



CATERING



SUMMER 2019

LOS ANGELES MENU

MIRACLE MILE • BUNKER HILL

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

SWEETS (g) 2.95

assorted artisan baked goods

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
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 \$100 order minimum in select areas of Los Angeles. 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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