



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.

October 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.

September 30th	October 1st	October 2nd	October 3rd	October 4th
	Italian	Latin	American	Indian
	<ul style="list-style-type: none"> Lasagna alla Bolognese (AV, D, G) (Contains Pork and Beef) (V) Three Cheese Manicotti with Roasted Tomato Sauce (AV, D, G) (VE) Garlicky Balsamic Roasted Broccoli (AV) (VE) Herb Focaccia Bread (G) (V) Italian Baby Arugula Salad (AV, D) Served with: <ul style="list-style-type: none"> (VE) Italian Vinaigrette (AV) 	<ul style="list-style-type: none"> Pollo Mole Santa Clara (D, N) (Contains Sesame Seeds) (Bone-in Chicken Roasted in a Thick Chili Sauce) (VE) Quinoa Championes, and Chayote Chili Verde (Quinoa, Mushroom and Green Chili Squash Stew) (VE) Arroz Blanco Mexicano (Mexican White Rice with Vegetables) Frijoles Refritos Tradicionales (Contains Pork) (Refried Beans) (VE) Tri-Color Tortilla Chips (VE) Tortilla Pico de Gallo Green Garden Salad (AV) Served with: <ul style="list-style-type: none"> (VE) Chile-Lime Vinaigrette (AV) (VE) Tortilla Chips 	<ul style="list-style-type: none"> Picnic Chicken (G) (VE) Salt and Pepper Gardein "Chick'n" Pieces (AV, G) (V) Green Beans and Marble Potato Salad with Mandarins and Almonds (AV, D, E, N) Served with: <ul style="list-style-type: none"> (V) Buttermilk Ranch Dressing (AV, D, E) (V) Pasta Verde Salad (D, G, N) (VE) Cosmo Chopped Salad Served with: <ul style="list-style-type: none"> (V) Thousand Island Dressing (AV, D, E) 	<ul style="list-style-type: none"> Murgh Makhani (D) (Butter Chicken) (V) Butter Paneer (D) (VE) Basmati Rice (VE) Daal Palak (G) (Lentils) (V) Naan (D, G) (VE) Bhel Puri Salad Served with: <ul style="list-style-type: none"> (VE) Tamarind Vinaigrette (AV)
	\$14.00	\$14.00	\$14.00	\$14.00

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LUNCH

October 7th	October 8th	October 9th	October 10th	October 11th
Asian	Italian	BYO Burrito Bowl	American-Southwest	Californian
<ul style="list-style-type: none"> • Broccoli Beef (AV, G, SH) <i>(Contains Sesame Seeds)</i> • (VE) Ma Po Tofu (AV) <i>(Contains Sesame)</i> • (VE) Steamed Brown Rice • (VE) Chili Garlic Stir Fried Napa Cabbage and Bok Choy (AV) • (VE) Asian Chopped Salad <i>(Contains Sesame Seeds)</i> <i>Served with:</i> <ul style="list-style-type: none"> • (V) Sesame Vinaigrette (AV) 	<ul style="list-style-type: none"> • Local Salmon and Pepperonata (AV) • (V) Grilled Vegetable Pesto Lasagna (D, G, N) • (VE) Ratatouille • (VE) Herb Focaccia Bread (G) • (V) Vegetable Chopped Salad with Pepitas <i>Served with:</i> <ul style="list-style-type: none"> • (V) Green Peppercorn and Herb Ranch Dressing (AV, D, E) • (VE) Croutons (G) 	<ul style="list-style-type: none"> • Tinga de Pollo (G) <i>(Stewed Chicken in Chipotles and Tomatoes)</i> • (VE) Chichilo Roja, Con Champinon y Quinoa (G) <i>(Mushrooms and Quinoa in a Spicy Red Sauce)</i> • (VE) Crispy Tortilla Chips • (VE) Iceberg Lettuce • (VE) Grilled Corn and Red Onion Mix • (V) Mexican Cheese Blend <i>(Oaxaca, Queso Fresco, and Monterey Jack Cheese)</i> (D) • (V) Sour Cream (D) • (VE) Guacamole (AV) • (VE) Pico de Gallo (AV) • (VE) Papas y Rajas • (VE) Pinto Beans • (V) "7 Layer" Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Avocado-Tomatillo Vinaigrette • (VE) Crispy Tortilla Strips 	<ul style="list-style-type: none"> • 16 Spice Smoked Brisket <i>Served with:</i> (VE) Cider Vinegar Mop Sauce (AV, G) • (V) Salsa Verde, Sweet Potato, and Black Bean Enchilada Casserole (D, G) • (VE) Poblano and Red Onion Quinoa • (VE) Corona Black Beans (AV, G) • (V) Jicama, Cucumber, Mango, and Queso Fresco Salad dressed with Lime Juice and Olive Oil (D) 	<ul style="list-style-type: none"> • Slow Roasted Pork Chops Glazed with Red Flame Grape Mosto (AV) • (V) Tomato Braised Napa Cabbage Roll stuffed with Grilled Vegetables and Balsamic Bulgur Wheat (AV, D, G) • (V) Cheesy Garlic and Herb "Farrotto" (AV, D, G) • (VE) Simply Steamed Mixed Vegetables • (VE) Mixed Green Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) French Herb Vinaigrette (AV)
\$15.00	\$16.00	\$16.00	\$15.00	\$15.00

