



CATERING



SPRING 2019

# BAY AREA MENU

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

## 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**

### BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, rainbow 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, rainbow carrots, cucumbers, scallions, carrot ginger dressing **11.95 / 52**

### FALAF (v)

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

### 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)

### 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

# 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 chicken breast 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

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

## 3 SELECT

### TWO MARKET SIDES

sourced from local farms whenever possible (\$3.95 à la carte)

grilled asparagus 🌱  
spicy citrus vinaigrette

roasted rainbow carrots 🌱 (v)  
sesame seeds, chili lime seasoning

grilled broccoli (v)  
lemon, chili flakes

spring vegetable medley 🌱 (v)  
grilled asparagus, snap peas, garden peas,  
cilantro jalapeno vinaigrette

parmesan cauliflower mash ●  
minced chives

mashed sweet potatoes ●

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

**LEMONADE + KOMBUCHA**  
fresh squeezed lemonade 2.75  
hibiscus + strawberry lemonade 🌱 2.75  
kombucha on tap 5.95

**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](mailto:sfcatering@mixt.com)

## THE MIXT MOVEMENT



**ORGANIC**  
100% organic greens  
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Rolling with the seasons  
to bring you the best of  
what's now



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ingredients  
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for better ways  
to do business

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