



CATERING



SPRING 2019

SAN FRANCISCO MENU FINANCIAL DISTRICT

SPRING SALADS

one specialty substitution per salad

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

WRANGLER 🌱

romaine hearts, **grilled chicken**, **applewood smoked bacon**, grilled asparagus, rainbow carrots, cotija cheese, jicama, black beans, scallions, bbq spiced croutons, sriracha ranch dressing **14.45 / 62**

POPPY 🌱

butter lettuce, **grilled chicken**, garden peas, grilled asparagus, snap peas, rainbow carrots, seasonal radishes, cucumbers, savory herbs, everything bagel spice, creamy dill dressing **13.95 / 60**

VERDE 🌱 ●

mixt greens, baby spinach, egg, avocado, snap peas, seasonal radishes, sunflower sprouts, pumpkin seeds, scallions, savory herbs, avocado goddess dressing **11.45 / 50**

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, red flame grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **10.95 / 48**

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**

BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, rainbow 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 COBB

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

RITUAL (v) ●

arugula, cabbage, **marinated hodo soy organic tofu**, brown + red rice, avocado, spicy peanuts, mango, rainbow 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**

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)

RAIN BOWL 🌱 ●

wheat berries + baby spinach, goat cheese, rainbow carrots, grilled asparagus, garden peas, sunflower sprouts, roasted golden beets, scallions, savory herbs, lemon juice, evoo **11.95 / 52**

PACIFICA

quinoa + cabbage, **grilled 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 6/11/19

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
hibiscus + strawberry lemonade 🌱

COOKIES 2.95
chocolate chip sea salt
oatmeal cranberry
ginger molasses

SNACKS 2.45
kettle chips
pop chips
hippeas

per dozen 38

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

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

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