

2026

Olivewood Catering

Seasonal, plant-forward catering
that reflects your values.

Olivewood Gardens & Learning Center
2525 N Ave, National City, CA 91950



Olivewood
Catering



About our organization

Established in 2008, Olivewood Gardens & Learning Center is a nonprofit dedicated to improving community health through nutrition education, sustainable urban agriculture, and community leadership development.

Our property — a 7.85-acre educational garden located in National City, CA — acts as a resource for community members to explore health education, environmental stewardship, and community connection.

MISSION

To nourish communities and cultivate a deep connection to the environment through nutrition education, sustainable urban agriculture, collective advocacy, and intergenerational leadership.

VISION

A community free of diet-related health conditions and a thriving environment.

Our programs connect people to healthy food, sustainable Urban Agriculture, and lifelong learning.



Children's Garden Science & Nutrition Education

Hands-on garden-based science and nutrition education for youth.



High School Leadership Programs

Youth leadership and career exploration opportunities in food and agriculture.



Community Classes & Workshops

Public programs open to families, children, and adults.



Cooking for Salud®

A bilingual (English /Spanish) nutrition education and behavior modification program designed to teach participants how to make healthy lifestyle changes.



Kitchenistas® Community Engagement

A leadership program for graduates of Cooking for Salud®, empowering them to stay connected, deepen knowledge, and take an active role in promoting health and wellness in their communities.



Olivewood Catering

A social enterprise led by Kitchenistas® (graduates of our Cooking for Salud® program). Proceeds support career development in catering and funds our mission.



Olivewood Catering is a social enterprise catering program led by our Kitchenistas® that provides seasonal, plant-forward meals made with farm-fresh ingredients while supporting community food education and urban agriculture.

WHAT MAKES US DIFFERENT

- Seasonal, plant-forward menus
- Farm-grown and locally sourced ingredients
- Led by Olivewood's Kitchenistas®
- Supports community food education and urban agriculture



About Olivewood Catering

Olivewood Catering provides seasonal, plant-forward meals for organizations that value health, sustainability, and community impact. Our flexible menus and service styles are designed to support a variety of event formats.

MENU PHILOSOPHY

Our menus highlight fresh seasonal produce, plant-forward recipes, healthy / inclusive options, and locally sourced ingredients when possible.

Our meals are prepared to feel nourishing, fresh, thoughtful, and community-centered.

SERVICE STYLES

Buffet Service Workshops, trainings, conferences

Family Style Retreats, team gatherings

Boxed Meals Meetings, off-site events, quick service

Light Bites & Reception Networking events, donor gatherings, conferences

PAST CLIENTS

Nonprofits
Universities
Hospitals
Healthcare organizations
Foundations
Community organizations
Values-driven businesses

TYPICAL EVENTS

Workshops
Team gatherings, retreats
Board meetings
Community gatherings
Conferences
Donor events





Olivewood Catering Offerings

Appetizer Spread \$15-18/person

Select 3–4 seasonal appetizer items from our garden-inspired menu.

Perfect for receptions, mixers, light gatherings.

Breakfast Buffet \$18-20/person

Choose 4 breakfast items from our seasonal offerings. Coffee, hot tea, spa water included.

Great for meetings, workshops, morning events.

Lunch Buffet \$25/person

Build your buffet by selecting one item from each category:

Starter, Salad, Main Course, Dessert, Specialty Refreshment

Complimentary spa water included. Optional Salsa Bar add-on (\$X) recommended.

Box Lunch (Off-Site) \$18/person

Includes four items packaged individually for easy service. Choose from two curated garden lunch menus.

Free pickup. Delivery available (\$35–\$50 depending on location).

Ideal for meetings, trainings, off-site events.

Dinner Buffet \$35-55/person

Create a seasonal dinner buffet by selecting one item from each category:

Starter, Salad, Main Course, Sides, Dessert

Pricing varies depending on menu selections and seasonal ingredients.

Plated Farm Dinner \$125/person

A refined five-course plated dinner with full table service:

Starter, Salad, Main Course, Side, Dessert

Ideal for formal dinners, galas, weddings. Optional wine service (\$25/person recommended).

Family-Style Farm Dinner \$115/person

A shared dining experience featuring five seasonal courses:

Starter, Salad, Main, Side Dish, Dessert

Perfect for celebrations, private dinners, special events. Optional wine service (\$20/person recommended).

Garden Grazing Table \$1,000 flat rate

A beautifully arranged grazing display featuring seasonal vegetables, spreads, breads, fruits, and small bites. Hosts up to 50 guests.

Custom pricing available for larger groups.

*Pricing is subject to change based on fluctuating ingredient costs. Optional add-ons are listed in the following pages.



