



CATERING



SUMMER 2020

LA NEIGHBORHOOD

SILVER LAKE

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

MARKET PLATES

CHEF CRAFTED

CALI ☺ •

tamari grilled tofu skewers, grilled summer corn, sesame rainbow quinoa, miso aioli **11.95 / 52**

RIVER ☺

roasted sustainable steelhead, grilled summer corn, parmesan cauliflower mash, chimichurri **14.95 / 64**

PICNIC ☺ (g)

herb roasted chicken breast, grilled broccoli, mixt mac + cheese, carolina gold bbq **13.95 / 60**

DESIGN YOUR OWN

1 CHOOSE A MAIN

all-natural + sourced responsibly

herb roasted chicken breast **13.95 / 60**

roasted sustainable steelhead* **14.95 / 64**

tamari grilled tofu skewers (v) **11.95 / 52**

market trio (choice of 3 sides) • **10.95 / 48**

2 SELECT TWO SIDES

\$3.95 à la carte

grilled broccoli (v)
lemon + chili flakes

grilled summer corn ☺ •
jalapeños + cotija cheese

mixt mac + cheese ☺ • (g)

parmesan cauliflower mash •
minced chives

sesame rainbow quinoa ☺ (v)
edamame

3 ADD SAUCE

made from scratch

carolina gold bbq ☺ •

chimichurri (v)

miso aioli (v)

ORDER ONLINE AT MIXT.COM

menu valid through 10/21/20

BOWLS, SANDWICHES + TREATS

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**

TREATS

COOKIES (g)	2.95	SNACKS	2.45
assorted cookie selection		kettle chips	
		pop chips	
		hippeas	
per dozen	38	per dozen	32

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**



**SKIP THE LINE
ORDER ONLINE**
DOWNLOAD THE
MIXT APP

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

one specialty substitution per salad

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.

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.

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

ORDER ONLINE AT MIXT.COM

MIXT is a registered trademark of MG Restaurants, Inc. We are not responsible for lost or stolen items. 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. Please visit our website to learn more about the measures we are taking to keep our staff and customers safe during the CoVid-19 Pandemic. We appreciate you for reading through this teeny, tiny fine print! You're awesome! 😊