



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.

January 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.

		January 1st	January 2nd	January 3rd
		NEW YEARS-Closed	New Mexican	BYO Chili Bread Bowl
			<ul style="list-style-type: none"> • Slow Roasted Southwestern Brisket • (V) Orange Chipotle BBQ Sauce (AV, G) (Contains Honey) • (V) Southwestern Seitan and Huitilecoche "Succotash" (D, G) • (VE) Roasted Sweet Potato, Wild Rice, and Arugula Saute • (VE) Smoky Glazed Jumbo Carrots and Caramelized Onions • (VE) Kale, Cranberry and Smokey Pepita Salad (AV) Served with: <ul style="list-style-type: none"> • (VE) Avocado-Tomatillo Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chili con Carne (AV, G) • (VE) Vegetarian Chili (AV, G) Served with: • (VE) Le Boulanger Sourdough Bread Bowl (G) • (VE) Cilantro • (VE) Red Onions • (V) Cheddar and Jack Cheese Mix (D) • (VE) Green Onions • (V) Oyster Crackers (D, G) • (V) Sour Cream (D) • (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	\$14.00

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LUNCH

January 6th	January 7th	January 8th	January 9th	January 10th
American BBQ	Asian	American	Puerto Rican	Indian
<ul style="list-style-type: none"> • Slow Roasted Baby Back Ribs with West Coast Rub <i>Served with:</i> <ul style="list-style-type: none"> • (V) Hickory Bourbon BBQ Sauce (AV) (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"> • Kung Pao Chicken (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Cashews (N) • (Contains Sesame Seeds) • (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) (Contains Honey and Sesame) 	<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) <i>Served with:</i> <ul style="list-style-type: none"> • 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 <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Raspberry-Walnut Vinaigrette (AV, N) 	<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) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Mamey Vinaigrette (AV) • (VE) Mariquitas (Plantain Chips) 	<ul style="list-style-type: none"> • Chicken Karahi (D) • (VE) Tamarind Pepper TofuYu Garlic Strips • (VE) Jeera Rice • (V) Anjeeri Matar (D) (Stewed Peas and Figs in a Tomato-Yogurt Gravy) • (V) Naan Bread (D, G) • (V) Cucumber Mint Raita (D) • (VE) Cosmo House Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Buttermilk Ranch Dressing (AV, D, E)
\$15.00	\$15.00	\$15.00	\$16.00	\$15.00

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LUNCH

January 13th	January 14th	January 15th	January 16th	January 17th
Italian-American	Californian	Asian	BYO Fajita Bar	Italian-American
<ul style="list-style-type: none"> Smoked Ball Tip dressed with a Garlic and Herb Vinaigrette (AV) (V) Gemelli Pasta in Butternut Squash Sauce with Crimini Mushrooms and Swiss Chard (D, G) (VE) Herb Roasted Smashed New Potatoes (VE) Roasted Seasonal Vegetables (VE) Italian Baby Spinach Salad (AV) <i>Served with:</i> <ul style="list-style-type: none"> (V) Balsamic Vinaigrette (AV) (Contains Honey) 	<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 "Farroto" (D, G) (VE) Simply Steamed Mixed Vegetables (VE) Mixed Green Salad (AV) <i>Served with:</i> <ul style="list-style-type: none"> (VE) French Herb 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) 	<ul style="list-style-type: none"> Carne Asada with Peppers and Onions (AV) (V) Three Cheese, Black Bean and Cilantro-Lime Wild Rice Stuffed Peppers dressed with Corn and Tomatillo Cream (AV, D) <i>Served with:</i> <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) <i>Served with:</i> <ul style="list-style-type: none"> (V) Cilantro Ranch Dressing (AV, D, E) (VE) Crispy Tortilla Strips 	<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, G) (VE) Garlic Herb Angel Hair Pasta (G) (VE) Herb Focaccia Bread (G) (V) Italian Baby Arugula Salad (AV, D) <i>Served with:</i> <ul style="list-style-type: none"> (V) Creamy Italian Dressing (AV, D, E)
\$16.00	\$15.00	\$15.00	\$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

