



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, spiced 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

ELOTE ☺

butter lettuce, cabbage, **grilled chicken**, grilled corn, cherry tomatoes, cotija cheese, avocado, toasted pumpkin seeds, jicama, scallions, lime crema dressing, topped with chili lime salt **14.75 / 63**

PEACHY ☺(g)

mixt greens, **grilled chicken**, grilled corn, peaches, cornbread crumble, pickled red onions, carrots, scallions, sriracha ranch dressing with a maple bbq drizzle **13.95 / 60**

RIVIERA ☺(g)

romaine hearts, mixt greens, **seared sesame crusted tuna***, green beans, egg, herb roasted potatoes, cherry tomatoes, crispy shallots, savory herbs, lemon thyme vinaigrette **15.95 / 68**

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)

NAPA (g)

choice of protein, sliced apples, sharp cheddar, basil pesto, arugula, aioli, on a torpedo roll

with marinated organic tofu • **9.95 / 44**

with grilled chicken **10.95 / 48**

with grilled flat iron steak* **13.95 / 60**

PARK (g)

choice of protein, avocado, MIXT chipotle honey slaw (cabbage, carrots, fennel, scallions), aioli, on a torpedo roll

with marinated organic tofu • **9.95 / 44**

with grilled chicken **10.95 / 48**

with grilled flat iron steak* **13.95 / 60**



GET THE NEW MIXT APP: ORDER FASTER + GET REWARDED



prices and availability subject to change

TREATS

HOUSE-BAKED COOKIES (g) 2.95

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 and events. 15.95

SANDWICH OPTIONS
napa
park

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. We appreciate you for reading through this teeny, tiny fine print! You're awesome! 😊