

527 Julia St, New Orleans
504-875-4132
CAFECARMO.COM

carmo a tropical cafe

cATERING MENU

sample catering menus



Brunch

Buffet

Hors d'oeuvres & Reception

Vegetarian/Vegan

Carmo Raw Menu

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!



Call us to discuss your
menu or event:
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carmo a tropical cafe

sample brunch catering menu

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

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

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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sample buffet catering menu

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 "Rio" 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

Màfe

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

(\$.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

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
served with ginger fennel dipping sauce

Tropical Shrimp Salad
served in crispy wonton cups

Roasted Shitakes with Celery Root Remoulade
served on crostini

Group 3

(\$2.50 - \$4.25 per piece)

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

Duck Tamales
with chilcostle 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

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

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.

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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vegan/vegetarian catering Menu

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 kafta (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

Moqueca

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

Prices (depending on volume)

1/2 Hotel Pans \$35 - \$45

Full Pans \$65 - \$85

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.

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vegan/vegetarian catering Menu

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 wpeppers, 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 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

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

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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vegan sample hors d'oeuvres & RECEPTION MENU ITEMS

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 linguica, 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

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Raw Vegan Menu Items

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