Our Commitment

From the very beginning, we made the decision to make Carmo as sustainable as possible. From purchasing local organic produce and seafood to utilizing all biodegradable take out ware and cleaning supplies, we appreciate your efforts in spreading the word. You can make a difference by frequenting green businesses!
**Option 1**
Continental $17/person

**Fresh Breakfast Sandwiches**
Tortilla Española (egg & potato frittata) with Manchego Cheese and Jamon

**Gourmet Pastries, Rolls and Muffins**

**Assorted Yogurt**

**Fresh Fruit Platter**

**Gourmet Coffee & Juice**

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**Option 2**
Executive Brunch - $25/person

**Baked Eggs**
with mild green chilies and Monterrey Jack cheese

**Louisiana Sausage Platter**
Assorted local premium sausage

**Assorted Yogurt**

**Fresh Fruit Platter**

**Gourmet Pastries, Rolls and Muffins**

**Gourmet Coffee & Juice**

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**Option 3**
Gourmet Gallery Brunch $45/person
(Includes one mimosa, glass of wine or premium/imported beer, cash bar available thereafter)

**Carmo Salad**
Rice, pineapple, avocado, nuts, raisins, cucumber, smoked ham with citrus mango vinaigrette served with organic mixed greens.

**Scrambled Eggs**
Organic eggs scrambled to fluffy perfection

**Pork ‘n’ Eggs**
Carmo's rich pulled pork scrambled with organic eggs, black beans, corn, onions and sweet peppers. Served with our house-made pepper sauce (on the side).

**Premium Breakfast Meats**
A selection of premium local and imported sausages and ham

**Potato Timbales**
Thinly sliced tomatoes and onions broiled and topped with Carmo's tomato palm heart “timbale” sauce

**Gourmet Pastries, Rolls and Muffins**

**Assorted Yogurt**

**Fresh Fruit Platter**

**Gourmet Coffee, Iced Tea & Tropical Juices**

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Call us to discuss your menu or event:
504-875-4132
Sample Buffet Menu 1 - Spring Harvest Menu

Farmer’s Market Salad
Organic mixed greens tossed with the fresh produce selected from local farms. Choice of mango vinaigrette, balsamic, dijon or blue cheese dressings.

Fresh rolls and butter

Rum Barrel-Smoked Pork
Pork shoulder slow-smoked over rum-soaked wood from Puerto Rican rum barrels, then topped with with a zesty sofrito sauce

Garlic Chive Mashed Potatoes
Harvest Cake
Zucchini, Raisins, Pecans, Carrot

Sample Buffet Menu 2 - Brazilian

Rio Salad
Romaine hearts, palm hearts and tomatoes topped with blanched carrots, potatoes and peas. Served with our light and creamy “Río” dressing.

Garlic and parmesan dusted flatbread

Feijoada (Brazil’s National Dish)
Black beans stewed to perfection with 8 cuts of pork and beef. Served over basmati rice with salsa fresco, toasted manioc meal and house-made Brazilian hot sauce.

Braised Collard Greens
Banana Cake

Sample Buffet Menu 3 - Regional Louisiana

Santa Theresa Salad (vegan)
Organic mixed greens, picholine olives, red onions, teardrop tomatoes and almonds tossed with sugarcane Vinaigrette

Corn Maque Choux
Sweet corn cooked to creamy perfection with onions, roasted tomatoes and peppers

Creamy Cheesy Grits

Alligator Sauce Piquant with Popcorn Rice
This dish can also be prepared chicken, duck, seafood or vegan.

Gâteau de Sirop (Cane Syrup Cake)

Sample Buffet Menu 4 - West African

Akara
Black-eyed pea fritters fried in red palm oil and served with our African hot sauce. Red palm oil is the most nutritious oil on the planet, so these are quite healthy, in addition to being scrumptious.

African Cauliflower and Broccoli Salad
Mâfe
Peanut and Chicken Stew - Sweet potatoes, chickpeas, black-eyed peas, cabbage, onions, peppers and cassava in a creamy rich peanut base.

