

ordering information

How to Place Orders

Order online @ www.mixtgreens.com

- or -

Fax your order to (415) 296-9290

download an order form @ www.mixtgreens.com
(please note order minimums for pick-up and delivery)

Questions? Please call our catering manager
(415) 296-8009

Payment options for fax orders:

Credit Card: include type, number and expiration

Corporate Check: specify with order and contact our catering manager for the total prior to delivery / pick-up

* Orders may not be canceled within 24 hours of the requested delivery / pick-up

Catering Guidelines

1. Delivery and pick-up is available from 10:30 am to 3:00 pm, M-F
2. Same day orders must be received by 10:30 am and availability is not guaranteed until confirmed by our catering manager
3. Catering order form must be included with all fax orders
4. Delivery is only available for orders over \$150; a \$20 delivery fee will be added
5. Please allow a 15 minute delivery window before or after the requested time
6. Delivery is only available within the Financial District. For deliveries outside of this area please call before placing your order. An additional delivery charge will apply.

why cater with mixt greens?

We dress to impress

We source the freshest, highest quality, organic, and sustainable ingredients. All ingredients are prepared in house and made from scratch, including all dressings.

Customization is the name of the game

We offer flexible gourmet catering. Our options include large salads, sandwich platters, individual boxed lunches, and complete custom packages.

Lunch with a conscience

Mixt Greens is environmentally responsible throughout our operation and we minimize our environmental footprint in every way possible. We source organic, local and seasonal ingredients, and all-natural, antibiotic and hormone-free meat and fowl. The restaurants are 'built green' and integrate energy efficiency, indoor air quality, water conservation and resource conservation. We divert over 90% of all waste from landfills through compost and recycling and all take-away packaging is compostable (including containers, cups, lids, straws, bags and utensils).

Mixt Greens was named the 'greenest restaurant in the bay area'.

Increase productivity

Our food will leave you satisfied, not stuffed – make you energized, not sleepy – leading to increased productivity and happy employees.

Mixt Greens was voted the healthiest lunch in the Bay Area by the San Francisco Chronicle!

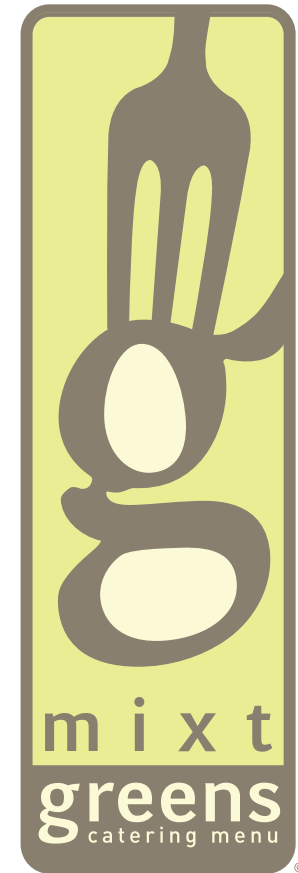
Woo clients

What's better than bringing in lunch from the best lunch spot around! We deliver gourmet, healthy lunches that will delight even the most particular clients.

Tried and true reliability

Our meticulous catering manager runs the operation with precision and accuracy. All orders are confirmed, clarified, and triple checked. We value every catering client and work with you to meet all of your catering needs.

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560 mission street
(between 1st & 2nd)

120 sansome street
(between pine & bush)

475 sansome street
(sansome & commercial)

p **415 296 8009** f **415 296 9290**

www.mixtgreens.com

packages for large groups

we design lunch for your event with our favorite large bowl salads, sandwich platters, and freshly baked cookies

small event serves 12-15 \$180

2 large bowl salads
16 half sandwiches
15 cookies

add a seasonal fruit salad* \$35



medium event serves 18-20 \$270

3 large bowl salads
24 half sandwiches
20 cookies

add a seasonal fruit salad* \$50

large event serves 25-30 \$400

5 large bowl salads
32 half sandwiches
30 cookies

add a seasonal fruit salad* \$75



* seasonal fruit salad requires 24 hour advance notice

boxed lunches

sandwich, salad, and a cookie \$14.95

choose a sandwich, salad, and cookie – served in a 'box'

