



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.

March 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.

March 2nd	March 3rd	March 4th	March 5th	March 6th
Filipino	Californian	BYO Mexican Caldo	Chinese	BYO Hot Sub Bar
<ul style="list-style-type: none"> • Pork Adobo (AV, G) • (VE) Tofu and Vegetable Pancit Canton (AV, G) • (VE) Limes • (VE) Steamed Rice • (VE) Garlic Eggplant (AV, G) • (VE) Pickled Cucumbers (AV) • (VE) Green Papaya and Mango Salad dressed with Sesame-Sambal Vinaigrette (AV) 	<ul style="list-style-type: none"> • Cosmo Marinated Grilled Steak (AV) • (V) Tofu Vegetable Stack dressed with Pesto Cream (D, N) • (V) Roasted Garlic Mashed Potatoes (D) • (VE) Seasonal Steamed Trio Vegetables • (VE) Mixed Green Salad <i>Served with:</i> • (V) Balsamic Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Traditional Pozole (Pork Stew) • (V) Vegan Pozole Verde • (VE) Onion and Cilantro Mix • (VE) Red Pepper Flakes • (VE) Dried Oregano • (VE) Lime Wedges • (VE) Radish and Cabbage Mix • (VE) Crispy Tortilla Chips • (V) "7-Layer" Salad (D) <i>Served with:</i> • (V) Chipotle Ranch Dressing (AV, D, E, G) • (VE) Crispy Tortilla Strips 	<ul style="list-style-type: none"> • Sweet and Sour Chicken (AV) • (VE) Sweet and Sour Tofu (AV) • (VE) Steamed Jasmine Rice • (VE) Chinese Green Beans (AV) (Contains Sesame Seeds) • (VE) Cucumber Salad dressed with Chinese Garlic Dressing (AV) (Contains Sesame) 	<ul style="list-style-type: none"> • Turkey Meatballs in Marinara Sauce (AV, D, G) • (VE) Sun Dried Tomato Seitan "Roccia" in Marinara Sauce (AV, G) <i>Served with:</i> • (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) • (V) Vegetable Macaroni Salad (AV, E, G) • (VE) Veggie Power Blend Coleslaw dressed with Champagne-Lemon Vinaigrette (AV)
\$14.00	\$16.00	\$15.00	\$15.00	\$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

March 9th	March 10th	March 11th	March 12th	March 13th
Asian	Latin-Taqueria Bar III	American	Indian	Latin-Mexican
<ul style="list-style-type: none">• Kung Pao Chicken (AV, G) <i>Served with:</i>• (VE) Cashews (N)• (VE) Vegan Mushroom Stir Fry (AV) (Contains Sesame Seeds)• (VE) Steamed Long Grain Rice• (VE) Garlic Asparagus and Gai Lan• (VE) Mixed Green Salad <i>Served with:</i>• (V) Asian Vinaigrette (AV) (Contains Honey and Sesame)	<ul style="list-style-type: none">• Bistec Arranchera (<i>Grilled Latin Steak</i>)• (V) Mexican Spiced Grilled Vegetables and Cubed Black Bean Patty (D, E, G) <i>Served with:</i>• (VE) Tomatillo Red Salsa• (VE) Warm Corn Tortillas• (V) Queso Fresco (D)• (V) Sour Cream (D)• (VE) Onions and Cilantro• (VE) Lime Wedges• (VE) Poblano Rice• (VE) Smashed Pinto Beans• (V) "7-Layer" Salad (D) <i>Served with:</i>• (VE) Avocado-Tomatillo Vinaigrette (AV)• (VE) Crispy Tortilla Strips	<ul style="list-style-type: none">• Smothered Pork Chops in Red Eye Gravy (D, G)• (V) Gardein "Chick'n" Pieces (AV, G)• (VE) Collard Greens (AV)• (VE) Red Beans and Rice• (VE) Cosmo Chopped Salad <i>Served with:</i>• (V) Thousand Island Dressing (AV, D, E)	<ul style="list-style-type: none">• Kurumalaku Chicken (AV) (<i>Kerala Style Pepper Chicken</i>)• (V) Kadai Mirch Paneer (AV, D, G, N) (<i>Paneer in Spicy Tomato Curry</i>)• (V) Achari Gobi (D) (<i>Stir Fried Cauliflower</i>)• (VE) Sambhar (D) (<i>Stewed Lentils</i>)• (VE) Lemon Rice• (V) Pineapple Raita (D)• (VE) Indian Confetti Slaw dressed with Korma Yogurt Dressing (AV, D)	<ul style="list-style-type: none">• Shredded Chicken Enchilada Roja Casserole (AV, D)• (V) Calabaza, Rajas, y Elote Enchilada Verde Casserole (AV, D) (<i>Squash, Chilies and Corn Casserole</i>)• (VE) Spanish Rice• (VE) Smashed Pinto Beans• (V) Sour Cream (D)• (VE) Tortilla Pico de Gallo Green Garden Salad (AV) <i>Served with:</i>• (VE) Tortilla Strips• (VE) Chili-Lime Vinaigrette (AV)
\$15.00	\$16.00	\$15.00	\$15.00	\$16.00

