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## LOCAL NEWS



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**Saturday, January 14, 2006**

# New BL catering service begins

**By Jennifer Edwards**

Staff Writer



A CATERED EVENT, owned by Veneise and Kevin Bames, is now the exclusive caterer at the Carousell Works owned by Diane and Bruce Jacobsen. (Photo by Jennifer Edwards).

When caterers Kevin and Veneise Bame of A Catered Event called Diane Jacobsen to ask about leasing the kitchen at the old school in Big Lake, they didn't expect to be asked to become the exclusive caterers for the Carousell Works historic events center.

"It was a God thing," said Veneise. "We prayed about it. Then we met with Diane and started talking. Everything just clicked into place."

"We found we shared the same vision," said Jacobsen. "This is long overdue."

Big Lake, MN



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The Bames, who live in the area with their 11 year old son, Aaron, previously owned a restaurant and catering business in Bloomington. For 11 years, they made the hour to an hour and a half commute.

"We wanted to get out of the restaurant business and stay closer to home," said Kevin, who earned his degree in hotel and restaurant management from Stout University in Wisconsin. "We always enjoyed catering. We like working with our customers. Our motto is 'How may we serve you?'"

Kevin manages the front of the business and cooks almost all the food, including gravies, soups and sauces from scratch, using plenty of heavy cream and butter. Veneise manages the books and helps out in the kitchen.

"We are big on presentation and personal service," Kevin said. "We pay attention to detail. We like everything to look nice. We can cover the whole range from super fancy dinners to simple box lunches and breakfasts."

The new partnership and the catering business has already been well-received in Big Lake. In addition to a number of weddings, they catered the Big Lake Chamber's annual Christmas party and Rivers Christian Academy's fundraiser. They are already booked to handle the Big Lake Booster's Puttin' On The Ritz fund raising event scheduled for early February and the Big Lake Prayer Breakfast, scheduled for the second Tuesday in May.

"We also do a lot of corporate events," said Veneise. "And we make great box lunches. Opening one is like opening a present."

Every boxed lunch comes in a six by six gift box tied with a raffia bow and contains their signature cookie, an enormous sugar cookie made from his Swedish grandmother's recipe.

"We can come to a business or an event and set everything up with linens on the tables and chafing dishes," said Kevin "We don't just drop the food off in containers. Then we come back and take care of the clean up afterwards."

Connections, Etc. and Remmele Engineering have already used the catering service for some of their events. The couple will also cater dinners and events in private homes.

Wedding couples have the option of selecting from A Catered Events flexible outline menus or choosing their own favorite foods.

"We do what we can to please our customers," said Kevin. "If they have a family favorite heirloom recipe I'll make that too."

While Jacobsen and the Bames hope their businesses continue to grow, Kevin says he doesn't want to grow past the point of being able to give each event their special touch of service.

"We are a team and this is what we most enjoy doing," he said. "Providing quality food and personal service for our clients."



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