



# Ain't Just Pie



## To Place Your Order

Call (903) 356-2233 Monday through Friday 8-2pm

Email: [quinlanpieshop@gmail.com](mailto:quinlanpieshop@gmail.com)

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

LET US DO THE BAKING AND YOU TAKE ALL THE CREDIT!

*ALL OF OUR PIES ARE 10" DEEP DISH AND SERVE 8*

PIES	DESCRIPTION	PRICE	QTY	TOTAL
APPLE	Granny Smith apples topped with traditional spices and a flaky top crust.	22.00		
APPLE CRANBERRY	Granny Smith apples blended with fresh cranberries and spices that taste like the holidays!	22.00		
CHERRY CRANBERRY CUSTARD	Fresh tart cherries and cranberries are combined with a sweet custard and covered with a streusel topping.	22.00		
BUTTERMILK	2009 Texas State Fair winner, a traditional southern custard pie from a recipe older than Grandma!	22.00		
CARAMEL APPLE	Our traditional apple pie infused and topped with our rich caramel & topped with oatmeal streusel.	24.00		
CHERRY	A blend of fresh tart cherries with sweet cherries to give this a one-of-a-kind flavor!	22.00		
CHOCOLATE MERINGUE	Creamy, rich meringue tops a chocolate custard filling.	22.00		
COCONUT MERINGUE	Toasted coconut tops this meringue covered creamy coconut custard filling.	22.00		
LEMON CHESS	2015 State Fair winner, a traditional southern custard pie, with a hint of lemon.	22.00		
MINCEMEAT	Traditional mincemeat just like Grandma used to make!	24.00		
PEANUT BUTTER	Chocolate cookie crust topped with a rich creamy peanut butter filling smothered in chocolate.	24.00		
PECAN	Traditional pecan pie, great for any occasion!	22.00		
PUMPKIN	The finest pumpkin blended with traditional spices on a fresh flaky crust.	22.00		
RHUBARB	Rhubarb pie with Northern flavor and tradition.	22.00		
SWEET POTATO	Local sweet potatoes baked and blended with our Grandma's secret spices.	24.00		
TURTLE	Creamy chocolate custard topped with roasted pecans and rich caramel!	22.00		
QUICHE	Ham & Spinach, Meat Lover's, Bacon Mushroom, Southwest Veggie or Jalapeno Popper.	22.00		
SUGAR FREE		24.00		
GRAND TOTAL:				