



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.

July Lunch Rotation

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

www.cosmocat.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.

July 1st	July 2nd	July 3rd	July 4th– Closed	July 5th
Latin- Mexican	Pan-Asian	Californian		BYO Baked Potato Bar
<ul style="list-style-type: none"> • Roja Chicken, Pepita and Local White Corn Enchilada Casserole (AV, D) • (V) Grilled Vegetable Salsa Verde and Monterey Jack Enchilada Casserole (D) • (VE) Refried Beans • (VE) Grilled Summer Onion and Cilantro Rice • (VE) Fiesta Coleslaw dressed with Cilantro-Lime Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chili Mango Grilled Tilapia (AV) (Contains Honey) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Sweet and Spicy Opal Basil Sauce (AV) • (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 • (VE) Asian Baby Spinach Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Asian Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Cosmo Marinated Seared Rock Cod (AV) • (V) Tofu Vegetable Stack dressed with Pesto Cream (D, N) • (VE) Herb Roasted Potatoes with Olive Oil and Sea Salt • (VE) Seasonal Steamed Trio Vegetables • (VE) Mixed Green Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Buttermilk Ranch Dressing (AV, D, E) 		<ul style="list-style-type: none"> • (VE) Whole Russet Baked Potato • Grilled Cosmo Cubed Chicken (AV) • (VE) Tofu Mushroom Three Bean Chili (AV) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Cheddar Cheese (D) • (V) Sour Cream (D) • (V) Whipped Garlic Butter (D) • Crispy Bacon Bits • (VE) Broccoli • (VE) Tomatoes • (VE) Green Onions • (VE) Cosmo House Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Bleu Cheese Dressing (AV, D, E)
\$15.00	\$16.00	\$14.00		\$15.00

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July 8th	July 9th	July 10th	July 11th	July 12th
Chinese	Italian	Latin-Taqueria Bar II	American BBQ	Filipino
<ul style="list-style-type: none"> • Salt and Pepper Chicken Wings • (VE) Salt and Pepper Tofu • (VE) Chili Garlic Dipping Sauce (AV) (Contains Sesame Seeds) • (VE) Garlic and Snap Pea Forbidden Black Rice • (VE) Tamari Braised Shiitake Mushrooms stir fried with Napa Cabbage and Water Chestnuts (AV) • (VE) Asian Iceberg and Tomato Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Miso-Ginger Vinaigrette (AV) 	<ul style="list-style-type: none"> • Grilled Bavette Steak dressed with Five Onion Vinaigrette (AV) • (V) Grilled Vegetable and Pesto Lasagna (D, G, N) • (VE) Herb Roasted Smashed New Potatoes • (VE) Steamed Broccoli • (VE) Italian Baby Spinach Salad (AV) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Balsamic Dressing (AV, E) (Contains Honey) 	<ul style="list-style-type: none"> • Chili-Lime Grilled Gulf Shrimp (AV, SH) • (VE) Seitan Asada with Bell Peppers and Onions (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Queso Fresco (D) • (V) Sour Cream (D) • (VE) Guacamole (AV) • (VE) Onions and Cilantro • (VE) Salsa Roja • (VE) Lime Wedges • (VE) Shredded Radishes and Cabbage • (VE) Warm Mini Corn Tortillas • (VE) Smashed Pinto Beans • Tradicional Arroz Rojo (Traditional Red Rice - Contains Chicken Stock) • (VE) Grilled Squash and Tomatoes • (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) 	<ul style="list-style-type: none"> • Slow Roasted Baby Back Ribs <i>Served with:</i> <ul style="list-style-type: none"> • (V) Hickory Bourbon BBQ Sauce (AV, G) (Contains Honey) • (V) BBQ Red Peppers stuffed with Summer Squash, Black Beans and Tofu Medley (AV, G) (Contains Honey) • (VE) BBQ Baked Chili Beans (AV) • (V) Local Brentwood White Corn and Broccoli Bake (D, E, G) • (VE) Summer Chopped Salad with Pepitas <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Croutons (G) • (V) Buttermilk Ranch Dressing (AV, D, E) 	<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)
\$16.00	\$16.00	\$16.00	\$16.00	\$15.00

