

This Thanksgiving, 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 Wednesday, November 25th:

9am 10am 11am 1pm 2pm

Call in, drop off, or fax your order to a manager by
SATURDAY, NOVEMBER 21 for pick-up on WEDNESDAY, NOVEMBER 25 by 2 pm!
 Phone 601.362.2900, ext. 5 Fax 601.362.2990

Customer Name _____ Phone # _____ day night

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

SPECIALTY BREADS

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

___ **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

SOUPS

___ **BRAVO! TOMATO BASIL SOUP** ~ \$23 ½ gallon

___ **BROAD ST. SMOKED CHICKEN & ANDOUILLE SAUSAGE GUMBO** ~ \$25 ½ gallon

SALADS

(serves 4)

___ **CRANBERRY RELISH** ~ Cranberries with orange zest and pecans \$14 (serves 6)

___ **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

SIDE DISHES

46 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 peppers. \$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. \$18

___ **NEW POTATOES** ~ New potatoes tossed with olive oil, rosemary, and kosher salt, then oven roasted. \$17

___ **SWEET POTATO CASSEROLE** ~ Vanilla scented sweet potato casserole with sweet pecan topping \$18

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

BRUNCH ITEMS

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

___ **VEGETARIAN QUICHE** ~ roasted red bell peppers, artichoke hearts, red onion and havarti cheese \$19

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

MAIN COURSE

___ **OVEN ROASTED HONEY GLAZED SMITHFIELD HAM** ~ \$7.50/lb or \$65.00/whole ham, 3 lb. minimum (hams average 10 lbs.)

___ **PORK LOIN** ~ rubbed with our savory dry rub, then oven roasted till tender. \$8.25/lb. or \$25/whole loin, 3 lb. minimum (loins average 3½ lbs.)

___ **FRIED TURKEY BREAST** ~ Tender, juicy breast (boneless, all white meat) with a succulent fried exterior. \$9.25/lb or \$70 whole, 3 lb. minimum (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** ~ Traditional 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 filling. \$20 (serves 6-8)

WHOLE CAKES & TARTS ~ INDICATE QUANTITY PER FLAVOR

___ COFFEE CAKE \$25

___ ITALIAN CREAM CAKE \$34

___ FLOURLESS CHOCOLATE TORTE \$34

___ TURTLE CHEESECAKE \$34

___ NY CHEESECAKE \$34

___ FUDGE CAKE \$34

___ CARROT CAKE \$34

___ LEMON POUND CAKE \$25

___ KEY LIME TART \$24

___ PEAR ALMOND TART \$24

___ **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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 Phone 601.362.2900, ext. 5 Fax 601.362.2990

DATE _____

EMPLOYEE _____

Wine and Other Beverage Pairings for Broad Street Thanksgiving Catering Menu

Courtesy of Lesley McHardy of Briarwood Wine & Spirits as a favor to our guests this Thanksgiving!!!

Boy, oh boy! Dan and Jeff are really rolling out the goodies for us this year!! Not only have they come up with some incredibly tempting dishes for Thanksgiving, but they have also offered to cook them for us!! I'm sure I'm not the only one who only gets one day off for Thanksgiving, that day being Thanksgiving itself. Who has time to get ready for such a big feast? I know I don't. (Thankfully, my mother does...but even she takes advantage of some pre-made delights from this menu each year.) Okay, so Broad Street has taken care of the cooking, now let us take the guesswork out of the wine!

Brunch If you're going for either of those mouthwatering quiche for a little Gobble Day brunch, don't forget the bubbly! We love a sparkling dry rose with brunch! Depending on your budget, here are a couple of sure-fire hits:

Codorniu Pinot Noir Rose Cava (Spain) \$16.99

This is one of my very favorites! Made from 100% pinot noir, this wine is rich and flavorful, while still crisp and refreshing.

Veuve Clicquot Brut Rose (France) \$47.99

No one can deny it – the old girl knew how to make some wine! This is truly a classic rose from Champagne that will never, ever let you down. Go ahead...treat yourself!

Main Courses

Let's start with the **Oven-Roasted Honey-Glazed Smithfield Ham** (yes, please!) The salty goodness of ham with that fantastic glaze really cries out for a wine with good acidity and just a little residual sugar. My go-to wine in this category is the **Sokol Blosser Evolution (Oregon) \$15.29**. It's a blend of 9 different white varietals (pretty much everything you can think of) that tells the tale of its contents on your palate: you can detect the spice of Gewurztraminer, the sweetness of Riesling, the dry crispness of Pinot Gris and Pinot Blanc, and the rich roundness of Chardonnay...and more! If you'd rather go for a red, step off the beaten path with a Cabernet Franc. The **Manoir de la Tete Saumur Bagatelle (Loire, France) \$22.99** is really nice. It offers all of the herbal and earthy goodness of the region, but is light on the palate with very lively, fresh cherry fruit. It sounds fancy, the label is cute and it tastes great – sounds like a winner to me! (Note: a Pinot Noir would also work really well with the ham.)

Now, onto the **Pork Loin!** When I think Pork, I think Pinot Noir. Period. The cool thing about Pinot Noir right now is that it has become so wildly popular that you can FINALLY find great pinot noir in EVERY price range. A great mid-range priced pinot to consider is the **Next Pinot Noir (Oregon) \$18.99**. This yummy wine is made by King Estate, but shows a lighter, less "stuffy" side. The Next is incredibly easy to drink, with very ripe fruit, well-balanced acidity and a long, lingering finish. (Note: the Saumur would be great here, too!)

It just wouldn't be Thanksgiving in the south if there wasn't a fried item available! How 'bout **Fried Turkey Breast?! Yes!!** All of the aforementioned wines will work with this dish as well, but if I were you I wouldn't miss out on pairing this baby with the **Domaine Wachau Gruner Veltliner (Austria) \$15.19**. The tangy acidity of this wine will cut right through the richness of the fried meat, bringing out all kinds of cool citrusy and mineral notes in the wine. Oh, and by the way, this wine is bone dry, so get it good and cold so it'll be extra refreshing!

Desserts

Dan and Jeff have always offered unbelievably great desserts, and the only thing I can think of that would make them better is saddling a digestif of some sort alongside. With the **Pumpkin Cheesecake**, I've got a few tricks up my sleeve. If you're into fortified wines, go for the **1996 Broadbent Madeira Colheita \$35.99** – aged Madeiras take on a really unique citrusy quality, along with caramelized, nutty notes. Another fun option is the **Beviamo Moscato d'Asti (Italy) \$13.99**. This light, sweet bubbly wine is a great way to end a good meal. Plus, it's low in alcohol for those of you who claim that bubbly wine makes you crazy...

With the **Bread Pudding**, this New Orleans girl looks no further than the **1927 Alvear Solera (Spain) \$26.99**. Sounds old, but it's really not. A solera is a sherry made from a blend of older vintages, the oldest of which is declared on the label. It's moderately sweet, nutty and caramelized and really needs some bread pudding.

Finally, what could be more satisfying than nibbling on a **Honey Pecan Tart** while sipping on a **Praline Liqueur** (\$14.99)? Not much, I think. If the turkey is catching up to you by this point and you're feeling a little sleepy, you could also put this liqueur in some coffee...

I hope these suggestions take a little pressure off of the many decisions and chores that go along with creating a memorable holiday meal. If I can be of any assistance, call me @ (601) 956-5108 or find us on the web www.briarwoodwineandspirits.com - **Lesley McHardy**