



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.

August 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.

			August 1st	August 2nd
			American BBQ	Chinese
			<ul style="list-style-type: none"> • Slow Roasted Baby Back Ribs with West Coast Rub <i>Served with:</i> (V) Hickory Bourbon BBQ Sauce (AV, G) (Contains Honey) <ul style="list-style-type: none"> • (V) BBQ Red Pepper, Squash, Black Beans and Tofu Pasta Salad (AV, D, G) • (VE) BBQ Baked Chili Beans (AV) • (V) Local Brentwood White 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"> • Sweet and Sour Chicken (AV, G) • (VE) Sweet and Sour Tofu (AV, G) • (VE) Steamed Jasmine Rice • (VE) Sautéed Chinese Green Beans (AV) • (VE) Cucumber Salad with Chinese Garlic Dressing (AV) (Contains Sesame)
			\$15.00	\$15.00

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LUNCH

August 5th	August 6th	August 7th	August 8th	August 9th
Asian	BYO Half Pound Burger Bar	Indian	Vietnamese	American
<ul style="list-style-type: none"> • Sweet and Spicy Sriracha Glazed Salmon (AV) (Contains Honey) • (VE) Bhudda's Delight (G) • (V) Shiitake Mushroom Fried Rice • (VE) Sautéed Vegetable Medley (Contains Sesame Seeds) • (VE) Chinese Spinach Salad with Oranges, Radishes, and Cashews (N) Served with: <ul style="list-style-type: none"> • (VE) Orange- Ginger Vinaigrette (AV, N) 	<ul style="list-style-type: none"> • Grilled Half-Pound Certified Angus Beef Burgers • (V) Grilled Garden Burgers (D, G) • (V) Le Boulanger Seeded Bun (D, E, G) • (VE) Iceberg Lettuce • (VE) Sliced Tomatoes • (VE) Pickle Chips (AV) • (VE) Pepperoncini (AV) • (VE) Red Onions • Applewood Smoked Bacon • (VE) Sliced Cheddar Cheese (D) • (V) Mayonnaise (AV, E) • (V) Hickory Bourbon BBQ Sauce (AV, G) (Contains Honey) • (VE) Ketchup (AV) • (VE) House Made BBQ Potato Chips • (VE) Cosmo House Salad Served with: <ul style="list-style-type: none"> • (V) Bleu Cheese Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Kurumalaku Chicken (AV) (Kerala Style Pepper Chicken) • (V) Kadai Mirch Paneer (AV, D, G, N) (Paneer in Spicy Tomato Curry) • (V) Achari Gobi (D) (Stir Fried Cauliflower) • (VE) Sambhar (G) (Stewed Lentils) • (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"> • Grilled Lemongrass Bone-In Pork Chop (SH) • (VE) Vietnamese Stir-fried Mixed Vegetables (AV) • (VE) Steamed Long Grain Rice • (VE) Stir Fry Bok Choy, Baby Corn, and Shiitake Mushrooms (AV) • (VE) Miso-Ginger Salad Served with: <ul style="list-style-type: none"> • (V) Miso-Ginger Dressing (AV, E) 	<ul style="list-style-type: none"> • BBQ Picnic Bone-in Chicken (AV) • (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) • (VE) 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)
\$16.00	\$16.00	\$14.00	\$15.00	\$14.00

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August 12th	August 13th	August 14th	August 15th	August 16th
<p>Italian</p> <ul style="list-style-type: none"> • Balsamic Braised Pork (AV) • (V) Grilled Vegetable Pesto Lasagna (D, G, N) • (V) Parmesan Garlic Roasted New Potatoes (D) • (VE) Grilled Balsamic Mixed Vegetables (AV) <ul style="list-style-type: none"> • (V) Italian Chopped Salad (AV, D) <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Italian Vinaigrette (AV) 	<p>Vietnamese Cold Noodle Bowl</p> <ul style="list-style-type: none"> • Spicy Lemongrass Beef (AV, G, SH) • (VE) Lemongrass Tofu (AV, G) • (VE) Vermicelli Rice Noodles • (VE) Lettuce and Herb Salad 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 <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Sesame Vinaigrette (AV) (Contains Sesame Seeds) 	<p>Italian</p> <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 <p>Served with:</p> <ul style="list-style-type: none"> • (V) Green Peppercorn and Herb Ranch Dressing (AV, D, E) • (VE) Croutons (G) 	<p>Asian</p> <ul style="list-style-type: none"> • Broccoli Beef (AV, G, SH) • (VE) Ma Po Tofu (AV) • (VE) Steamed Brown Rice • (VE) Chili Garlic Stir Fried Napa Cabbage and Bok Choy (AV) • (VE) Asian Chopped Salad <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Sesame Vinaigrette (AV) (Contains Sesame Seeds) 	<p>BYO Bake Sale Betty</p> <ul style="list-style-type: none"> • Crispy Chicken Cutlet (AV, D, E, G) • (VE) Crispy Seitan Cutlet (AV, G) <p>Served With:</p> <ul style="list-style-type: none"> • (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 <p>Served with:</p> <ul style="list-style-type: none"> • (VE) Red Wine Vinaigrette (AV)
\$14.00	\$16.00	\$16.00	\$15.00	\$15.00

