



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.

September 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 2nd	September 3rd	September 4th	September 5th	September 6th
Labor Day - Closed	Latin - Mexican	Indian	American	Chinese
	<ul style="list-style-type: none"> • Chile Colorado de Res (AV) (Stewed Beef in Red Sauce) • (VE) Seitan Colorado (AV, G) • (VE) Guacamole (AV) • (V) Bolillo (D, G) • (VE) Refried Beans • Arroz Rojo Tradicional (Traditional Red Rice) (Contains Chicken Stock) • (V) Traditional Caesar Salad Served with: • (V) Caesar Dressing (AV, D, E, G) (Contains Fish) • (VE) Garlic Croutons (G) 	<ul style="list-style-type: none"> • Chicken Tikka Masala (D) • (V) Saag Paneer (D) (Fresh Cheese and Spinach) • (VE) Aloo Bhindi Masala (G) (Okra and Potatoes) • (VE) Steamed Basmati Rice • (V) Daal Maakhani (D, G) (Curried Lentils) • (VE) Green Garden Salad Served with: • (VE) Tamarind - Date Vinaigrette (AV) 	<ul style="list-style-type: none"> • Smothered Pork Chops in Red Eye Gravy (D, G) • (VE) Gardein "Chick'n" Pieces (AV, G) • (VE) Collard Greens (AV) • (VE) Red Beans and Rice • (V) Jalapeno Cheddar Biscuits (D, E, G) • (VE) Cosmo Chopped Salad Served with: • (V) Thousand Island Dressing (AV, D, E,) 	<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) Served with: • (V) Sesame-Asian Vinaigrette (AV) (Contains Honey) • (VE) Crispy Won Ton Strips (G)
	\$15.00	\$15.00	\$15.00	\$15.00

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LUNCH

September 9th	September 10th	September 11th	September 12th	September 13th
Italian	Latin - Puerto Rican	Asian	Indian	BYO Fajita Bar
<ul style="list-style-type: none"> • Garlic and Castelvetrano Olive Braised Pork Shoulder (AV) • (V) Broccolini, Red Bell Pepper and Cannellini Bean Casserole (AV, D, G) Served with: • (V) Creamy Polenta with Wild Mushrooms and Herbs (AV, D) • (VE) Brown "Butter" Roasted Cauliflower and Broccoli • (VE) 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"> • 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) (Slow cooked Red Beans and Green Olives) (Contains Pork) • (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 (AV) Served with: <ul style="list-style-type: none"> • (VE) Mamey Vinaigrette (AV) • (VE) Mariquitas (Plantain Chips) 	<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"> • Kodi Kura Chicken (D, G, N) (Andhra Style Chicken Curry in Tomato Masala) (Contains Sesame Seeds) • (VE) Aloo Gajar Matar (Potato, Peas, and Carrots in a Spicy Tomato Gravy) • (VE) Chana Daal Fry (G) (Indian Lentil Stew) • (VE) Tomato Basmati Rice • (V) Berry Raita (D) • (V) Garlic Naan (D, G) (VE) Arugula and Chickpea Salad Served with: <ul style="list-style-type: none"> • (VE) Citrus – Date Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Carne Asada with Peppers and Onions (AV) • (V) Three Cheese, Black Bean and Cilantro-Lime Wild Rice Stuffed with Corn and Tomatillo Cream (AV, D) Served with: <ul style="list-style-type: none"> • (VE) Warm Flour Tortillas (G) • (V) Shredded Queso Fresco (D) • (V) Sour Cream (D) • (VE) Guacamole (AV) • (VE) Pico de Gallo (AV) • (VE) Traditional Black Beans • (VE) Green Onion Rice • (V) "7 Layer" Salad (D) Served with: <ul style="list-style-type: none"> • (V) Cilantro Ranch Dressing (AV, D, E) • (VE) Crispy Tortilla Strips
\$15.00	\$16.00	\$16.00	\$14.00	\$16.00

