: none">• (VE) Crispy Tortilla Strips• (V) Chipotle Ranch Dressing (AV, D, E, G)
\$16.00	\$15.00	\$14.00	\$16.00	\$16.00

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