



## 2018 Louisiana Cajun-Zydeco Festival Food Vendors and Menus

### FOOD VENDORS

#### **Ajun Cajun**

Soft Shell Crab Poboy, \$12

*Fried in seasoned tempura batter, served on Dong Phong bread.*

Catfish Poboy, \$8

*Fried in seasoned tempura batter, served on Dong Phong bread.*

Yakiniku Poboy (garlic ribeye beef), \$8

*Sautéed, thinly sliced ribeye beef and onion with garlic sauce.*

#### **Any O'Cajun**

Crawfish Beignets, \$6

*Corn and crab bisque ingredients mixed into a fluffy French biscuit batter; served with our signature Son-In-Law sauce.*

BBQ Shrimp Pasta Bowl, \$8

*Penne pasta tossed with a rich, creamy Alfredo sauce and BBQ'd shrimp, topped with pecorino and fresh chives, served in a bread bowl.*

Seafood Pistolettes, \$6

*Fluffy, yeasty rolls, filled with a mixture of crawfish, shrimp and cheeses, then fried. Topped with pecorino and fresh chives.*

3-Way Sampler, \$11

*Sample each of menu item.*

#### **Brocoto's Eat Dat**

Shrimp, Crab and Mirlton Dressing, \$8

*Shrimp and crab with cooked mirlton, mixed with Panko breadcrumbs.*

Crawfish Mac and Cheese, \$8

*Crawfish with Rotel tomatoes blended with a decadent macaroni and cheese.*

Shrimp Remoulade Wrap, \$8

*Boiled shrimp toasted with Remoulade dressing with a cole slaw blend served in a tortilla wrap.*

Shrimp 'n' Grits, \$8

*Our signature blend of garicy shrimp, grits and cheese.*

#### **Cafe Dauphine**

Deep Fried Seafood Stuffed Bell Pepper, \$9

*Tender bell peppers filled with crab and shrimp, battered and fried, drizzled with Remoulade.*

Fried Green Tomatoes with Shrimp Remoulade, \$8

*Fried green tomatoes topped with shrimp Remoulade sauce.*

Cajun Seafood Eggrolls, \$8

*Fried eggrolls filled with cabbage, crawfish, crab and shrimp, served with sweet chili dipping sauce.*

Combo Plate, \$10

*Deep fried seafood-stuffed bell pepper, Cajun seafood eggroll, and fried green tomato and shrimp Remoulade.*

### **Direct Select Seafood**

Crawfish Tray, 1 lb./\$4; 3lbs./\$10

*Live Louisiana "Bell River" crawfish, boiled with our special seasoning.*

Fried Gulf Shrimp Poboy or Salad, \$10

*Fried shrimp po-boy dressed with all condiments; tossed salad topped with fried shrimp.*

Fried Oyster Poboy or Salad, \$10

*Fried oyster po-boy dressed with all condiments; tossed salad topped with fried oysters.*

Fried Pickles, \$5

*Sliced pickles lightly battered and fried to a crispy golden finish.*

### **LaDelyo's Creole Catering**

Crispy Fried Catfish with French Fries, \$10

*Fried catfish filets cut in large strips, battered and deep-fried to golden perfection, served with fries.*

Vegan Red Beans and Rice, \$7

*Authentic New Orleans red beans (prepared to vegan standards) with steamed rice.*

Cool 'n' Creamy Shrimp Pasta, \$9

*Cold macaroni pasta with seasoned boiled shrimp in a spicy mayonnaise-based sauce.*

Cajun Jambalaya, \$8

*Sausage, chicken, and shrimp jambalaya.*

### **Lasyone's Meat Pie Restaurant**

Lasyone's Famous Meat Pie, \$6.50

*Handmade meat pie with creole seasoning in a crust.*

Lasyone's Famous Crawfish Pie, \$8.50

*Creamy crawfish tailcoat mixture flavored with cajun seasonings in a crust.*

Creole Tater Stix, \$4; served with Meat Pies as a basket, \$7.50

*Fried potato stix tossed with Creole seasonings, green onions and shredded cheddar cheese, topped with a Creole sour cream sauce.*

Zydeco Grilled Shrimp Salad, \$10; served without shrimp, \$6

*Spring mix greens topped with grilled shrimp, Mandarin oranges, purple grapes, feta cheese, sunflower seeds, and served with Creole honey vinaigrette dressing.*

## **DESSERT VENDORS**

### **Breakfast & Boba**

Mango-Basil Infusion, \$7/cup; \$10/jar

*Herbal infusion with natural fruit.*

Blueberry-Ginger-Mint Infusion, \$7/cup; \$10/jar

*Herbal infusion with natural fruit.*

Blood Orange Rosemary Infusion, \$7/cup; \$10/jar

*Herbal infusion with natural fruit.*

Kiwi Cucumber Thyme Infusion, \$7/cup; \$10/jar

*Herbal infusion with natural fruit.*

Guava Strawberry Sage Infusion, \$7/cup; \$10/jar

*Herbal infusion with natural fruit.*

### **Crepes a la Cart**

Bacon & Nutella Crepe, \$8

*Nutella and crispy bacon, served in a hand-held crepe.*

The Black & Gold Crepe, \$8

*Nutella and fresh banana slices, served in a hand-held crepe.*

Cinnamon Toast Crepe, \$7

*Butter, sugar and cinnamon, served in a hand-held crepe.*

Speculoos Crepe, \$7

*Creamy cookie spread, served in a hand-held crepe.*

### **Li'l Dustin's Italian Ice**

Italian Ice, 6 oz./\$3; 8 oz./\$5; with condensed milk, \$1 extra

Fried Oreos, \$5; with vanilla ice cream, \$6

*Sprinkled with Powdered Sugar*

Fresh Fruit Cup, \$5

*Seasonal fresh cut fruit.*

### **Loretta's Authentic Pralines**

Pralines, \$3

Original, chocolate, coconut, and rum flavors.

Pies, \$5

Sweet potato and pecan flavors.

Praline Shoesole, \$5

Praline pastry.

Original or Chocolate Beignet, \$5

*Beignet filled with a praline filling, topped with praline icing and powdered sugar.*

Crabmeat Beignet, \$8.00

*Beignet filled with a crabmeat filling.*

### **Monkey Monkey Coffee and Tea**

Cold Brewed Iced Coffee, 20oz/\$5

*Coffee is cold brewed for 24 hours using Costa Rica Vienesse coffee with a splash of Mexican vanilla.*

*Cream, sugar and/or non-dairy milk included but optional.*

Granita, 20 oz/\$7

*Frozen coffee, similar to an icee or slushy, cold brewed coffee and sugar. Whipped cream and chocolate or caramel drizzle are included but optional.*

Home-made Chocolate Chip Cookie, \$3

*A large chocolate chip cookie made from scratch and heavy on the chocolate chips!*

### **Quintin's Ice Cream**

Ice Cream, cup or sugar cone, \$6; with waffle cone, \$7

*Cafe au Lait, Double Chocolate, Swamp Mint, Roasted Strawberry Creole, Vanilla Bean, Salty Carmel, or Cotton Candy flavors.*

Sorbet, cup or sugar cone, \$6; with waffle cone, \$7

*Mango Tango and Blackberry flavors.*