2013 Food Vendors

**Dreamie Weenies**  
*A brand new business operating right across from Congo Square on N. Rampart Street, specializing in halal and kosher products.*  
Satchmo Dog, $7  
Hot dog of your choice topped with beans and rice  
Genchili Dog, $7  
Hot dog of your choice topped with Chili and creole mix  
Traditional Dog, $6  
Top it yourself with mustard, onions, ketchup, relish and sauerkraut

**Miss Linda’s Creole Catering**  
*Famous locally for the best ya-ka-mein (a beef noodle soup) in town, Miss Linda is now famous around the world for her appearances on the Food Network’s “No Reservations” with Anthony Bourdain and as the winner of the network’s “Chopped: Price of New Orleans” contest. Those who know Miss Linda also know to ask for her rich, creamy macaroni and cheese, enlivened with roasted tomato and lots of pepper.*  
Beef Ya-Ka-Mein, $7  
Shrimp & Beef Ya-Ka-Mein, $8  
Jambalaya, $6  
Mac & Cheese, $4

**Olivier’s Creole Restaurant**  
*The Olivier family prides itself on two things: 1) authentic Creole recipes handed down through the generations they trace back in New Orleans: and 2) innovative recipes and ideas in the tradition of Creole culture. Owner Armand Olivier, Jr., opened his first restaurant in New Orleans in 1979. Ever*
since, he has been maintaining the traditions begun by his great great grandmother, Jeanne Gaudet Doublet.
Eggplant Olivier, $7
(Eggplant medallions flash-fried with shrimp, andouille and crawfish over pasta)
Okra Gumbo, $6
Bread Pudding with Butter Rum Sauce, $4

**Woody’s Fish Tacos**
A homegrown New Orleans start-up providing fresh, tasty and healthy Blackened Fish Tacos right off the grill along with other assorted treats to the masses of New Orleans at local festivals and community markets.
Blackened Fish Taco, $4
Sautéed Shrimp Taco, $4
Slow Roasted Pork Taco, $4
Veggie Black Bean Taco, $3