



# BREAKFAST

## Pastry Trays

- Croissant Tray – 3 chocolate, 3 almond, 3 ham & cheese and 4 plain croissant – \$36
- Danish & Sticky Bun Tray – 4 cream cheese danish, 4 fruit danish, 2 cinnamon rolls, 3 sticky buns – \$35
- Biscone Tray – 5 strawberry with vanilla glaze, 4 seasonal fruit with glaze, and 4 bacon-cheddar – \$33
- Muffin Tray – 3 blueberry, 3 morning glory, 3 chocolate cappuccino, 2 bran & golden raisin and 2 banana nut – \$29
- \*\*\* “Mixed Bag” – 4 assorted biscones, 1 ham & cheese croissant, 1 almond croissant, 2 cheese danish, 2 blueberry muffin, 2 morning glory muffin, 1 cinnamon roll – \$36

## Individual Items

- Breakfast Burrito – \$4.75 ea. – *Choice of sausage, bacon, or ham*
- \*\*\* Egg Biscuit Sandwich – \$4.50 ea. – *Choice of sausage, bacon, or ham*
- Buttermilk Chicken Biscuit – \$4.25 ea.
- Egg Croissant Sandwich – \$5.75 ea. – *Choice of sausage, bacon, or ham*
- Biscuits with Butter & Jelly – \$2.25 ea.
- Yogurt Parfait (12 oz.) – \$5.95 ea.

## Bulk Items

- \*\*\* Broad Street Cheese Grits – \$37.95 per gallon pan
- \*\*\* Minted Fruit Salad – \$25 per 1/2 gallon
- Eggs Scramble – 3 cheese blend, choice of meat, roasted veggies – \$55 per 1 gallon pan

## Beverage Service

- \*\*\* Joe To Go Coffee Service – \$19 – *Eight 12 oz cups with set ups*
- \*\*\* Gallon Orange or Cranberry Juice – \$13.95 with set ups

\* = *Customer Favorite*



## **SAMPLE BREAKFAST & BRUNCH MENUS**

### *Continental for 12*

- 1 Mixed Bag Pastry Tray \$36
- 1 Minted Fruit Salad Pan \$50 *per gallon*
- 1 Joe To Go Coffee Service \$19
- 1 Gallon Orange Juice \$13.95
- **\$118.95 + 8% delivery fee + 9% sales tax = \$140.03**

### *Hot Breakfast Buffet for 20*

- 10 Sausage Biscuit Sandwiches \$45
- 10 Bacon Biscuit Sandwiches \$45
- 1 Minted Fruit Salad Pan \$50
- 2 Joe To Go Coffee Service \$38
- 1 Gallon Orange Juice \$13.95
- **\$191.95 + 8% delivery fee + 9% sales tax = \$225.97**

### *Brunch for 15-20*

- 1 Mixed Bag Pastry Tray \$36
- 1 Eggs Scramble Pan \$55
- 1 Minted Fruit Salad – *1 gallon pan* \$50
- 1 Broad Street Cheese Grits – *1 gallon pan* \$37.95
- 1 Bowl Field Green Salad \$45
- 2 Joe To Go Coffee Service \$38
- 1 Gallon Orange Juice \$13.95
- **\$275.90 + 8% delivery fee + 9% sales tax = \$324.79**

\* = *Customer Favorite*

## LUNCH

**Three Restaurants — Tons of Choices — ONE Call to Make.**

**Call Aven or Jaime at 601.362.2900 to place your order!**



## **BROAD STREET SELECTIONS**

### **Sandwich Trays**

*Whole trays have 40 small sandwiches served on focaccia bread, and feed 15 people (except the Club, which has 40 triple decker sandwiches, served on farmhouse white). Half trays have 20 small sandwiches served on focaccia bread, and feeds 8 people. Wrap trays have 10 wraps cut into thirds for 15 small sandwiches total.*

- **\* Sandwich Sampler Platter** - a combination of our most popular sandwiches honey-smoked turkey, chicken blt, black forest ham, roasted pork, & vegetarian - Whole \$85/Half \$45
- **Club Sandwich Tray** - 40 small triple decker club sandwiches on farmhouse white bread - Whole \$85/Half \$45
- **Wrap Sampler** - Southwestern Turkey, Club, and Avocado (Vegetarian) - wraps are sliced in thirds for easy handling - Whole \$79.95/Half \$41.00

