

# Treme Creole GUMBO FESTIVAL

## Treme Creole Gumbo Food Menu

### Loretta's Authentic Pralines

#### **Creole Gumbo, \$10**

*Chicken, hot sausage, sausage, shrimp & lump crab meat served over white rice*

#### **(1) Crabmeat Beignet, \$8**

*Beignet stuffed with crabmeat dressing*

#### **Shrimp pasta \$8**

#### **Corn & Crab Soup \$8**

### Brocato's

#### **Dark Roux Chicken & Sausage Gumbo, \$8**

*Roux cooked to perfection with chicken and smoked sausage*

#### **Vegan Gumbo, \$8**

*Smoked mushroom and Tofu Gumbo*

#### **Cheese Grits with Savory Shrimp \$9**

*Cheese and corn grits topped with a savory shrimp*

#### **Chicken & Sausage Jambalaya, \$8**

*Cajun Chicken and Sausage Jambalaya*

### Café Carmo

#### **Seafood Gumbo *Gluten Free*, \$8**

#### **Vegan Gumbo *Vegan, Gluten Free*, \$8**

#### **Creole Gumbo, \$8**

*Seafood & Sausage, roux-based*

#### **Pao de Queljo, \$5**

*Brazilian cheese bread.*

### Cocoa & Cream Catering

#### **Chicken & Smoked Alligator Sausage Gumbo, \$8**

*Fresh Diced Chicken Breast & Slices of Smoked Alligator Sausage in a seasoned roux atop fluffy white rice.*

#### **Fried Grits w/ Shrimp & Andouille Sausage, \$10**

*Battered & Deep Fried Grit Cake topped w/Cajun Style Shrimp & Andouille Sausage*

#### **Cocoa's Crawfish Nachos, \$9**

*Fresh seasoned Shrimp, Crawfish Tails, & Crabmeat sautéed and added to a creamy cheese sauce, served atop a bed of Fresh Tortilla Chips.*

#### **BBQ Shrimp w/French Bread \$10**

*Fresh Gulf shrimp prepared in a butter garlic sauce/spices served atop French bread baguette slices*

#### **Pulled Pork Nachos \$8**

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

### Café Dauphine

#### **Chicken, Sausage & Shrimp Gumbo, \$8**

*Dark roux gumbo with chicken, smoked sausage, and shrimp*

#### **Deep Fried Seafood Stuffed Bell Pepper, \$10**

*Tender bell peppers filled with crab and shrimp battered and fried; drizzled with remoulade sauce*

#### **Cajun Seafood Eggrolls, \$9**

*Cajun Asian eggrolls filled with cabbage, crawfish, crab, and shrimp; served with sweet chili dipping sauce*

#### **Fried Green Tomatoes, \$8 *Vegetarian***

*Drizzled with remoulade sauce.*

#### **Combo Plate, \$10**

*Served with deep fried seafood stuffed bell pepper, Cajun seafood eggroll, and fried green tomato.*

### Miss Linda, The Yakamein Lady

#### **Seafood Gumbo, \$10**

*Shrimp, oyster, crab seafood mix*

#### **Beef Yakamein, \$8; w/ Shrimp, \$9**

*Noodles, egg, boneless chuck roast, green onion*

#### **Crawfish Mac & Cheese, \$6**

#### **Shrimp & Crabmeat Dressing, \$10**

### Tiger's Creole Cuisine

#### **TCC Famous File' Gumbo \$9**

*Traditional N.O. file' gumbo chicken, sausage, crabs, gizzards, shrimp, in a file roux (Gluten Free, Spicy)*

#### **Crispy Fried Chicken w/ Greens & Rice \$9**

*Fried chicken, served with collard greens and brown rice*

#### **Crispy Fried Chicken Sandwich \$8**

*Boneless fried chicken filet, on a bun, served with fries*

#### **Fried Chicken and Gumbo Combo \$12**

*Fried chicken and small file' gumbo*

### Dirty Dishes

#### **Poultry Gumbo- Chicken and Turkey Sausage \$7.00**

#### **Dirty Mac- Smoked Gouda Mac and Cheese w/**

**Crawfish and Turkey Tasso \$8.00**

#### **Dirty Mac and Poultry Gumbo Combo- \$12.00**

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### Cool Fruit Sensations

**Lemon Sensations** 16 oz \$5 or 32oz \$8

*Handmade to order fresh lemon fruit drink combinations*

- Lemonade
- Strawberry Lemon
- Watermelon Lemon
- Blueberry Lemon
- Orange Lemon

**Lime Sensations** 16 oz \$5 or 32oz \$8

*Handmade to order fresh lime fruit drink combinations*

- Limeade
- Strawberry Lime
- Blueberry Lime
- Watermelon Lime

**Orange Sensations** 16 oz \$5 or 32oz \$8

*Handmade to order fresh orange drink combinations*

- Strawberry Orange
- Blueberry
- Orange
- Watermelon Orange

### Old School Eats

**Blackberry Beignets, \$8**

*Blackberry 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*

### Hen. E. Sweets

**Bread Pudding, \$5**

*Individual cupcake sized Bread Pudding made with Raisins and Hummingbird sauce made with Cognac.*

**Coconut Pralines, \$3**

*Traditional Praline candy made with fresh coconut and coconut flavored extract.*

**Adult Popsicles, \$6**

*Fresh fruit soaked in Vodka and then pureed. Poured into freshly made lemonade, then poured into Popsicle molds and set to freeze.*