



SUMMER 2019

# SF FINANCIAL DISTRICT MENU

CATERING

seasonal = ☺ vegetarian = ● vegan = (v) contains honey = ● contains gluten = (g)

## SUMMER SEASONAL SALADS

individual/large bowl (serves 4-6)

### SANDIA ☺ ●

romaine hearts, watermelon, grilled local corn, oaxacan cheese, cucumbers, toasted almonds, fresh herbs, basil vinaigrette  
11.45 / 50

### IMPOSSIBLE™ PICNIC ☺ ●

romaine hearts, **greek seasoned ground Impossible™**, feta, cherry tomatoes, carrots, seasonal radishes, cucumbers, lemon dill dressing, topped with paprika  
13.95 / 60

### ELOTE ☺

butter lettuce, cabbage, **grilled chicken**, grilled local corn, heirloom tomatoes, cotija cheese, avocado, pumpkin seeds, jicama, scallions, lime crema dressing, topped with chili lime salt  
13.95 / 60

## SALADS

individual/large bowl (serves 4-6)

### BEETNIK ●

mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette  
10.45 / 46

### FALAF (v) (g)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette  
10.95 / 48

### COWBOY

romaine hearts, **grilled chicken**, roasted red peppers, black beans, sharp cheddar, scallions, point Reyes blue cheese dressing with a chipotle honey drizzle  
12.95 / 56

### BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette  
10.95 / 48

### ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette  
13.45 / 58

### MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette  
13.45 / 58

### RITUAL (v) ●

arugula, cabbage, **marinated hodo soy organic tofu**, brown + red rice, avocado, spicy peanuts, mango, carrots, cucumbers, scallions, carrot ginger dressing  
11.95 / 52

### BACHELOR (g)

mixt greens, arugula, **grilled flat iron steak**, blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with caramelized onions and breadcrumbs  
14.95 / 64

### MIXT CAESAR (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing  
10.45 / 46  
**with grilled chicken 13.45 / 58**

## GRAIN BOWLS

individual/large bowl (serves 4-6)

### ZESTY

quinoa + kale, **grilled chicken**, feta, oranges, avocado, cabbage, pickled red onions, fresh herbs, lemon herb vinaigrette  
12.45 / 54

### PACIFICA

quinoa + cabbage, **grilled chicken**, mango, cotija cheese, toasted pumpkin seeds, cherry tomatoes, black beans, scallions, fresh herbs, cilantro jalapeño vinaigrette  
12.95 / 56

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menu valid through 9/17/19

## SANDWICHES

individual/platter (8 half-sandwiches) — served with a side salad of mixt greens and champagne vinaigrette

### ROOSTER (g)

**grilled chicken**, sliced apples, sharp cheddar, basil pesto, arugula, aioli, on a torpedo roll  
11.95 / 52

### ROYALE (g)

**grilled flat iron steak**, blue cheese, grilled red onions, reduced balsamic, arugula, aioli, on a torpedo roll  
13.45 / 58

### BEETSTEAK ● (g)

roasted golden beets, herb goat cheese, pickled red onions, chickpea spread, arugula, on a torpedo roll  
11.95 / 52

## TREATS

### COOKIES (g) 2.95

chocolate chip sea salt  
gingersnap  
oatmeal cranberry

per dozen 38

### SNACKS 2.45

kettle chips  
pop chips  
hippeas

dozen 32

## CATERING PACKAGES

**SMALL** (serves 14-16) 255  
2 large salads or grain bowls  
2 sandwich platters  
15 cookies or chips

**MEDIUM** (serves 20-22) 375  
3 large salads or grain bowls  
3 sandwich platters  
20 cookies or chips

**LARGE** (serves 25-30) 510  
4 large salads or grain bowls  
4 sandwich platters  
30 cookies or chips

## BOXED LUNCH

A sandwich of your choice, mixt greens with radish and champagne vinaigrette and a freshly baked cookie, served in a box. Perfect for office meetings, employee lunches, events and seminars. 15.95

### SANDWICH OPTIONS

rooster  
royale  
beetsteak

### COOKIE OPTIONS

chocolate chip sea salt  
oatmeal cranberry  
ginger molasses

## CATERING GUIDELINES

**Pick-up and delivery orders should be placed on mixt.com no later than 10:30am on the day of delivery.**

Pro tip: Order even earlier to secure the exact delivery time you want. Orders can be placed up to 30 days in advance of your event.

Orders can be cancelled up until the day before your selected date. You'll receive a confirmation email, which contains your order ID and cancellation link. Same-day orders cannot be cancelled or modified.

Delivery is available with a \$150 order minimum in select areas of San Francisco. Delivery fees apply.

### QUESTIONS?

Visit our FAQ online or email us at catering@mixt.com

## THE MIXT MOVEMENT



**ORGANIC**  
100% organic greens and grains served every day



**SEASONAL**  
Rolling with the seasons to bring you the best of what's now



**LOCAL**  
Over 102 ingredients sourced locally



**IMPACT**  
Always striving for better ways to do business

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