

## NACUFS (2025)

### Catering Program of the Year

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Olive & Vine Catering

University of California, Davis

#### Introduction:

Olive & Vine Catering offers tastings in the guest reception area of the sales office. Tastings can be requested for any menu item and are a great way for clients to choose a few items and decide which one is their favorite that they want to go with or to try out customizations for dietary, religious or cultural needs. For some events, such as weddings, we offer more complex tastings to ensure everything is perfect on the big day.

#### Essay:

Our sales process prioritizes making the experience as seamless and smooth as possible for our clients. We begin by receiving a request for a proposal, which our coordination team receives and communicates with the client about menu offerings and helps them navigate the menu options. Our sales coordinator is also the liaison with the client's event planner and will ensure they have all the information they need and that the event fulfills their every wish. The sales coordinator also assists them with navigating the entire booking process. Two weeks prior to the event, our operations team makes a plan for logistics and staffing. On the day of the event, it is all hands on deck to execute everything flawlessly. After the event, we reach out to the client, thank them and ask for any feedback, which we use to improve our services in the future.

#### Introduction:

Our marketing efforts highlight our locally sourced ingredients, especially UC Davis student farms and the UC Davis Agriculture program partnership. Our marketing team provides a website for Olive & Vine Catering along with all print materials for events, including menus and signage. Olive & Vine Catering also partners with Student Housing and Dining Services' marketing team for a variety of events, including the annual Moonlight Breakfast, which serves over 2,000 students in 2 hours.

Essay:

As the caterer of choice for UC Davis, we provide services to a variety of alumni and fundraising organizations on campus. We also cater to the greater Davis community as well by providing services to non-UC clients, for example, weddings, retirement parties and remembrance meals. We also take pride in partnering with culinary innovators, such as Chef Martin Yan and the Integrative Center for Alternative Meat and Protein (iCAMP).

Introduction:

At Olive & Vine Catering, we work to exceed menu expectations as the caterer of choice for the University of California, Davis' campus and community clients. We are the only caterer that can come to campus, and we have a spectrum of offerings, from something as simple as breakfast bagels to an event as complex as fine dining. We are ready to serve 7 days a week from 5 am to 2 am.

Essay:

Olive & Vine Catering offers extensive, full-service options for all occasions, including continental breakfasts and brunches, plated meals, platters, beverages, sandwiches, salads and a wide variety of buffets. Some of our signature dishes include the backyard BBQ buffet, vegetarian frittatas, portobello sandwich, baked potato bar buffet, apricot pork, herb-marinated salmon, butternut squash ravioli and apple Bavarian tart.

Our menus are crafted to accommodate specialty dietary needs, religious restrictions, cultural needs and allergens with vegan, vegetarian, gluten-free and halal options. We also have flexibility in our menus and customize them on a case-by-case basis for accommodations, ensuring that we meet everyone's needs.

We also craft our menus with fresh, inspired ingredients. We are proud partners with UC Davis' student farm, Aggie Grown and local farms and businesses to source a majority of our ingredients. We get flowers, produce, olive oil, honey and coffee from UC Davis' student farm.

In addition, we are off-premise catering. All of the food is prepared in a central location and then transported to the location along with linen, glassware, silverware and plates. It's our job to keep the hot food hot and the cold food cold, and we carefully craft our menu to meet these standards.

Introduction:

We take special care when crafting the presentation of our dishes, ensuring that they look as good as they taste. We present our menu offerings in a variety of artful and captivating ways depending on the client's needs, including presenting items on a buffet or station for hot or cold items and separating menu items by category, such as appetizers in one area of the station and main menu items in another to create an intuitive flow for our clients.

Essay:

Our displays can be as simple as incorporating baskets of pastries and small bite items along with coffee and other beverage services to more elaborate table displays with alternating tiers and the incorporation of fresh fruits and flowers into the decoration. We also augment our food stations with staff who pass out appetizers and beverages.

Additionally, we have boxed meals for ease and flexibility with our grab-and-go services, and some menu offerings can be an "action station" where a chef attendant presents the menu items.

Introduction:


Our food stations are crafted with care and inspiration. We use tiers to place dishes on different elevations, floral arrangements from UC Davis’ student farm, custom linens with Aggie blue and gold colors and candles. We use high standards for our plating and incorporate fresh fruits and vegetables into our displays. We also have carefully designed informational signage that says what the food is and where it is from.

Essay:


We employ as many students as possible, many of whom have never served professionally before or even had a job. We teach them the basics of service and foster an environment where they can learn and grow. On their name badges, we further personalize them by including what major they are studying at UC Davis, which can be a great conversation starter for guests. For events, we determine the number of staff based on the complexity of the event. For plated meals, we select the amount of staff based on the number of guests and stations.

We also pride ourselves on the unique venues that we cater, including olive orchards, vineyards, country wineries, barns, banquet halls, fields, basketball courts and the Mondavi Center. Wherever the client wants their event, we will meet them there. One of our favorite events is the Winkler Dinner, an annual fundraiser for the immunology program at UC Davis. Students of the program are the wine servers at the event and get to contribute to the fundraising efforts with their skills.

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Menu
<a href="https://ucdavisstudenth...">https://ucdavisstudenth...</a>