Feasts from the Pantry Catering, Cooking Classes

614-563-5078 feastsfromthepantry@columbus.rr.com

CROCKPOT WEDNESDAY

This affordable service is only \$5 per serving and a great alternative to take out on Wednesdays! Drop off your Crockpot at 7695 Tree Lake Blvd. in Powell at our drop off and pick up location. Drop off any time the week before, Tuesday until 5, and Wednesday mornings between 7 am & 9am.

Put your payment in an envelope \$20 small (4servings) \$30 large (6) servings. Write your name, phone, and approximate time of pick up.

Drop it in your Crock before bringing it to us. We appreciate a call or e-mail prior to the Wednesday you choose to drop off your crock

Crock Pots must be picked up each Wednesday at the drop off place between 3 and 6 pm.

Call or E-mail FeastsfromthePantry@columbus.rr.com ahead to place your order.

All crocks served with Chef Sharon's Dessert choice.

May 2, 2012

Enchiladas A crockpot favorite. Black beans, green pepper, onion and shredded chicken layered with flour tortillas in a tangy southwestern sauce

<u>May 9, 2012</u> <u>Chicken Cacciatore</u> An authentic Italian family recipe. Sautéed chicken parts in a seasoned savory red tomato sauce with mushrooms, black olives and peppers. Serve with pasta provided.

<u>May 16, 2012</u>

BBQ Pulled Pork

With smoke woven through shards of moist meat, potent and a gentle splash of barbecue sauce, pulled pork is delicious on a crusty hard roll which is provided. Serve with a side of "Cowboy Caviar" (Southwestern Salad).

<u>May 23, 2012</u> <u>Another Favorite Spaghetti and Meatballs</u> Our own homemade Italian tomato sauce and meatballs serve with th<mark>e pasta provided.</mark>

<u>May 30, 2012</u> <u>Sausage and Pepper Grinders</u> Something a little different. Roasted peppers, onions, and fire roasted tomatoes done in a delicious Italian herb flavored light tomato sauce. Serve in grinder rolls with provolone cheese provided.

"Spring is God's way of saying, 'One more time!' "

- Robert Orben