



Let us do the cooking
and you enjoy being together!

BROAD STREET

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. 24 (select one): 9am 10am 11am 1pm 2pm

Call in, drop off, or fax your order to a manager by 2 pm **SUNDAY, NOVEMBER 21**
for pick-up at **BROAD STREET** on **WEDNESDAY, NOVEMBER 24** 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.

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MAIN COURSE

OVEN-ROASTED HONEY GLAZED SMITHFIELD HAM ~
\$10/lb. or \$85/whole ham, 4 lb. minimum
(hams average 9 lbs.)

FRIED TURKEY BREAST ~ tender, juicy breast (boneless, all
white meat) with a succulent fried exterior dusted
with spicy creole seasoning \$13/lb. or \$95 whole,
3 lb. minimum (breasts average 8 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 \$21 (serves 6)

MIXED GREENS ~ with candied walnuts, dried cranber-
ries, roasted sweet potatoes and Gorgonzola cheese with a
pomegranate vinaigrette \$22

CAESAR SALAD ~ romaine lettuce, parmesan cheese, and
garlic croutons with Caesar dressing served on the side \$18

BRAVO! SPINACH & GOAT CHEESE SALAD ~ baby
spinach, goat cheese, button mushrooms and candied
walnuts with balsamic vinaigrette \$21

SIDE DISHES

46 oz. dish, serves 6-8

GRAVY ~ Turkey gibley 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 \$20

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 \$22

ROASTED BRUSSELS SPROUTS ~ roasted with duck fat
and bacon \$22

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

ROASTED CAULIFLOWER ~ cauliflower florets roasted
with Indian curry spice \$21

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 ~ \$10.25/
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 \$6.25/loaf

STOLLEN ~ traditional German holiday bread, soft in
texture and rich with brandy-soaked dried fruits \$13/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 ~ \$42

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!