



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.

June Lunch Rotation

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

www.cosmocaters.com

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

June 3rd	June 4th	June 5th	June 6th	June 7th
Japanese	Latin-Taqueria Bar	Filipino	Chinese	Greek
• Slow-Braised Honey Sesame Bone-in Chicken (AV) • (V) Grilled Tofu Vegetable Stacks with Miso Glaze (AV) (Contains Honey) • (VE) Brown Jasmine Rice • (VE) Ginger and Garlic Stir Fried Green Beans and Gai Lan (AV) • (VE) Miso-Ginger Salad Served with: • (V) Miso-Ginger Dressing (AV, E)	• Carne Asada with Peppers and Onions (AV) (Latin style grilled Beef with peppers and onions) • (VE) Spicy Seitan Asada with Peppers and Onions (AV, G) Served with: • (V) Queso Fresco (D) • (V) Sour Cream (D) • (VE) Guacamole (AV) • (VE) Onions and Cilantro • (VE) Lime Wedges • (VE) Warm Mini Corn Tortillas • (VE) Smashed Pinto Beans • Arroz Rojo Tradicional (Traditional Red Rice) (Contains Chicken Stock) • (VE) Grilled Squash and Tomatoes • (V) Jicama, Cucumber, Mango, and Queso Fresco Salad dressed with Lime Juice and Olive Oil (D)	• Pork Adobo (AV, G) • (VE) Seitan Bistek (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)	• Sweet and Sour Chicken (AV, G) • (VE) Vegan Firecracker Tofu (AV) (Contains Sesame Seeds) • (VE) Steamed Jasmine Rice • (VE) Sautéed Chinese Green Beans • (VE) Cucumber Salad dressed with Chinese Garlic Vinaigrette (AV) (Contains Sesame)	• Greek Beef Pita • (VE) Greek TofuYu "Lemon Strip" Pita Served with: • (VE) Cucumber • (VE) Tomato • (VE) Red Onion • (VE) Pepperoncini (AV) • (VE) Shredded Romaine • (VE) Pita Fold (G) • (V) Feta (D) • (V) Tzatziki Sauce (D) • (VE) Tabouleh (G) • (V) Greek Salad (AV, D) Served with: • (V) Greek Vinaigrette (AV, D)
\$14.00	\$16.00	\$15.00	\$15.00	\$15.00

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LUNCH

June 10th	June 11th	June 12th	June 13th	June 14th
BYO Bake Sale Betty	Indian	Italian	American	Californian
• Crispy Chicken Cutlet (AV, D, G) • (VE) Crispy Seitan Cutlet (G) <i>Served With:</i> • (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 Miss Vickie's Kettle Chips (AV, D, G) • (VE) Field Green Salad <i>Served with:</i> • (VE) Red Wine Vinaigrette (AV)	• Murgh Makhani (D) <i>Butter Chicken</i> • (V) Butter Paneer (D) • (VE) Basmati Rice • (V) Roti (D, G) • (VE) Bhel Puri Salad (G) <i>(Puffed Rice Salad)</i> <i>Served with:</i> • (VE) Tamarind Vinaigrette (AV)	• Tomato Ragu Braised Bone-in Chicken (AV) • (VE) Balsamic Tofu with Butternut Squash and Toasted Pumpkin Seeds (AV) • (V) Italian Herb and Romano Orzo (D, G) • (VE) Garlicky Sautéed Spinach and Kale • (VE) Mixed Green Salad <i>Served with:</i> • (V) Creamy Italian Dressing (AV, D, E)	• Traditional Beef Meatloaf (AV, D, E, G) • (V) Wild Rice and Smart Ground stuffed Portobello served in a Brandy Mushroom Sauce (AV, D, G, N) • (V) Whipped Yukon Potatoes (D) • (V) Creamed Corn (D) • (VE) Cosmo House Salad <i>Served with:</i> • (V) Buttermilk Ranch Dressing (AV, D, E)	• Local Salmon dressed with Asparagus and Wild Mushroom Cream Sauce (AV, D) • (V) Grilled Trio Vegetable Lasagna (AV, D, G) • (VE) Ratatouille (AV) • (VE) Herb Focaccia Bread (G) • (VE) Spring Vegetable Chopped Salad with Pepitas <i>Served with:</i> • (V) Whole Grain Mustard Vinaigrette (AV) <i>(Contains Honey)</i> • (VE) Croutons (G)
\$15.00	\$15.00	\$15.00	\$15.00	\$16.00