Seafood Rice Jollof
Considered by many to be the inspiration for jambalaya – smoked fish, scallops, shrimp, tomatoes, chilies, onions and seasonal vegetables with African spices and basmati rice. Garnished with organic greens and spiced crabmeat.

West African Lime Cake

Sample Buffet Menu 5 - Pan Asian

Wonton Soup
(vegan and non-vegan)
Cabbage & Shimeji Mushrooms in a rich spicy broth with pork wontons.

Green Papaya Salad
Green papaya, cucumber, bean sprouts, scallions, tofu, dried shrimp, bird’s eye chilies & peanuts

Carmo Express
(vegan and non-vegan)
Grilled ginger chicken, long beans, green peas, roasted fennel, carrots, sweet potatoes, red peppers and onions. Topped with spicy-sweet fennel sauce and garnished with caramelized banana flower, fresh jalapenos and cashews. Served over jasmine rice

Lychee Mousse with Almond Cookies

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Sample Hors d’oeuvres & Reception Catering Menu

**Group 1**
($0.75 - $1.25 per piece)

**Paneer Bhoona**
Spiced Indian paneer cheese wrapped in flatbread and flash fried
Served with spicy mango chutney

**Hawaiian-style Teriyaki Meatballs**

**Deep-fried Quail Eggs**
with tropical remoulade

**Prosciutto-wrapped Asparagus**
with herb aioli

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**Group 2**
($1.50 - $2.25 per piece)

**Potato Lamb Kofta Kebabs**
with creamy cucumber sauce

**Guo Tie**
Blue Crab, Fennel & Wild Mushroom Potstickers pan-fried and
delivered with ginger fennel dipping sauce

**Tropical Shrimp Salad**
served in crispy wonton cups

**Roasted Shitakes with Celery Root Remoulade**
served on crostini

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**Group 3**
($2.50 - $4.25 per piece)

**Cold-Smoked Rum-Cured Yellowfin Tuna**
with pea sprouts and chili oil

**Duck Tamales**
with chilicore dipping sauce

**Smoked Marlin Tostadas**
with citrus pepper slaw

**Acarajé**
Black-eyed pea fritters stuffed with vatapa a spicy paste made from
shrimp, ground cashews, peanuts peppers, red palm oil and other
ingredients. Served with house-made Brazilian hot sauce

**Island Inari**
Fried bean curd pocket stuffed with smoked pork, pineapple, peppers
and onions, served over rice and drizzled with spicy soy ginger sauce

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**Platters**

**Artisan and Imported Cheese and Sausage Platter**
($5.50 per person) with house-made sourdough crisps

**Fresh Fruit and Dessert Tray**
($4.50 per person) Assortment of fresh seasonal fruit, candies, cookies & cakes

**Yellowfin Tuna dip**
($2 per person) Smoked yellowfin tuna spread. Served with crispy
Armenian flatbread

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**Salads**
($3.50 - $7 per person, depending on portion)

**Broken Noodle Salad**
Rice noodles with tofu, peanuts, avocado, cucumber, peas,
mushrooms, cabbage, cilantro, peppers & scallions, all tossed with
citrus ginger chili vinaigrette.

**Carmo Salad**
Rice, pineapple, avocado, nuts, raisins, cucumber, smoked ham with
citrus mango vinaigrette.

**Esmeralda Salad**
Quinoa, black beans, corn, peppers and cilantro. Tossed with a
coconut chili lime vinaigrette and topped with toasted pumpkin seeds
and cotija cheese. Vegan version served with vegan cheese.

**Jaciara’s Salpicão**
Smoked chicken, turkey breast and ham with raisins, green peas,
peppers, cucumbers, cheese, shoestring potatoes tossed with our own
special dressing.

