



CATERING



AUTUMN 2019 DALLAS MENU UPTOWN

seasonal = 🍂 vegetarian = ● vegan = (v) contains gluten = (g)

AUTUMN SEASONAL SALADS

individual/large bowl (serves 4-6)

SUNRISE 🍂 (v) butter lettuce, mixt greens, roasted sunchokes, roasted butternut squash, seasonal radishes, sunflower seeds, vegan furikake, fresh herbs, autumn spiced citrus vinaigrette 11.45 / 50

EQUINOX 🍂 (g) romaine hearts, kale, grilled chicken, roasted brussels sprouts, roasted sweet potatoes, shaved parmesan, toasted almonds, garlic herb croutons, maple balsamic vinaigrette 13.95 / 60

IMPOSSIBLE™ ACHIOTE 🍂 ● butter lettuce, cabbage, achiote seasoned ground Impossible™, shaved raw brussels sprouts, roasted sweet potatoes, cotija cheese, jicama, cherry tomatoes, oranges, toasted pumpkin seeds, agave lime dressing 14.95 / 64 substitute grilled chicken for Impossible™ 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) mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette 10.95 / 48

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

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

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

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

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

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

SANDWICHES

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

TOFU BANH MIXT (v) (g) marinated hodo soy organic tofu, avocado, house-baked falafel crumbles, arugula, carrots, seasonal radishes, pickled red onions, spicy vegan aioli, on whole wheat levain 11.95 / 52

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

EARN FREE FOOD FORK YEAR!



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menu valid through 12/11/19

WARM PLATES

1 CHOOSE A MAIN

all-natural + sourced responsibly

HERB ROASTED CHICKEN BREAST	13.95 / 60
GRILLED FLAT IRON STEAK	14.95 / 64
ROASTED COLUMBIA RIVER STEELHEAD	14.95 / 64
MARKET TRIO <i>(choice of 3 market sides)</i> ●	10.95 / 48
IMPOSSIBLE™ MEATBALLS 🌱 (v) <i>(made from plants)</i>	14.95 / 64

2 ADD SAUCE

CHIMICHURRI (v)
MISO GINGER GLAZE (v)
SPICY KOREAN BBQ (v) (g)

3 SELECT TWO SIDES

sourced from local farms whenever possible, \$3.95 à la carte

ROASTED BRUSSELS SPROUTS 🌱 (v) evoo, maldon salt, savory herbs
GRILLED BROCCOLI (v) lemon + chili flakes
PARMESAN CAULIFLOWER MASH ● minced chives
MASHED SWEET POTATOES ●

TREATS

COOKIES (g) 2.95
sugar
chocolate chip

per dozen 38

SNACKS 2.45
kettle chips
pop chips
hippeas

dozen 32

CATERING PACKAGES

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

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

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

BOXED LUNCH

A sandwich of your choice, 15.95
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.

SANDWICH OPTIONS
tofu banh mixt
rooster
royale

COOKIE OPTIONS
sugar
chocolate chip

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



SUSTAINABLE
Over 102 farm
fresh ingredients



VALUE DRIVEN
Using business as
a force for good in
our communities

CATERING GUIDELINES

Pick-up and delivery orders must be placed online at mixt.com/cater.

Pro tip: Order early 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. Delivery fees apply.

QUESTIONS?

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

ORDER ONLINE AT [MIXT.COM/CATER](https://mixt.com/cater)