



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.

May 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.
Pricing may be adjusted to account for service style, headcount, and delivery location.

(V) Vegetarian Friendly (VE) Vegan Friendly

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

ROTATION SP23

ROTATION SP24

ROTATION SP25

		May 1st	May 2nd	May 3rd
		American	Indian	Californian
		<ul style="list-style-type: none"> • Chicken Fried Steak (AV, D, E, G) <i>Served with:</i> <ul style="list-style-type: none"> • Red Eye Gravy (AV, D, G) (Contains Beef Stock) • (VE) Country Fried Seitan (AV, G) <i>Served with:</i> <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) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Chili Vinegar (AV) • (VE) Carolina Coleslaw dressed with Walnut-Cider Vinaigrette (AV, N) <p>SOUP: Tortellini Sausage Soup (AV, D, G) (Contains Pork) SOUP: (VE) Classic Vegan Noodle Soup (G)</p>	<ul style="list-style-type: none"> • Kodi Kura Chicken (G, N) (Andhra Style Chicken Curry in Tomato Masala) • (V) Kadai Mirch Paneer (D, G, N) (Paneer in Spicy Tomato Curry) • (VE) Chana Daal Fry (Indian Lentil Stew) (G) • (VE) Tomato Basmati Rice • (V) Berry Raita (D) • (V) Garlic Naan (D, G) • (VE) Arugula and Chickpea Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Citrus-Date Vinaigrette (AV) (Contains Honey) <p>SOUP: Chicken Pot Pie Soup (D, G) SOUP: (VE) Red Lentil Carrot Soup</p>	<ul style="list-style-type: none"> • Cosmo Marinated Grilled Steak (AV) • (V) Eggplant Pesto (D, E, G, N) • (VE) Herb Roasted Potatoes made with Olive Oil and Sea Salt • (VE) Spring Trio Vegetables • (VE) Mixed Green Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Balsamic Vinaigrette (AV) (Contains Honey) <p>SOUP: Loaded Baked Potato Soup with Bacon Bits (AV, D, G) SOUP: (VE) Vegan Creamy Tomato Soup</p>
		\$16.00	\$15.00	\$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

May 6th	May 7th	May 8th	May 9th	May 10th
English	Italian– Californian	Hawaiian	American	Chinese
<ul style="list-style-type: none">• Cottage Pie (AV, D, G)• (V) Vegetarian “Smart Ground” Cottage Pie (AV, D, G)• (VE) “Buttered” Peas and Carrots• (V) <i>Le Boulanger</i> 9 Grain Rolls (D, G)• (V) Whipped Butter (D)• (VE) Cosmo House Salad <i>Served with:</i><ul style="list-style-type: none">• (VE) French Herb Vinaigrette (AV)	<ul style="list-style-type: none">• Chicken Parmesan (AV, D, E, G) <i>Served with:</i><ul style="list-style-type: none">• (VE) Marinara Sauce (AV)• (V) Three Cheese Eggplant Parmesan made with Marinara Sauce (AV, D, E, G)• (VE) Garlic Herb Spaghetti (G)• (VE) Garlicky Roasted Broccoli and Cauliflower (AV)• (V) Italian Baby Arugula Salad dressed with Shaved Pecorino Cheese (AV, D) <i>Served with:</i><ul style="list-style-type: none">• (V) Creamy Italian Dressing (AV, D, E)	<ul style="list-style-type: none">• Kahlua Pork• (VE) Huli Huli Tofu (AV)• (VE) Garlic Macadamia Rice (N)• (V) 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">• Black Angus Beef Pot Roast with Braised Mushrooms and Pearl Onions (AV)• (V) Polenta Gratin with Spinach and Wild Mushrooms (D)• (V) Roasted Garlic Mashed Potatoes (D)• Pan Gravy (AV, D) (<i>Contains Beef Stock</i>)• (VE) Roasted Brussel Sprouts with Apples and Caramelized Onions• (VE) Field Green Salad <i>Served with:</i><ul style="list-style-type: none">• (VE) Raspberry-Walnut Vinaigrette (AV, N)	<ul style="list-style-type: none">• Stir Fried Chicken with Chinese Sausage (AV, G, SH) (<i>Contains Pork</i>)• (VE) Tofu with Black Bean Sauce (AV)• (VE) Steamed Rainbow Rice• (VE) Dry Fried Green Beans• (VE) Asian Baby Spinach Salad <i>Served with:</i><ul style="list-style-type: none">• (VE) Sesame-Ginger Vinaigrette (AV)
\$16.00	\$15.00	\$14.00	\$15.00	\$14.00

