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.*