



CATERING



WINTER 2019  
SAN FRANCISCO MENU  
FINANCIAL DISTRICT

WINTER SALADS

one specialty substitution per salad

seasonal = vegetarian = ● vegan = (v) contains honey = ●

POM

romaine hearts, **grilled chicken**, roasted brussels sprouts, pomegranate seeds, cotija cheese, toasted almonds, seasonal radishes, berbere dressing  
13.45 / 58

FORAGER

butter lettuce, **applewood smoked bacon**, warm sautéed mushrooms, roasted sunchokes, shaved parmesan, avocado, savory herbs, maple balsamic vinaigrette  
12.45 / 54

FALAF (v) ●

mixt greens, **house-baked falafel crumbles**, roasted cauliflower, avocado, red flame grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette  
10.45 / 46

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

BE WELL (v)

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

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

ACHIOTE

butter lettuce, **grilled achiote chicken**, roasted butternut squash, shaved raw brussels sprouts, cotija cheese, toasted pumpkin seeds, seasonal oranges, scallions, agave lime dressing  
13.45 / 58

ORCHARD

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

BACHELOR

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

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)

WINTER

wheat berries + lentils + arugula, **grilled chicken**, roasted butternut squash, roasted brussels sprouts, toasted almonds, seasonal radishes, celery, maple balsamic vinaigrette  
12.45 / 54

PACIFICA

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

ZESTY

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

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menu valid through 3/12/19

## SANDWICHES

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

### ROOSTER

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

### ROYALE

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

### BEETSTEAK ●

roasted golden beets, herb goat cheese, pickled red onions, chickpea spread, arugula, on a torpedo roll  
52 (not available à la carte)

## DRINKS + TREATS

### ORGANIC ICED TEA 2.75

unsweetened black iced tea  
unsweetened peach green iced tea  
arnold palmer

### HOMEMADE LEMONADE 2.75

fresh squeezed lemonade  
cranberry pineapple lemonade 🌱

### COOKIES 2.95

chocolate chip sea salt  
oatmeal cranberry  
ginger molasses

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  
cranberry oatmeal  
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 [sfcatering@mixt.com](mailto:sfcatering@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



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

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