



At Oak Harvest Kitchen, you can eat anything you want and feel good about it.

Our Mission

At Oak Harvest Kitchen, we bring together healthy eating, local sourcing, and regenerative jobs. Our menu features local, sustainably grown fruits and vegetables, and is free of processed junk. Our meals nourish your body, and also create job opportunities for community members seeking second chance employment.

Our Team

Through the Re-Generate Opportunity Program, we provide formerly justice involved community members and people with employment barriers, training and second chance employment opportunities. Re-Gen trainees receive hands-on training and mentorship in food safety, kitchen skills, customer service and hospitality, and essential technologies used in food-service and the workplace.

Our Farmers & Sustainability

Our menu features local sustainable produce sourced from family farms located within a 150 mile radius of our kitchen. By centering produce, we are able to drive our vision to support the economic viability of the under-resourced growers who steward the land and a thriving planet.



Oak Harvest Kitchen is owned by Mandela Partners, an Oakland based non-profit organization that works to increase access to healthy foods, good jobs, and wealth building opportunities throughout the East Bay.



CATERING MENU

OAKLAND, CA -

Breakfast - serves 5

Granola Bowl

Oak Harvest Granola, Coconut Flakes, Seasonal Fruit, with Yogurt or Cashew Milk

30.

Chia Pudding

Creamy custard of Chia Seeds, Cashew Milk, and Dates with Seasonal Fruit

30.

Drinks - serves 5

Fresh Pressed Juice

Seasonal, rotating flavors fresh pressed at Oak Harvest Kitchen

30

Treats - serves 5

Avocado Cacao Pudding

Creamy custard of Avocado, Cacao, and Cashew Milk

30.

Sides

Spiced Quinoa - serves 10

30.

½ Avocado - per half

2.

Bowls - serves 10-12

Feel the Beet Bowl

Beets, Apples, Sweet Potatoes, Pepitas Mixed Greens, and Spiced Quinoa with a Lime Cilantro Dressing

110.

BBQ Jackfruit Bowl

BBQ Jackfruit, Sweet Potatoes, Avocado, Mixed Greens, Cucumbers, Pickled Onions, and Black Beans with BBQ Sauce

119.

Southwest Bowl

Black Beans, Pineapple Salsa, Avocado, Quinoa, Sweet Potatoes, Pickled Onions with a Lime Cilantro Dressing

110.

Salads - serves 10-12

Heart of the Town Salad

Sweet Potatoes, Chickpeas, Brussel Sprouts, Carrots, and Pickled Onions on Romaine Lettuce with a Honey Mustard Dressing

99.

Dear Summer Salad

Asparagus, Cherry Tomatoes, Green Beans, Cucumber, Carrots, & Almonds with a Green Goddess Dressing

99.

Strawberry Spinach Salad

Local Strawberries & Stone Fruit, Spinach, Avocado, Red Onions, Toasted Almonds, & Feta with a Balsamic Dressing

99.

Soup of the Day - serves 5

25.

Have something special in mind? Feel free to contact us and we'll create a custom menu just for you!

orders@oakharvestkitchen.com

Hosting an event? check out our Coconut Cracking Experience.