Bay Area Neighborhood Catering

vegetarian Ⓥ *vegan* Ⓟ *contains gluten* Ⓖ

no modifications on large salads, bowls, or platters

LARGE SALADS, WARM BOWLS, + SANDWICH PLATTERS.

Serves 4-6 people. Individual meals also available.

Chef-Crafted Salads

SOBA Ⓖ
arugula, cabbage, **blackened chicken**, soba noodles, spicy pickled shimeji mushrooms, roasted golden beets, snow peas, cucumbers, tamari ginger dressing
optional: substitute **tamari salmon**

BEETNIK Ⓥ
mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, caramelized fennel, savory herbs, balsamic vinaigrette

CHILI CRISP Ⓖ
romaine hearts, cabbage, **blackened chicken**, spiced honey roasted sweet potatoes, avocado, edamame, carrots, red bell peppers, scallions, chili crisp dressing, lime wedge, topped with furikake wonton crisps

MANDARIN Ⓖ
romaine hearts, kale, **buttermilk crispy chicken**, oranges, spiced candied almonds, snow peas, jicama, cabbage, fresh herbs, miso ginger vinaigrette, topped with spicy sesame seeds

PUEBLA Ⓖ
romaine hearts, cabbage, **buttermilk crispy chicken**, avocado, spiced honey roasted sweet potatoes, sharp cheddar, pumpkin seeds, jicama, scallions, roasted poblano dressing

MIXT CAESAR Ⓖ
romaine hearts, shaved parmesan, avocado, watermelon radishes, garlic herb croutons, savory herbs, caesar dressing
optional: add **grilled chicken**

MIXT COBB
butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette

BACHELOR Ⓖ
mixt greens, arugula, **grilled steak**,* blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with caramelized onions, breadcrumbs

Seasonal Salads

DELICATA Ⓖ
arugula, cabbage, **grilled chicken**, roasted broccoli, roasted delicata squash, jicama, watermelon radishes, tahini coconut dressing, topped with furikake wonton crisps

ASADO
romaine hearts, cabbage, **grilled steak**,* roasted delicata squash, spiced honey roasted sweet potatoes, pickled red onions, cherry tomatoes, hatch chile lime dressing, topped with red chimichurri drizzle, chili tortilla crisps

Warm Bowls

SEOUL BOWL
warm cilantro lime brown rice, cabbage, **grilled steak**,* roasted broccoli, Sinto Gourmet kimchi, carrots, cucumbers, miso ginger vinaigrette, topped with sesame gochujang drizzle, spicy sesame seeds

DAVE'S TACO BOWL
warm cilantro lime brown rice, cabbage, **blackened chicken**, avocado, cotija, black beans, lime wedge, topped with chipotle crema, salsa verde, chili tortilla crisps

BACHAN'S® BOWL Ⓖ
warm cilantro lime brown rice, arugula, **buttermilk crispy chicken** or **organic grilled marinated tofu** Ⓟ, avocado, edamame, cucumbers, watermelon radishes, cabbage, scallions, topped with ginger sesame drizzle, **Bachan's**® Japanese bbq drizzle

MEDITERRANEAN BOWL Ⓖ
warm rainbow quinoa, cabbage, **grilled chicken**, avocado, feta, za'atar pita crisps, walnuts, currants, pickled red onions, fresh herbs, topped with red pepper walnut drizzle

Sandwiches

Platter is 8 half sandwiches.

BANH MIXT Ⓖ
blackened chicken or **organic grilled marinated tofu,** pickled daikon-carrot, pickled jalapeno, cilantro, aioli, torpedo roll

CAESAR SANDO Ⓖ
buttermilk crispy chicken, romaine hearts, avocado, shaved parmesan, watermelon radishes, savory herbs, caesar dressing, torpedo roll

MIXT CRISPY Ⓖ
buttermilk crispy chicken, apple fennel slaw, house pickles, herb mayo, torpedo roll

NAPA Ⓖ
grilled chicken, sliced apples, sharp cheddar, walnut pesto, arugula, aïoli, torpedo roll

CATERING PACKAGES

SMALL *(serves 14-16)*
2 large salads or bowls
2 sandwich platters
15 cookies or chips

MEDIUM *(serves 20-24)*
3 large salads or bowls
3 sandwich platters
20 cookies or chips

LARGE *(serves 28-32)*
4 large salads or bowls
4 sandwich platters
30 cookies or chips

BAG LUNCHES

- your choice of a signature salad, warm bowl, or sandwich
- house-baked chocolate chip cookie
- sea salt kettle chips

Perfect for meetings, team lunches, and events. **Minimum order of 6.**

TREATS

Add house-baked cookies or kettle chips, individually or by the dozen, to your order.

GROUP ORDERING

One order, one payment, everyone's favorites.

Create an ordering link, share it out to your team, crew, or squad, and place your order with a single payment.

Get started at **order.mixt.com.**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. For allergen information visit www.mixt.com/allergens or ask a MIXT employee for a print copy. Bread adds 90cals. MIXT and "The way to salad" are registered trademarks of MG Restaurants, Inc. MIXT prepares milk, eggs, fish, tree nuts, peanuts, wheat, soy beans, and sesame, among others 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. $.25 cup charge on fountain drinks in Berkeley and Mill Valley; $.10 bag charge in Mill Valley and Walnut Creek; $.25 bag charge in San Francisco. *Consuming raw or undercooked meats may increase your risk of foodborne illness. 5/13/26