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(V) Vegetarian Friendly (VE) Vegan Friendly

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

July 15th	July 16th	July 17th	July 18th	July 19th
Californian	Chinese	Italian	Indian	Mexican
<ul style="list-style-type: none">• Cosmo Marinated Grilled Steak (AV)• (V) Tofu Vegetable Stack dressed with Pesto Cream (D, N)• (VE) Herb Roasted Potatoes with Olive Oil and Sea Salt• (VE) Seasonal Steamed Trio Vegetables• (VE) Mixed Green Salad Served with:<ul style="list-style-type: none">• (V) Balsamic Vinaigrette (AV) (Contains Honey)	<ul style="list-style-type: none">• Broccoli Chicken (AV, G, SH)• (V) Green Onion and Cabbage Pancakes with Brown Sauce (AV, E)• (VE) Steamed Long Grain Rice• (VE) Sautéed Shiitake Mushrooms and Baby Bok Choy• (VE) Asian Chopped Salad Served with:<ul style="list-style-type: none">• (VE) Sesame Vinaigrette (AV) (Contains Sesame Seeds)	<ul style="list-style-type: none">• Roasted Tomato Lasagna with Sweet Italian Sausage (AV, D, G) (Contains Pork)• (V) Three Cheese Manicotti with Roasted Tomato Marinara (AV, D, G)• (VE) Garlicky Rainbow Chard and Onions (AV)• (VE) Herb Focaccia Bread (G)• (V) Italian Baby Arugula Salad (AV, D) Served with:<ul style="list-style-type: none">• (VE) Meyer Lemon Citronette	<ul style="list-style-type: none">• Tandoori Chicken (D)• (V) Butter Paneer (D)• (VE) Steamed Basmati Rice• (VE) Daal Palak (G) (Lentils)• (V) Roti (D, G)• (V) Cucumber Mint Raita (D)• (VE) Indian Chopped Salad Served with:<ul style="list-style-type: none">• (VE) Tamarind Vinaigrette (AV)	<ul style="list-style-type: none">• Pescado a la Diabla (Spicy Tilapia)• (VE) Tofu Estofado (Oaxaca Stew)• (VE) Poblano Rice• (VE) Frijoles de la Olla (Pinto Beans)• (V) "7 Layer" Salad (D) Served with:<ul style="list-style-type: none">• (VE) Crispy Tortilla Strips• (VE) Avocado-Tomatillo Vinaigrette (AV)
\$16.00	\$14.00	\$15.00	\$15.00	\$16.00