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August 19th	August 20th	August 21st	August 22nd	August 23rd
Asian	Latin	Indian	American	American
<ul style="list-style-type: none"> • Kung Pao Chicken (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Cashews (N) • (VE) Sweet and Sour Mushrooms (AV) • (VE) Steamed White Rice • (VE) Garlic Asparagus and Gai Lan • (VE) Mixed Green Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Asian Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Pollo Monterey (AV, D, G) (Cheesy Tomato Chicken) • (V) Grilled Panela Cheese with Mole Rojo and Candied Cashews (AV, D, N) • (V) Cacerola de Elote Loco (AV, D, E, G) (Street Corn Casserole) • (VE) Soyrizo Pinto Beans (AV) • (VE) Cilantro-Lime Rice • (V) Mexican Chopped Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Cilantro Ranch Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Grilled Kashmir Salmon (D) • (VE) Tandoori Tofu (D) • (VE) Aloo Gobhi (G) (Potatoes and Cauliflower) • (VE) Rajmah (Stewed Kidney Beans) • (VE) Papadams (G) (Indian Crackers) • (V) Pineapple Raita (D) • (VE) Green Garden Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Garam Masala Vinaigrette (AV) 	<ul style="list-style-type: none"> • St. Louis Style Ribs with Hickory BBQ Sauce (AV, G) • (VE) Chipotle BBQ Glazed Mushroom-Loaf (G) • (V) Hickory Bourbon BBQ Sauce (AV, G) (Contains Honey) • (V) Garlic and Herb "Buttered" Brentwood Corn • (V) Jalapeno Cheddar Biscuits (D, E, G) • (VE) Field Green Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Italian Vinaigrette (AV) 	<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) • (VE) Chili Vinegar (AV) • (VE) Carolina Coleslaw dressed with Walnut-Cider Vinaigrette (AV, N)
\$15.00	\$15.00	\$15.00	\$15.00	\$15.00

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August 26th	August 27th	August 28th	August 29th	August 30th
Italian	Latin-Mexican	Californian	French-American	American Southwest
<ul style="list-style-type: none"> • Basil Tomato Braised Pork with Roasted Balsamic Mushrooms with Pearl Onions (AV) • (V) Gratinée of Cauliflower and Kale with Wheat Berries (D, G) • (VE) Roasted Sweet Potatoes with Caramelized Onions • (VE) Glazed Pearl Onions, Carrots and Brussel Turmips (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"> • Bistec a la Mexicana (<i>Mexican Style Steak</i>) • (V) Grilled Panela Cheese with Mole Rojo and Candied Cashews (AV, D, N) • (VE) Arroz Mexicano • (VE) Frijoles Negros (<i>Black Beans</i>) • (VE) Avocado Mole (<i>Thick Avocado Sauce</i>) • (V) "7-Layer" Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Avocado-Tomatillo Vinaigrette (AV) • (VE) Crispy Tortilla Strips (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 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"> • (VE) Italian Vinaigrette (AV) 	<ul style="list-style-type: none"> • Hickory Smoked Salmon • (VE) Smoked Tofu Stuffed with Wild Mushrooms, Braised in a Tomato-Chardonnay Sauce (AV) • (V) Meyer Lemon Beurre Blanc (AV, D) • (VE) Roasted Garlic and Herb Potatoes • (VE) Grilled Sunburst Squash and Tomatoes • (VE) Butter Lettuce Salad with Oranges, Radishes, Herbs, and Hazelnuts (N) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Sherry-Hazelnut Vinaigrette (AV, N) 	<ul style="list-style-type: none"> • Achiote Marinated Tri-Tip dressed with Ancho Mole (AV, N) • (V) Elote, Champinoines, and Rajas Quesadillas (<i>Corn, Mushrooms, and Green Chile Quesadillas</i>) (D, G) • (V) Southwest Potato Salad (AV, D, E) • (VE) Chayote, Elote, and Tomato Sauté • (V) Mexican Chopped Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Cilantro Ranch Dressing (AV, D, E)
\$14.00	\$16.00	\$15.00	\$16.00	\$16.00

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