



## POT PIES

All Pies are available for \$5.00. Please make checks payable to the  
“Mozart Lodge Gavel Club”

**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.)

**BEEF POT PIE:** Chunks of tender beef, carrot strips, round potatoes, peas and pearl onions blended in a hearty beef gravy and topped with a home-style pastry crust. Net Weight: 16 OZ. (1 LB.)

**SHRIMP POT PIE:** Shrimp, diced potatoes, broccoli, corn, peas and sundried tomatoes blended with a mild creamy shrimp sauce and topped with a flaky pastry crust. 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.

**CHICKEN BREAST AND MUSHROOMS WITH SAUCE AND FETTUCINI:** 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.

**CHICKEN SPINACH PROVOLONE:** A breaded chicken breast placed over linguini and topped with a creamed spinach sauce and provolone cheese with an accompaniment of zucchini squash. Net Weight: 14 OZ. Microwave on high 7 minutes or bake at 380 degrees for 40 minutes.

**PECAN CRUSTED CHICKEN BREAST:** A chicken breast topped with pecans and a flavorful apricot and pineapple sauce on a bed of rice; accompanied with a vegetable medley of broccoli, sugar snap peas, yellow squash and zucchini. Net Weight: 13 OZ.

**CHICKEN BREAST PARMIGIANA:** A breaded chicken breast atop linguine and covered with marinara sauce, mozzarella and parmesan cheeses; accompanied with a serving of sugar snap peas. Net Weight: 16 OZ. (1 LB)

**ROAST TURKEY:** Sliced roast turkey breast over stuffing with a flavorful gravy; accompanied with glazed sweet potato and green beans and garnished with cranberries. Net Weight: 15 OZ.

**ROAST LOIN PORK:** Slices of pork loin 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. Microwave on high for 7 minutes or Bake at 400 degrees for 30 minutes. Net Weight: 13.5 OZ

**MACARONI AU GRATIN:** 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 seasoned and sweetened apples baked under a flaky home-style pie crust. An old-fashioned apple pie taste that is especially delicious with vanilla ice cream! Net Weight: 14 OZ. Serves two. Bake at 400 degrees for 40 minutes until the crust lightly browns with the apples bubbling.

For ordering information or questions, please contact Brother George Niessner at 856-985-5825, [geown@comcast.net](mailto:geown@comcast.net)