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LUNCH

May 13th	May 14th	May 15th	May 16th	May 17th
Moroccan	Latin	Chinese	Italian	Indian
<ul style="list-style-type: none"> • Roasted Lemon Chicken with Saffron-Tomato-Olive Broth (AV) • (VE) Lentil, Smart Ground, and Cabbage Stew (AV, G) • (VE) French Beans with Hazelnut and Orange (N) (Served Room Temp) • (VE) Quinoa, Red Rice, Purple Basil, and Apricot "Salad" (Served Room Temp) • (VE) Mixed Green Salad Served with: <ul style="list-style-type: none"> • (V) Balsamic Dressing (AV, E) 	<ul style="list-style-type: none"> • Shredded Beef Enchilada Roja Casserole (AV, D) • (V) Calabaza, Rajas, y Elote Enchilada Verde Casserole (AV, D) (Squash, Chilies and Corn Casserole) • (VE) Spanish Rice • (VE) Smashed Pinto Beans • (VE) Guacamole (AV) • (V) Sour Cream (D) • (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) 	<ul style="list-style-type: none"> • Mandarin Chicken (AV) • (VE) Buddha's Choice Vegetables and Tofu • (VE) Steamed Brown Jasmine Rice • (VE) Braised Shiitake Mushrooms and Bok Choy • (VE) Garlic-Chili Cucumber Salad dressed with Sesame Vinaigrette (AV) (Contains Sesame Seeds) 	<ul style="list-style-type: none"> • Garlic and Castelvetrano Olive Braised Pork Shoulder (AV) • (V) Broccolini, Red Pepper, Smart Ground and Cannellini Bean Casserole (AV, D, G) • (V) Garlic, Herb, and Parmesan Cheese Roasted Potatoes (D) • (VE) Brown "Butter" Roasted Cauliflower and Broccoli • (V) Italian Chopped Salad (AV, D) Served with: <ul style="list-style-type: none"> • (V) Creamy Italian Dressing (AV, D, E) 	<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) Indian Chopped Salad Served with: <ul style="list-style-type: none"> • (VE) Tamarind Vinaigrette (AV)
\$16.00	\$15.00	\$14.00	\$15.00	\$15.00