January 20th	January 21st	January 22nd	January 23rd	January 24th
American	Indian	English	Asian	BYO Burrito Bowl
<ul style="list-style-type: none">• Garlic Lemon Herb Grilled Bone-In Chicken• (V) Grilled Portobello Cap with Pesto Risotto and Arrabbiata Sauce (AV, D, N)• (V) Yukon Potato Gratin (D, G)• (VE) Steamed Mixed 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">• (V) Paneer Bhurji (D, E)• (VE) Aloo-Baingan Bhurji• (VE) Daal Palak (G) (Lentils)• (VE) Jeera Rice• (VE) Garlic Roti (D, G)• (V) Mango Raita (D)• (VE) Green Garden Salad Served with:<ul style="list-style-type: none">• (VE) Tamarind-Date Vinaigrette (AV)	<ul style="list-style-type: none">• Cottage Pie (AV, D, G)• (V) "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 Served with:<ul style="list-style-type: none">• (VE) French Herb Vinaigrette (AV)	<ul style="list-style-type: none">• Broccoli Beef (AV, G, SH) (Contains Sesame Seeds)• (VE) Ma Po Tofu (AV) (Contains Sesame)• (VE) Steamed Brown Rice• (VE) Chili Garlic Stir Fried Napa Cabbage and Bok Choy (AV)• (VE) Asian Chopped Salad (Contains Sesame Seeds) Served with:<ul style="list-style-type: none">• (VE) Sesame Vinaigrette (AV)	<ul style="list-style-type: none">• Tinga de Pollo (G) (Stewed Chicken in Chipotles and Tomatoes)• (VE) "Smart Ground" Vegetarian Chili (AV, G) Served with:<ul style="list-style-type: none">• (VE) Crispy Tortilla Chips• (VE) Iceberg Lettuce• (VE) Grilled Corn and Red Onion Mix• (V) Mexican Cheese Blend (D)• (V) Queso Fundido (AV, D) (Green Chili Cheese Sauce)• (V) Sour Cream (D)• (VE) Guacamole (AV)• (VE) Pico de Gallo (AV)• (VE) Papas y Rajas• (VE) Pinto Beans• (V) "7-Layer Salad (D) Served with:<ul style="list-style-type: none">• (VE) Avocado Tomatillo Vinaigrette (AV)• (VE) Crispy Tortilla Strips
\$15.00	\$14.00	\$15.00	\$15.00	\$15.00

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LUNCH

January 27th	January 28th	January 29th	January 30th	January 31st
Italian	Chinese	Latin	BYO BBQ Sandwich	American
<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, E, D, G) (VE) Garlicky Balsamic Roasted Broccoli (AV) (VE) Herb Focaccia Bread (G) (V) Italian Baby Arugula Salad (AV, D) <i>Served with:</i> <ul style="list-style-type: none"> (VE) Italian Vinaigrette (AV) 	<ul style="list-style-type: none"> Salt and Pepper Chicken Wings (VE) Salt and Pepper Tofu (VE) Garlic-Chili Dipping Sauce (AV) (VE) Garlic and Snap Pea Forbidden Black Rice (VE) Tamari Braised Shiitake Mushrooms Stir Fried with Napa Cabbage and Water Chestnuts (AV) (VE) Asian Baby Spinach Salad <i>Served with:</i> <ul style="list-style-type: none"> (V) Asian Vinaigrette (AV) (Contains Honey and Sesame) 	<ul style="list-style-type: none"> Latin Braised Beef (AV) <i>Served with:</i> (VE) Rustic Chimichurri Sauce (AV) (V) Sweet Potato Black Bean "Empanadas" Casserole (D, G) (VE) Tomato and Grilled Green Onion Quinoa (VE) Traditional 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"> Cosmo BBQ Shredded Brisket (AV, G) (Contains Honey) (V) Garden Burgers (D, G) <i>Served with:</i> <ul style="list-style-type: none"> (V) Hickory Bourbon BBQ Sauce (AV) (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 Vickie's Kettle Chips (AV, D, G) (VE) Fresh Crudit� Display <i>Served with:</i> <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"> Hickory Salmon (V) Meyer Lemon Beurre Blanc (AV, D) (VE) Smoked Tofu Stuffed with Wild Mushrooms, Braised in a Tomato-Chardonnay Sauce (AV) (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)
\$14.00	\$16.00	\$15.00	\$14.00	\$16.00

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