CATERING PACKAGES

Perfect for receptions, mixers,
light gatherings. \$15-18/person

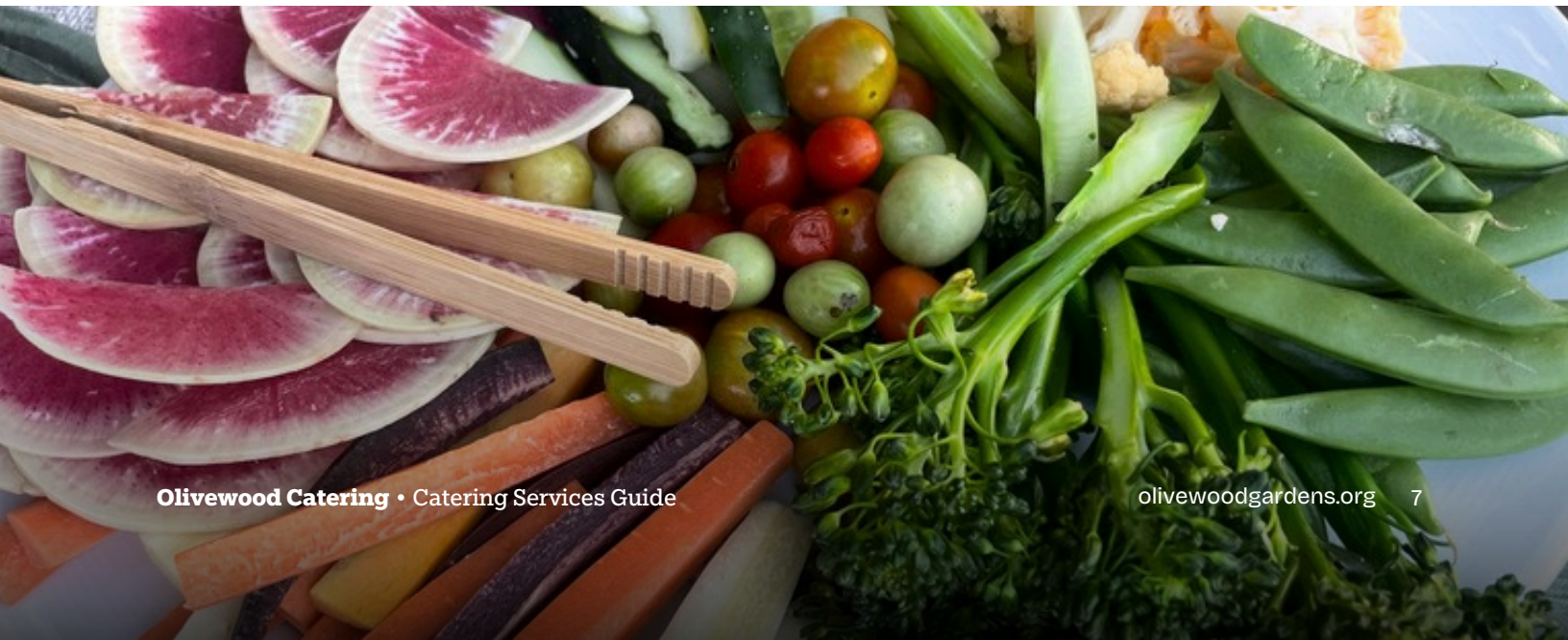
Appetizer Spread

Garden Spread Choose 4 items (\$18 pp)

- Hummus with Crudité
- Pesto Dip with Crostini
- Seasonal Garden Salad with house dressing
- Cauliflower Ceviche
- Seasonal Fruit Platter
- Seasonal Toasts (2 varieties)
- Seasonal Flatbreads
- Savory or Sweet Puff Pastry Bites
- Kale & Mushroom Vegan Quiche Bites
- Chia Seed Pudding
- Date Nut Truffles

Light Spread Choose 3 items (\$15 pp)

- Hummus with Crudité
- Pesto Dip with Crostini
- Cauliflower Ceviche
- Seasonal Garden Salad
- Chia Seed Pudding
- Date Nut Truffles