### **Salad Trays**

*Small serves 8 - 10, Large serves 15 - 20*

- **\* Field Greens** sm - \$28 - lg \$45
- **Caesar** sm - \$28 - lg \$45
- **Pasta Salad** 1/2 gal. \$20 - 1 gal. \$40
- **Minted Fruit Salad** 1/2 gal. \$25 1 gal. \$50



## **Sandwich Box Lunches**

*Sandwich Box Lunches are prepared with a choice of green salad, chips or pasta salad and a Broad Street Cookie. (Because of the special pricing of these items, we require a minimum ten boxes per order. **Half sandwich box lunches must be ordered in even quantities**)*

- **Ham, Portobello Vegetarian, or Honey-Smoked Turkey** - Whole \$10.25 Half \$7.95
- **Smoked Chicken BLT, Club, Southwestern Beef, Roasted Pork Loin, Roast Beef, Blackened Chicken, Basil Pesto Chicken Salad, or one of the Wraps (Southwestern Turkey, Club, or Avocado)** - Whole \$10.95 Half \$8.25

## **Salad Box Lunches**

*Salad box lunches are served with a slice of fresh bread and a Broad Street cookie.*

**Salad Dressing choices:** *House-made: Caesar, Balsamic Vinaigrette, Remoulade, Cane Syrup-Bacon, Raspberry Vinaigrette, Ranch, Honey-Lemon Vinaigrette | Fat free: Sun-dried Tomato Basil*

- **Chopped Salad** \$12.25
- **Cobb Salad** \$12.95
- **Quiche** (with field greens) \$10.25
- **Salad Sampler Platter** (choice of chef side salad, minted fruit salad, chicken & basil pesto salad, and mixed greens or Caesar side salad) \$11.25
- **Caesar Salad** \$8.50
- **Mixed Field Greens** \$8.50
- **Spinach Salad** \$10.25
- **Sol's Salad** \$12.75
- **Deb's Salad** \$10.25

## **Dessert Trays**

- **\* Decadent Mini Dessert Trays** - 30 pieces (serves 12-15) 16 assorted petite bars & 14 assorted cookies - \$35
- **Cakes** - Exceptional layer cakes in decadent flavors, freshly baked, decorated and ready to go! (serves 10-16) \$38
- **\* Iced Sugar Cookies** - by the dozen (\$2.65 each) \$31.80  
**Custom cookies with your company logo are available!**

\* = Customer Favorite



## SAL & MOOKIE'S SELECTIONS

### Grilled Panini Sandwich Trays

*Whole trays have 40 small focaccia bread sandwiches pressed in a panini press, and feed 15 people. Half trays have 20 small sandwiches and feed 7-8 people. **Panini Sampler Tray - Small - \$50, Large - \$90***

- **Brownstone** – grilled chicken breast, creamed spinach & artichoke spread, roasted red bell peppers, prosciutto, and Swiss
- **The 'Donald'** – sautéed shrimp, artichoke hearts, sun-dried tomatoes, Fontina cheese, and basil pesto mayo.
- **Greenwich Village** – grilled eggplant, sun-dried tomatoes, caramelized onions, sautéed spinach, and fresh mozzarella
- **West Bank Muffaletta** – cured ham, Genoa salami, Provolone, and Italian olive salad,
- **Tony Montana** – ham, roast pork loin, pickles, Swiss cheese

### Salad Bowls

*Small size serves 8 - 10 people and comes with 1 cup of dressing. Additional cups are \$3.95 each. Large serves 16 - 20 people and comes with 1 pint of dressing. Additional pints are \$7.95 each. Dressing Choices: Green Goddess, Caesar, Gorgonzola, French, Italian Vinaigrette*

- **Spinach Salad** – baby spinach, smoked bacon, mushrooms, tomato wedges, red onion, and parmesan cheese – \$35 sm / \$60 lg
- **Greek Salad** – chopped romaine, Kalamata olives, cucumbers, green bell peppers, pepperoncini, feta cheese, tomato wedges, and red onion – \$35 sm / \$60 lg
- **Chopped Salad** - chopped romaine, sliced grilled chicken, diced Genoa salami, chopped tomatoes, garbanzo beans, fresh basil, and shredded mozzarella - \$45 sm / \$75 lg



- **Y'alldorf Salad** – chopped romaine, Kalamata olives, red apples, red & white grapes, celery, toasted pecans, red onion, and Gorgonzola - \$35 sm / \$60 lg

*ADD: **grilled chicken** - \$17 sm / \$20 lg*

***grilled shrimp** - \$30 sm / \$35 lg*

## **Pastas**

*Pastas are served hot in disposable metal one gallon containers which serve 10-12 people.*

