



CATERING



AUTUMN 2018

LOS ANGELES MENU

AUTUMN SALADS

individual/large bowl (serves 4-6)

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

ACHIOTE

butter lettuce, **grilled achiote chicken**, butternut squash al pastor, shaved raw brussels sprouts, cotija cheese, toasted pumpkin seeds, cherry tomatoes, seasonal oranges, scallions, agave lime dressing

13.45 / 58

LOMBARD

butter lettuce, **applewood smoked bacon**, grilled broccoli, mama lil's sweet hot peppers, roasted cauliflower, red flame grapes, feta, avocado, mixt seeds, harissa pesto dressing

13.45 / 58

WOODSTOCK (v) ●

romaine, arugula, roasted butternut squash, homemade spiced granola, asian pears, seasonal radishes, cucumbers, fresh herbs, zesty lemon vinaigrette

10.95 / 48

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

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

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**, seasonal apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic 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

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

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

GRAIN BOWLS

individual/large bowl (serves 4-6)

SEOULFUL

brown + red rice, sunflower sprouts, cabbage, **grilled chicken, marinated hodo soy organic tofu**, egg, mixt seeds, carrots, lemon juice + extra virgin olive oil, with a spicy korean bbq drizzle

13.45 / 58

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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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, reduced balsamic, 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
raw turmeric 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 + 15.95

mixt greens with radish & champagne vinaigrette + a freshly baked cookie, served in a box. The perfect choice for office meetings, employee lunches, events and seminars.

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

QUESTIONS?

Visit our FAQ online or email us at lacatering@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



SUSTAINABLE
99% of waste diverted from landfills

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

Mixt prepares wheat, eggs, soybeans, milk, peanuts, tree nuts, and fish in-house. Our operations involve shared cooking and preparation areas and the possibility exists for food items to come in contact with other food products. We are unable to guarantee that any menu item can be completely free of allergens. We are not responsible for any lost or stolen items. v.LA 09.19.18

