



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 **12.45 / 54**

FALAF (v)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **12.45 / 54**

BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette **12.25 / 53**

ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette **15.75 / 67**

MANDARIN (g)

romaine hearts, kale, **grilled chicken**, cabbage, oranges, spiced candied almonds, snow peas, jicama, spicy sesame seeds, fresh herbs, miso ginger vinaigrette **14.95 / 64**

COWBOY

romaine hearts, **grilled chicken**, red bell peppers, black beans, sharp cheddar, scallions, point Reyes blue cheese dressing with a chipotle honey drizzle **13.95 / 60**

MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette **15.75 / 67**

MIXT CAESAR (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing **10.95 / 48** with **grilled chicken** **14.90 / 64**

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 **16.95 / 72**

PUEBLA (g)

romaine hearts, cabbage, **grilled chicken**, avocado, spiced honey roasted sweet potatoes, sharp cheddar, pumpkin seeds, jicama, scallions, roasted poblano dressing **15.95 / 68**

SEASONAL

ELOTE ☺

butter lettuce, cabbage, **grilled chicken**, grilled corn, cherry tomatoes, cotija cheese, avocado, pumpkin seeds, jicama, scallions, tain, lime crema dressing **15.95 / 68**

PEACHY ☺ (g)

mixt greens, **grilled chicken**, grilled corn, peaches, cornbread crumble, pickled red onions, carrots, sriracha ranch dressing with a maple bbq drizzle **15.95 / 68**

seasonal ☺

vegetarian •

vegan (v)

contains gluten (g)

modifications unavailable on large bowl salads

BOWLS

individual/large bowl (serves 4-6)

ZESTY

quinoa + kale, **grilled chicken**, feta, oranges, avocado, cabbage, pickled red onions, fresh herbs, lemon herb vinaigrette **13.95 / 60**

PACIFICA CRISPY

CHICKEN BOWL (g)

RightRice® + cabbage, **crispy chicken**, cotija cheese, pumpkin seeds, cherry tomatoes, black beans, fresh herbs, cilantro jalapeño vinaigrette with a chipotle honey drizzle **13.95 / 60**

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 • **10.95 / 48**
with grilled chicken **11.95 / 52**
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 marinated organic tofu • **10.95 / 48**
with grilled chicken **11.95 / 52**
with grilled flat iron steak* **14.95 / 64**



GET THE MIXT APP: ORDER FOR PICK UP OR DELIVERY



prices and availability subject to change

TREATS

HOUSE-BAKED 2.95	SNACKS 2.45
COOKIES (g)	kettle chips
	pop chips
	hippeas
per dozen 38	per dozen 32

CATERING PACKAGES

SMALL (serves 14-16)	285
2 large salads or bowls	
2 sandwich platters	
15 cookies or chips	
MEDIUM (serves 20-22)	415
3 large salads or bowls	
3 sandwich platters	
20 cookies or chips	
LARGE (serves 25-30)	565
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

SALAD OPTIONS

bachelor	per bag 20.95
be well	16.25
beetnik	16.45
cowboy	17.95
falaf	16.45
mandarin	18.95
mixt caesar	14.95
mixt caesar with grilled chicken	18.90
mixt cobb	19.75
orchard	19.75
puebla	19.95

BOWL OPTIONS

pacifica	17.95
zesty	17.95

SANDWICH OPTIONS

napa with grilled chicken	15.95
park with marinated organic tofu	14.95

CATERING GUIDELINES

Order online at 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.

QUESTIONS?

Visit mixt.com/faq 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. At San Francisco, Oakland and Mill Valley locations, a 6% surcharge will be added to your bill to help mitigate the costs of employee benefits. 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. We appreciate you for reading through this teeny, tiny fine print. You're awesome!
 ☺ 4.27.22