



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 **12.95 / 56**

#### ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette **14.75 / 63**

#### 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 **14.45 / 62**

#### 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 **15.95 / 68**

### SEASONAL

#### HARVEST ☺

mixt greens, **grilled chicken**, candied pecans, pomegranate seeds, roasted butternut squash, apples, blue cheese, savory herbs, spiced pear vinaigrette **14.45 / 62**

#### PUEBLA ☺

romaine hearts, cabbage, **grilled chicken**, avocado, spiced honey roasted sweet potatoes, sharp cheddar, pumpkin seeds, jicama, scallions, roasted poblano dressing **14.95 / 64**

#### RIVIERA ☺(g)

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

seasonal ☺

vegetarian ●

vegan (v)

contains gluten (g)

one specialty substitution per salad

## 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 MIXT APP: ORDER FOR PICK UP OR DELIVERY



prices and availability subject to change

# TREATS

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

per dozen 38

**SNACKS** 2.45  
kettle chips  
pop chips  
hippeas

per dozen 32

## 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

## BAG LUNCHES

Individual bag with your choice of signature salad, bowl, or sandwich, freshly baked chocolate chip cookie, sea salt kettle chips, and utensils. Perfect for meetings, team lunches, and events!

minimum order of 6  
**13.95 – 18.75**

### SALAD OPTIONS

beetnik	per bag 15.95
be well	15.25
cowboy	17.75
falaf	15.75
mixt caesar	14.95
mixt caesar with grilled chicken	17.95
mixt cobb	18.45
namaste	16.95
orchard	18.75

### BOWL OPTIONS

pacifica	16.95
zesty	16.95

### SANDWICH OPTIONS

napa with grilled chicken	14.95
napa with marinated organic tofu	13.95

## CATERING GUIDELINES

**Order online at [mixt.com/cater](https://mixt.com/cater) or through the MIXT app.**

Pick up and delivery options available.

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 [mixt.com/faq](https://mixt.com/faq) 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. We appreciate you for reading through this teeny, tiny fine print! You're awesome! 🍷 v.10.28.2021