

# 2019 Crescent City Blues & BBQ Festival

## Food Vendor Menu

### Bratz Ya'll!

Drunk Pig, \$9

*Dark beer marinated, slow-roasted pork topped w/ mustard, homemade sauerkraut & caramelized onions on a fresh bun*

Nuernberger, \$9

*Fresh grilled zesty pork sausage topped w/ mustard, homemade sauerkraut & caramelized onions on a fresh baked pretzel bun*

Bavarian, \$8

*Fresh grilled pork & veal sausage topped w/ mustard homemade sauerkraut & caramelized onions on a fresh bun*

Black Forest Beer Brat, \$8

*Fresh grilled 100% smoked beef sausage topped w/ mustard and sweet caraway slaw in a fresh bun*

Salted Pretzel, \$5

*Fresh locally backed Bavarian style pretzel (7 oz)*

Roasted Brussel Sprouts, \$6

*Sprouts smoked bacon & onion*

Oma's Potato Salad, \$5

*Cold German potato salad with dill pickle & egg*

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### Café Dauphine

Deep Fried Seafood Stuffed Bell Peppers, \$10

*Bell peppers filled with fresh crab, gulf shrimp, battered and fried, drizzled w/ remoulade sauce*

Smoked Chicken Quarter Plate, \$12

*Pecan wood chicken quarter served w/ baked beans & baked mac-n-cheese*

BBQ Burger, \$9

*Angus ground beef burger, smoked w/ bbq sauce, topped w/ grilled onions, served on brioche bun*

Sides, \$4

*Honey, Brown Sugar, BBQ Baked Beans, Tripple Cheese Baked Mac-n-Cheese*

Facebook: cafedauphine      Twitter: @cafedauphine      Instagram: @cafedauphinenola

### Central City BBQ

Rib Tips, \$6

*Smoked Pork Riblets tossed in our blend of spices*

Smoked Pork Eggrolls, \$6

*Smoked pork, cabbage, carrots and a blend of spices served w/ sweet chili sauce*

Sweet Corn Nuggets, \$5

*Sweet corn nuggets deep friend & served w/ honey mustard*

Pork Balls, \$6

*Pork and cream cheese rolled, and panko fried*

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### Gonzo's Smokehouse & BBQ

Smoked Pork Belly Burnt Ends, \$8

*Pork belly smoked over pecan wood and seared in homemade bbq sweet sauce*

Smoked Brisket Po-boy, \$13

*Brisket smoked over oak wood, served on a 6" Po-boy topped w/ homemade sweet heat pickles and sweet bbq sauce*

Smoked Corn Grits, \$5

*Corn smoked over pecan wood and incorporated into our creamy, buttery grits*

Smoked Pork Cheeks w/ Smoked Corn Grits, \$12

*Pork cheeks smoked over oak wood and served with our smoked corn grits*

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### Cocoa & Cream Catering

Smoked Baby Back Rib Combo Plate, \$12

*Slow smoked seasoned baby back ribs served w/ Baked Beans and Elote Mexican Corn on the Ribs*

BBQ Shrimp w/French Bread, \$10

*Fresh Gulf Shrimp prepared in a butter garlic sauce w/ spices served atop French Bread or Baguette Slices*

Smoked Pulled Pork Nachos, \$8

*Corn tortilla chips topped w/ a generous serving of melted nacho blended cheeses, smoked pulled pork, and BBQ sauce (optional)*

BBQ Chicken Sliders with Pineapple Cabbage Slaw, \$8

*Two BBQ chicken sliders topped with purple cabbage pineapple slaw (optional)*

Smoked Boudin Link w/ Creole Mustard, \$7

*Boudin link smoked with golden brown and crisp to the bite. Served w/ creole mustard and crackers (optional)*

Facebook: cocoaandcreamcateringnola      Twitter: @nolamobile\_food

Instagram: officalcocoacreamcateringnola

### LA23 BBQ

Smoked Brisket, \$9

*Smoked brisket garnished w/ jalapenos, pickles, onions on Texas Toast*

Smoked Jalapenos & Cheddar Beef Sausage, \$8

*Smoked jalapenos, cheddar beef sausage served w/ pickles, onions on Texas Toast*

