



CATERING



WINTER 2020

LOS ANGELES MENU

MIRACLE MILE • DTLA

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

WINTER SEASONAL SALADS

individual/large bowl (serves 4-6)

MIXT 30 🌿 (v)

baby spinach, cabbage, roasted butternut squash, goji berries, mango, carrots, cucumbers, toasted coconut chips, toasted hemp + sesame seeds, fresh herbs, matcha citrus vinaigrette **11.45 / 50**

KALEO 🌿

mixt greens, kale, **grilled chicken**, roasted brussels sprouts, roasted mushrooms, carrots, radishes, toasted pumpkin seeds, pomegranate balsamic vinaigrette **13.45 / 58**

MOD MED 🌿 ● (g)

mixt greens, arugula, roasted butternut squash, purple barley, crispy dukkah chickpeas, feta, oranges, carrots, cucumbers, toasted hemp + sesame seeds, moroccan vinaigrette **12.45 / 54**

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**

EARN FREE FOOD
FORK YEAH!



DOWNLOAD THE
MIXT REWARDS APP

ORDER ONLINE AT MIXT.COM/CATER

menu valid through 3/11/20

SANDWICHES

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

TOFU BANH MIXT (v) (g)
marinated 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

TREATS

COOKIES (g) **2.95**
 chocolate chip sea salt
 ginger molasses
 oatmeal cranberry
 per dozen **38**

SNACKS **2.45**
 kettle chips
 pop chips
 hippeas
 dozen **32**

CATERING PACKAGES

SMALL (serves 14-16) **255**
 2 large salads or bowls
 2 sandwich platters
 15 cookies or chips

MEDIUM (serves 20-22) **375**
 3 large salads or bowls
 3 sandwich platters
 20 cookies or chips

LARGE (serves 25-30) **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
 chocolate chip sea salt
 ginger molasses
 oatmeal cranberry

CATERING GUIDELINES

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

Pro tip: Order early 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 \$100 order minimum. Delivery fees apply.

QUESTIONS?

Visit our FAQ online or email us at catering@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



SUSTAINABLE
 Over 102 farm fresh ingredients



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

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

MIXT is a registered trademark of MG Restaurants, Inc. MIXT prepares wheat, eggs, soybeans, milk, peanuts, tree nuts, and fish in-house and our operations involve shared cooking and preparation areas. The possibility exists for cross contact and we are unable to guarantee that any menu item is completely free of any allergen.

*Consuming raw or undercooked meats, seafood, poultry, or eggs may increase your risk of foodborne illness.