



CATERING



SUMMER 2019

SF NEIGHBORHOOD MENU

COW HOLLOW • MISSION • YERBA BUENA

seasonal = ☺ vegetarian = ● vegan = (v) contains honey = ● contains gluten = (g)

SUMMER SEASONAL SALADS

individual/large bowl (serves 4-6)

SANDIA ☺ ●

romaine hearts, watermelon, grilled local corn, oaxacan cheese, cucumbers, toasted almonds, fresh herbs, basil vinaigrette

11.45 / 50

IMPOSSIBLE™ PICNIC ☺ ●

romaine hearts, **greek seasoned ground Impossible™**, feta, cherry tomatoes, carrots, seasonal radishes, cucumbers, lemon dill dressing, topped with paprika

13.95 / 60

ELOTE ☺

butter lettuce, cabbage, **grilled chicken**, grilled local corn, heirloom tomatoes, cotija cheese, avocado, pumpkin seeds, jicama, scallions, lime crema dressing, topped with chili lime salt

13.95 / 60

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) (g)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, 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, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette

10.95 / 48

ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, 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, carrots, cucumbers, scallions, carrot ginger dressing

11.95 / 52

BACHELOR (g)

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 (g)

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)

ZESTY

quinoa + kale, **grilled chicken**, feta, oranges, avocado, cabbage, pickled red onions, fresh herbs, lemon herb vinaigrette

12.45 / 54

PACIFICA

quinoa + cabbage, **grilled chicken**, mango, cotija cheese, toasted pumpkin seeds, cherry tomatoes, black beans, scallions, fresh herbs, cilantro jalapeño vinaigrette

12.95 / 56

SANDWICHES

individual/platter (8 half-sandwiches) — served with a side salad of mixt greens and champagne vinaigrette

ROOSTER (g)

grilled chicken, sliced apples, sharp cheddar, basil pesto, arugula, aioli, on a torpedo roll

11.95 / 52

ROYALE (g)

grilled flat iron steak, blue cheese, grilled red onions, reduced balsamic, arugula, aioli, on a torpedo roll

13.45 / 58

BEETSTEAK ● (g)

roasted golden beets, herb goat cheese, pickled red onions, chickpea spread, arugula, on a torpedo roll

11.95 / 52

ORDER ONLINE AT MIXT.COM/CATER

menu valid through 9/17/19

WARM PLATES

1 CHOOSE A MAIN

all-natural + sourced responsibly

HERB ROASTED CHICKEN BREAST	13.95 / 60
GRILLED FLAT IRON STEAK	14.95 / 64
ROASTED COLUMBIA RIVER STEELHEAD	14.95 / 64
MARKET TRIO <i>(choice of 3 market sides)</i>	10.95 / 48
IMPOSSIBLE™ MEATBALLS 🌱 (v) <i>(made from plants)</i>	14.95 / 64

2 ADD SAUCE

chimichurri (v)
miso ginger glaze (v)
spicy korean bbq (v)

3 SELECT TWO VEGETABLE SIDES

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

- HEIRLOOM TOMATOES 🌱 (v)
eвоo, maldon salt, savory herbs, balsamic reduction
- ROASTED LOCAL CORN 🌱 ●
feta, savory herbs, zaatar, basil drizzle
- GRILLED BROCCOLI (v)
lemon + chili flakes
- PARMESAN CAULIFLOWER MASH ●
minced chives
- MASHED SWEET POTATOES ●

TREATS

SWEETS (g) 2.95
assorted artisan
baked goods

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 and
champagne vinaigrette and a
freshly baked cookie, served in a
box. Perfect for office meetings,
employee lunches, events and
seminars.

SANDWICH OPTIONS
rooster
royale
beetsteak

COOKIE OPTIONS
chocolate chip sea salt
oatmeal cranberry
ginger

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



Impact
Always striving for
better ways
to do business

CATERING GUIDELINES

Pick-up orders should be placed on mixt.com no later than 10:30am on the day of your event.

Pro tip: Order even earlier to secure the exact 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.

QUESTIONS?

Visit our FAQ online or email us at catering@mixt.com

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