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LUNCH

March 16th	March 17th	March 18th	March 19th	March 20th
American	St. Patrick's Day	Italian	Vietnamese Cold Noodle Bowl	Latin-Taqueria Bar I
<ul style="list-style-type: none"> • Beer Braised Boneless Short Ribs (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (V) Horseradish and Bleu Cheese Sauce (AV, D) • (VE) Braised Tofurkey Sausage in Mushrooms and Onions (AV, G) • (V) Lemon Mashed Potatoes (D) • (VE) Glazed Wild Mushrooms, Brussels Sprouts and Baby Carrots • (VE) Mixed Green Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Balsamic Vinaigrette (AV) (Contains Honey) 	<ul style="list-style-type: none"> • Braised Corned Beef with Guinness Braised Cabbage (AV, G) • (V) Smoked Gouda and Veggie-Quinoa Cake dressed with Black-Eyed Pea Relish (D, E, G) • (V) Whipped Garlic Mashed Potatoes (D) • (VE) "Buttered" Peas and Carrots • (V) Cosmo House Salad <i>Served with:</i> <ul style="list-style-type: none"> • (V) Green Goddess Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Lasagna alla Bolognese (AV, E, D, G) (Contains Pork and Beef) • (V) Wild Mushroom Tagliatelle (AV, D, E, G) • (VE) Herb Focaccia Bread (G) • (VE) Green Beans and Roasted Red Onions (AV) • (V) Traditional Caesar Salad (D) <i>Served with:</i> <ul style="list-style-type: none"> • Caesar Dressing (AV, D, E) (Contains Fish) • (VE) Garlic Croutons (G) 	<ul style="list-style-type: none"> • Spicy Lemongrass Beef (AV, G, SH) (Contains Sesame) • (VE) Lemongrass Tofu (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Vermicelli Rice Noodles • (VE) Lettuce and Herb Salad Mix • (VE) Fresh Jalapenos • (VE) Cashews (N) • (VE) Scallion Oil • (VE) Sambal (AV) • Carrot Nuoc Cham Vinaigrette (AV, SH) • (VE) Nam Pla Dressing (AV) • (VE) Asian Chopped Salad (Contains Sesame Seeds) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Sesame Vinaigrette (AV) 	<ul style="list-style-type: none"> • Carne Asada with Peppers and Onions (AV) • (VE) Spicy Seitan Asada with Peppers and Onions (AV, G) <i>Served with:</i> <ul style="list-style-type: none"> • (VE) Warm Mini Corn Tortillas • (V) Queso Fresco (D) • (V) Sour Cream (D) • (VE) Guacamole (AV) • (VE) Onions and Cilantro • (VE) Salsa Roja • (VE) Lime Wedges • (VE) Shredded Radishes and Cabbage • (VE) Smashed Pinto Beans • Arroz Rojo Tradicional (Traditional Red Rice) (Contains Chicken Stock) • (VE) Grilled Squash and Tomatoes • (V) Jicama, Cucumber, Mango, and Queso Fresco Salad dressed with Lime Juice and Olive Oil (D)
\$15.00	\$16.00	\$14.00	\$16.00	\$16.00

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LUNCH

March 23rd	March 24th	March 25th	March 26th	March 27th
Asian	American Southwest	Indian	Mezze Bar	Southwest
<ul style="list-style-type: none"> • Sweet and Spicy Sriracha Glazed Salmon (AV) (Contains Honey) • (VE) Buddah's Delight (G) • (VE) Shiitake Mushroom Fried Rice (AV) • (VE) Sautéed Vegetable Medley (Contains Sesame Seeds) • (VE) Chinese Spinach Salad with Oranges, Radishes and Cashews (N) Served with: • (VE) Orange-Ginger Vinaigrette (AV, N) (Contains Sesame) 	<ul style="list-style-type: none"> • Achiote Marinated Tri-Tip dressed with Ancho Mole (AV, N) (Contains Sesame Seeds) • (V) Elote, Champiñones, and Rajas Quesadillas (D, G) (Corn, Mushrooms, and Green Chile Quesadillas) • (V) Southwest Potato Salad (AV, D, E) • (VE) Chayote, Elote, and Tomato Sauté • (V) Mexican Chopped Salad Served with: <ul style="list-style-type: none"> • (V) Cilantro Ranch Dressing (AV, D, E) 	<ul style="list-style-type: none"> • Chicken Tikka Masala (D) • (V) Saag Paneer (D) (Fresh Cheese and Spinach) • (VE) Bhindi Maharani (G) • (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"> • Garlic Lemon and Oregano Grilled Flank Steak (AV) • (V) Flatbread (D, G) • (VE) Hummus (AV) (Contains Sesame Seeds) • Gigante Bean Salad with Bacon, Tomato, Dill and Feta Cheese (AV, D) • (VE) Baba Ghanoush • (V) Hydari (D) • (VE) Marinated Olives (Contains Pits) • (V) Marinated Feta Cheese (D) • (VE) Grilled Grapes • (VE) Pita Chips (G) • (VE) Tabouleh (G) 	<ul style="list-style-type: none"> • Santa Maria Tri Tip • (V) Southwest Polenta Casserole (D, G) • (VE) Soyrito Pinto Beans (AV) • (VE) Cilantro-Lime Rice • (VE) Chayote, Elote, and Tomato Sauté • (V) Southwestern Tortilla Salad (D) Served with: <ul style="list-style-type: none"> • (V) Chipotle Ranch Dressing (AV, D, E, G) • (VE) Crispy Tortilla Strips
\$16.00	\$15.00	\$15.00	\$16.00	\$16.00

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LUNCH

March 30th	March 31st			
Asian	Indian			
<ul style="list-style-type: none"> • Broccoli Beef (AV, G, SH) <i>(Contains Sesame Seeds)</i> • (VE) Ma Po Tofu (AV, G) • (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"> • (VE) Sesame Vinaigrette (AV) 	<ul style="list-style-type: none"> • Chicken Kadai (G, N) <i>(Chicken in a Spicy Indian Gravy)</i> • (VE) Seitan Kadai (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) 			
\$15.00	\$15.00			

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