

Last Name

First Name

My goal is \$

Date to return order form: **11/10/2007**

Date for product delivery: **12/01/2007**

Chocolate French Silk Pie	\$ 14.00
Gourmet Lemon Meringue Hi-Pie	\$ 11.00
Caramel Apple Nut Hi Pie	\$ 11.00
Dutch Apple Pie	\$ 8.00
Fruits of the Forest Pie Hi Pie	\$ 11.00
Chocolate Cream Pie	\$ 9.00
Apple Hi-Pie	\$ 8.00
Cherry Hi Pie	\$ 12.00
Pre-Baked Southern Pecan Pie	\$ 10.00
French Cream Cheesecake	\$ 13.00



Please make all checks payable to your group or organization.



We recommend that you never sell door to door without parental supervision.

Customer Name	Phone Number	A	B	C	D	E	F	G	H	I	J	Amount DUE	Amount PAID
1													
2													
3													
4													
5													
6													
7													
8													
9													
10													
11													
12													
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15													
16													
17													
18													
19													
20													

SAMPLE

Please total rows and columns before returning.

**Parental Authorization**  
My child has permission to participate in this project: \_\_\_\_\_  
Parent/Guardian

	A	B	C	D	E	F	G	H	I	J	Amount DUE	Amount PAID
<b>Totals</b>												

**ORGANIZATIONAL RECORD**

	A	B	C	D	E	F	G	H	I	J	Amount DUE	Amount PAID
<b>Totals</b>												


First Name   
Last Name   
Organization Name

331341 475572 127647 122947 596639 123293 123064 123072 123269 200212

Room Number \_\_\_\_\_ Date \_\_\_\_\_  
Phone Number \_\_\_\_\_

## À LA CARTE FUNDRAISER MENU

Restaurant-quality products provided by



# Marketplace

# SPRING

## Crawford Soccer League

Funds are being raised to support  
New Uniforms



\$ 14.00

A. Chocolate French Silk Pie



\$ 8.00

D. Dutch Apple Pie

**F. Chocolate Cream Pie**

Chocolate cream with non-dairy topping in a graham cracker crust. Chef Pierre by Sara Lee, 10" pie.

**G. Apple Hi-Pie**

Large apple slices wrapped in a flaky crust with a homemade taste. Chef Pierre by Sara Lee, 10" pie.

**H. Cherry Hi Pie**

Sweet cherries piled high wrapped in a flaky crust. Chef Pierre by Sara Lee, 10" pie.

**I. Pre-Baked Southern Pecan Pie**

Rich, buttery filling topped with golden pecans in crust. Chef Pierre by Sara Lee, 10" pie.

**J. French Cream Cheesecake**

This smooth, rich cheesecake is sure to impress. Sara Lee, 10" cake.



\$ 12.00

H. Cherry Hi Pie



\$ 11.00

B. Gourmet Lemon Meringue Hi-Pie



\$ 11.00

E. Fruits of the Forest Pie Hi Pie



\$ 9.00

F. Chocolate Cream Pie



\$ 10.00

I. Pre-Baked Southern Pecan Pie



\$ 11.00

C. Caramel Apple Nut Hi Pie

**A. Chocolate French Silk Pie**

Chocolate mousse with whipped cream topping in a crumb crust. Chef Pierre by Sara Lee, 10" pie.

**B. Gourmet Lemon Meringue Hi-Pie**

Rich lemon filling topped with lightly browned meringue. Chef Pierre by Sara Lee, 10" pie.

**C. Caramel Apple Nut Hi Pie**

Apples, walnuts, brown sugar and spices with caramel topping. Chef Pierre by Sara Lee, 10" pie.

**D. Dutch Apple Pie**

Filling made with fresh-sliced apples, in a homemade-tasting crust with a streusel crumble topping. Chef Pierre by Sara Lee, 10" pie.

**E. Fruits of the Forest Pie Hi Pie**

Combination of strawberries, apples, raspberries, blackberries and rhubarb. Chef Pierre by Sara Lee, 10" pie.



\$ 8.00

G. Apple Hi-Pie



\$ 13.00

J. French Cream Cheesecake