



This year, skip the restaurant crowds!

Valentine's Day Gourmet ToGo

We all love to have someone cook for us... This Valentine's Day, prepare a meal they'll never forget. Our chefs have created a selection of elegant four-course meals to choose from, making it oh-so-simple to prepare a special, intimate meal for two. This year, we're excited to be offering something very special... **Steak & Lobster Tails!** (Tip: Print this page and give it to your hubbies!)

Entree selections will be provided fresh and ready-to-cook, not frozen and will be ready for pickup Friday, Feb 12th, or Saturday, Feb 13th. We are currently taking orders by phone or email. (**Carrollwood:** 813.264.7700 / Carrollwood@DinnerDone.com. **Brandon:** 813.684.6900 / Brandon@DinnerDone.com. **Centreville, VA:** 703.266.4004 / Centreville@DinnerDone.com) Online ordering is coming soon. Please place orders by 9pm, Wednesday, February 10th!

Valentine's Day Bonus! Everyone purchasing a Valentine's Day Gourmet ToGo Package receives a Valentine's Day Bonus Certificate for \$7.50 off their Dinner Done March or April Session!

“Kiss Me Now” ~ \$39.50

Dinner Done Salad & Fresh Baked Rolls
Baby Portabella Mushrooms with Artichoke Parmesan Filling or Lobster Bisque
Chicken Cutlets with White Wine Sauce
Asparagus & Baby Carrots with Herbed Butter and Parmesan Mashed Potatoes
Chocolate Marquis *or* Key Lime Calypso Dessert.

“Marry Me Again” ~ \$42.50

Dinner Done Salad & Fresh Baked Rolls
Baby Portabella Mushrooms with Artichoke Parmesan Filling or Lobster Bisque
Beef Filets in Sherry Mushroom Sauce
Asparagus & Baby Carrots with Herbed Butter and Parmesan Mashed Potatoes
Chocolate Marquis *or* Key Lime Calypso Dessert.

“True Romance” ~ \$42.50

Dinner Done Salad & Fresh Baked Rolls
Baby Portabella Mushrooms with Artichoke Parmesan Filling or Lobster Bisque
Shrimp Alfredo with Portabella Mushrooms
Asparagus & Baby Carrots with Herbed Butter
Chocolate Marquis *or* Key Lime Calypso Dessert.

“Love Me Forever” ~ \$53.50

Dinner Done Salad & Fresh Baked Rolls
Baby Portabella Mushrooms with Artichoke Parmesan Filling *or* Lobster Bisque
Steak & Lobster Tail
Asparagus & Baby Carrots with Herbed Butter and Parmesan Mashed Potatoes
Chocolate Marquis *or* Key Lime Calypso Dessert.

SEE REVERSE PAGE FOR DETAILS ON EACH OF OUR MENU ITEMS.

See www.DinnerDone.com for our monthly menus or stop in anytime to see what's ready-to-go in our *Grab 'n Go!*



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SEE REVERSE FOR DETAILED GOURMET TOGO PACKAGE INFORMATION, PRICES AND HOW TO ORDER!

Appetizers:

Lobster Bisque - Creamy, all-natural lobster bisque for two.

Stuffed Baby Portabella Mushrooms - Fresh baby portabella mushrooms hand-selected at market and stuffed with a delicious artichoke-parmesan filling.

Salad & Rolls:

Dinner Done Salad & Fresh Baked Bread - DinnerDone! Salad featuring fresh spring greens, bleu cheese, candied walnuts, grape tomatoes, red onion, and our freshly prepared balsamic Dijon vinaigrette. Ready to bake rolls and butter.

Entrees:

Steak & Lobster Tails – Sweet, cold-water lobster tails and lean, tender beef filets are oven-broiled to perfection and topped with our home-made finishing butters... clarified butter for the lobster and bleu cheese butter for the beef filets.

Beef Filets with Sherry Mushroom Sauce - Beef filets are simply seasoned with fresh garlic and Herbes de Provence, then are baked - or grilled - to perfection before being topped with an elegant Sherry-laced sauce of market fresh mushrooms, diced onions, and a touch of butter.

Shrimp Alfredo with Portabella Mushrooms - Shrimp, sautéed with freshly sliced mushrooms, green onions and a touch of garlic are tossed in a rich Alfredo sauce and served over pasta.

Chicken Cutlets with White Wine Sauce - Thin-sliced chicken cutlets are pan sautéed and topped with a delicate white wine sauce that includes chicken broth, fresh diced onion, parsley and a touch of butter.

Sides:

Parmesan Mashed Potatoes- Traditional creamy mashed potatoes delicately laced with parmesan cheese.

Roasted Asparagus and Baby Carrots with Herb Butter - Market-fresh asparagus spears and crisp baby carrots are roasted and served with our freshly prepared herb butter.

Dessert:

Chocolate Marquis Dessert - Two individual double chocolate delights. These all-natural gourmet restaurant desserts have spectacular presentation and are simple to prepare. Thaw 15 minutes and serve.

Key Lime Calypso Dessert - Two individual key lime mousses with a delicate white chocolate garnish. These all-natural gourmet restaurant desserts have spectacular presentation and are simple to prepare. Thaw 15 minutes and serve.

Questions? We're happy to help!

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