



# Mangia Bene

## CATERING



ITALIAN RESTAURANT & BAR



Italian for "Eat Well"... and this Christmas, you will!

CALL 601.362.2900 FAX 601.362.2990

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

Call in, drop off, or fax your order to a manager by **MONDAY, DECEMBER 18, at 7 pm.**  
for pick-up at **BROAD STREET** on **SUNDAY, DECEMBER 24 by 2 pm!**

Phone **601.362.2900**  
Fax **601.362.2990**

Name \_\_\_\_\_ Phone # \_\_\_\_\_  day  night Email \_\_\_\_\_

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

### MORNING PASTRIES

Indicate quantity per flavor.

- MUFFINS** ~ Morning Glory \_\_\_\_\_, Blueberry \_\_\_\_\_, Bran & Golden Raisin \_\_\_\_\_, Pumpkin \_\_\_\_\_, Banana-Nut \_\_\_\_\_, Cappuccino-Chocolate Chip \_\_\_\_\_ \$2.50/each
- Zucchini-Squash \_\_\_\_\_ \$3.50/each
- BISCONES** ~ Chocolate Walnut Cranberry \_\_\_\_\_, Peppermint Chocolate Chip \_\_\_\_\_, Vanilla Bean Strawberry \_\_\_\_\_, Cheddar-Bacon \_\_\_\_\_ \$3.25/each

### BRUNCH ITEMS

- POTATO HASH CASSEROLE** ~ potatoes with fire roasted peppers and onions, bechamel sauce, and cheddar \$19
- 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-gallon

### SPECIALTY BREADS & KING CAKE

- APRICOT GINGER CHRISTMAS WREATH KING CAKE** ~ Shaped like a wreath and decorated in Christmas colors. \$26.95/each
- CHOCOLATE CRANBERRY BREAD** ~ a delicious bread, rich with cocoa, chocolate chunks, and dried cranberries. Great toasted and spread with cream cheese! \$7.25/loaf
- BREAKFAST BISCUITS** ~ our huge buttermilk biscuits. \$12/half dozen \$20/dozen
- BRIOCHE** ~ traditional French preparation of light yeast rolls enriched with butter and eggs \$7/half dozen or \$13/dozen
- MONKEY BREAD** ~ (pull apart bread) cinnamon brioche topped with icing \$7.95/loaf
- STOLLEN** ~ traditional German Christmas bread soft in texture and rich with colorful brandy-soaked fruits \$10.95/loaf

### SOUPS

- ROASTED CAULIFLOWER SOUP** with cheddar & bacon ~ \$28/ half gall
- BRAVO! TOMATO BASIL SOUP** ~ \$25/ half gall
- KALE & SAUSAGE SOUP** with blackeyed peas \$30/ half gall
- BROAD STREET SMOKED CHICKEN & ANDOUILLE SAUSAGE GUMBO** ~ \$30/ half gall

### SALADS (serves 4)

- MIXED GREENS** ~ with candied walnuts, dried cranberries, roasted sweet potatoes, and Gorgonzola cheese with a pomegranate vinaigrette \$18
- CAESAR SALAD** ~ Romaine lettuce, parmesan cheese, and garlic croutons with Caesar dressing served on the side \$13
- BRAVO! SPINACH & GOAT CHEESE SALAD** ~ baby spinach, goat cheese, button mushrooms and candied walnuts with balsamic vinaigrette \$18
- COUS COUS SALAD** ~ (serves 6-8) Cous Cous tossed with tomatoes, red onions, and dried cranberries in an orange-ginger vinaigrette \$20

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

### SIDE DISHES 48 oz. dish, serves 6-8

- GRAVY** ~ Turkey giblet gravy \$9/pint
- YUKON GOLD MASHED POTATOES** ~ potatoes mashed with garlic, butter, and cream \$19
- HONEY BOURBON CARROTS** ~ carrots cooked with a bourbon and honey glaze \$17
- ROASTED BRUSSELS SPROUTS** ~ roasted with duck fat and bacon \$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
- SWEET POTATO CASSEROLE** ~ vanilla-scented sweet potato casserole with sweet pecan topping \$20
- ROASTED CAULIFLOWER** ~ cauliflower florets roasted with Indian curry spice \$19

### MAIN COURSE

- PRIME RIB** ~ a half of a full-sized beef rib loin, seasoned with our dry rub and slow roasted to medium rare \$170, (average 5.5 lbs.)
- OVEN ROASTED HONEY GLAZED SMITHFIELD HAM** ~ \$10/lb. (4 lb. minimum) or \$85/whole ham (average 10 lbs.)
- PORK LOIN** ~ rubbed with our savory dry rub, then oven roasted till tender \$14/lb. or \$45/whole loin, (average 3.5 lbs.)
- FRIED TURKEY BREAST** ~ tender, juicy breast (boneless, all white meat) with a succulent fried exterior \$13/lb (3 lb. minimum) or \$95/whole breast (average 8 lbs)

### DESSERTS

- "CRACK" PIE** ~ oatmeal cookie crust with a sugar custard. (serves 6-8) \$25
- BREAD PUDDING** ~ white chocolate & blueberry bread pudding with a side of whiskey sauce (serves 8) \$25
- PECAN PIE** \$25
- CHOCOLATE GANACHE PECAN PIE** \$30
- PUMPKIN PIE** \$25
- RED VELVET CAKE** \$38
- CARAMEL CAKE** \$38
- MASCARPONE LAYER CAKE** \$38
- MINT CHOCOLATE CHIP CAKE** \$38
- NEW YORK CHEESECAKE** \$38
- CAPPUCCINO CHEESECAKE** \$40
- CHOCOLATE HAZELNUT CHEESECAKE** \$40
- GINGERBREAD CHEESECAKE** \$40
- GLUTEN SENSITIVE CHOC. CHIP COOKIES** ~ \$2.50/each
- GINGERBREAD MEN COOKIES** \$30/dozen
- HANUKKAH SUGAR COOKIES** \$30/dozen
- CHRISTMAS SUGAR COOKIES** \$30/dozen

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