



Thanksgiving Pre Order Items

- Cider and Herb Turkey -

Medium (10-14 lb) or large (>14 lb) fresh turkey brined for 3 days in apple cider, herbs, aromatics, and brown sugar. Turkey comes with a cooking bag, precise cooking time, and simple instructions. This Turkey is always juicy and perfectly cooked when the instructions are followed. No mess, no stress!

Medium \$87 Large \$107

*1/2 pan serves 5-9 full pan serves 10-15

- Herbed Dressing/Stuffing -

Made with house baked sourdough bread, choice of traditional Thanksgiving dressing or, sausage/apple/sage

Traditional 1/2 pan \$35 Sausage 1/2 pan \$40
Full pan \$65 Full pan \$75

- Turkey Pan Gravy -

Rich and flavorful gravy made with turkey au jus seasoned with herbs

1 quart \$14

- Brown Butter Mashed Potatoes -

Decadent mashed potatoes made with butter that has been browned to bring out its' best qualities, blended with cream and seasoned to perfection

1/2 pan \$30
Full pan \$55

- Au Gratin Potatoes -

Thinly grated potatoes baked in luscious, aged cheddar sauce with a hint of roasted garlic

1/2 pan \$40
Full pan \$75

- Cauliflower and Leek Au Gratin -

Roasted cauliflower and caramelized leeks baked with creamy aged Gruyère and Fontina cheese sauce

1/2 pan \$40
Full pan \$75

- Green Beans with Caramelized Onion and Bacon Jam -

French green beans tossed with sweet, caramelized onion and smoky bacon jam.

1/2 pan \$30
Full pan \$55

- Harvest Vegetable Salad -

Roasted Brussels sprouts and squash, crisp apples, tossed in cider vinaigrette *optional add creamy goat cheese*

1/2 pan \$35 Add goat cheese \$5
Full pan \$65

- Green Bean Terrine -

Similar to a traditional green bean casserole. Creamy mushroom mornay sauce and French green beans topped with crispy fried onions

1/2 pan \$35
Full pan \$65

-Spiced Cranberry Sauce -

Fresh cranberries cooked with fall spices, honey crisp apples, and orange zest

1 quart \$18

- Balsamic Roasted Root Vegetables -

Tri-colored carrots, squash varieties, and sweet potatoes roasted with aged balsamic vinegar

1/2 pan \$35
Full pan \$65

- Chacuterie Board -

Assorted meats and cheeses, artfully presented for you and your guests on an Acacia wood serving tray
15x11" tray \$95 serves 6-8





Thanksgiving Desserts

- Seminole Pumpkin Cheesecake -

Local Florida Seminole pumpkin blended into a rich and creamy cheesecake filling nestled in a handmade honey oat Graham cracker and brown butter crust

10 inch \$68

Serves 12-15

- Old Fashioned Pecan Pie -

Toasted pecans baked in creamy dark brown sugar caramel custard in a flaky hand made all butter pie crust

optional add chopped Belgian chocolate

10 inch \$48

10 inch with Belgian chocolate \$56

Serves 8-10

- Seminole Pumpkin Pie -

Local Florida Seminole pumpkin with traditional pumpkin pie spices baked in a flaky hand made all butter pie crust

10 inch \$40

Serves 8-10

- Apple Cranberry Pie -

Spiced apples and fresh cranberry filling with citrus zest baked into a flaky hand made all butter pie crust

10 inch \$48

Serves 8-10





Thanksgiving Pre Order Form

COMMENTS OR SPECIAL INSTRUCTIONS:

*Please email orders to ToastedSugarSweets@gmail.com

NAME	PHONE NUMBER	DELIVERY ADDRESS	TODAY'S DATE

QUANT	ITEM NAME	PRICE

TOTAL DUE

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Payment in full is due at time of order placement
 Payment can be made via Zelle at ToastedSugarSweets@gmail.com or scan QR code
 For credit or debit card payments, please call us at (312)909-2882
 All credit or debit card transactions are subject to a 3.6% processing fee



Zelle®

You will receive a confirmation email once payment is received. You will also receive your delivery date in the confirmation email. Delivery dates range from 11/21-11/22

*Orders must be placed by November 11th and are subject to availability due to limited delivery time slots

www.ToastedSugarBakery.com

Thank you for your business!