- **Chicken Marsala** – Tender chicken breasts, mushrooms and artichoke hearts, cooked with marsala wine and served over your choice of spaghetti or ziti. – \$80
  - **Chicken Parmigiana** – tender, breaded, boneless, and skinless chicken breasts baked with Italian plum tomato sauce and mozzarella; served over spaghetti -\$75
  - **Eggplant Parmigiana** – breaded and fried eggplant medallions baked with Italian plum tomato sauce and mozzarella; served over spaghetti – \$70
  - **Chicken Cacciatore** – tender, boneless, and skinless chicken breasts sautéed with mushrooms, green bell peppers, and pancetta in a tomato-veal stock reduction; served over spaghetti – \$80
  - **Beef Cacciatore** – beef tenderloin medallions sautéed with mushrooms, green bell peppers, and pancetta in a tomato-veal stock reduction; served over ziti – \$105
  - **Ziti al la Vodka** – onions, pancetta, basil, & chili flakes in a vodka-tomato-cream sauce – \$70
  - **Ziti with Wild Mushrooms & Pancetta** – in a Port wine-cream sauce \$75
  - **Spaghetti with 20 Meatballs and marinara** (meatballs served on side) – \$70
  - **Shrimp Scampi** in a garlic lemon-butter sauce – \$95
  - **Alfredo** - heavy cream, parmesan & nutmeg tossed with spaghetti or ziti – \$70
- ADD: **grilled chicken** - \$20; **grilled shrimp** - \$35*

## **Famous Sal & Mookie's New York Style Pizza**

*Choose CLASSIC NEW YORK or WHOLE WHEAT crust in a 14" REG, 6 slices; 18" LG, 8 slice; 9" GS gluten-sensitive crust, 6 slices. STROM is a Stromboli, individual rolled pizza.*

- **Gennaro Lombardi** – Italian plum tomato sauce, fior di latte mozzarella, and fresh basil – REG \$14.50, LG \$18.75, STROM \$9.25, GS \$11.95

\* = Customer Favorite



- **Hamilton Avenue Tomato Pie** – traditional Trenton style tomato pie with fior di latte on the bottom, pepperoni, crumbled hot Italian sausage, and Italian plum tomato sauce on top – REG \$19.25, LG \$24.25, STROM \$12.75, GS \$15.50
- **Onasis** – Italian plum tomato sauce, feta, mozzarella, gyro meat, red onions, and sautéed spinach – REG \$19.50, LG \$24.50, STROM \$13.25, GS \$15.50
- **Empire State** – Italian plum tomato sauce, mozzarella, basil pesto, caramelized onions, and sun-dried tomatoes – REG \$19.50, LG \$24.50, STROM \$13.25, GS \$15.95
- **Park Avenue** – ricotta, mozzarella, and Fontina finished with chili flakes (feel free to add more fun stuff to this pizza if you like!) – REG \$14.50, LG \$18.50, STROM \$9.25, GS \$11.95
- **Gambino** – ricotta, mozzarella, Fontina, Italian sausage, caramelized onions, and sautéed spinach – REG \$19.50, LG \$24.50, STROM \$13.25, GS \$15.95
- **Edie Sedgwick** – ricotta, wild mushroom ragout with pancetta, mozzarella, Fontina, roasted garlic & sautéed spinach – REG \$20.95, LG \$25.95, STROM \$14.75, GS \$16.95
- **Times Square** – Italian plum tomato sauce, sharp yellow cheddar, mozzarella, seasoned ground beef, and pickled jalapenos – REG \$18.50, LG \$23.50, STROM \$12.75, GS \$15.50
- **NOLA Central Grocery** – a salute to the “Big Easy” – classic olive salad, Italian plum tomato sauce, smoked ham, Genoa Salami, mozzarella and provolone – REG \$19.50, LG \$24.50, STROM \$13.25, GS \$15.95
- **Left Coast Mountie** – Italian plum tomato sauce, mozzarella, Hawaiian pineapple, and Canadian Bacon – REG \$18.75, LG \$23.75, STROM \$12.50, GS \$15.25
- **Meat Packing District** – Italian plum tomato sauce, mozzarella, pepperoni, spicy Italian sausage, prosciutto, and Genoa salami – REG \$21.25, LG \$27.25, STROM \$14.95, GS \$16.95
- **South Street Seaport** – Old Bay béchamel, Provolone, mozzarella, crabmeat, shrimp, and crawfish – REG \$25.95, LG \$31.95, STROM \$18.25, GS \$20.95
- **Rockaway Beach** – Mozzarella, provolone, yellow cheddar, grilled chicken and sautéed green bell peppers & onions – REG \$18.95, LG \$23.95, STROM \$12.95, GS \$15.75
- **Upper West Side** – creamed artichoke & spinach spread, Fontina, mozzarella, feta, shrimp, and sun-dried tomatoes – REG \$25.95, LG \$31.95, STROM \$17.95, GS \$20.50
- **Arthur Avenue, The Bronx** – ricotta, mozzarella, sliced tomatoes, grilled eggplant, and fresh basil – REG \$18.75, LG \$23.75, STROM \$12.50, GS \$15.75
- **CBGB’s** – Italian plum tomato sauce, mozzarella, pepperoni, roasted garlic, and red onions – REG \$19.50, LG \$24.50, STROM \$13.25, GS \$15.95
- **John’s Bleecker** - Bechamel, Fontina, grilled chicken, caramelized onions, sun-dried tomatoes and spicy Italian sausage REG \$19.25, LG \$24.25, STROM \$13.25, GS \$15.50
- **4 Train** – homemade spicy chipotle BBQ sauce, sharp yellow cheddar, mozzarella, roasted pork loin (or grilled chicken), corn, red onions, and fresh cilantro – REG \$19.50, LG \$24.50, STROM \$13.25, GS \$15.95