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October 14th	October 15th	October 16th	October 17th	October 18th
Indian	Italian	English	BYO Hot Sub Bar	Chinese
<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"> • Basil and Tomato Braised Pork with Roasted Balsamic Mushrooms and Pearl Onions (AV) • (V) Gratinée of Cauliflower and Kale with Wheat Berries (D, G) • (VE) Roasted Sweet Potatoes with Caramelized Onion • (VE) Glazed Pearl Onions, Carrots and Turnips (AV) • (V) Salt Roasted Pear Salad, Local Greens, Bleu Cheese, and Hazelnuts (D, N) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Hazelnut Vinaigrette (AV, N) 	<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) Le Boulanger 9 Grain Rolls (D, G) • (V) Whipped Butter (D) • (VE) Cosmo House Salad <ul style="list-style-type: none"> • (VE) French Herb Vinaigrette (AV) 	<ul style="list-style-type: none"> • Turkey Meatballs in Marinara Sauce (AV, D, G) <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • Smoked and Shredded BBQ Chicken and Caramelized Onions (AV) • Jake's Roast Beef (AV) • (VE) Sun Dried Tomato Seitan "Roccia" in Marinara Sauce (AV, G) • (V) Soft Sub Roll (D, G) • (V) Provolone Cheese (D) • (VE) Pepperoncini (AV) • (VE) Tomatoes • (VE) Red Onions • (VE) Seasoned JoJo Potatoes (G) • (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"> • Sweet and Sour Chicken (AV, G) • (VE) Garlic Eggplant and Tofu (AV) (Contains Sesame Seeds) • (VE) Steamed Long Grain Rice • (VE) Garlic Stir Fried Napa Cabbage and Bok Choy • (VE) Chinese Iceberg Salad (Contains Sesame Seeds) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Sesame-Asian Vinaigrette (AV) (Contains Honey) • (VE) Crispy Won Ton Strips (G)
\$15.00	\$14.00	\$15.00	\$15.00	\$15.00

