



CARNIVAL
BRANDS
NEW ORLEANS

Product Catalog



Seafood Cakes & Appetizers



PREMIUM CRAB CAKES – Our Premium Cakes contain 65% fresh crab meat and are deliciously light and moist when served.



ORLEANS CRAB CAKES – Visible chunks of crabmeat and fresh seasonings set this crab cake apart, prepared in the traditional East Coast style.



HOTEL CRAB CAKES – Contains 48% crabmeat, our Hotel Cake is a perfect blend of crabmeat and house seasonings.



CREOLE CRAB CAKES – One word to describe these is unique. It is a well-seasoned crab cake filled with fresh crab meat and Monterey Jack cheese.

CREOLE CRAWFISH CAKES – Plump crawfish tails fill this Louisiana favorite, perfectly seasoned with spice and Monterey Jack cheese. One of our best!

BISTRO CAKES – All the wonderful flavors of our other crab cakes made with surimi, to offer you an economical choice.

All of our seafood cakes are available in sizes .65g to 3 oz – breaded or blackened. Ask us for the size you need!

APPETIZERS –

Item#	PRODUCT	PACK/SIZE	WEIGHT
3719	Coconut Shrimp on Skewer	100 CT	6 lbs Net Wt.
3745	Hotel Stuffed Shrimp	100 CT	6 lbs Net Wt.
3714	Bacon Wrapped Shrimp Stuffed with Crabmeat	100 CT	6 lbs Net Wt.
3714	Bacon Wrapped Shrimp Stuffed with Crawfish	100 CT	6 lbs Net Wt.
2019	Crab Cake Poppers	100 CT	6 lbs Net Wt.
8961	Creole Crawfish Poppers	100 CT	6 lbs Net Wt.

Muffulettas

One of the great sandwiches of the world!

- Only quality ingredients are used – we bake our own bread and make our own olive salad from an Old World recipe
- Less waste — frozen until ready to use
- Product is blast frozen and tray packed for quality control
- Cuts labor and controls costs — never turn an order away
- Cocktail size is great for holiday and party trays
- Whole muffuletta can be sold everyday — whole, half or quarter



- Item #3705 4 ct. Whole Muffuletta
- Item #3703 50 ct. Cocktail Muffuletta (2 trays of 25)
- Item #3705-V 4 ct. Variety Pack

Boil in Bag Items

Our boil in bag line is completely cooked, ready to heat & serve. Prep time and labor is reduced with the user friendly Cryovac® boil in bag products. They will control costs by reducing labor and waste to greatly improve profit margins. All of Carnival Brands boil in bag line is produced at our USDA plant in uptown New Orleans. Quality control is guaranteed!

Shelf Life: 1 year frozen, 21 days refrigerated at 40° F or less.

Each bag is labeled with the name of product, date & batch # to eliminate mystery bags of frozen product in your freezer.

ITEM #	PRODUCT	CASE PACK	CASE WT.
ENTRÉE ITEMS - 4/4# Bags			
9008	Shrimp Creole	4/4#	16 lbs.
9001	Chicken Etouffee	4/4#	16 lbs.
9090	Crawfish Etouffee	4/4#	16 lbs.
9070	Chicken Creole	4/4#	16 lbs.
9003	Red Beans w/ Sausage	4/4#	16 lbs.
9904	White Beans w/ Sausage	4/4#	16 lbs.
9102	Black Beans	4/4#	16 lbs.
9113	Red Bean Cream W/O Sausage		
9071	Italian Marinara	4/4#	16 lbs.
9076	Lasagna Kit – Meat Sauce, White Cheese Sauce	2/6.5# 2/2#	17 lbs.
9006	Jambalaya Base with Chicken & Sausage	4/4#	16 lbs.
9095	Jambalaya Base W/O Protein	4/4#	16 lbs.
9098	Dirty Rice Base	4/4#	16 lbs.
9034	Hearty Meat Sauce	4/4#	16 lbs.
9021	Mac & Cheese	4/4#	16 lbs.

SOUPS/SAUCES/GRAVIES & SIDES - 4/4# Bags

9077	Crawfish Everly Sauce	4/4#	16 lbs.
9028	Spinach & Artichoke Dip	4/4#	16 lbs.
9028-C	Creamy Spinach & Artichoke Dip	4/4#	16 lbs.
9074	Alfredo Sauce	4/4#	16 lbs.
9075	Pizza Sauce	4/4#	16 lbs.
9107	Filé Gumbo w/Chicken & Sausage	4/4#	16 lbs.
9002	Chicken & Sausage Gumbo	4/4#	16 lbs.
9031	Chicken & Andouille Gumbo	4/4#	16 lbs.
9030	Seafood Gumbo	4/4#	16 lbs.
9083	Turkey & Hot Sausage Gumbo	4/4#	16 lbs.
9032	Cream of Artichoke Soup	4/4#	16 lbs.
9035	Oyster Rockefeller Soup	4/4#	16 lbs.
9041	Mock Turtle Soup	4/4#	16 lbs.
9042	Tomato Basil Soup	4/4#	16 lbs.
9079	Corn & Crab Bisque	4/4#	16 lbs.

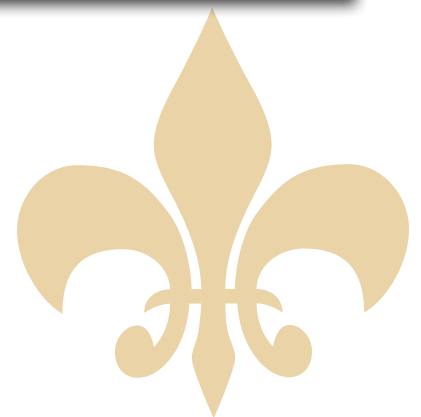
9080	Creole Corn Chowder	4/4#	16 lbs.
9078	Cajun Garlic Mashed Potatoes	4/4#	16 lbs.
9077	Mashed Sweet Potatoes	4/4#	16 lbs.
9010	Creole Corn Macque Choux	4/4#	16 lbs.
9039	Creamed Spinach	4/4#	16 lbs.
9080	Turnip Greens	4/4#	16 lbs.
9084	Creole Brown Gravy	4/4#	16 lbs.
9085	Turkey Gravy	4/4#	16 lbs.
9035	Roast Beef Gravy	4/4#	16 lbs.
9104	New Orleans Cream Sauce	4/4#	16 lbs.
9110	Mushroom Burgundy Gravy	4/4#	16 lbs.

MEAT

9055	Pre-cooked Meatloaf (6 Loaves)	6/4#	24 lbs.
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DESSERTS

9029	Carnival Bread Pudding (complete)	4/4#	16 lbs.
9053	Carnival Brand Praline Sauce	8/2#	16 lbs.



*Carnival Brands provides classic
New Orleans dishes prepared with only the
freshest, highest quality ingredients.*

Our paramount goal at Carnival Brands is to create products that capture the lusty spirit of south Louisiana cooking. While we place great importance on respecting the deep, robust flavors of traditional Creole-Cajun cuisine, we seek to do so in a contemporary style consistent with today's consumer demand for authentic foods filled with fresh, satisfying tastes for any market.

We believe Carnival Brands' research and recipe development has paid off with ready to cook dishes of the highest quality, in their ingredients, distinctive flavors and authentic Creole-Cajun character. We like to think that a taste of Carnival's specialties from south Louisiana is the next best thing to being there—Carnival Brands, so you never know what it means to miss New Orleans!



Call Carnival Brands Today! 800-925-2774

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