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:541-398-5820
info@baobabsoutherkitchen.com

Website
www.baobabsouthernkitchen.com

Unique Entity Identifier (UEI)
RJ99RLFF5KQ9

CAGE Code
10S45

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

Certifications
Minority Business Enterprise:15618
Emerging Small Business: 15618

References

Caleea Kidder:
caleea.kidder@corvallis.k12.or.us

For more information, or to discuss your event needs, contact:
S. Kamal Lewis, Ph.D., Head Chef, Owner
Office: (541) 398-5820
Cell: (281) 216-3650
kamal@baobabsouthernkitchen.com

Capabilities Statement

Summary of Services

We are a family-owned, chef-driven Southern restaurant based in Independence, Oregon. We host monthly Heritage & Harvest Suppers, cater, and working to bring our food to local Willamette Valley farmers' markets. Our menus honor Southern roots and local farms. Our chef-owner is a trained reproductive physiologist and research scientist, as well as a formally trained chef. We treat the kitchen like a lab: disciplined testing, strict process control, and a deep respect for both ingredients and people.

Core Competencies

Fried Green Tomatillos

- 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 give-aways.
- 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.

Banana Pudding

Credentials

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