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**Soups**
($4 - $6 per person)

**Anchor Steam Smoked Gouda**

**West African Peanut Stew**

**Caldinho de Sururu** (Brazilian Clam Soup)

**Shrimp, Fish or Chicken Congee**
Rice porridge with savory donuts, scallions, minced ginger and chili sauce

**Tico Tico Coconut Bean Stew**

**Cambodian Sour Soup**

**Gumbo Carmo**
Smoked mahi mahi, blue crab, shrimp, roasted chilies and tomatoes,
sweet potatoes, black-eyed peas and okra stewed in a rich broth

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**Entrees**

**Prices (depending on volume)**

- 1/2 Hotel Pans $45 - $60
- Full Pans $85 - $110

**African Yam with Smoked Young Jackfruit**
Spicy smoked young jackfruit with roasted tomato chili sauce served over mashed African yams

**Vegan Chicken Casamance**  
(A traditional Senegalese dish)
Vegan chicken with cassava, onions and chilies stewed in a zesty lemon ginger sauce, over long grain rice and garnished with spiced peanuts. Served with house-made hot sauce.

**Kushari**
The national dish of Egypt. It’s a mixture of rice, brown lentils, pasta, chickpeas topped with a spicy tomato pepper sauce and fried onions. Optionally topped with vegan kefta (meatballs).

**Mole Enchiladas**
Potatoes, peas and onions, smothered in our house made mole enchilada sauce and topped with cotija and chihuahua cheeses (or Daiya and house-made vegan cheeses). Served with “drunk ’n’ broke” beans and rice.

**Mofongo Relleno**
A mix of plantains and cassava stuffed with spiced peas, black beans, onions and peppers, then smothered in a rich sofrito sauce.

**Sultan’s Delight**
Smoked eggplant and tofu with mushrooms, peas and peppers served over apricot rice, topped with Mint, crispy shallots, toasted almonds and tangy pomegranate sauce.

**Dudhi Kofta**
Fried Dumplings of peanuts and bottle gourd topped with a rich curry sauce and served with basmati rice.

**Feijoada (Brazil’s National Dish)**
Stewed black beans with vegan smoked meats served over rice and accompanied by collard greens, toasted manioc meal, vinaigrette (salsa fresca) and our very own hot sauce.

**Chana Veggie Curry**
Rich stewed chickpeas, potatoes, peas, onions and chilies over basmati rice

**Mughlai Curry**
A very special Indian “Mughal dynasty” dish with potatoes, lentils, eggplant, green beans and peppers served with saffron rice.

**Pepper Roasted Seitan with Timbale Sauce**
House-made seitan with onions, chiles, palm hearts and tomatoes. Served over cassava-potato mash.

**Moleca**
Young coconut meat, tofu, green beans, potatoes, peppers, onions, tomatoes and mushrooms stewed with coconut milk and dende (red palm oil). Served with brown or white rice and cassava grits.

**Black Bean Bolo**
Black bean casserole smothered with smoked tofu gravy

**Salads**

**Moroccan Couscous & Chickpea Salad**
Tender couscous and chickpeas with zucchini, peppers, carrots, onions and raisins, topped with fresh mint and toasted almonds.

**Carmo Salad**
Rice, pineapple, avocado, nuts, raisins, cucumber, smoked vegan ham with citrus mango vinaigrette.

**Esmeralda Salad**
Quinoa, black beans, corn, peppers & cilantro. Tossed with a coconut chili lime vinaigrette, topped with toasted pumpkin seeds & cotija or vegan cheese.

**Fazenda Salad**
Black-eyed peas, vegan smoked sausage, carrots, sweet corn, chili peppers, red onions and toasted pumpkin seeds, tossed with citrus chili cilantro vinaigrette.

**Jaciara’s Salpicao**
Tender couscous and chickpeas with zucchini, peppers, carrots, onions and Smoked vegan chicken, sausage and ham with raisins, green peas, peppers, cucumbers, cheese, shoestring potatoes tossed with our own special dressing.

**Broken Noodle Salad**
Rice noodles with tofu, peanuts, bean sprouts, cucumber, peas, mushrooms, cabbage, cilantro, peppers & scallions all tossed with citrus ginger chili vinaigrette.

**Taco Salad**
Mixed organic lettuce with pinto beans, walnut meat, tomatoes, red onions, tortilla chips and jack or Daiya cheese. Tossed with coriander chili vinaigrette.
**Soups**

1 Gallon - $50-65

**Cambodian Sour Soup**
with fresh pineapple, tomatoes, onions, peppers, celery, scallions, sweet basil, garlic, tamarind & vegan chicken (optional)

**Callaloo**
A Trini-style version of this deeply savory and satisfying soup made with water spinach, kale & collard greens stewed with okra and peanut cassava dumplings. Topped with vegan smoked sausage.

