



2011 Food Vendors and Menu

Traditional BBQ Offerings

Fat Hen Grill & Grocery

BBQ Pork Ribs & Potato Salad

Pimento & Cheese with Smoked Sausage and Saltines

Chef Shane Pritchett's award-winning local eatery serves up traditional slow-cooked ribs, with a dazzling sauce. Southern favorite Pimento & Cheese is a nice touch for a lighter option.

The Joint BBQ

Pulled Pork Sandwich

Smoked Brisket Sandwich

Smoked Chaurice Sandwich

Baked Beans

A perennial Blues & BBQ favorite, The Joint returns with their delicious pulled pork and brisket. , and adds their house-smoked chaurice (a Creole pork sausage that dates back to the 1800s) to their lineup this year.

Love At First Bite

Cochon de Lait Po-Boy

Cochon Nachos

A long-time Jazz Fest favorite, LAFB's slow-smoked cochon de lait po-boy is topped with creole mustard slaw. The cochon nachos debuted at Blues & BBQ Fest last year to an excellent response – chips, cheese and tender smoked pork.

Rouses Supermarkets

BBQ Ribs

It's Full Slab Fridays all weekend long! Rouses brings their tasty ribs to Lafayette Square.

Smokin' Buddha BBQieux

BBQ Pork Pies

BBQ Oysters

Cajun Pastrami Rueben

A newcomer to the local BBQ scene, Smokin' Buddha offers a couple of fun takes on the BBQ tradition: BBQ Oysters – grilled on the half shell with lemon, rosemary,

Worcestershire and browned butter; and an awesome Rueben - spicy brined beef, slow-smoked and served on French bread with or without the traditional Rueben garnishes of sauerkraut and/or cheese. Their BBQ Pork Pies have a crust as soft and buttery as a French pastry – destined to become a Blues & BBQ Fest favorite.

Local Favorites, BBQ Innovations, Vegetarian Options and Desserts

Beaucoup Nola

Fresh Juice Sno-Balls

Mediterranean Grilled Chicken Wrap

Grilled Veggie Wrap

Freshly made juices over sno-ball fresh-crushed ice! Plus vegetarian options for those who want a break from the ribs – excellent options for lighter fare.

Boswell's Jamaican Restaurant

Jerk Chicken or Jerk Pork Plate w/ Steamed Veggies and Rice

Beef or Veggie Patties

Traditional Jamaican flavor from one of the best kept- secrets in New Orleans. Boswell's traditional jerk chicken and pork are spiced and grilled to succulent perfection!

La Divina Gelateria

Artisan Gelato & Sorbetto

Roast Pork Sandwich w/ Caramelized Onions & Fennel on Ciabatta Bread

La Divina has earned fans around New Orleans for its outstanding local- produced gelato and sorbetto. This year, they add an Italian take on BBQ with their sandwich of slow-roasted pork shoulder on house-made ciabatta bread, topped with caramelized fennel and onions – buon mangia!

Emeril's Delmonico

Citrus & Oak Chip Brined Chicken Quarter

Roasted Chili Rubbed Corn with Artisanal Cheeses & Pepper Flakes

Brined for extra flavor and tenderness, the leg quarter is then smoked and served with a full ear of corn, rubbed down with chilies and sprinkled with cheese and pepper flakes.

Loretta's Authentic Pralines

Assorted Flavors

Sweet Potato Cookies, Praline Cookies

Praline Shoe Soles

Praline Muffins

Pecan Pie, Sweet Potato Pie

Loretta is a New Orleans original who brings the best sweets of the city to the Blues & BBQ Fest once again. Be sure to grab a sweet potato cookie or a praline muffin.

Lucy's Retired Surfers Bar

Lamb Ribs w/ Pepper Jelly Marinade

Muchaca Pork Tacos

Grilled Cheeseburger Sliders

Corn & Black Bean Salad

Lucy's Lamb ribs – one of last year's Blues & BBQ Fest favorites – are spicy and sweet, and wonderfully paired with their corn & black bean salad. The spicy muchaca pork tacos also were a big hit last year. The cheese burger sliders will make the kiddies happy.

The Praline Connection

Fried Chicken Drummettes

Red Beans & Rice

Vegetarian Greens

Praline Cheesecake

The most amazing thing about The Praline Connection's red beans & rice? If you didn't know they were vegetarian, you'd never guess! Paired with vegetarian greens, the platter offers a solid and satisfying option for those choosing not to eat meat. And don't forget the cheesecake (not quite vegetarian, but also not to be missed)!

Vaucresson's Sausage Company

Hot Sausage Po-Boys

BBQ Chicken Sausage Po-Boys

Crawfish Sausage Po-Boys

A Jazz Fest vendor since the first event in 1970, Vance Vaucresson and his family make hot-off-the-grill sausages that are not to be missed!