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LUNCH

June 17th	June 18th	June 19th	June 20th	June 21st
Chinese	Italian	Latin	American-Southwest	Californian
- Beijing Style Braised Pork (AV) (VE) Kung Pao Coconut Tofu Strips (AV) <i>Kung Pao served with:</i> (VE) Cashews (N) (VE) Steamed Jasmine Rice (VE) Stir-Fried Chinese Broccoli and Mushrooms in a Black Bean Sauce (AV) (VE) Chinese Iceberg Salad <i>Served with:</i> (VE) Chinese Mustard Vinaigrette (AV) (VE) Crispy Won Ton Strips (G)	- Chicken alla Cacciatore (AV) <i>(Bone-in Chicken cooked in Tomato Sauce)</i> (V) Broccolini, Red Bell Pepper and Cannellini Bean Casserole (AV, D) (V) Parmesan Bulgur Wheat with Butternut Squash and Fresh Basil (D, G) (VE) Garlic and Lemon Grilled Asparagus (V) Italian Baby Arugula Salad (AV, D) <i>Served with:</i> (V) Creamy Italian Dressing (AV, D, E)	- Shredded Beef Enchilada Roja Casserole (AV, D) (V) Calabaza, Rajas, y Elote Enchilada Verde Casserole <i>(Squash, Chilies and Corn Casserole)</i> (AV, D) <i>Served with:</i> (VE) Spanish Rice (VE) Smashed Pinto Beans (VE) Guacamole (AV) (V) Sour Cream (D) (VE) Tortilla Pico de Gallo Green Garden Salad (AV) <i>Served with:</i> (VE) Chili-Lime Vinaigrette (AV) (VE) Tortilla Strips	- Achiote Marinated Tri-Tip dressed with Ancho Mole (AV, N) (V) Three Cheese Wild Rice and Black Bean Chili Rellenos (D) <i>Served with:</i> (VE) Avocado Mole <i>(Thick Avocado Sauce)</i> (V) Southwest Potato Salad (AV, D, E) (VE) Chayote, Corn on the Cob and Tomato Sauté (V) Mexican Chopped Salad (D) <i>Served with:</i> (V) Cilantro Ranch Dressing (AV, D, E)	- Cosmo Marinated Tri Tip (AV) OR - Cosmo Chicken (AV) (V) Tofu Vegetable Stack dressed with Pesto Cream (AV, D, N) (VE) Seasonal Steamed Trio Vegetables (V) Le Boulanger Assorted Rolls (D,G) (V) Butter Chips (D) (VE) Cosmo House Salad <i>Served with:</i> (V) Buttermilk Ranch Dressing (AV,D, E)
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June 24th	June 25th	June 26th	June 27th	June 28th
BYO Tostada Bar	American-Southwest	Asian	American-BBQ	Indian
- Latin Spiced Shredded Beef (VE) Chili Glazed Grilled Vegetables and Tofu <i>Served with:</i> (VE) Pico De Gallo Salsa (AV) (V) Sour Cream (D) (V) Shredded Cheese (D) (VE) Guacamole (AV) (VE) Onions and Cilantro (VE) Lime Wedges (VE) Shredded Lettuce (VE) Crispy Tostadas (2pp) (VE) Refried Beans (VE) Green Chili and White Corn Rice (V) "7- Layer" Salad (D) <i>Served with:</i> (VE) Crispy Tortilla Strips (VE) Avocado-Tomatillo Vinaigrette (AV)	- Smoked Ball Tip dressed with 5 Onion Vinaigrette (AV) (V) Salsa Verde Sweet Potato Black Bean Enchilada Casserole (D) (VE) Green Chile and Red Onion Quinoa (AV) (VE) Corona Black Beans (AV, G) (V) Jicama, Cucumber, Mango, and Queso Fresco Salad dressed with Lime Juice and Olive Oil (D)	- Grilled Teriyaki Chicken (AV, G) (VE) Tomato Tofu (VE) Green Onion White Rice (VE) Ginger Sesame Bok Choy (AV) (VE) Asian Iceberg and Tomato Salad <i>Served with:</i> (V) Miso-Ginger Dressing (AV, E)	- Slow Roasted Baby Back Ribs with West Coast Rub (V) Hickory Bourbon BBQ Sauce (Contains Honey) (AV, G) (V) Red Peppers, 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 <i>Served with:</i> (VE) Croutons (G) (V) Buttermilk Ranch Dressing (AV, D, E)	- Kodi Kura Chicken (G, H) (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> (V) Citrus-Date Vinaigrette (AV) (Contains Honey)
\$15.00	\$16.00	\$15.00	\$16.00	\$15.00

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