



BROAD STREET

*Let us do the cooking
and you enjoy being together!*

CALL 601.362.2900

FAX 601.362.2990

EMAIL KATIEL@BROADSTBAKERY.COM

All orders will be confirmed by telephone, at which time a credit card number will be required to guarantee your order.

Your card will NOT be charged in advance. You will be charged only at Broad Street at the time of pickup.

= gluten sensitive option available

Preferred pickup time from Broad Street on Wednesday, Nov. 27 (select one): 9am 10am 11am 1pm 2pm

**Call in, drop off, or fax your order to a manager by 2 pm SUNDAY, NOVEMBER 22
for pick-up at BROAD STREET on WEDNESDAY, NOVEMBER 25 by 2 pm!**

Phone **601.362.2900**

Fax **601.362.2990**

Customer Name _____

Phone # _____ day night

• Indicate quantity, size, lbs., etc. you wish to order.

MAIN COURSE

OVEN-ROASTED HONEY GLAZED SMITHFIELD HAM ~ \$10/lb. or \$85/whole ham, 4 lb. minimum (ham average 10 lbs.)

OVEN-ROASTED HALF TURKEY BREAST ~ roasted until tender, this partially deboned half turkey has been rubbed with our savory dry rub. \$90 (whole only - averages 5 - 6 lbs.)

FRIED TURKEY BREAST ~ tender, juicy breast (boneless, all white meat) with a succulent fried exterior dusted with spicy creole seasoning \$13/lb. or \$90 whole, 3 lb. minimum (breasts average 7 lbs.)

SOUPS

ROASTED CAULIFLOWER SOUP

with cheddar & bacon ~\$32/half gal.

BRAVO! TOMATO BASIL SOUP ~ \$25/half gal.

BROAD STREET SMOKED CHICKEN & ANDOUILLE SAUSAGE GUMBO ~ \$34/half gal.

SALADS

Serves 4

CRANBERRY RELISH ~ cranberries with orange zest and pecans \$20 (serves 6)

MIXED GREENS ~ with candied walnuts, dried cranberries, roasted sweet potatoes and Gorgonzola cheese with a pomegranate vinaigrette \$20

CAESAR SALAD ~ romaine lettuce, parmesan cheese, and garlic croutons with Caesar dressing served on the side \$16

BRAVO! SPINACH & GOAT CHEESE SALAD ~ baby spinach, goat cheese, button mushrooms and candied walnuts with balsamic vinaigrette \$20

SIDE DISHES

46 oz. dish, serves 6-8

GRAVY ~ Turkey giblet gravy \$12/pint

YUKON GOLD MASHED POTATOES ~ potatoes mashed with garlic, butter, and cream \$19

HONEY BOURBON CARROTS ~ baby carrots cooked with a bourbon and honey glaze \$18

SPINACH CASSEROLE ~ Chef Dan's specialty: a creamy concoction of spinach and three cheeses \$22

BROAD STREET'S DRESSING ~ traditional dressing \$18

CORN MAQUE CHOUX ~ sweet corn cooked with red onion, sweet bell peppers and cream \$20

ROASTED BRUSSELS SPROUTS ~ roasted with duck fat and bacon \$19

SWEET POTATO CASSEROLE ~ vanilla-scented sweet potato casserole with sweet pecan topping \$20

ROASTED CAULIFLOWER ~ cauliflower florets roasted with Indian curry spice \$19

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BRUNCH ITEMS

RUSTIC DEEP DISH QUICHE ~ country sausage with green onion and cheddar baked in a buttery homemade crust \$40 (serves 8-10)

RUSTIC DEEP DISH VEGETARIAN QUICHE ~ spinach, mushroom, and Gruyere baked in a buttery homemade crust \$40 (serves 8-10)

CHEESE GRITS ~ \$20/half gal.

SPECIALTY BREADS

BREAKFAST BISCUITS ~ our huge buttermilk biscuits \$13/half dozen, \$23/dozen

BRIOCHE ~ traditional French preparation of light yeast rolls enriched with butter and eggs \$8/half dozen, \$14/dozen

CHOCOLATE CHIP PUMPKIN SPICE BREAD ~ \$8/loaf

MONKEY BREAD ~ (pull apart bread) cinnamon raisin brioche topped with icing \$6.95/loaf

STRUAN ~ Scottish harvest loaf, sweetened with molasses and topped with poppy seeds \$5.50/loaf

STOLLEN ~ traditional German holiday bread, soft in texture and rich with brandy-soaked dried fruits \$12/loaf

YEAST ROLLS ~ our version of Sister Schubert's rolls \$6/half dozen, \$11 dozen

DESSERTS

BOURBON PECAN PIE ~ \$26

HOT FUDGE PIE ~ \$22

"CRACK" PIE ~ sugar custard with an oatmeal cookie crust \$23

TURTLE CHEESECAKE ~ \$40

BRAVO! DOUBLE CHOCOLATE BREAD PUDDING ~ white chocolate bread pudding, dark chocolate chips, Jim Beam bourbon sauce (serves 8) \$24

LEMON POUND CAKE ~ \$35

FALL SUGAR COOKIES ~ with sugar icing \$31/dozen

GLUTEN SENSITIVE CHOCOLATE CHIP COOKIES ~ \$2.75/each

To place your order
simply call our Catering Coordinator:
Katie Leach - 601.362.2900

And don't forget a selection of our hand-made morning pastries!

Happy Thanksgiving!