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Breakfast Buffet

Great for meetings, workshops, morning events. \$18-20/person

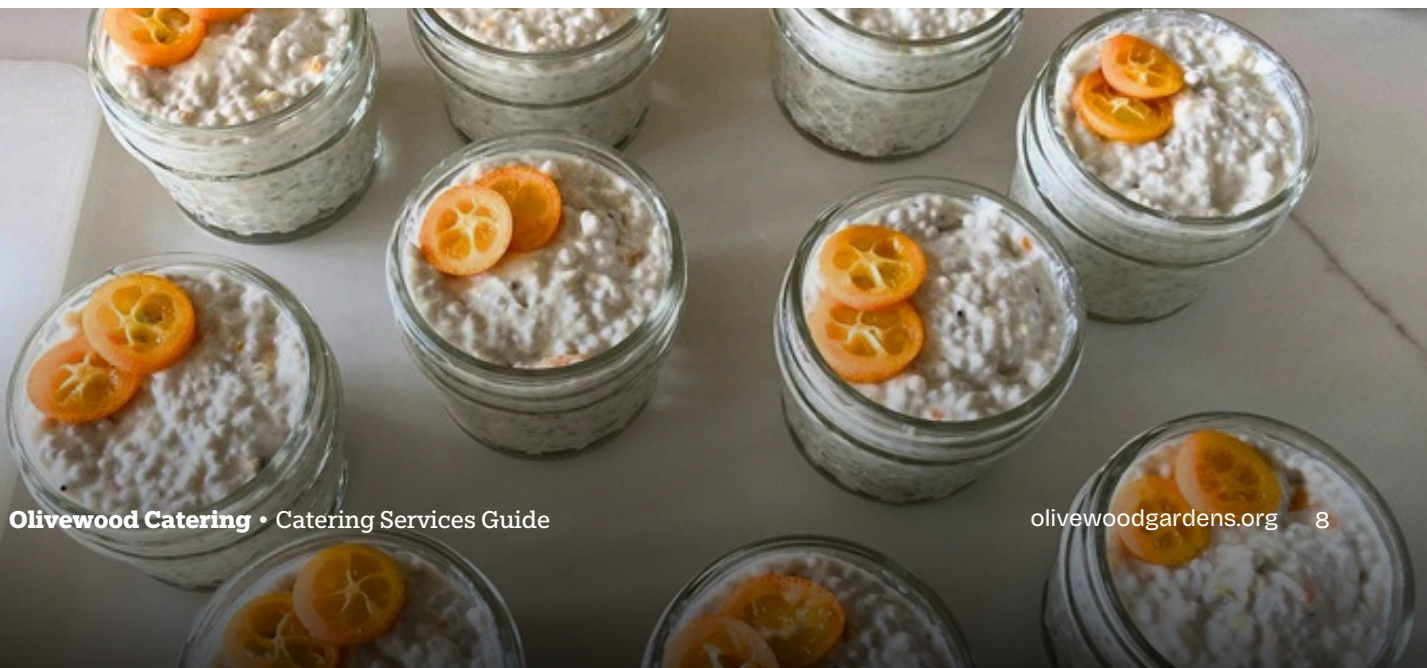
Breakfast Options

Choose 4 items

- Seasonal Muffins / Sweet Bread
- Chia Seed Pudding with seasonal fruit
- Oatmeal Bar with toppings
- Seasonal Veggie Quiche (vegan available)
- Seasonal Fruit Salad
- Garden Salad
- Bagels with spreads (butter, cream cheese, jam, hummus & veggies)
- Toast Bar with seasonal toppings (avocado, tomatoes, nut butters, jams, seeds)

Included

Drip Coffee
Hot Tea
Infused Spa Water
Disposable Utensils





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Lunch Buffet

Great for workshops, trainings, conferences. \$25/person

Starter Choose 1 item

- Cauliflower Ceviche with tortilla chips
- House-made hummus with crudité & flatbread

Salad Choose 1 item

- Seasonal Garden Salad with vinaigrette
- Spinach, Arugula & Strawberry Salad with balsamic
- Kale & Roasted Root Vegetable Salad with orange tahini

Main Dish Choose 1 item

- Vegetable Empanadas
- Happy Rice (Olivewood signature vegetable fried rice)
- Seasonal Quiche (vegan available)
- Lentil & Garden Vegetable Soup

Dessert Choose 1 item

- Almond Date Cherry Truffles
- Coconut Tangerine Chia Pudding
- Seasonal Fruit

Specialty Beverages Choose 1 item

- Lemongrass iced tea
- Jamaica iced tea
- Cinnamon & bay leaf iced tea

Salsa Bar Add-On (+\$)

- Molcajete salsa
- Green salsa
- Roasted salsa
- Pico de gallo

Included

- Infused Spa Water
- Disposable Utensils

Transport

- On-site / Pick-up: No fee
- Delivery within National City: \$35 flat fee
- Delivery outside area: \$50 flat fee
- Off-site setup: \$X flat fee



CATERING PACKAGES

Great for meetings, off-site events,
quick service. \$18/person

Box Lunch

Menu A

Choose 1 item

- Cauliflower Ceviche with tortilla chips
- Chickpea "Tuna" Sandwich
- Garden Salad
- Date Nut Truffles

Included

Disposable
Utensils

Menu B

Choose 1 item

- Hummus with fresh vegetables
- Vegan Quiche
- Garden Salad
- Date Nut Truffles

Transport

Pick-up: free

Delivery within
National City:
\$35 flat fee

Delivery
outside area:
\$50 flat fee





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Dinner Buffet

Great for workshops, trainings, conferences. \$35-55/person (depending on seasonality and menu)

