	CALL 601.362.2900 FAX 601.362.299 ers will be confirmed by telephone, at which time a credit card number will be a credit card number will be charged only at Broad Street	e require	
Preferred pickup time from Broad Street on Saturday, Dec. 24 (select one): 9am 10am 11am 1pm 2pm Call in, drop off, or fax your order to a manager by TUESDAY, DECEMBER 20, at 2 pm. for pick-up at BROAD STREET on SATURDAY, DECEMBER 24 by 2 pm! Name Phone # day night Email			
$\overline{\downarrow}$	Indicate quantity, size, lbs., etc. you wish to order.	$\overline{}$	■ Indicate quantity, size, lbs., etc. you wish to order.
Indicate quantity per flavor.	MORNING PASTRIES		SIDE DISHES 48 oz. dish, serves 6-8
Indicate per fl	MUFFINS ~ Morning Glory, Blueberry, Bran & Golden Raisin, Pumpkin, Banana-Nut, Cappuccino-Chocolate Chip \$3.25/each	,	GRAVY ~ Turkey giblet gravy \$14/pint YUKON GOLD MASHED POTATOES
	BISCONES ~ Vanilla Bean Strawberry, Cheddar-Bacon \$2.95/each		HONEY BOURBON CARROTS ② ~ carrots cooked with a bourbon and honey glaze \$22
	BRUNCH ITEMS		ROASTED BRUSSELS SPROUTS ~ roasted with duck fat and bacon \$24
	RUSTIC DEEP DISH QUICHE ~ country sausage with green onion and cheddar baked in a buttery homemade crust \$45 (serves 8-10)	•	SPINACH CASSEROLE $\textcircled{\$}$ ~ Chef Dan's specialty: a creamy concoction of spinach and three cheeses \$24
	RUSTIC DEEP DISH VEGETARIAN QUICHE ~ spinach, mushroom, and Gruyere baked in a buttery homemade		CORNBREAD DRESSING ~ Traditional style \$20 CORN MAQUE CHOUX
	crust \$45 (serves 8-10) CHEESE GRITS ~ \$23/half-gal.		onion, sweet bell peppers and cream \$25 SWEET POTATO CASSEROLE ~ vanilla-scented sweet
S	PECIALTY BREADS & KING CAKE		potato casserole with sweet pecan topping \$25 ROASTED CAULIFLOWER 《 ~ cauliflower florets roasted
	APRICOT GINGER CHRISTMAS WREATH KING CAKE ~ Shaped like a wreath and decorated in Christmas colors our Apricot-Ginger & Cream Cheese King Cake is sure to delight! \$32.95/each	with Indian curry spice \$23 MAIN COURSE	
	CHOCOLATE CRANBERRY BREAD ~ a delicious bread, rich with cocoa, chocolate chunks, and dried cranberries. Great toasted and spread with cream cheese! \$10/loaf		OVEN ROASTED HONEY GLAZED SMITHFIELD HAM ~ \$12/lb. (4 lb. minimum) or \$99/whole ham (average 9 lbs.)
	BREAKFAST BISCUITS ~ our huge buttermilk biscuits. \$13/half dozen \$23/dozen		PORK LOIN ~ rubbed with our savory dry rub, then oven roasted till tender \$14/lb. or \$45/whole loin, (average 3.5 lbs.)
	BRIOCHE ~ traditional French preparation of light yeast rolls enriched with butter and eggs \$9/half dozen or \$16/dozen		FRIED TURKEY BREAST ~ tender, juicy breast (boneless, all white meat) with a succulent fried exterior \$17/lb (3 lb. minimum) or \$145/whole breast (average 9 lbs)
	MONKEY BREAD ~ (pull apart bread) cinnamon brioche topped with icing \$10/loaf		
	STOLLEN ~ traditional German Christmas bread soft in texture and rich with colorful brandy-soaked fruits \$14/loaf		DESSERTS
	YEAST ROLLS ~ our version of Sister Schubert's rolls \$7/half dozen \$12/dozen		"CRACK" PIE ~ oatmeal cookie crust with a sugar custard. (serves 6-8) \$26
	SOUPS ROASTED CAULIFLOWER SOUP		BREAD PUDDING ~ white chocolate & milk chocolate bread pudding with a side of whiskey sauce (serves 8) \$26
	with cheddar & bacon ~ \$34/ half gallon		PECAN PIE \$28
	BRAVO! TOMATO BASIL SOUP ~ \$27/ half gallon		PUMPKIN PIE \$26 RED VELVET CAKE \$50
	BROAD STREET CHICKEN & ANDOUILLE SAUSAGE GUMBO ~ \$36/ half gallon		FUDGE CAKE \$50
	SALADS (serves 4)		NEW YORK CHEESECAKE \$45 GLUTEN SENSITIVE CHOC. CHIP COOKIES ~ \$2.95/each
	MIXED GREENS ~ with candied walnuts, dried cranberries, roasted sweet potatoes, and Gorgonzola cheese with a pomegranate vinaigrette \$24		GINGERBREAD MEN COOKIES \$36/dozen CHRISTMAS SUGAR COOKIES \$36/dozen
	CAESAR SALAD ~ Romaine lettuce, parmesan cheese, and garlic croutons with Caesar dressing served on the side \$20		
	BRAVO! SPINACH & GOAT CHEESE SALAD ~ baby spinach, goat cheese, button mushrooms and candied walnuts with balsamic vinaigrette \$24		
	COUS COUS SALAD ~ (serves 6-8) Cous Cous tossed with tomatoes, red onions, and dried cranberries in an orange-ginger vinaigrette \$24		