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LUNCH

July 22nd	July 23rd	July 24th	July 25th	July 26th
American BBQ	BYO Hot Sub Bar	Peruvian	Chinese	New Mexican
<ul style="list-style-type: none"> West Coast Grilled Airline Chicken dressed with Hickory Bourbon BBQ Sauce (AV, G) (Contains Honey) (V) Bell Peppers stuffed with Squash, Black Beans and Tofu Medley (AV, G) (Contains Honey) (VE) BBQ Baked Chili Beans (AV) (V) Local Brentwood White Corn and Broccoli Bake (D, E, G) (VE) Summer Vegetable Chopped Salad with Pepitas Served with: <ul style="list-style-type: none"> (VE) Croutons (G) (V) Buttermilk Ranch Dressing (AV, D, E) 	<ul style="list-style-type: none"> Beef Meatballs in Marinara Sauce (AV, D, G) Smoked and Shredded BBQ Chicken and Caramelized Onions (AV) Jake's Roast Beef (AV) (VE) Meat-less Balls in Arrabiata Sauce (AV, G) Served with: <ul style="list-style-type: none"> (V) Provolone Cheese (D) (VE) Pepperoncini (AV) (VE) Tomatoes (VE) Red Onions (V) Soft Sub Roll (D, G) (VE) Seasoned JoJo Potatoes Served with: <ul style="list-style-type: none"> (V) Cosmo Dipping Sauce (AV, D, E, G) (V) Vegetable Macaroni Salad (AV, E, G) (VE) Veggie Power Blend Coleslaw dressed with Champagne-Lemon Vinaigrette (AV) 	<ul style="list-style-type: none"> Roasted Peruvian Bone-In Chicken (AV) Served with: <ul style="list-style-type: none"> (V) "Table" Dipping Sauce (AV, D, E) (V) Kidney Bean and Quinoa Grilled Vegetable Strata (D) (VE) Peruvian Roasted Garlic Potatoes (V) "Locro de Zapallo" (D) (Acorn Squash Stew) (VE) "Solterito Salad" (Corn and Lima Bean Salad) Served with: <ul style="list-style-type: none"> (VE) Red Wine and Key Lime Vinaigrette (AV) 	<ul style="list-style-type: none"> Mongolian Chicken (AV, G) (VE) Ma Po Tofu (AV, G) (VE) Steamed Jasmine Rice (VE) Stir Fry Napa Cabbage and Green Beans (VE) Asian Chopped Salad Served with: <ul style="list-style-type: none"> (VE) Sesame Vinaigrette (AV) (Contains Sesame Seeds) 	<ul style="list-style-type: none"> Smoked Brisket dressed with Coffee infused Barbecue Sauce (AV, G) (V) Red Beans and Rice stuffed Poblano Pepper dressed with Huitlacoche Cream Sauce (AV, D) (VE) Roasted Sweet Potato, Wild Rice and Arugula Sauté (VE) Smoked Carrots and Caramelized Onions (VE) Kale, Cranberry and Smokey Pepita Salad Served with: <ul style="list-style-type: none"> (VE) Avocado Tomatillo Vinaigrette (AV)
\$15.00	\$15.00	\$14.00	\$14.00	\$16.00

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July 29th	July 30th	July 31st		
Indian	Latin-Taqueria Bar I	Greek		
<ul style="list-style-type: none"> • Lamb Vindaloo (AV, D) • (V) Tandoori Tofu (D) • (VE) Bund Gobi Aur Mattar Subzi (G) (Cabbage and Peas) • (VE) Lemon Rice • (VE) Papadams (G) (Indian Crackers) • (V) Pomegranate Raita (D) • (VE) Green Garden Salad Served with: <ul style="list-style-type: none"> • (VE) Garam Masala Vinaigrette (AV) 	<ul style="list-style-type: none"> • Carne Asada with Peppers and Onions (AV) • (VE) Seitan Asada with Peppers and Onions (AV, G) Served with: <ul style="list-style-type: none"> • (V) Queso Fresco (D) • (V) Sour Cream (D) • (VE) Guacamole (AV) • (VE) Onions and Cilantro • (VE) Salsa Roja • (VE) Lime Wedges • (VE) Shredded Radishes and Cabbage • (VE) Warm Mini Corn Tortillas • (VE) Smashed Pinto Beans • Tradicional Arroz Rojo (Traditional Red Rice - Contains Chicken Stock) • (VE) Grilled Squash and Tomatoes • (VE) Tortilla Pico de Gallo Salad (AV) Served with: <ul style="list-style-type: none"> • (VE) Tortilla Strips • (VE) Chili-Lime Vinaigrette (AV) 	<ul style="list-style-type: none"> • Greek Beef Pita • (VE) Greek TofuYu "Lemon Strip" Pita Served with: <ul style="list-style-type: none"> • (VE) Cucumbers • (VE) Tomatoes • (VE) Red Onions • (VE) Pepperoncini (AV) • (VE) Shredded Romaine • (VE) Pita Fold (G) • (V) Feta (D) • (V) Tzatziki Sauce (D) • (VE) Cauliflower Quinoa Tabbouleh • (V) Greek Salad (AV, D) Served with: <ul style="list-style-type: none"> • (V) Greek Vinaigrette (AV, D) 		
\$15.00	\$16.00	\$16.00		

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