

Baobab Southern Kitchen



BAOBAB
SOUTHERN KITCHEN

Mailing Address

6298 SW Chestnut Drive
Corvallis, OR 97330

Kitchen

154 S. Main Street
Independence, OR 97351

Contact

Ph: 281-216-3650
info@baobabsouthernkitchen.com

Website

www.baobabsouthernkitchen.com

DUNS Number

CAGE Code

NAICS Codes

722320 (Caterers; Catering services, social), 722310 (Food Service Contractors), 722513 (Limited-Service Restaurant)

Certifications

Minority-owned (MBE; in progress)
Oregon COBID: in progress

References

For more information, or to discuss your event needs, contact:

S. Kamal Lewis, Ph.D., Chef & Owner
(281) 216-3650

kamal@baobabsouthernkitchen.com

Capabilities Statement

Summary of Services

Baobab Southern Kitchen is a startup bistro located in Independence, Oregon, owned by Chef Kamal Lewis and his wife, Annisa Lewis. The bistro offers catering services and hosts pop-up events. Its menu features innovative Southern-inspired comfort food made with fresh, locally sourced ingredients, blending the rich flavors of Southern cuisine with a Pacific Northwest twist.



Fried Green Tomatillos



Shrimp & Grits

Core Competencies

- Catering for government and corporate events, accommodating dietary restrictions (e.g., vegetarian, gluten-free).
- Pop-up dining experiences tailored to unique venues and events.
- Take-and-reheat meal options for convenience without compromising quality.
- Expertise in serving groups from small private gatherings to large-scale events (5-100 guests).
- Focus on sustainability and eco-friendly practices in food sourcing and packaging.

Past Performances

- Successfully catered multiple private and corporate events including the Oregon Arts Commission and OSU Ggriggs Center Black and Indigenous Student Success.
- Participated in Monmouth Independence Chamber of Commerce Santa Stroll and Food Tour where we provided food giveaways.
- Hosted four pop-up dining experiences at Indy Commons, showcasing flexibility and creativity. New pop-ups held monthly.
- Provided take-and-reheat meals at the Independence Holiday Market, ensuring accessibility to high-quality Southern cuisine.



Hot Water Cornbread

Differentiators

- Locally owned and operated with a deep understanding of Oregon's community needs.
- Licensed kitchen facility with state-of-the-art equipment ensuring compliance with health and safety standards.
- Staff trained in food handling procedures to guarantee safety and quality.
- Customizable menus designed to meet vegetarian and gluten-free dietary needs and preferences.
- Commitment to sustainability through partnerships with local farms and use of environmentally friendly materials.

Credentials

- Ph.D. in Physiology of Reproduction
- M.S. in Animal Science
- B.S. in Biology
- Associate of Applied Science in Culinary Arts



Banana Pudding