

## Basic Kneads ~ News for Spring 2008

### Mouth-Watering Menus on the back~ for Delivery!



We made it through an eventful winter battling the snow & ice. Let's hope we all came out relatively unscathed, if not just a *little* sick of old man winter for a while. With the reappearance of the sun, thoughts of business meetings, weddings and parties cross our minds once again. Basic Kneads has made three significant & exciting changes that we want to you know about. . .

- Starting with this years first bountiful harvest, all herbs and nearly all the vegetables we use in our delicious cooking will come from our own organic garden! We've decided to take advantage of Idaho's summer and fall weather, along with our ample yard space, to produce superior tasting organic produce. I spend a lot of time in the produce sections of many grocery stores, and always come away disappointed ~ no more! I suspect many of us have never tasted properly ripened vegetables prepared immediately after being carefully removed from their source ~ you will be amazed at the flavors!
- I'm fortunate to have a new employee ~ Leslie, who feels as passionate as I about the preparation and delicious results of food made by hand. Because all of our food is made from scratch and by hand, we are not bound by a menu, rather ~ we make menu suggestions custom tailored to your kneads. Our bread is home made, as are our desserts (yes even cakes), dressings, soups and fresh roasted tray meats. Leslie has an attention to detail and a love for cooking that rivals my own, and I consider myself very fortunate to have her as an employee and a friend. You will benefit from the double helping of love that goes into the careful preparation of your food.
- We now have a Bread-of-the Week club! The minimum order is 3 loaves a week: for instance, you may want to order a loaf each of sliced Whole Grain and White Potato Sandwich bread for lunches, and a dozen Asiago Cheddar Potato Rolls for dinner. How about fresh Orange Rolls or a combination of Mixed Berry Ginger Streusel Muffins and Banana Bran Wheat Muffins for those hurried breakfasts? We also have satisfyingly delicious granola bars for a healthy snack. Many of our dinner breads come braided so you can slice them ~ or break off the braids and have rolls. Our impossibly fresh, hand made breads range in price from \$3.50 to \$5 a loaf, priced closely to mass-produced grocery store breads. We will be featuring new breads every week ~ to be delivered each Thursday, or mailed to those customers that live elsewhere, (just like our delivered Weekly Meals).

Basic Kneads is proud to be a very flexible company; we cook \$9 Weekly Meals for several families ~ all with different dietary kneads, therefore we are constantly adjusting and inventing recipes to satisfy each and every one of our customers. This attention to detail is what you taste with every entrée of every meal you order from us. We have avoided following in the footsteps of many businesses that are raising their prices ~ by growing and preserving our own produce. Basic Kneads will not be raising prices this year!

On the flipside of this letter you will find some menu ideas that would be appropriate for corporate meetings or informal gatherings of any kind. However, they are overall suggestions, and are just a small sampling of what we can create here at Basic Kneads. If you are interested in our delicious & super convenient Weekly Meals, contact us to get the new-every-week menu e-mailed to you every Sunday; you can pick your meals or let us pick for you. If you have a catering knead, please let me know the logistics of the gathering, and I will make custom menu suggestions that will work within any budget. Our homemade meals are priced fairly, and in many cases ~ less expensive (and SO much better) than mass-produced store, deli or chain restaurant food.

Please e-mail us at [basickneadslc@gmail.com](mailto:basickneadslc@gmail.com), call Rhea at [208-771-0598](tel:208-771-0598), or visit our mouth-watering website at [basickneadscatering.com](http://basickneadscatering.com) to request any type of Catering, receive the latest Weekly Menus, or to join the Bread of the Week Club.

Informal Lunches: (can be boxed) prices range from \$7.60 to \$10.50 a person

- Spinach Salad Supreme, Ranch Chicken Wraps, Cheesy Pasta Salad & a Trophy Brownie
- Taco Salad, BLT Wraps, Black Bean & Corn Salad & Pina Colata Cheesecake Squares
- Caesar Salad, Bleu Cheese Pepper Steak Wraps, Veggies w/Herb Dip & Berry Cheesecake Sq.
- Garden Salad, Sandwich Platter, Fresh Salsa & Chips, Fruit Salad & Chocolate Layer Cake

Large, Full Lunches: prices range from \$10 to \$15 a person

- Greek Salad, Olive & Red Onion Herb Bread, Chicken Parmigiana, Perfect Rice, Italian Green Beans & Lemon Swirl Cheesecake
- Spinach Salad, Corn & Potato Chowder, Asiago Cheddar Potato Rolls, Chicken cordon Bleu, Roasted Vegetables & Gingered Carrot Cake
- Sweet & Creamy Coleslaw, Company Cornbread w/Orange Honey Butter, Cranberry Baked Beans, Oven BBQ Ribs & Banana Cream Pie
- Caesar Salad, Rosemary Garlic Bread, 3-Cheese Lasagna, Cheesy Mashed Potatoes, & Apple Cobbler w/Cinnamon Biscuits
- Garden Salad, Bacon Biscuits, Chile con Carne, Deviled Roasted Potatoes & Strawberries w/Almond Shortbread
- Cheese Breadsticks, Roasted Potato Salad, Beef Stroganoff, Broccoli & Cauli w/Cheese Sauce & Mocha Cheesecake
- Stone Fruit Salad, Honey Wheat Bushman's Bread, Perfect Roasted Pork, Green Beans w/Yellow Pepper Butter & Orange Crème Éclairs
- Chips & Fresh Salsa, Chicken Enchiladas, Chile Rellenos Casserole, Black Beans w/Rice & Cheese, Lemon Swirl Cheesecake.
- Get on our weekly e-mail list for different menus every week! ALL FOOD IS DELIVERED!
- There is no limit to the delicious homemade menus to choose from. Just let me know if you'd like a custom menu selection. We'd like to have as much notice as possible, but can generally fill same-day orders if we are called early in the morning ; it takes time to hand-make all this delicious food! A minimum order of 4 meals is appreciated. You may pick two different meals if you're feeding at least 10 people.

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