Starter

Choose 1 item

- Sun-dried tomato hummus, crudité, olives & spiced nuts
- Carrot top pesto with crudité, olives & spiced nuts
- Grilled veggie skewers with chimichurri
- Guacamole & chips

Salad

Choose 1 item

- Roasted vegetable salad with citrus tahini
- Kale, fennel & orange salad with lemon vinaigrette
- Fresh garden salad

Main Dish

Choose 1 item

- Butternut squash bisque with sourdough
- Butternut & mushroom risotto with sourdough
- Tomato & fried zucchini pasta
- Grilled king trumpet mushrooms
- Marinated portobello tacos

Sides

Choose 1 item

- Mexican rice
- Frijoles de la olla
- Seasonal garden vegetables

Dessert

Choose 1 item

- Chocolate avocado mousse
- Tangerine chia pudding
- Chocolate olive oil cake
- Stone fruit crisp

Included

Disposable Utensils

Transport

On-site / Pick-up: No fee

Delivery within National City: \$35 flat fee

Delivery outside area: \$50 flat fee

Off-site setup: \$X flat fee

We also offer themed menus (such as Mexican Garden, Taco Bar, and other seasonal concepts) as well as custom menu development for your event.

Please reach out if you're interested in a menu outside of the options listed above.



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Plated Farm Dinner

Ideal for formal dinners, galas, weddings and celebrations.
\$125/person

Starter

Choose 1 item

- Sun-dried tomato hummus, crudité, olives & spiced nuts
- Carrot top pesto with crudité, olives & spiced nuts
- Grilled veggie skewers with chimichurri
- Guacamole & chips

Salad

Choose 1 item

- Roasted vegetable salad with citrus tahini
- Kale, fennel & orange salad with lemon vinaigrette
- Fresh garden salad

Main Course

Choose 1 item

- Butternut squash bisque with sourdough
- Butternut & mushroom risotto with sourdough
- Tomato & fried zucchini pasta
- Grilled king trumpet mushrooms
- Marinated portobello tacos

Sides

Choose 1 item

- Mexican rice
- Frijoles de la olla
- Seasonal garden vegetables

Dessert

Choose 1 item

- Chocolate avocado mousse
- Tangerine chia pudding
- Chocolate olive oil cake
- Stone fruit crisp

Wine Service

2 glasses of wine;
Poured service
\$25/person





CATERING PACKAGES

Perfect for celebrations, private dinners, special events. \$115/person

Family-Style Farm Dinner

Starter

Choose 1 item

- Sun-dried tomato hummus, crudité, olives & spiced nuts
- Carrot top pesto with crudité, olives & spiced nuts
- Grilled veggie skewers with chimichurri
- Guacamole & chips

Salad

Choose 1 item

- Roasted vegetable salad with citrus tahini
- Kale, fennel & orange salad with lemon vinaigrette
- Fresh garden salad

Main Course

Choose 1 item

- Butternut squash bisque with sourdough
- Butternut & mushroom risotto with sourdough
- Tomato & fried zucchini pasta
- Grilled king trumpet mushrooms
- Marinated portobello tacos

Sides

Choose 1 item

- Mexican rice
- Frijoles de la olla
- Seasonal garden vegetables

Dessert

Choose 1 item

- Chocolate avocado mousse
- Tangerine chia pudding
- Chocolate olive oil cake
- Stone fruit crisp

Wine Service

2 glasses of wine; Walk up bar service
\$20/person





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Great for workshops, trainings, conferences, retreats. \$1,000 flat rate

Grazing Table

Seasonal Assortment

Hosts up to 50

- Cheeses
- Vegetables
- Dips
- Spreads
- Breads
- Fruit
- Nuts

Custom pricing for larger events.

Transport

On-site / Pick-up: No fee

Delivery within National City: \$35 flat fee

Delivery outside area: \$50 flat fee

Off-site setup: \$X flat fee





Add-Ons

Facility Rental

\$150/hour

Additional Menu Items

Please inquire for pricing.

Non-Disposable Dinnerware

\$5/person

Dinner Wine Service

Family Style Farm Dinner
2 glasses of wine;
Walk up bar service
\$20/person

Plated Farm Dinner
2 glasses of wine;
Poured service
\$25/person

Salsa Bar

- Molcajete salsa
 - Green salsa
 - Roasted salsa
 - Pico de gallo
- \$X

Delivery

Within National City:
\$35 flat fee

Outside National City:
\$50 flat fee

Off-Site Setup

Includes table, table cloth, trays, serving utensils, napkins
\$X



Have questions or ready to discuss your event with our catering team?

Ellyse Briand (she/her)
Events & Culinary Program Manager
ellyse@olivewoodgardens.org



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