**A picture containing night sky

Description automatically generated**

**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 ½ pan $35 Sausage ½ 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**

**- Au Gratin Potatoes –**

Thinly grated potatoes baked in luscious, aged  
 cheddar sauce with a hint of roasted garlic **½ 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.

**½ pan $30  
Full pan $55  
  
- Green Bean Terrine –**

Similar to a traditional green bean casserole. Creamy mushroom mornay   
sauce and French green beans topped with crispy fried onions  
**½ pan $35  
Full pan $65  
  
- Balsamic Roasted Root Vegetables –**

Tri-colored carrots, squash varieties, and sweet potatoes   
roasted with aged balsamic vinegar  
**½ pan $35  
Full pan $65**

**- 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

**½ pan $30**

**Full pan $55  
  
- Cauliflower and Leek Au Gratin –**

Roasted cauliflower and caramelized leeks baked with   
creamy aged Gruyère and Fontina cheese sauce **½ pan $40  
Full pan $75**

**- Harvest Vegetable Salad –**

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

**½ pan $35 Add goat cheese $5  
Full pan $65**

**-Spiced Cranberry Sauce –**

Fresh cranberries cooked with fall spices,   
honey crisp apples, and orange zest  
**1 quart $18**

**- 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**

**A picture containing fruit, vegetable, different, variety

Description automatically generatedA picture containing food, fruit, vegetable, different

Description automatically generatedA picture containing food, different, decorated, several

Description automatically generated**

**A picture containing night sky

Description automatically generated**

**Thanksgiving Desserts**

**- 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**

**- 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**

**A picture containing indoor, net, basket, wire

Description automatically generatedA picture containing table, wooden, pizza, food

Description automatically generated**

****

|  |
| --- |
| Thanksgiving Pre Order Form Comments or special instructions: If needed enter special instructions here  \*Please email orders to [ToastedSugarSweets@gmail.com](mailto:ToastedSugarSweets@gmail.com) |

|  |  |  |  |
| --- | --- | --- | --- |
| Name | phone number | Delivery address | Today’s Date |
| Name | Phone Number | Address | Click or tap to enter a date. |

| Quant | Item Name | Price |
| --- | --- | --- |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |
|  | Click or tap here to enter text. |  |

|  |  |
| --- | --- |
| TOTAL DUE | Enter Total |

|  |
| --- |
| Qr code  Description automatically generated**Payment in full is due at time of order placement Payment can be made via Zelle at** [**ToastedSugarSweets@Gmail.com**](mailto: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**  **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](http://www.ToastedSugarBakery.com)  **Thank you for your business!** |