\* = *Customer Favorite*



- **Zydeco** – ricotta, mozzarella, crawfish tails, andouille sausage, Creole seasoning, and green onions – REG \$22.95, LG \$27.95, STROM \$14.95, GS \$17.95
- **Central Park** – sliced tomatoes, mozzarella, grilled chicken, smoked bacon, and red onions – REG \$18.95, LG \$23.95, STROM \$12.95, GS \$15.75
- **Riker's Island** – Italian plum tomato sauce, mozzarella, pepperoni, spicy Italian sausage, Canadian bacon, green bell peppers, mushrooms, red onions, and Kalamata olives – REG \$23.95, LG \$29.95, STROM \$15.95, GS \$18.95
- **Franklin Street** – Creamy spinach and artichoke spread, mozzarella, smoked Gouda, sliced tomatoes, red onion, grilled chicken, jalapeños, and creole seasoning REG \$19.50 LG \$24.50 STROM \$13.25, GS \$15.95



## **BRAVO! SELECTIONS**

### **Gourmet BRAVO! Sandwich Tray**

*10 large focaccia bread sandwiches cut into mini quarters, feeds up to 15 people– \$100*

- **Chicken-Basil Pesto Salad** – roasted red peppers, Fontina
- **Grilled Pork Tenderloin** – caramelized onions, Roma tomatoes, honey-mustard mayonnaise, Fontina
- **Portobello Vegetarian** – roasted Portobello mushroom, roasted red peppers, caramelized onions, garlic aioli, Fontina
- **Grilled Chicken** - smoked bacon, caramelized onions, creole mustard mayonnaise, Fontina

\* = *Customer Favorite*





## **Salad Bowls**

- **BRAVO! Field Greens** with citrus vinaigrette- SM \$28, LG \$45
- **Classic Caesar** – romaine hearts, parmesan shavings & garlic croutons - SM \$28, LG \$45
- **Spinach & Goat Cheese** with mushrooms, candied walnuts & hot balsamic laced with pancetta- SM \$40, LG \$60

## **BRAVO! Specialty Pastas by the Pan**

*Pastas are served hot in disposable metal one gallon containers which serve 10 – 12 people*

- **Campanelle with Roma Tomatoes and Fresh Basil** with red onions, garlic, balsamic vinegar and goat cheese - \$80 with chicken \$100
- **Linguine with Crawfish and Andouille** in a Creole-cream sauce – \$110
- **Campanelle with Beef Tenderloin**, pancetta & Portobello mushrooms – \$135
- **BRAVO! Lasagna Classico** – ricotta, mozzarella, marinara & ground chuck between sheets of lasagna noodles — baked in the wood-fired oven – \$100
- **Angel Hair with Jumbo Scallops and Shrimp** corn, grape tomatoes, shiitakes, and spinach in a sherry reduction – \$140
- **Angel Hair with Roman-style Shrimp**, olive oil, garlic, asparagus, white wine, fresh mint & fresh basil – \$120
- **Classic Fettuccine Alfredo** – \$70 - with chicken \$90 or with shrimp \$115
- **Angel Hair with Jumbo Lump Crab Meat and Sweet Peas** in a white wine butter sauce with herbed bread crumbs – \$140

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