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September 16th	September 17th	September 18th	September 19th	September 20th
American	Asian	Latin	Italian	American-Southwest
<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, G) (Contains Beef Stock) • (VE) Vegan Pepper Gravy (AV, G, N) • (VE) Roasted Brussel Sprouts with Apples and Caramelized Onions • (VE) Field Green Salad Served with: <ul style="list-style-type: none"> • (VE) Raspberry-Walnut Vinaigrette (AV, N) 	<ul style="list-style-type: none"> • Kung Pao Chicken (AV, G) Served with: <ul style="list-style-type: none"> • (VE) Cashews (N) • (VE) Sweet and Sour Mushrooms (AV) • (VE) Steamed Long Grain Rice • (VE) Garlic Asparagus Gai Lan • (VE) Mixed Green Salad Served with: <ul style="list-style-type: none"> • (VE) Asian Vinaigrette (AV) (Contains Honey and Sesame) 	<ul style="list-style-type: none"> • Pork Chile Verde • (VE) Seitan and Chayote Chili Verde (G) • (VE) Mini Tostadas • (V) Cotija Cheese (D) • (VE) Onions and Cilantro • (VE) Soyrito Pinto Beans (AV) • (VE) Ensalada de Zanahoria dressed with Creamy Cilantro-Lime Dressing (AV, E) (Carrot Salad with Green Onions, Pineapples, and Raisins) 	<ul style="list-style-type: none"> • Lemon Roasted Bone-In Chicken (AV) • (VE) San Marzano Tomato Rigatoni (G) • (VE) "Buttered" Peas and Carrots • Antipasti Plate (AV, D) • (V) Roasted Heriloom Beet Salad with Goat Cheese and Pistachios (AV, D, N) Served with: <ul style="list-style-type: none"> • (V) Goat Cheese Dressing (AV, D) (Contains Honey) 	<ul style="list-style-type: none"> • 16 Spiced Brisket Served with: <ul style="list-style-type: none"> • (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 (AV) • (VE) Corona Black Beans • (V) Jicama, Cucumber, Mango, and Queso Fresco Salad dressed with Lime Juice and Olive Oil (D)
\$15.00	\$15.00	\$15.00	\$15.00	\$15.00

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September 23rd	September 24th	September 25th	September 26th	September 27th
Indian	Latin	Japanese	Italian	Argentine
<ul style="list-style-type: none"> • Chicken Kadai (G, N) (<i>Chicken in a Spicy Indian Gravy</i>) • (V) Seitan Kadai (AV, D, G, N) (<i>Seitan in a Spicy Indian Gravy</i>) • (V) Potato and Mushroom Matar (AV, D) • (VE) Gobi Roast (<i>Spiced Pan Roasted Cauliflower</i>) • (V) Garlic Naan (D, G) • (VE) Cosmo House Salad <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Garam Masala Vinaigrette (AV) 	<ul style="list-style-type: none"> • Argentine Braised Beef (AV) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Rustic Chimichurri Sauce (AV) • (V) Sweet Potato Black Bean "Empanadas" Casserole (D, G) • (VE) Tomato and Grilled Green Onion Quinoa • (VE) Argentinian Black Beans • (V) Tortilla Black Bean Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Creamy Avocado-Tomatillo Vinaigrette (AV) • (VE) Crispy Tortilla Strips 	<ul style="list-style-type: none"> • Chicken Katsu Curry (E, G) (<i>Contains Honey</i>) • (V) Eggplant Katsu Curry (G) (<i>Contains Honey</i>) • Katsu Curry Sauce (G) (<i>Contains Honey</i>) • (VE) Steamed Rice • (VE) Sunomono (AV) (<i>Marinated Cucumbers</i>) • (VE) Shichimi Togarshi Edamame (<i>Contains Sesame Seeds</i>) • (VE) Tomato and Iceberg Lettuce Salad • (VE) Carrot-Ginger Vinaigrette (AV) (<i>Contains Sesame</i>) 	<ul style="list-style-type: none"> • Chicken Parmesan (D, E, G) <i>Served with:</i> <ul style="list-style-type: none"> • (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) • (V) Italian Baby Arugula Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Creamy Italian Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Argentinean Smoked Ball-Tip <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Curtido (AV) (<i>Pickled Vegetables</i>) • (VE) Chimichurri Sauce (AV) • (V) Vegetarian Locro (D) (<i>Sweet Potato and Hominy Stew</i>) • (VE) Green Chili and Cilantro Marble Potatoes • (VE) Roasted Cherry Tomatoes, Onion, and Eggplant • (V) Tortilla Black Bean Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Creamy Avocado-Tomatillo Vinaigrette (AV) • (VE) Crispy Tortilla Strips
\$15.00	\$15.00	\$15.00	\$15.00	\$16.00

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LUNCH

September 30th				
Asian				
<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 Long Grain 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) <i>(Contains Honey and Sesame)</i>				
\$15.00				

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LUNCH