



CATERING



SUMMER 2020

# SAN FRANCISCO MENU

FINANCIAL DISTRICT

## SALADS

individual/large bowl (serves 4-6)

### CHEF CRAFTED

#### BEETNIK •

mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette **11.95 / 46**

#### FALAF (v)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **11.75 / 48**

#### BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette **11.25 / 48**

#### NAMASTE (v)

mixt greens, cabbage, **marinated organic tofu**, avocado, candied cashews, jicama, mango, red bell peppers, carrots, tamarind vinaigrette **12.75 / 56**

#### ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette **14.45 / 58**

#### COWBOY

romaine hearts, **grilled chicken**, roasted red peppers, black beans, sharp cheddar, scallions, point Reyes blue cheese dressing with a chipotle honey drizzle **13.75 / 56**

#### MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette **14.25 / 58**

#### MIXT CAESAR (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing **10.95 / 46** with **grilled chicken** **13.95 / 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**

### SUMMER SALADS

#### ELOTE ☺

butter lettuce, cabbage, **grilled chicken**, grilled corn, heirloom tomatoes, cotija cheese, avocado, pumpkin seeds, jicama, scallions, tajin, lime crema dressing **14.45 / 60**

#### GREEKISH ☺ •

romaine, kale, grilled eggplant, feta, cherry tomatoes, pickled onions, roasted red peppers, verjus-herb vinaigrette **10.95 / 46**

#### CAPRI ☺ •

mixt greens, arugula, **burrata**, heirloom tomatoes, pickled green strawberries, spiced pumpkin seeds, basil salt, burnt honey vinaigrette **12.95 / 54**

seasonal ☺

vegetarian •

vegan (v)

contains gluten (g)

one specialty substitution per salad

## BOWLS + SANDWICHES

### BOWLS

individual/large bowl (serves 4-6)

#### ZESTY

quinoa + kale, **grilled chicken**, feta, oranges, avocado, cabbage, pickled red onions, fresh herbs, lemon herb vinaigrette **12.95 / 54**

#### PACIFICA

quinoa + cabbage, **grilled chicken**, mango, cotija cheese, toasted pumpkin seeds, cherry tomatoes, black beans, scallions, fresh herbs, cilantro jalapeño vinaigrette **13.95 / 56**

### SANDWICHES

individual/platter (8 half-sandwiches) —served with a side salad of mixt greens + 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 **12.95 / 52**

#### ROYALE (g)

**grilled flat iron steak\***, blue cheese, grilled red onions, balsamic reduction, arugula, aioli, on a torpedo roll **13.95 / 58**



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menu valid through 10/21/20

# TREATS

## TREATS

**COOKIES (g)** 2.95  
assorted cookie  
selection

per dozen 38

**SNACKS** 2.45  
kettle chips  
pop chips  
hippeas

per dozen 32

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## 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**  
assorted cookie selection

## CATERING GUIDELINES

**Pick-up must be placed online at [mixt.com/cater](https://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](mailto:catering@mixt.com).

## THE MIXT MOVEMENT



**ORGANIC**  
Serving organic or sustainable greens + grains every day



**SEASONAL**  
Rolling with the seasons to bring you the best of what's now



**SUSTAINABLE**  
Diverting waste from landfills through compost + recycling



**TRANSPARENT**  
Meeting the highest standards of social + environmental impact

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