

This Christmas, let BROAD STREET do the baking... and the roasting...and the tossing...and the mashing...



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 at the time of pickup only.

Preferred Pickup Time from Broad Street on Dec. 24th:

- 9am 10am 11am 1pm 2pm

Call in, drop off, or fax your order by Sat. Dec. 19 for pick-up on Dec. 24 by 3 pm!
Phone 601.362.2900, ext. 4 Fax 601.362.2990

INDICATE QUANTITY YOU WISH TO ORDER

MORNING PASTRIES

MUFFINS - MORNING GLORY____, BLUEBERRY____, BRAN & GOLDEN RAISIN____, LEMON-POPPY____, BANANA-NUT____, CAPPUCCINO-CHOCOLATE CHIP____.
*\$1.95/each

SCONES - ORANGE-PECAN____, CURRANT____, CHOCOLATE CHIP____, GINGERBREAD-CHERRY____, CRANBERRY-WALNUT____, APRICOT GINGER____.
*\$1.95/each

*Get a Baker's Dozen! 13 for the price of 12!

BRUNCH ITEMS

QUICHE ~ Black Forest ham, bell pepper, onion and cheese \$19

VEGETARIAN QUICHE ~ Brie with portobella mushrooms, spinach & roasted red peppers \$19

CHEESE GRITS ~ \$30/gallon or \$16/half-gallon

SPECIALTY BREADS

CHRISTMAS WREATH KING CAKE - Buttery Danish dough and rich almond cream filling. Shaped like a wreath and decorated in Christmas colors. (don't worry... no babies in this one!) \$18.95/each

CHOCOLATE-CHERRY BREAD - A delicious bread, rich with cocoa, chocolate chunks, dried Northwestern bing cherries. Great with cream cheese! \$5.50/loaf

STOLLEN - A traditional German Christmas bread soft in texture and rich with colorful brandy-soaked fruits. \$7.25/loaf

BRIOCHE - Traditional French preparation of light yeast rolls enriched with butter and eggs. \$11/dozen

STRUAN - Scottish Harvest loaf, sweetened with molasses & topped with poppy seeds. \$4.50/loaf

BREAKFAST BISCUITS ~ our huge buttermilk biscuits. \$8/half dozen \$15/dozen

SOUPS

BRAVO! TOMATO BASIL SOUP - \$23 per 1/2 gallon

BROAD ST. SMOKED CHICKEN & ANDOUILLE SAUSAGE GUMBO - \$25 per 1/2 gallon

SALADS (serves 4)

GREEN SALAD - Field greens topped with red onions, tomatoes, and croutons with Balsamic Vinaigrette served on the side. \$11

CAESAR SALAD - Romaine lettuce, parmesan cheese, and garlic croutons with Caesar Dressing served on the side. \$11

BRAVO! SPINACH & GOAT CHEESE SALAD - Baby spinach, goat cheese, button mushrooms and candied walnuts with balsamic vinaigrette. \$14

COUS COUS SALAD - (serves 6-8) Cous Cous tossed with tomatoes, red onions, and dried cranberries in an orange-ginger vinaigrette. \$18

INDICATE QUANTITY, LBS., ETC. YOU WISH TO ORDER

SIDE DISHES (43 oz. dish, serves 6-8)

GRAVY ~ Turkey giblet Sherry gravy. \$8/pint

GARLIC MASHED POTATOES - Potatoes mashed with garlic, butter, and cream. \$16

ROASTED VEGETABLE MEDLEY - Roasted squash zucchini, red onions, and carrots. \$19

SPINACH CASSEROLE - Chef Dan's specialty: A creamy concoction of spinach and three cheeses. \$20

ANDOUILLE DRESSING - Flavored with spicy Cajun sausage and made with our hand made Artisan bread. \$18

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

BUTTERNUT SQUASH GRATIN - roasted winter squash baked in a rich, creamy/cheesy sauce. \$20

MAIN COURSE

PRIME RIB - A boneless ribeye, seasoned to perfection and roasted to rare. \$95/half rib. (average 5-6 lbs.)

GRILLED FILET - a whole tenderloin of beef seasoned to perfection and grilled to rare. \$125/whole tenderloin. (average 5 lbs.)

OVEN ROASTED HONEY GLAZED SMITHFIELD HAM - \$8/lb or \$70/whole ham (hams average 10 lbs.)

PORK LOIN - rubbed with our savory dry rub, then oven roasted till tender. \$8.75/lb. or \$28/whole loin (loins average 3 1/2 lbs.)

