



CATERING



# 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 / 52**

#### FALAF (v)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **11.75 / 51**

#### BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette **11.25 / 49**

#### NAMASTE (v)

mixt greens, cabbage, **marinated organic tofu**, avocado, candied cashews, jicama, mango, red bell peppers, carrots, tamarind vinaigrette **12.75 / 55**

#### ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette **14.45 / 62**

#### 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 / 59**

#### MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette **14.25 / 61**

#### MIXT CAESAR (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing **10.95 / 48** with **grilled chicken** **13.95 / 60**

#### 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**

### SEASONAL

#### SUNSHINE ☺ •

mixt greens, cabbage, herb spiced almonds, goat cheese, oranges, avocado, radishes, shaved fennel, fresh herbs, blood orange pomegranate vinaigrette **11.25 / 49**

#### ASPEN ☺

romaine hearts, baby spinach, **applewood smoked bacon**, asiago seed crackle, roasted brussels sprouts, toasted walnuts, carrots, savory herbs, smoked sherry vinaigrette **11.95 / 52**

#### FORAGE ☺ (g)

mixt greens, **grilled chicken**, roasted butternut squash, roasted crimini mushrooms, shaved parmesan, garlic herb croutons, scallions, golden balsamic vinaigrette **13.75 / 59**

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 / 56**

#### PACIFICA

RightRice® + cabbage, **grilled chicken**, mango, cotija cheese, toasted pumpkin seeds, cherry tomatoes, black beans, scallions, fresh herbs, cilantro jalapeño vinaigrette **12.95 / 56**

*RightRice® is a protein-packed, lower carb, vegan, veggie rice made from more than 90% vegetables (including lentils, chickpeas, and peas).*

### SANDWICHES

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

#### NAPA (g)

**choice of protein**, sliced apples, sharp cheddar, basil pesto, arugula, aioli, on a torpedo roll  
with grilled chicken **11.95 / 52**  
with marinated organic tofu • **10.95 / 48**  
with grilled flat iron steak\* **14.95 / 64**

#### PARK (g)

**choice of protein**, avocado, MIXT chipotle honey slaw (cabbage, carrots, fennel, scallions), aioli, on a torpedo roll  
with grilled chicken **11.95 / 52**  
with marinated organic tofu • **10.95 / 48**  
with grilled flat iron steak\* **14.95 / 64**

#### HUZZAH (g)

**choice of protein**, romaine hearts, roasted red pepper hummus, cucumbers, red bell peppers, pickled red onions, wrapped in lavash  
with grilled chicken **11.95 / 52**  
with marinated organic tofu (v) **10.95 / 48**  
with grilled flat iron steak\* **14.95 / 64**



**SKIP THE LINE  
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MIXT APP**

ORDER ONLINE AT MIXT.COM

menu valid through 3/17/21

# TREATS

## TREATS

**HOUSE-BAKED** 2.95  
**COOKIES** (g)

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 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**  
napa  
park  
huzzah

**COOKIE OPTION**  
chocolate chip sea salt

## 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

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

MIXT is a registered trademark of MG Restaurants, Inc. We are not responsible for lost or stolen items. In San Francisco, a 5% surcharge will be added to your bill to help mitigate the costs of SF legislation. 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! 🍷