**Paella Soup**
Hearty vegetable broth with arborio rice, red and green peppers, carrots, onion, celery, long beans, tomatoes, sweet corn, green peas

**Tico Tico Coconut Bean Soup**
Sweet potatoes, cabbage, black-eyed peas and peppers in a rich, spicy coconut broth

**Mafe**
Yams, chickpeas, black-eyed peas, collards, onions, peppers and yuca in a creamy rich peanut base.

**Mulligatawny Soup**
A healthy, refreshing and delicious blend of vegetables, fruit and spices. Topped with basmati rice and smoked young jackfruit.

**Jook (a.k.a. Congee (Rice Porridge))**
Rice porridge with roasted chicken savory donuts and greens. Served with light soy sauce, fresh ginger and chili sauce.

**Smoked Eggplant Curry Soup**

**Moroccan Lentil Soup**

**Matzo Ball Soup**

**Vegan Gumbo (Caribbean/West African-influenced)**

**Market Gazpacho**

**Peruvian Gazpacho**

Winter Melon, Grape, Almond Gazpacho

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**Sides**

**Pikliz (Hatian Coleslaw)**

**Caribbean Sweet Potato Salad**

**Hot German Potato Salad**

Stewed white beans, collard greens & sweet Potatoes

**Drunk ‘n’ Broke**
(“Drunken” refried beans with broken Spanish rice)

**Rice ‘n’ Peas (Spiced Rice with black-eyed peas)**

**Grilled Chinese Broccoli Salad**

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**Vegan Sweets**

**Caribbean Banana Cake**

**Gateau de Sirop (Cane Syrup Cake)**

**Zucchini Chocolate Chip Cake**

**Avocado Dark Chocolate**

**Tira Misu**

**Passionfruit Mousse**

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Guo Tie
Fennel, Organic Tofu & Wild Mushroom Potstickers
pan-fried and served with ginger fennel dipping sauce

Santiago Sliders
With smoked “pulled” young jackfruit,
Haitian slaw and half-sour pickles

Kofta Potato Kebabs
Seasoned vegan meat and potato skewered grilled
and served with creamy cucumber sauce

Huitlacoche Tamalii
Tamales’ ancestor, stuffed with chiles huitlacoche (corn truffle)

Acarajé
Black-eyed pea fritters stuffed with vatapa a spicy paste made
from shrimp, ground cashews, peanuts peppers, red palm oil and
other ingredients. Topped with salsa fresca and served
with house-made Brazilian hot sauce

Island Inari
Fried seasoned bean curd pocket stuffed with smoked vegan ham,
pineapple, peppers and onions, served over rice and drizzled with
ginger pineapple teriyaki sauce

Vegan Charcuterie
House made vegan boudin, andouille
and linguiça, pate and relishes

Muffaletta
A tropical version of the New Orleans favorite, house-made
Sicilian sesame bread topped with provolone, swiss, roasted
peppers, palm hearts and olive salad

Pao de Queijo
Brazilian cheese bread
**Hemp Burger**
A hefty hemp patty with red onions, lettuce, tomato, raw pickles, catchup and mustard on a raw sesame bun. Served with crispy raw sweet potato chips.

**Raw King Sandwich**
Raw sesame bun with avocado, tomatoes, red onion, lettuce, sprouts, raw cheese and house-made mustard.

**Young Coconut & Mango Salad**
Fresh mango and young coconut meat tossed with mug bean sprouts, peanuts, cilantro, mint, jalapenos, scallions, lime.

**Raw Carmo**
Local organic greens, pineapple, peppers, avocado, raw cashews and almonds, raisins and cucumber with citrus mango vinaigrette.

**Tostadas Crudas**
Raw corn tortilla topped with walnut meat, re-dehydrated beans, avocado, lettuce and salsa fresca.

**Raw Hummus**
Zucchini hummus served with raw pita, cucumbers, carrots and red peppers.