



Food Vendors and Menus

Ve = Vegan

V = Vegetarian

GF = Gluten Free

SPICE = Spicy

Blue Oak BBQ

BBQ Smoked Chicken Tacos, two for \$8

Cool Ranch Cracklins, \$8

Sour Cream and Onion Potato Salad, \$4

Socials: @blueoakbbq

Bratz Y'all!

Drunk Pig, \$9

Dark bee- marinated, slow-roasted pork topped with mustard, homemade sauerkraut & caramelized onions in a fresh bun.

Bavarian Brat, \$8

Fresh grilled pork & veal sausage topped with mustard, homemade sauerkraut & caramelized onions in a fresh bun.

Black Forest Beer Brat, \$8

Fresh grilled 100% beef sausage, topped with mustard and sweet caraway slaw in a fresh bun.

Nuremberger, \$8

Fresh grilled pork sausage topped with mustard, homemade sauerkraut & caramelized onions in a fresh baked pretzel bun.

V Bavarian Salted Pretzel, \$4

7 oz. fresh, locally baked German-style pretzel.

Socials: @BratzY'all

Central City BBQ

Smoked Wings, \$8

Flash -fried smoked chicken wings.

Rib Tips, \$5

Pork riblets smoked and tossed in a special blend of spices.

Smoked Pork Egg Rolls, two for \$6

Smoked pork, cabbage, carrots and a blend of spices served with sweet chili sauce.

Socials: @centralcitybbq

Cocoa & Cream Catering

Smoked Baby Back Rib Combo Plate, served with Baked Beans & Mexican Corn, \$12

Slow smoked seasoned baby back ribs with caramelized baked beans and Elote (Mexican grilled corn).

Smoked Pulled Pork Nachos, \$8

Corn tortilla chips topped with melted cheese, smoked pulled pork and BBQ sauce (sauce optional).

Smoked Turkey Leg, \$10

Large (dinosaur) smoked turkey leg.

BBQ Chicken Sliders, \$8

Two BBQ chicken sliders topped with purple cabbage and pineapple slaw.

Smoked Boudin Link, \$5

Smoked boudin link served with Creole mustard and crackers (optional).

Socials: Facebook: @cocoandcreamcatering; Twitter: @nolamobilefood; Instagram:

@officialcocoacreamcatering

Dirty Dishes

Smoked Gouda Mac and Cheese with Crawfish and Turkey Tasso, \$8

Smoked brisket mac and cheese topped with root beer barbecue sauce and potato chips, \$10

Socials: @dirtydishesnola

Food Drunk

GF The Rib, \$10

Cherry/Oak smoked St. Louis cut, New Orleans style ribs, dry rubbed with Makers Mark Barbecue Sauce.

The Big Brisket, \$10

Cherry/Oak certified Angus brisket, hand sliced, with chargrilled poblano peppers, Vidalia onions, and Makers Mark Barbecue Sauced served on fresh brioche bun. Served without bun for gluten free.

GF S Hellfire Poppers, \$8

Fresh jalapeño peppers stuffed with habanero brown sugar cream cheese, wrapped in bourbon bacon.

VE V GF S Habanero Slaw, \$4

Smoked habanero and serrano peppers with cabbage, cilantro and green onion.

Socials: @fooddrunknola

Gonzo's Smokehouse & BBQ

Smoked Beef Brisket Poboy, \$12

Smoked beef brisket poboy topped with house-made sweet heat pickles.

GF Smoked Pork Belly Burnt Ends, \$8

Smoked pork belly slow smoked and seared in house-made apple butter barbecue sauce.

GF Smoked Corn Grits with Smoked Gouda Cheese, \$5

Smoked corn grits topped with house smoked Gouda cheese.

Smoked Pulled Pork Mac-n-Cheese, \$7

Smoked mac n cheese with smoked pulled pork.

Gonzo Smokehouse Flight, \$30

One of each menu item.

Socials: @gonzosmokehouse

The Joint

BBQ Brisket Sandwich, \$8

Tender smoked brisket topped with coleslaw, served on a pistolette bun.

S Chaurice Sausage Sandwich, \$6

Pork sausage with jalapeño and green onion, smoked and topped with coleslaw, served on a

pistolette bun.

Smoked Pork Sandwich, \$7

Smoked pulled pork shoulder topped with coleslaw, served on a pistolette bun.

Socials: @alwaysmokin

The Praline Connection

BBQ Pork Tenderloin with Collard Greens or Butter Beans, \$10

BBQ Rib Tips with Collard Greens or Butter Beans, \$10

Jumbo Chicken Wings with Collard Greens or Butter Beans, \$10

VE Veggie Plate with Collard Greens and Butter Beans, \$8

Socials: @thepralineconnection

Vaucresson Sausage Company

S Creole Hot Sausage Poboy, \$7

Grilled sausage dressed with onions and peppers served on poboy bread.

Creole Crawfish Sausage Poboy, \$8

Grilled sausage dressed with onions and peppers served on poboy bread.

Creole BBQ Chicken Sausage Poboy, \$7

Grilled sausage dressed with onions and peppers served on poboy bread.

Socials: @vaucressonsausage

Walker's BBQ

Cochon de Lait Poboy, \$9

Slow smoked pulled pork with fresh shredded cabbage and wertie sauce (Creole horseradish sauce) served on French poboy bread.

GF Cochon Nachos, \$9

Smoked shredded pork served on top of tostado chips drizzled with white queso cheese and garnished with diced tomatoes, cilantro, green onions and jalapeños.

V GF Street Corn, served in a cup, \$5

Corn, drizzled with queso cheese and garnished with cilantro.

V GF Coleslaw, \$4

Fresh shredded cabbage and carrot mixture served with wertie sauce.

Socials: @walkersbbqnola

Dessert Vendor Menus

Crêpes à la Cart

Bacon & Nutella Crêpe, \$8

Nutella and crispy bacon, served in hand-held crêpe.

V The Black & Gold Crêpe*, \$8

Nutella and fresh banana slices, served in hand-held crêpe.

V Cinnamon Toast Crêpe*, \$7; add bananas, \$8

Butter, sugar and cinnamon, served in hand-held crêpe.

V Speculoos Crêpe*, \$7; add Nutella, \$8

Crêpe filled with creamy cookie butter.

*Can be made VEGAN or GLUTEN FREE on request, \$2 additional.

Socials: Facebook: @crepesalacartnola; Twitter: @crepesalacart; Instagram:

@crepesalacartneworleans

Loretta's Authentic Pralines

Pralines, \$3.50

Original, rum, chocolate or coconut flavors.

Praline Beignet, \$5

Fried beignet stuffed with praline filling and topped with powdered sugar.

Crabmeat Beignet, \$8

Fried beignet stuffed with crabmeat.

Pies, \$5

Sweet potato or pecan flavors.

Praline Shoesoles, \$5

Praline cupcake, \$5

Socials: Facebook: @lorettasauthenticpralines; Instagram: @lorettaspralines

Quintin's Natural Ice Cream

Ice cream, \$6/cup or \$7/waffle cone

Vanilla bean, roasted strawberry creole, swamp mint chip, double chocolate, salty caramel, café au lait or candied sweet potatoes

Sorbet, \$6/cup or \$7/waffle cone

Mango tango

Socials: @quintinsnatural