Smoked Pit Beans, \$5

Combo Plate, \$14

*Brisket, cheddar beef sausage, garnished w/ jalapenos, pickles, pit beans served w/ Texas Toast*

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### The Joint BBQ

Smoked Pork Sandwich, \$6

*Smoked pulled pork on pistolette w/ coleslaw on top*

Brisket Sandwich, \$8

*Smoked beef brisket on pistolette topped w/coleslaw*

Smoked Chaurice Sandwich, \$6

*Smoked chaurice sausage on a pistolette topped w/coleslaw*

Brisket Burnt Ends, \$10

*Brisket burnt ends, in smokey bbq sauce, served w/ a pistolette*

Collard Greens, \$4

*Tender collards, simmered with smokey bacon*

Coleslaw, \$3

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### Voleo's

Fried Crabmeat Boudin Balls Topped w/ Creole Mustard Sauce, \$8

*Fried crabmeat & boudin with creole magland sauce*

BBQ Rabbit Po-Boy, \$8

*Smothered rabbit with bbq sauce topped w/ Cajun slaw*

Fried Soft-Shell Crab, \$12

*Fried soft-shell crab with bbq Cajun slaw*

BBQ Smoked Turkey Leg, \$8

*Smoked turkey leg*

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### Vaucresson Sausage Company

Creole Hot Sausage Po-Boy, \$8

*Po-boy dressed with lettuce and tomato, grilled*

Creole Crawfish Sausage Po-Boy, \$8

*Po-boy dressed with lettuce and tomato, grilled*

Creole BBQ Chicken Sausage Po-Boy, \$8

*Po-boy dressed with lettuce and tomato, grilled*

Facebook: @vaucressonsausage Instagram: @vaucresson\_sausage

### Walker's BBQ

Cochon de lait Po-Boy, \$9

*Slow smoked pork served on 5" po-boy with homemade creole sauce & fresh cabbage*

Cochon Nachos, \$9

*Smoked pulled pork served in a bowl of round Tostito chips, drizzled w/ queso & garnished with tomatoes, cilantro, jalapenos and grilled onions*

Street Corn in a Cup, \$5

*Seasoned fresh corn served in an 8 oz cup, drizzled with queso and topped with cilantro, tomato, green onions and a dash of lime, smoked paprika*

Cole Slaw, \$5

*Walker's famous slaw served with homemade creole sauce in an 8 oz bowl*

Facebook: @walkersbbqnola Twitter: @walkersbbqsauce Instagram: @walkersnolabbq

## Dessert Vendor Menus

### Crêpes à la Cart

Black & Gold Crêpe, \$8

*Bananas & Nutella*

Bacon & Nutella Crêpe, \$8 Add Bananas \$1

*Trust us!*

Spec-tella Crêpe, \$8

*Creamy cookie butter & Nutella*

Cinnamon Toast Crêpe, \$7 Add Bananas \$1

*Butter, sugar & cinnamon*

Nutella Crêpe, \$7

*Hazelnut chocolate*

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### Loretta's Authentic Pralines

Pralines, \$4

*Original, Coconut, Rum, Chocolate*

Pies, \$6

*Sweet Potato Pie & Pecan*

Praline Beignet (1 per order), \$5

*Deep Fried Beignet, Stuffed with Praline*

Crabmeat Beignet, \$8

*Fried Beignet, Stuffed with Crabmeat*

Praline Shoesoles, \$5

*Puff Pastry rolled in cinnamon, sugar and pralines*

Facebook: @lorettasauthenticpralines      Instagram: @lorettaspralines

### Quintin's Natural Ice Cream

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

Vanilla Bean

Double Chocolate

Mango Tango Sorbet

Candied Sweet Potatoes

Black & Gold (Caramel & Fudge Chocolate)

Strawberry Creole Cream Cheese

Swamp Mint Chip

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### Old School Eats

Blackberry Cloud Beignets, \$8

*Blackberry cloud & port wine reduction w/ whipped goat cream cheese over beignets and powder sugar*

The No Brainer Beignets, \$8

*Applewood bacon & maple syrup drizzled over 2 beignets and dusted w/ powdered sugar*

Traditional Beignets, \$6

*2 beignets with powdered sugar*

Facebook: @oldschooleatsfoodtruck      Instagram: old\_school\_eats