



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.

February 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.
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February 3rd	February 4th	February 5th	February 6th	February 7th
Latin-Mexican	Italian-American	Korean	Greek Pita Bar	American
<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 Blanco Mexicano (<i>Mexican White Rice with Vegetables</i>) • (VE) Frijoles Negros (<i>Black Beans</i>) • (VE) Avocado Mole (<i>Thick Avocado Sauce</i>) • (V) "7-Layer" Salad (D) Served with: <ul style="list-style-type: none"> • (VE) Avocado-Tomatillo Vinaigrette (AV) • (VE) Crispy Tortilla Strips 	<ul style="list-style-type: none"> • Grilled Bavette Steak dressed with Five Onion Vinaigrette (AV) • (V) Grilled Trio Vegetable Lasagna (AV, E, D, G) • (VE) Herb Roasted Smashed Red Potatoes (D) • (VE) Steamed Broccoli • (VE) Italian Baby Spinach Salad (AV) Served with: <ul style="list-style-type: none"> • (V) Balsamic Vinaigrette (AV) (<i>Contains Honey</i>) 	<ul style="list-style-type: none"> • Steamed Cod in Black Bean Sauce (AV) • (VE) Seitan and Mushroom Bulgogi (AV, G) (<i>Contains Sesame Seeds</i>) • (VE) "Japchae"—Korean Stir-Fry Sweet Potato Noodle (<i>Contains Sesame Seeds</i>) • (VE) Salt and Pepper Bok Choy and Shiitake Mushroom Stir Fry (AV) • (VE) Asian Baby Spinach Salad Served with: <ul style="list-style-type: none"> • (VE) Sesame-Ginger Vinaigrette (AV) 	<ul style="list-style-type: none"> • Greek Beef Pita • (VE) Greek TofuYu "Lemon Strip" Pita Served with: <ul style="list-style-type: none"> • (VE) Pita Fold (G) • (VE) Cucumbers • (VE) Tomatoes • (VE) Red Onions • (VE) Pepperoncini (AV) • (VE) Shredded Romaine Lettuce • (V) Feta Cheese (D) • (V) Tzatziki Sauce (D) • (VE) Cauliflower Quinoa Tabbouleh • (V) Greek Salad (AV, D) Served with: <ul style="list-style-type: none"> • (V) Greek Vinaigrette (AV, D) 	<ul style="list-style-type: none"> • Slow Smoked Beef Brisket • (V) BBQ Portobello Stuffed with Corn Risotto and Served in Roasted Red Pepper Sauce (AV, D, G, N) • (VE) Red Beans and Rice • (V) Cauliflower and Broccoli Bake (D, G) • (V) Old Fashioned Potato Salad (AV, D, E) • (V) Jalapeno Cheddar Biscuits (D, E, G) • (VE) Apple-Carrot Coleslaw dressed with Cider Vinaigrette (AV)
\$16.00	\$16.00	\$16.00	\$15.00	\$15.00

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LUNCH

February 10th	February 11th	February 12th	February 13th	February 14th
American Southwest	Indian	Italian	Latin	BYO Bake Sell Betty
<ul style="list-style-type: none"> Achiote Marinated Tri-Tip dressed with Ancho Mole (AV, N) (Contains Sesame Seeds) (V) Elote, Champinoines, and Rajas Quesadillas (D, G) (Corn, Mushrooms, and Green Chile Quesadillas) (V) Southwest Potato Salad (AV, D, E) (VE) Chayote, Elote, and Tomato Saute (V) Mexican Chopped Salad (D) Served with: <ul style="list-style-type: none"> (V) Cilantro Ranch Dressing (AV, D, E) 	<ul style="list-style-type: none"> Chicken Achari (D) (VE) Aloo Bhindi Masala (G) (Okra and Potatoes) (VE) Palach (Black-Eyed Peas and Spinach) (VE) Basmati Rice (V) Roti (D, G) (V) Pineapple Raita (D) (VE) Mixed Green Salad Served with: <ul style="list-style-type: none"> (VE) Garam Masala Vinaigrette (AV) 	<ul style="list-style-type: none"> Local Salmon and Pepperonata (AV) (V) Grilled Vegetable Pesto Lasagna (D, E, G, N) (VE) Ratatouille (VE) Herb Focaccia Bread (G) (VE) Vegetable Chopped Salad with Pepitas Served with: <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"> 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) Soyrito Pinto Beans (AV) (VE) Cilantro-Lime Rice (V) Mexican Chopped Salad (D) Served with: <ul style="list-style-type: none"> (V) Cilantro Ranch Dressing (AV, D, E) 	<ul style="list-style-type: none"> Crispy Chicken Cutlet (AV, D, E, G) (VE) Crispy Seitan Cutlet (AV, G) Served with: <ul style="list-style-type: none"> (V) Le Boulanger Seeded 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 Served with: <ul style="list-style-type: none"> (VE) Red Wine Vinaigrette (AV)
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LUNCH

CLOSED	February 18th	February 19th	February 20th	February 21st
Presidents Day—CLOSED	Japanese	Californian	Vietnamese	Italian
	<ul style="list-style-type: none"> • Chicken Katsu Curry (E, G) • (V) Eggplant Katsu Curry (G) • (VE) Katsu Curry Sauce (G) • (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 <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Carrot-Ginger Vinaigrette (AV) <i>(Contains Sesame)</i> 	<ul style="list-style-type: none"> • Cosmo Salmon (AV) • (V) Grilled Vegetable Pesto Lasagna (D, E, G, N) • (VE) Herb Roasted Potatoes made 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"> • (V) Balsamic Vinaigrette (AV) <i>(Contains Honey)</i> 	<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) Green Papaya and Mango Salad dressed with Sesame-Sambal Vinaigrette (AV) 	<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 Heirloom Beet Salad with Goat Cheese and Pistachios (AV, D, N) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Goat Cheese Dressing (AV, D) <i>(Contains Honey)</i>
	\$15.00	\$16.00	\$15.00	\$15.00

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LUNCH

February 24th	February 25th	February 26th	February 27th	February 28th
BYO Burrito Bowl	Indian	Asian	American	BYO Half Pound Burger Bar
<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 	<ul style="list-style-type: none"> • Teeka Murgh (D) (Coconut Curry Chicken) • (V) Paneer Panch Phoron (D) (Bengali "5 Spice" Cheese) • (VE) Chana Daal (G) (Stewed Pigeon Peas) • (VE) Basmati Rice • (V) Roti (D, G) • (V) Cucumber Mint Raita (D) • (VE) Arugula and Chickpea Salad Served with: <ul style="list-style-type: none"> • (V) Citrus-Date Vinaigrette (AV) (Contains Honey) 	<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"> • BBQ 16 Spice Rubbed Whole Bone-in Chicken with Cosmo BBQ Sauce (AV) • (V) Grilled Portobello Mushroom stuffed with 16 Spice Tofu, Veggie and Quinoa, dressed with Smokey Bourbon BBQ Sauce (AV, D) • (V) Three Cheese Green Chili "Mac & Cheese" (D, G) • (V) White Corn and Broccoli Bake (D) • (VE) Broccoli Apple Slaw Served with: <ul style="list-style-type: none"> • (V) Creamy Apple Cider Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Grilled Half-Pound Certified Angus Beef Burgers • (V) Grilled Garden Burgers (D, G) Served with: <ul style="list-style-type: none"> • (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 • (V) Sliced Cheddar Cheese (D) • (V) Mayonnaise (AV, E) • (V) Hickory Bourbon BBQ Sauce (AV) • (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)
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