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October 21st	October 22nd	October 23rd	October 24th	October 25th
American BBQ	Italian	Asian	American	BYO Chili Bread Bowl
<ul style="list-style-type: none"> • Slow Roasted Baby Back Ribs with West Coast Rub <i>Served with:</i> • Hickory Bourbon BBQ Sauce (AV, G) (Contains Honey) • (V) BBQ Red Pepper, Squash, Black Beans and Tofu Pasta Salad (AV, E, G) • (VE) BBQ Baked Chili Beans (AV) • (V) Local Brentwood Corn (D) • (VE) Vegetable Chopped Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Buttermilk Ranch Dressing (AV, D, E) • (VE) Croutons (G) 	<ul style="list-style-type: none"> • Chicken Parmesan (AV, D, E, G) <i>Served with:</i> • (VE) Marinara Sauce (AV) • (V) "Eggplant Parmesan" Casserole made with Smart Ground and Marinara Sauce (AV, D, E, G) • (VE) Garlic Herb Angel Hair Pasta (G) • (VE) Herb Focaccia Bread (G) • (VE) Italian Baby Arugula Salad (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"> • Sweet and Spicy Sriracha Glazed Salmon (AV) (Contains Honey) • (VE) Bhuddah's Delight (G) • (VE) Shiitake Mushroom Fried Rice • (VE) Sauteed Vegetable Medley (Contains Sesame Seeds) • (VE) Chinese Spinach Salad with Oranges, Radishes, and Cashews (N) <i>Served with:</i> • (VE) Orange-Ginger Vinaigrette (AV, N) (Contains Sesame) 	<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> • (VE) Vegan Pepper Gravy (AV, G, N) • (V) Country Mashed Potatoes (D) • (VE) Long Cooked Rainbow Chard and Onions (AV) • (VE) Chili Vinegar (AV) • (VE) Carolina Coleslaw dressed with Walnut-Cider Vinaigrette (AV, N) 	<ul style="list-style-type: none"> • Chili con Carne (AV, G) • (VE) Vegetarian Chili (AV, G) • (VE) Le Boulanger Sourdough Bread Bowl (G) • (VE) Red Onions • (V) Cheddar and Jack Cheese Mix (D) • (VE) Green Onions • (VE) Oyster Crackers (D, G) • (V) Sour Cream (D) • (V) "7 Layer" Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Cilantro Ranch Dressing (AV, D, E) • (VE) Crispy Tortilla Strips
\$15.00	\$15.00	\$16.00	\$16.00	\$14.00

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LUNCH

October 28th	October 29th	October 30th	October 31st	November 1st
BYO BBQ Sandwich	Puerto Rican	Indian	Californian	
<ul style="list-style-type: none"> • Cosmo BBQ Shredded Brisket (AV, G) (Contains Honey) • (V) Garden Burgers (D, G) Served with: <ul style="list-style-type: none"> • (V) Hickory Bourbon BBQ Sauce (AV, G) (Contains Honey) • (V) Le Boulanger Seeded Bun (D, E, G) • (V) Cheddar Cheese (D) • (V) Provolone Cheese (D) • (V) Pepper Jack Cheese (D) • (V) Cilantro Ranch Aioli (AV, D, E) • (VE) Sliced Tomatoes • (VE) Butter Lettuce • (VE) Grilled Onions • (V) Assortment of Miss Vickies Kettle Chips (AV, D, G) • (VE) Fresh Crudite Display Served with: <ul style="list-style-type: none"> • (V) Pesto Dipping Sauce (AV, D, E, N) • (V) Crunchy Picnic Confetti Coleslaw dressed with Creamy Cider Dressing (AV, E) 	<ul style="list-style-type: none"> • Asopao de Camarones (AV, SH) (Stewed Shrimp in Sofrito and Rice) • (VE) Asopao de Azafrin con Garbanzo y Berenjena (Saffron Rice Stew with Chickpeas and Eggplant) • Habichuelas (AV) (Contains Pork) (Slow cooked Red Beans and Green Olives) • (VE) Yuca Fritas con Salsa Barbacoa de Guayaba (AV, G) (Thick Cut Yuca Fries with Guava BBQ Sauce) • (VE) Arugula, Spinach, Grilled Pineapple, Hearts of Palm Salad served with Plantain Chips (AV) Served with: <ul style="list-style-type: none"> • (VE) Mamey Vinaigrette (AV) • (VE) Mariquitas (Plantain Chips) 	<ul style="list-style-type: none"> • Tandoori Chicken (D) • (VE) 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"> • Cosmo Chicken (AV) • (V) Sweet Potato and Tofurkey Sausage Ragu with Parmesan and Pine Nuts (AV, D, N) • (VE) Herb Roasted Potatoes made with Olive Oil and Sea Salt • (VE) Seasonal Steamed Trio Vegetables • (VE) Mixed Green Salad Served with: <ul style="list-style-type: none"> • (V) Italian Vinaigrette (AV) 	
\$15.00	\$16.00	\$15.00	\$14.00	

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