



CATERING



AUTUMN 2019

SF NEIGHBORHOOD MENU

COW HOLLOW • MISSION • YERBA BUENA

seasonal = 🍁 vegetarian = ● vegan = (v) contains gluten = (g)

AUTUMN SEASONAL SALADS

individual/large bowl (serves 4-6)

SUNRISE 🍁 (v)

butter lettuce, mixt greens, roasted sunchokes, roasted butternut squash, seasonal radishes, sunflower seeds, vegan furikake, fresh herbs, autumn spiced citrus vinaigrette

11.45 / 50

EQUINOX 🍁 (g)

romaine hearts, kale, **grilled chicken**, roasted brussels sprouts, roasted sweet potatoes, shaved parmesan, toasted almonds, garlic herb croutons, maple balsamic vinaigrette

13.95 / 60

IMPOSSIBLE™ ACHIOTE 🍁 ●

butter lettuce, cabbage, **achiote seasoned ground Impossible™**, shaved raw brussels sprouts, roasted sweet potatoes, cotija cheese, jicama, cherry tomatoes, oranges, toasted pumpkin seeds, agave lime dressing

14.95 / 64

substitute **grilled chicken** for *Impossible™*

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)

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

10.95 / 48

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

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

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 (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing

10.45 / 46

with **grilled chicken** 13.45 / 58

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

TOFU BANH MIXT (v) (g)

marinated hodo soy organic tofu, avocado, house-baked falafel crumbles, arugula, carrots, seasonal radishes, pickled red onions, spicy vegan aioli, on whole wheat levain

11.95 / 52

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

EARN FREE FOOD FORK YEAR!



DOWNLOAD THE MIXT REWARDS APP

ORDER ONLINE AT MIXT.COM/CATER

menu valid through 12/11/19

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 <small>(choice of 3 market sides)</small> ●	10.95 / 48
IMPOSSIBLE™ MEATBALLS 🌱 (v) <small>(made from plants)</small>	14.95 / 64

2 ADD SAUCE

CHIMICHURRI (v)
MISO GINGER GLAZE (v)
SPICY KOREAN BBQ (v) (g)

3 SELECT TWO SIDES

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

ROASTED BRUSSELS SPROUTS 🌱 (v) evoo, maldon salt, savory herbs
GRILLED BROCCOLI (v) lemon + chili flakes
PARMESAN CAULIFLOWER MASH ● minced chives
MASHED SWEET POTATOES ●

TREATS

COOKIES (g) 2.95
carmelita bar
chocolate chip sea salt
ginger molasses <small>(Mission + Yerba Buena only)</small>
oatmeal cranberry
per dozen 38

SNACKS 2.45
kettle chips
pop chips
hippeas
dozen 32

CATERING PACKAGES

SMALL <small>(serves 14-16)</small> 255
2 large salads or bowls
2 sandwich platters
15 cookies or chips
MEDIUM <small>(serves 20-22)</small> 375
3 large salads or bowls
3 sandwich platters
20 cookies or chips
LARGE <small>(serves 25-30)</small> 510
4 large salads or 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

tofu banh mixt
rooster
royale


COOKIE OPTIONS

carmelita bar
chocolate chip sea salt
ginger molasses (Mission + Yerba Buena only)
oatmeal cranberry


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



SUSTAINABLE
Over 102 farm fresh ingredients



VALUE DRIVEN
Using business as a force for good in our communities

CATERING GUIDELINES

Pick-up must be placed online at mixt.com/cater.

Pro tip: 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)