FRIED TURKEY BREAST ~ Tender, juicy breast (boneless, all white meat) with a succulent fried exterior. \$9.50/lb or \$75 whole (breasts average 8-9 lbs)

DESSERTS

PUMPKIN CHEESECAKE ~ Graham cracker crust with a rich pumpkin & cream cheese filling. (9" cheesecake makes 12 slices) \$32

BREAD PUDDING ~ Chocolate bread pudding made with our fabulous bread and served with a side container of whiskey sauce. \$23 (serves 8)

HONEY PECAN TART ~ Pecan pie goes uptown! Tender flaky pastry crust with a caramel, pecan, and walnut filling. \$20 (serves 6-8)

WHOLE CAKES & TARTS ~ INDICATE QUANTITY PER FLAVOR

\$34/each: ITALIAN CREAM CAKE____, FLOURLESS CHOCOLATE TORTE____, TURTLE CHEESECAKE____, NY CHEESE CAKE____, FUDGE CAKE____, CARROT CAKE____, CARAMEL CAKE____

\$25/each: LEMON POUND CAKE____
\$34/each: KEY LIME TART____, PEAR ALMOND TART____

MINI DESSERT TRAY ~ Miniature chocolate brownies, seven layer bars, gold rush bars, lemon bars and 14 assorted cookies all trayed and ready for munching! (30 pieces in all) \$35

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

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Wine Pairings for Broad Street Holiday Menu



Briarwood is one of Mississippi's **leading volume** retailers of wine and spirits. With two certified sommeliers and experienced bartenders, we can assist you with all of your wine, spirits, and cocktail needs.

And just like that, Thanksgiving is behind us and the Holidays are upon us. Time to make some plans! Once again, Broad Street is making the whole holiday feast thing really easy for us! Briarwood Wine & Spirits wants to make the whole "what to drink with the holiday feast" thing really easy, too.

Brunch is a favorite tradition for many families on Christmas morning – you gotta get your strength up for the gift portion of the day! If you decide to go a little lighter and simpler with a bunch of fantastic **Broad Street pastries and scones**, wine might not be what the doctor ordered. My family's traditional Christmas brunch beverage is a good 'ole New Orleans Milk Punch. (You're supposed to drink milk at breakfast, right?) Use any good quality brandy or Cognac (or bourbon if you prefer), light Crème de Cacao or simple syrup, and milk (not cream). Shake it well and pour it over ice. Top it off with some ground nutmeg...you're welcome... If you'd rather go savory, try the **Vegetarian Quiche** with one of these favorites:

Casteller Brut Rose – Cava, Spain \$12.99 – this one's a new kid in town, and not to be missed, especially at that price!

Duval-Leroy Brut – Champagne, France \$37.99 – an old classic! One of the best bargains in Champagne.

Main Courses

Now this is the good part! If we're all lucky, we'll find all of these on the dinner table this year.

Prime Rib is one of my very, very favorite things in this world. After reading about it on the Broad Street menu, I began to crave it with a big, classic California Cabernet Sauvignon, like the **Whitehall Lane Cabernet Sauvignon – Napa Valley - \$39.99**. (A fun piece of trivia is that the first wine dinner ever held at Bravo featured Whitehall Lane Winery and winemaker Tom Leonardini.) If you need something a little lighter on the wallet, go for the Leese-Fitch Cabernet Sauvignon – this is a new one from Don Sebastiani & Sons. You'll be blown away at how big this wine is for only **\$11.99**.

If you're going for the **Grilled Filet**, let's start thinking about something a little gamier and smokier – something from South Africa, perhaps? We LOVE the **Warwick Three Cape Ladies - \$23.99**. This burly wine is a blend of Cabernet Sauvignon, Pinotage, Shiraz and Merlot. Off the beaten path for sure, but well worth the trip!

Here's a quick list of suggestions for some more traditional holiday fare:

Honey-glazed Smithfield Ham – go for something with just a hint of sweetness, like the **Sokol Blosser Evolution – Oregon - \$15.29**.

Roasted Pork Loin – you cannot go wrong with Pinot Noir and pork; try the brand new **Acrobat Pinot Noir by King Estate – Oregon - \$20.99**.

Fried Turkey Breast – you really want something with great acidity to cut through the fried goodness of the turkey; something like the **Domaine Wachau Gruner Veltliner – Austria - \$15.19** would be just the ticket!

Desserts

Even when we really haven't "saved room for dessert" we all have to have just a little something sweet...If you step up to the **Flourless Chocolate Torte** or the **Fudge Cake**, take a walk on the wild side with a sparkling red wine. If sweet wines are really not your thing, check out the **Fox Creek Vixen Sparkling Shiraz – Australia - \$19.99**. You're not ready for how good it is... On the sweet side, we recommend the **Banfi Rosa Regale Brachetto d'Acqui – Italy - \$20.99**. This Italian classic was meant for chocolate!

The **Lemon Pound Cake** also caught my eye because every year my Mom makes a star-shaped lemon cake. Had I been old enough, by 1976 I would have suggested that the entire family enjoy it with a light, sweet bubbly wine...something like the **Bricco Riella Moscato D'Asti – Italy - \$10.99**.

A few suggestions to go along with some of the other tasty treats are:

Bread Pudding – this New Orleans girl says **1927 Alvear Solera – Spain - \$26.99**. Robert Parker gave this aged Sherry 96 points!

Honey Pecan Tart – Two great go-to's are the **Warre's Otima 10 year Tawny Port – Portugal - \$21.99** and a classic **Praline Liqueur**, depending on your taste.

Pear Almond Tart – A fun wrap-up to the meal might be some tasty **Vanilla Almond Martinis**. Get some good Vanilla vodka and some good quality Amaretto and shake them (equal parts) with ice and strain into a chilled martini glass. If you're sleepy you could improvise and put a little Tuaca Vanilla Liqueur and Amaretto into some coffee...

Holiday magic is not so easy to create...hope this helps!

Cheers!

Lesley McHardy
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