



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
ORDER ONLINE**

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MIXT APP**

ORDER ONLINE AT MIXT.COM

menu valid through 6/15/21

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.

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](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! 🍷