



CATERING



WINTER 2019

BAY AREA MENU

COW HOLLOW • MISSION • YERBA BUENA • OAKLAND • SAN RAMON

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

ORDER ONLINE AT MIXT.COM/CATER

menu valid through 3/12/19

DESIGN YOUR OWN SEASONAL PLATE

select from 1 farm + sea, 1 homemade sauce, and 2 market sides, individual/large bowl (serves 4-6)

1 CHOOSE

FROM FARM + SEA

always responsibly-sourced and expertly prepared in our kitchen

- braised tuscan chicken** 🌱 13.95 / 60
- herb roasted free range chicken** 13.95 / 60
- grilled flat iron steak** 14.95 / 64
- roasted columbia river steelhead** 14.95 / 64
- market trio** 10.95 / 48

(choice of 3 market sides)

2 ADD

A HOMEMADE SAUCE

all made without gluten, gmo free

- chicken jus**
- chimichurri** (v)
- miso ginger glaze** (v)
- spicy korean bbq** (v)

3 SELECT

TWO MARKET SIDES

from local farms we love (\$3.95 à la carte)

- parmesan cauliflower mash** 🌱 ●
minced chives
- mashed sweet potatoes** ●
- roasted brussels sprouts** 🌱 (v) ●
maple balsamic vinaigrette

- grilled broccoli** (v)
lemon, chili flakes
- brown + red rice + sautéed mushrooms** 🌱 (v)
roasted sunchoke, savory herbs
- house-baked falafel** 🌱 (v)
lemon tahini drizzle

- kale mini salad** ●
kale, radishes, cucumbers, garlic herb croutons, sriracha ranch dressing
- mixt mini salad** (v) ●
mixt greens, roasted golden beets, shaved fennel, toasted pumpkin seeds, balsamic vinaigrette

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 🌱

TREATS 2.95
assorted artisan baked goods

per dozen **38**

SNACKS 2.45
kettle chips
pop chips
hippeas

dozen **32**

CATERING GUIDELINES

Pick-up and delivery orders should be placed on mixt.com no later than 10:30 am 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 the Bay Area. Delivery fees apply.

Questions? Visit our FAQ online or email us at 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



Certified B Corporation
TRANSPARENT
Always striving for better ways to do business

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