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May 20th	May 21st	May 22nd	May 23rd	May 24th
Chinese	Latin-Mexican	BYO BBQ Sandwich	Asian	Italian
<ul style="list-style-type: none"> • Spicy Lemongrass Chicken (AV, G, SH) • (VE) Happy Family Tofu and Spring Vegetables • (VE) Steamed Jasmine Rice • (VE) Black Bean Asparagus and Shiitake Stir-fry (AV) • (VE) Garlic-Chili Cucumber Salad dressed with Sesame Vinaigrette (AV) (Contains Sesame Seeds) 	<ul style="list-style-type: none"> • Traditional Pozole (Pork Stew) • (V) 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) Fresh Tortilla Chips • (V) "7-Layer" Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Tortilla Strips • (V) Chipotle Ranch Dressing (AV, D, E, G) 	<ul style="list-style-type: none"> • Cosmo BBQ Shredded Chicken (AV, G) (Contains Honey) • (VE) Beyond Burger (AV) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Cheddar Cheese (D) • (V) Provolone Cheese (D) • (V) Pepper Jack Cheese (D) • (VE) Sliced Tomatoes • (VE) Shredded Iceberg Lettuce • (VE) Diced Red Onions • (V) Le Boulanger Seeded Bun (D, E, G) • (VE) Assortment of Miss Vickie's Kettle Chips (AV, D, G) • (VE) Fresh Crudité Display <i>Served with:</i> <ul style="list-style-type: none"> • (V) Pesto Ranch Dipping Sauce (AV, D, E, N) • (V) Crunchy Picnic Confetti Coleslaw dressed with Creamy Cider Dressing (AV, E) 	<ul style="list-style-type: none"> • Sweet and Spicy Sriracha Glazed Smoked Salmon (AV) (Contains Honey) • (VE) Thai Style Stuffed Sweet Potatoes • (VE) Mixed Roasted Sesame Root Vegetables • (VE) Sweet Potato Noodles with Braised Mushrooms and Cashews (AV, N) • (VE) Steamed Jasmin Rice • (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"> • Chicken Milanese (AV, D, E, G) • (VE) Herb Infused Seitan Milanese (AV, G) • (V) Vodka Tomato Sauce (AV, D) • (V) Roasted Garlic Mashed Potatoes (D) • (VE) Olive Oil and Sea Salt Sautéed Green Brassicas • (V) Pecan and Ricotta Salata Butter Lettuce Salad (D, N) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Champagne Vinaigrette (AV)
\$14.00	\$15.00	\$14.00	\$16.00	\$15.00

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May 27th– CLOSED	May 28th	May 29th	May 30th	May 31st
HAPPY MEMORIAL DAY!	Indian	Latin-Argentinean	Korean	American
	<ul style="list-style-type: none"> • Chicken Mughl-E-Azam (D, N) • (V) Paneer Panch Phoron (D) (Bengali “5 Spice” Cheese) • (VE) Basmati Rice • (V) Roti (D, G) • (V) Cucumber-Mint Raita (D) • (V) Indian Confetti Slaw dressed with Korma Yogurt Dressing (AV, D) 	<ul style="list-style-type: none"> • Argentinean Smoked Ball-Tip <i>Served with:</i> • (VE) Curtido (AV) (Pickled Vegetables) • (V) Three Cheese, Quinoa and Grilled Vegetable Chili Rellenos in Salsa Roja (D) • (VE) Green Chili and Cilantro Marble Potatoes • (VE) Roasted Cherry Tomatoes, Onion, and Eggplant • (V) Tortilla Black Bean Salad (D) <i>Served with:</i> • (VE) Crispy Tortilla Strips • (VE) Creamy Avocado-Tomatillo Vinaigrette (AV) 	<ul style="list-style-type: none"> • Spicy Korean Bone-in Chicken (G) (Contains Honey) • (V) Grilled Veggie Tofu Stack on Crispy Jasmine Rice Cake dressed with Ginger-Cilantro Sauce (AV, E) <i>Served with:</i> • (VE) Ginger-Cilantro Sauce (AV) • (VE) “Japchae” – Korean Stir-Fry Sweet Potato Noodle • (VE) Salt and Pepper Baby Bok Choy and Mushroom Stir Fry • (VE) Asian Baby Spinach Salad <i>Served with:</i> • (VE) Sesame-Ginger Vinaigrette (AV, G) 	<ul style="list-style-type: none"> • Garlic Lemon Herb Grilled Bone-in Chicken • (V) Grilled Portobello Cap with Pesto Risotto and Romesco Sauce (AV, D, G, N) • (V) Yukon Potato Gratin (D, G) • (VE) Steamed Mixed Vegetables • (VE) Mixed Green Salad <i>Served with:</i> • (V) Balsamic Vinaigrette (AV) (Contains Honey)
	\$14.00	\$16.00	\$15.00	\$15.00

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