

Village West  
3330 West 26th Street Unit 12  
Erie, Pennsylvania 16506  
Ph 814.833.3320  
Fx 814.833.3378  
Email: info@annetteskitchen.com  
www.annetteskitchen.com



**Regular Hours:**  
Mondays - closed  
Tuesdays - Fridays 10 am - 7 pm  
Saturdays & Sundays 10 am - 4 pm

**Private Party Hours:**  
Tuesdays - Fridays 7 pm - 9 pm  
Saturdays & Sundays 4 pm - 6 pm  
\*Other times available.

---

## November 2008 Menu

### Oriental Fish with Bok Choy

*Cooking Method: Stovetop*  
*Cook Time: Approximately 15 minutes*

White fish, bok choy, toasted sesame seeds, and colorful peppers come together for a taste of the Orient.

### Buffalo Chicken Enchiladas

*Cooking Method: Oven*  
*Cook Time: Approximately 35-40 minutes*

One of our most requested items. North meets South with these tortillas filled with chicken, buffalo sauce, and cheese. Olé.

### Turkey Potato Casserole

*Cooking Method: Oven*  
*Cook Time: Approximately 1 hour*

You will love this melt-in-your-mouth casserole that combines turkey, chunks of potato, and cheese held together by a creamy sauce.

### Tuscan Beef Stew

*Cooking Method: Crockpot*  
*Cook Time: Low 7 hours or High 4 hours*

The taste and aroma of Italy will fill your kitchen as chunks of beef, onions, carrots, and tomatoes cook in your crockpot.

### Cabbage Jambalaya

*Cooking Method: Stovetop*  
*Cook Time: Approximately 40 minutes*

Bring a little taste of the South to your kitchen with this easy jambalaya. Chock full of chicken, sausage and cabbage, it's an excellent way to get your kids to eat cabbage.

### Chicken Marsala

*Cooking Method: Stovetop*  
*Cook Time: Approximately 20-25 minutes*

Prepared with white wine, this recipe is full of flavor and can be served over rice, pasta, or all by itself.

### Sesame Noodles

*Cooking Method: Stovetop*  
*Cook Time: Approximately 20 minutes*

You will eat up the compliments when you serve these sweet and spicy noodles that are enhanced with toasted sesame seeds. Your choice of pasta - regular or whole wheat.

### Spanish Pork Chops

*Cooking Method: Stovetop/Oven*  
*Cook Time: Approximately 20 minutes*

This quick and easy dish is perfect for a delicious mid-week meal or great for company too! Sautéed onions and garlic infuse moist boneless pork, which is topped with a savory red pepper sauce with just a hint of sausage flavor.

### Stuffed Pepper Casserole

*Cooking Method: Oven*  
*Cook Time: Approximately 45 minutes*

Enjoy all the deliciousness of stuffed peppers without all the work.

### Swedish Meatballs

*Cooking Method: Stovetop*  
*Cook Time: Approximately 25 minutes*

Beefy meatballs are coated with our special creamy sauce and then tossed with poppy seed noodles.

Village West  
 3330 West 26th Street Unit 12  
 Erie, Pennsylvania 16506  
 Ph 814.833.3320  
 Fx 814.833.3378  
 Email: info@annetteskitchen.com  
 www.annetteskitchen.com



**Regular Hours:**  
 Mondays - closed  
 Tuesdays - Fridays 10 am - 7 pm  
 Saturdays & Sundays 10 am - 4 pm

**Private Party Hours:**  
 Tuesdays - Fridays 7 pm - 9 pm  
 Saturdays & Sundays 4 pm - 6 pm  
 \*Other times available.

**Circle one:**



Walk-in



Fax



Call



Email

Name \_\_\_\_\_

Date \_\_\_\_\_ Phone \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_ Zip \_\_\_\_\_

Email address \_\_\_\_\_

**Circle one:** Pick-up -or- Delivery

November Order Form

(please indicate quantity):

\_\_\_ Oriental Fish with Bok Choy

2-3 servings  4-6 servings

\_\_\_ Buffalo Chicken Enchiladas

2-3 servings  4-6 servings

\_\_\_ Turkey Potato Casserole

2-3 servings  4-6 servings

\_\_\_ Tuscan Beef Stew

2-3 servings  4-6 servings

\_\_\_ Cabbage Jambalaya

2-3 servings  4-6 servings

\_\_\_ Chicken Marsala

2-3 servings  4-6 servings

\_\_\_ Sesame Noodles

2-3 servings  4-6 servings

\_\_\_ Spanish Pork Chops

2-3 servings  4-6 servings

\_\_\_ Stuffed Pepper Casserole

2-3 servings  4-6 servings

\_\_\_ Swedish Meatballs

2-3 servings  4-6 servings

\*Pick-up/delivery time \_\_\_\_\_

\*Please place orders by 11 am for a 5 pm pick-up or delivery. There is a 5 meal minimum for delivery.

Credit Card Number: (we accept Mastercard and Visa)

\_\_\_\_\_

Expiration date \_\_\_\_/\_\_\_\_/\_\_\_\_

V-Code \_\_\_\_\_ (last 3 digits on the back of credit card)

Meal total \$ \_\_\_\_\_

Delivery charge \$ \_\_\_\_\_

Total charges \$ \_\_\_\_\_

Miles \_\_\_\_\_ Time Delivered \_\_\_\_\_

Prices:

Meals Serving 2-3 People:		
# of meals	\$ per meal	\$ per person
1	\$10.00	\$3.33
2	\$10.00	\$3.33
3	\$10.00	\$3.33
4	\$10.00	\$3.33
5	\$9.25	\$3.08
6	\$9.25	\$3.08
7	\$9.25	\$3.08
8	\$9.25	\$3.08
9	\$9.25	\$3.08
10	\$8.50	\$2.83

Meals Serving 4-6 People:		
# of meals	\$ per meal	\$ per person
1	\$20.00	\$3.33
2	\$20.00	\$3.33
3	\$20.00	\$3.33
4	\$20.00	\$3.33
5	\$18.50	\$3.08
6	\$18.50	\$3.08
7	\$18.50	\$3.08
8	\$18.50	\$3.08
9	\$18.50	\$3.08
10	\$17.00	\$2.83

\*A \$2 fee/meal will be added for preassembled meals.