



TOAST *the* HOST

Thanksgiving

MENU

Orders must be placed by Monday November 18th. Email
jplatte@toastthehost.net

Orders can be picked up on Tuesday 11/26 or Wednesday 11/27 at Toast the
Host

STARTERS

Spicy Sausage Stuffed Mushrooms

\$27/dozen

Pulled Pork in a Cornbread Cup

\$33/dozen

Charcuterie Board

\$55/10 people

MAIN DISHES

Oven Roasted Turkey with Herb
Gravy & Whole Cranberry Sauce

\$40/Pan (10 - 12 servings)

Brown Sugar Glazed Ham

\$30/Pan (10 - 12 servings)

Quinoa, Mushroom & Cranberry stuffed
Acorn Squash (Vegan)

\$10/person





SIDES

Green Bean Casserole
\$30/Pan (serves 10 - 12)

Roasted Vegetable Medley
\$30/Pan (serves 10 - 12)

Honey-Orange Glazed Carrots
\$30/Pan (serves 10 -12)

Traditional Stuffing
\$25/Pan (serves 10 - 12)

Sweet Potato Casserole
\$35/Pan (serves 10 - 12)

Gruyere & Thyme Potatoes Au Gratin
\$35/Pan (serves 10 - 12)

Roasted Garlic Mashed Potatoes
\$35/Pan (serves 10 - 12)

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DESSERTS

Salted Caramel Cheesecake
\$35/Cake

10" Traditional Pumpkin Pie
\$25/Pie

10" Bourbon Pecan Pie
\$25/Pie

Caramel Apple Pie
\$30/Pie

