



***Congratulations & thank you for choosing us for your special event!
We'd love to help make your big day a success, so please reach out
with any additional questions you have.***

Pricing

9" pies: \$20 to \$32

Our 9" pies are baked in disposable pie plates and packaged in plastic clam shell containers. They stack well, making them easy to transport and store. Prices range from \$20-\$32, depending on flavor. We are glad to give you a full menu of flavors that will be available to order for the day of your event.

XL Deep Dish: \$32 to \$40

This is the size of pie we serve by the slice in the shop. They are about 50% larger than our regular 9" pies. This size does not come with packaging, so the XL pie would be in a larger disposable foil pie plate and wrapped with plastic wrap. These may not be stacked. XL Cream Pies are made exclusively in glass dishes and are an additional \$15. The glass dish is yours to keep!

Many customers wish to have an XL display pie for their special event. We are glad to make any flavor in a glass pie plate. These are priced as an XL pie plus \$15 for the dish, and it's yours to keep.

Serving Sizes

Most event customers account for 8-10 slices per pie. Sliced in 8s, you'll get an average sized slice. Many choose to slice the pie in 10s when there are other dessert options available. Please note: the pie slices sold in our shop are from an XL deep dish pie, so those portions are larger than the slices you'll get from a 9" pie.

Add-Ons

Lattice Pie Crust • \$5

available on Apple, Tart Cherry, Blackberry & Peach

Whipped Cream • \$6

a 16 oz. container of our homemade whipped cream

Stainless Pie Server • \$4

we recommend at least one pie server per flavor

Slicing • \$1/pie

Pies are best when sliced immediately prior to serving. This preserves quality and ensures the crust does not get soggy. We strongly recommend against pre-slicing cream pies. If you would like us to pre-slice your pies, please let us know when you place your order.





Refrigeration

To preserve quality, we refrigerate all of our pies until time to serve. As a general rule, no pie may sit out at room temperature longer than 4 hours. Some pies need to be served cold. These would be a good option if there's a caterer pulling one pie at a time as needed throughout the event.

Pies that need to be served cold:

- Coconut Cream
- French Silk
- Holiday Mint (Dec)
- Lemon Cream (Apr-Sept)
- Macadamia Key Lime
- Peanut Butter Chocolate
- Pineapple Millionaire (Apr-Sept)
- Red Velvet Cream (Dec - VDay)
- Southern Banana Cream (Jan-Oct)
- Thin Mint (Feb)
- Thunder Pie (Apr)
- Wookiee Pie (May)



Pickup or Delivery

Pies may be picked up anytime during regular business hours: Tuesday through Thursday 10am-7pm and Friday/Saturday 10am-9pm. Should you wish to have the pies delivered, we are glad to coordinate with our outside delivery service. Fees start at \$45 and presentation is not included.

Deadlines & Payment

Please contact us at your earliest convenience to reserve the date of your order. We have a limited capacity kitchen and may fill up earlier than expected! We prefer to put your order on the calendar as far in advance as possible, but are glad to accept tweaks up to one week prior to your event. A 50% deposit is required to hold your date. Your final balance is due one week prior to your order date.



Order

To order: contact Emily Hummel, manager, at emily@piejunkie.com. You may also call the shop at (405) 605-8767 and ask for Emily.