

BASNIGHT'S LONE CEDAR CAFE

nags head, nc

chef ron kneasel

Catering Chef Ron Kneasel from Lebanon, PA grew up with a love for cooking. From a small child he would always be found dabbling in the kitchen with his family. Upon graduating from High School Chef Kneasel was accepted to the Culinary Institute of America, Hyde Park New York. Where his love for culinary creations flourished. Chef Kneasel graduated from CIA in the spring of 1982, and immediately took a job with Colonial Williamsburg. In 1986 Chef Kneasel found his way to the Outer Banks and took on a position at the Sanderling Resort and Spa as a Chef and Restaurant Manager. In 2005 Chef Kneasel was brought on at Basnight's Lone Cedar Café as their Catering Chef and Restaurant Manager. Over the years Chef Kneasel has worked closely with owners Marc Basnight, Caroline Basnight and Vicki Basnight, as well as their Head Chef Bud Grunninger to grow both the restaurant, and catering department that we all know and love today.



about basnight's lone cedar cafe

At Basnight's Lone Cedar Café, a family owned and operated restaurant, we're committed to serving the freshest Outer Banks seafood caught only in North Carolina waters. At Lone Cedar, you won't find any frozen, imported or farm-raised seafood of any kind. Nor will you find any frozen meats or canned vegetables stored in chemical preservatives or any mass-produced desserts. "Just-picked" vegetables from North Carolina farmers prepared simply and seasoned with fresh herbs picked from our own herb garden. Your favorite deep-fried selections prepared using an all-natural 100% soybean oil that is carb free with no cholesterol or trans fats. An all-green restaurant to help preserve our environment. Everything that we strive to be (as a restaurant), has carried over into our catering, and food vending. We feel like we would be a tremendous asset to your festival, and would give you attendees a little taste of the coast.