



CATERING



# BAY AREA MENU

COW HOLLOW · MISSION · OAKLAND · YERBA BUENA · SAN RAMON

## 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, **crispy 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, **crispy 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, tajin, lime crema dressing **15.95 / 68**

#### PEACHY ☺ (g)

mixt greens, **crispy 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**

### CLASSIC CRISPY (g)

**crispy chicken**, house pickles, shredded lettuce, herb mayo, on a toasted challah bun **11.95 / 52**

### 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

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

## CATERING PACKAGES

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

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

<b>BOWL OPTIONS</b>	
pacifica	<b>17.95</b>
zesty	<b>17.95</b>

<b>SANDWICH OPTIONS</b>	
napa with grilled chicken	<b>15.95</b>
park with marinated organic tofu	<b>14.95</b>

## 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.

**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. 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