

The Church of the Epiphany  
Annual Pot Pie Sale  
Entree Descriptions  
2017

**CHICKEN POT PIE:** Chunks of white meat, carrot strips, round potatoes, peas and pearl onions blended in a flavorful chicken gravy and topped with a home style pastry crust. Net weight 16 oz. (1 lb.) Bake at 400 degrees for 45 minutes, until the crust browns and the gravy bubbles.

**BEEF POT PIE:** Chunks of tender beef, carrot strips, round potatoes, peas and pearl onions blended in a hearty gravy and topped with a home style pastry crust. Net weight 16 oz. (1 lb.) Bake at 400 degrees for 45 minutes until the crust browns and the gravy bubbles.

**SHRIMP POT PIE:** Shrimp, diced potatoes, broccoli, corn, peas and sun dried tomatoes blended with a mild creamy shrimp sauce; topped with a flaky pastry crust. Bake at 400 degrees for 45 minutes, until the crust browns and the sauce bubbles. Net weight 16 oz. ( 1 lb.)

**CHICKEN BREAST AND BROCCOLI:** Whole piece chicken breast over tender broccoli amidst a delightful supreme sauce and topped with a thin layer of Parmesan and Romano cheeses. Net weight 14 oz. Bake at 400 degrees for 45 minutes until the top lightly browns and the sauce bubbles under the chicken.

**CHICKEN BREAST & MUSHROOMS FETTUCINI:** A whole piece chicken breast over a bed of fettuccini and covered with creamed mushrooms and topped with a thin layer of Parmesan and Romano cheeses. Net weight 15 oz. Bake at 400 degrees for 45 minutes, until the top lightly browns and the sauce bubbles under the chicken.

**CHICKEN SPINACH PROVOLONE (MW):** A breaded chicken breast placed over linguine and topped with a creamed spinach sauce and provolone cheese with an accompaniment of zucchini squash. Net weight 14 oz. Bake at 380 degrees for 40 minutes or microwave on high for 7 minutes

**CRANBERRY CHICKEN BREAST (MW):** A chicken breast topped with cranberry marmalade sauce and placed over a white and wild rice mixture. Served with minted green peas and celery and a decorative baby corn. Net weight 14oz. Bake at 375 F. for 35 minutes or microwave on high for 8 to 9 minutes

**CHICKEN BREAST PARMIGIANA (MW):** A breaded chicken breast atop linguine and covered with marinara sauce and mozzarella and Parmesan cheeses; accompanied with a serving of sugar snap peas. Net weight 16 oz. (1 lb.). Bake at 390 degrees for 40 minutes or microwave on high for 8 minutes.

**ROAST TURKEY (MW):** Roast sliced turkey breast over stuffing with a flavorful gravy. Accompanied with glazed sweet potato and green beans. Garnished with cranberries. Net weight 15 oz. Bake at 400 degrees for 25 minutes, or microwave on high for 9 to 10 minutes.

**ROAST LOIN OF PORK (MW):** Slices of pork are topped with a flavorful maple barbeque sauce and served over rice. A combination of corn, black beans and red pepper accompanies with a garnish of broccoli floret. Bake at 400 degrees for 30 minutes or microwave on high for 7 minutes. Net weight 13.5 oz.

**MACARONI AU GRATIN (MW):** Elbow macaroni combined with a flavorful sauce blending cheddar and Parmesan cheeses and diced tomatoes, topped with delicately seasoned bread crumbs and shredded cheddar. Net weight 14 oz. Microwave on high for 7 to 9 minutes or bake at 400 degrees for 30 minutes.

**APPLE DEEP DISH:** Slices of apple, seasoned and sweetened, baked under a flaky pie crust. (An old-fashioned pie taste that is especially complemented with vanilla ice cream or whipped topping). Net weight 14 oz. Serves two. Bake at 400 degrees for 40 minutes; or until the crust lightly browns with the apples bubbling.

\*a new entree item this year

MW=microwaveable

2017

**EPIPHANY POT PIE ORDER FORM**

(Hand in cut-off date, Sunday, April 2, 2017)

(Mail in cut-off date, Wednesday, April 5, 2017)

( Pick up date, Saturday, April 8, 2017 (11:00A—12:00 P)

<u>ITEM</u>	<u>QUANTITY</u>		<u>PRICE</u>	=	<u>TOTAL</u>
1. CHICKEN POT PIE	_____	X	\$5.00	=	_____
2. BEEF POT PIE	_____	X	\$5.45	=	_____
3. SHRIMP POT PIE	_____	X	\$6.05	=	_____
4. CHICKEN BREAST & BROCCOLI	_____	X	\$5.45	=	_____
5. CHICKEN BREAST & MUSHROOMS with sauce & fettuccini	_____	X	\$5.75	=	_____
6. CHICKEN SPINACH PROVOLONE	_____	X	\$6.05	=	_____
7. CRANBERRY CHICKEN BREAST	_____	X	\$6.05	=	_____
8. CHICKEN BREAST PARMIGIANA	_____	X	\$6.05	=	_____
9. ROAST TURKEY PLATTER	_____	X	\$6.10	=	_____
10. ROAST LOIN OF PORK	_____	X	\$6.00	=	_____
11. MACARONI AU GRATIN	_____	X	\$3.90	=	_____
12. APPLE DEEP DISH	_____	X	\$3.30	=	_____
GRAND TOTAL ALL PIES	_____		GRAND TOTAL MONEY	=	\$ _____

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_  
(STREET & TOWN)

TELEPHONE No.: ( ) \_\_\_\_\_ Check this space if you need delivery \_\_\_\_\_  
(include area code)

- NOTES: 1. Payment in full must accompany the orders. Make all checks payable to *The Church of the Epiphany* and give your orders to Bill Hummer, or mail to him at 1336 S. Township Line Rd., Royersford, Pa, 19468-2836 by the cut off dates indicated above. No telephone orders, please.
2. Pickup date, time and place—Saturday, April 8, 2017 between 11:00A and 12:00 P in the church undercroft
3. Any questions please contact Bill Hummer.
4. **ALSO PLEASE CHECK AND RECHECK YOUR MATH.**
5. For a description of each entree, see the back of this order form.
6. **For those who want to place orders, but have transportation issues, please check the space above and we will be glad to deliver to you at the address listed on the form.**
7. Since we are very limited with freezer space, please make every effort to pick up your order. If this unavoidable, we will make every effort to accomodate those who have need of that service.

(see the reverse side of this form for all entree descriptions)