

Tremé Creole GUMBO FESTIVAL

2018 TREMÉ CREOLE GUMBO FESTIVAL FOOD VENDOR MENU

Brocato's

Dark Roux Chicken & Sausage Gumbo, \$8

Vegan Gumbo, \$8

Shrimp & Grits, \$8

Chicken & Sausage Jambalaya, \$8

Café Carmo

Seafood Gumbo, \$8

Vegan Gumbo, \$8

Pao de Queijo, \$5

Brazilian cheese bread.

Café Dauphine

Chicken, Sausage & Shrimp Gumbo, \$8

Deep Fried Seafood Stuffed Bell Pepper, \$10

Drizzled with remoulade sauce.

Cajun Seafood Eggrolls, \$8

VEGETARIAN Fried Green Tomatoes, \$8

Drizzled with remoulade sauce.

Combo Plate, \$10

Served with deep fried seafood stuffed bell pepper, Cajun seafood eggroll, and fried green tomato.

Cocoa & Cream Catering

Chicken & Smoked Alligator Sausage Gumbo, \$8

Fried Grits w/ Shrimp & Andouille Sausage, \$10

Cocoa's Crawfish Nachos, \$9

Smoked Boudin Link, \$5

With Creole mustard and crackers.

Signature Bread Pudding, \$5

With Banana Foster Sauce

Dunbar's Creole Cuisine

Andouille & Sausage Gumbo, \$6

Fried Fish w/ Potato Salad, \$8

Smothered Okra & Shrimp with Rice, \$7

Combo Plate, \$10

Smothered okra & shrimp w/ rice and fried fish and potato salad.

LaDelyo's Creole Catering, LLC

LaDelyo's Creole Gumbo, \$10

VEGAN VEGETARIAN GLUTEN FREE Vegan Creole Gumbo, \$10

Crispy Fried Catfish, \$10

Served with French fries.

Vegan Red Beans & Rice, \$7

With smoked sausage, \$8

Lil Dizzy's Café

Creole Filé Gumbo & Rice, \$8

With French bread.

Vegan Gumbo & Rice, \$6

With French bread.

Red Beans & Rice w/ Hot Sausage, \$8; w/o Sausage, \$5

With corn bread.

Loretta's Authentic Pralines

Creole Gumbo, \$8

Shrimp & Grits, \$6

(1) Crabmeat Beignet, \$8

(1) Praline Beignet, \$5

Miss Linda, The Yakamein Lady

Seafood Gumbo, \$10

Beef Yakamein, \$8; w/ Shrimp, \$9

Crawfish Mac & Cheese, \$6

Shrimp & Crabmeat Dressing, \$10

Palmer's Cuisine

Chicken & Sausage Gumbo, \$8

Jamaican Jerk Chicken, \$10

Served with rice and steamed veggies.

Caribbean Fish, \$10

Served with rice and steamed veggies.

Creole Jambalaya, \$8

Homemade Sweet Potato Pie, \$4

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Infused NOLA

Herbal Infusions, \$10 Pint Jar; \$7 10 oz. Cup

Infused Coffee, \$4 Pint Jar; \$6 10 oz. Cup

Herbal Cookies, \$3; w/ purchase of any drink, \$2

Valerie's Snowballs

Snowball, \$5

Fruit Pies, \$3

Apple, cherry, peach, and pumpkin flavors.

Cake, \$3

Brownie, \$3

Praline, \$3