



CATERING



AUTUMN 2018

# SAN FRANCISCO MENU

COW HOLLOW • MISSION • YERBA BUENA

## 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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# DESIGN YOUR OWN MARKET 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

- 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)

- roasted 'buffalo' brussels sprouts 🌱 (v)  
calabrian chili buffalo sauce, celery, scallions
- parmesan cauliflower mash 🌱 ●  
minced chives
- grilled broccoli (v)  
lemon + chili flakes

- roasted butternut squash al pastor 🌱 (v)  
seasonal oranges, mint
- quinoa + shaved brussels sprouts 🌱 (v)  
sauteed shallots, seasonal apples, zesty lemon vinaigrette
- mashed sweet potatoes ●

- 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  
raw turmeric 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 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



**SUSTAINABLE**  
99% of waste diverted from landfills

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

To help mitigate the costs of San Francisco legislation, a 4.5% surcharge will be added to your bill in SF. 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. MKT 09.19.18