sandwich

loafer
disco
rooster
farmer
bistro

salad**

cowboy (without chicken)
caesar (without chicken)
dagwood

cookie

chocolate chip
cookie of the day
oatmeal raisin

**seasonal salad options available – please call for selection

salads for seasonal options visit www.mixtgreens.com

cowboy

romaine hearts, herb marinated grilled chicken, roasted red peppers, black beans, sharp cheddar, red onion, point Reyes blue cheese dressing with a chipotle honey drizzle \$8.95
large bowl (serves 4) \$38

siam

mixt greens, green papaya, jicama, mango, cucumber, red pepper, fresh herbs, spicy peanuts, thai lemongrass vinaigrette \$7.95
large bowl (serves 4) \$34
siam with marinated tofu \$8.95
large bowl (serves 4) \$38

dagwood

mixt greens, roasted portabella mushrooms, roasted red peppers, roasted zucchini, caramelized onions, goat cheese, garlic croutons, balsamic reduction, lemon herb vinaigrette \$8.45
large bowl (serves 4) \$36

maui

butter lettuce, coriander-crust seared ahi tuna, avocado, mango, cherry tomatoes, cucumber, red onion, mango citrus vinaigrette, topped with crushed macadamia nuts \$10.95
large bowl (serves 4) \$46

madison

mixt greens, herb marinated grilled chicken, asparagus, roasted white-truffle potatoes, shaved parmesan, toasted pine nuts, whole grain mustard vinaigrette \$10.95
large bowl (serves 4) \$46

mixt cobb

butter lettuce, herb marinated grilled chicken, blue cheese, avocado, cucumber, cherry tomatoes, egg, applewood smoked bacon, mixt vinaigrette \$9.95
large bowl (serves 4) \$42

bachelor

red leaf, grilled prime flat iron, blue cheese, herb roasted potatoes, cherry tomatoes, balsamic vinaigrette, topped with caramelized onions \$11.95
large bowl (serves 4) \$50

caesar

romaine hearts, treviso, white anchovies, shaved parmesan, garlic croutons, caesar dressing \$7.95
large bowl (serves 4) \$34
caesar with grilled chicken \$8.95
large bowl (serves 4) \$38

sandwiches served with a side salad of mixt greens

disco

house roasted turkey breast, vine-ripened tomatoes, applewood smoked bacon, butter lettuce, harissa chile aioli, on an acme bread herb slab \$8.95
platter (min 4 assorted sandwiches) \$9.95 ea

loafer

american kobe meatloaf, fire-roasted tomatoes, garlic mayo, butter lettuce, on an acme bread torpedo roll \$8.95
platter (min 4 assorted sandwiches) \$9.95 ea

rooster

herb marinated grilled chicken, sliced apple, fontina cheese, basil pesto, mixt greens, aioli, on an acme bread herb slab \$8.95
platter (min 4 assorted sandwiches) \$9.95 ea

bistro

house roasted carved sirloin, marinated grilled red onions, pecorino, baby arugula, black truffle aioli, on an acme bread torpedo roll \$8.95
platter (min 4 assorted sandwiches) \$9.95 ea

farmer

burrata cheese, grilled zucchini, roasted red peppers, roasted portabella mushrooms, fresh basil, aioli, balsamic reduction, on an acme bread herb slab \$8.45
platter (min 4 assorted sandwiches) \$9.45 ea

drinks & snacks

organic house made iced teas and lemonades \$1.95

iced black tea
peach infused iced green tea
green tea arnold palmer
strawberry lavender lemonade
fresh squeezed lemonade
per gallon (serves 12) \$24

bottled beverages

izee beverages \$2.00
bottled water \$1.25
coke/diet coke/sprite \$1.25
sparkling water \$1.45
purity organic juices \$2.50

treats

just baked all natural cookies \$1.50 - per dozen \$18
kettle chips \$1.75 - per dozen \$21

more than just lunch, your eco-gourmet® meal supports:
LOCAL FARMS, ORGANIC PRODUCE, SUSTAINABLE AGRICULTURE,
GREEN BUILDING, RENEWABLE ENERGY, AND HEALTHY EATING