

April 2018 Menu

See the Pricing Page on www.DinnerDone.com for complete Kitchen Session, In-Store Pickup and Delivery pricing.
Kitchen Session entrees serve 4-6 and can be easily split into two servings for 2-3. Petite (half-portions) are available for ToGo pickup and Delivery!

Honey Garlic Chicken NEW!

Hand-trimmed chicken breasts are tossed in an Asian style marinade that includes fresh garlic, ginger and a touch of soy, and then dredged through crisp panko breadcrumbs. After baking, a honey-sriracha reduction sauce is drizzled over the top for that finishing touch. Freezer to Oven. *Nutritionals coming soon.*

Pasta Primavera NEW! Fresh Twist!

This delicious dish features a medley of fresh-not-frozen veggies - sliced mushrooms, asparagus, zucchini, and broccoli - tossed with farfalle pasta and our all-natural Alfredo Sauce. QuickThaw/Fresh to Skillet. 430cal/serving. *Note: The veggies in this dish are fresh, not frozen. Because of this, please plan on preparing this dish within a few days of receiving. This dish is not available for FedEx shipping.*

Caribbean Chicken & Pineapple Mango Chutney NEW!

Tender chicken breasts are seasoned in an aromatic Caribbean style with fresh minced ginger, garlic, cinnamon, allspice and a touch of minced jalapeno. A delicious chutney of pineapple and mango chunks, brown sugar and a hint of spices is simmered to perfection and tops the chicken right before serving. QuickThaw and Grill/Saute - Stovetop Combo. *Nutritionals coming soon.*

Ropa Vieja ToGoToo!

Delicious chunks of tender beef slow-cook with tomato, onions, garlic and a medley of savory seasoning until the beef is tender enough to shred with a fork. For petite portions, we recommend a small (2-quart or less) crock pot to ensure the dish cooks properly. *Kitchen Session Note: This is a ToGoToo! It will be already prepared in split portions and waiting for you the day of your session.* QuickThaw to Crock Pot. 270 cal/serving. Gluten-Free.

Chicken Parmigiana

Chicken breasts lightly breaded in seasoned breadcrumbs, then baked and topped with marinara sauce and plenty of mozzarella cheese. A Dinner Done classic! Freezer to Oven. 420 cal/serving.

Shrimp and Feta Orzo

Tangy feta, parmesan cheese, shrimp, fresh basil, and orzo pasta are tossed with a spicy-as-you-like-it sauce of crushed tomato, white wine, red pepper, chopped garlic, market-fresh basil and oregano. QuickThaw to Skillet. 495 cal/serving.

Bistro Chicken with Rosemary Potatoes

Chicken breast is sliced into thin cutlets and marinated in stone-ground mustard, a touch of balsamic vinegar and garlic. A light white wine-butter sauce laced with fresh thyme and rosemary tops this delicious dish, which is served with oven-roasted rosemary potatoes. QuickThaw/Sauté. 455 cal/serving.

Bourbon Street Steak

Juicy flank steak is given a mild Cajun spice rub, grilled to perfection and served with a bourbon-brown sugar glaze. QuickThaw to Grill or Pan Saute. 305 cal/serving.

BT Chicken

Flavorful prosciutto, freshly sliced mushrooms and mild Monterey Jack cheese fills these chicken breasts that are then topped with our delicious homemade Lime Butter Sauce. Freezer to Oven. 480 cal/serving. Gluten-Free.

Tuscan Pork with Rosemary Garlic Sauce

Juicy pork loin, rubbed with a medley of aromatic Tuscan spices, is baked and then served with a light rosemary garlic pan sauce. Thaw & Bake. 290 cal/serving.

Chicken Pot Pie Pastries

Diced chicken breast, tender peas and carrots, along with a sprinkle of seasoning in a light cream sauce...all wrapped in flaky puff pastry! Sure to be a family favorite. Freezer to Oven. 415 cal/serving.

Bacon Wrapped Porchetta

Juicy pork tenderloin meets delectable bacon in our version of an Italian classic. Pork tenderloin, seasoned with a house-made rub of fresh chopped rosemary, minced garlic and cracked fennel, is wrapped in bacon and oven-roasted. Freezer to Oven. 320 cal/serving. Gluten-Free.

Parmesan Herb Crusted Cod

Wild-caught, flaky cod is topped with a crust of flavorful parmesan cheese and crisp, herbed breadcrumbs in this delicious dish that the whole family will love. Freezer to Oven. 360 cal/serving.

Country Style Smothered Chops

Our lean center-cut pork chops are dredged in flavorful breadcrumbs and sauteed until crispy. Fresh-from-the-market mushrooms sautéed with a touch of onion top the chops for a finishing touch. Kids prefer simpler fare? The chops are delicious by themselves. Thaw/Sauté or Freezer to Oven. 340 cal/serving.

Baja Chicken

Hand-trimmed chicken breasts are given a smoky sweet ancho-chipotle glaze and then topped with flavorful, slightly spicy Havarti-Jalapeno cheese and a light sprinkling of crisp panko breadcrumbs. Mild cheese available as a kid-friendly option. Freezer to Oven. 550 cal/serving.

Kitchen Sessions: Wed, Apr 4th – Sat, Apr 28th

ToGo Availability: Thurs, Apr 5th – Wed, May 2nd

Delivery: \$29.95 overnight shipping available.

\$5 Local Delivery Specials:

4/7: Brandon, Riverview, Fishhawk, Lithia

4/14: South Tampa, South Pinellas

4/21: Westchase, Citrus Park, Odessa, North Pinellas

4/28: New Tampa, Lutz, Land o' Lakes, Wesley Chapel

- **Couples Night:** Fri, Apr 20th @ 6pm and 8pm
- **Mom & Me:** Sat, Apr 28th @ 12:15pm
- **Teacher Appreciation Packages** – See the **Special Packages** area in our new online store!





Online Ordering Tips!

Our new website has launched and it's quite different from our previous (12-year old!) site! Here are a few tips we hope you'll find helpful. If you prefer to order over the phone, please call us at 813.264.7700! ***We'd love to help!***

Kitchen Sessions - To reserve an In-Kitchen Session, simply mouse over "In-Kitchen Session" on the top navigational menu and select "Reserve In-Kitchen Session". You'll be prompted to "log in" or to "select your store", and then you'll be taken to the Session Calendar. Select your preferred session day and time, and then choose your menu and checkout.

In-Store Pickup & Delivery Orders - Placing an In-Store Pickup (ToGo) or Delivery order is quite different on the new website. You'll mouse over "Store" on the top navigational menu and select "Place a Pickup or Delivery Order". We now have an online store where you will make your meal selections. Here are a few important things to know:

- There are three April menus you will see. They each have the same dishes in them, but are offered in different "formats":
 - ***Ready Made April Menu*** – These are the April Menu items ready-made and available for immediate Grab & Go purchase. They are available in petite portions and are the best value. Customization is not available for this menu.
 - ***Customizable April Menu (Petite Option)*** – These are the same April Menu items offered in the ready-made menu, but they *can* be customized (low salt, gluten-free, etc). They are packaged in petite portions. They are slightly more expensive than the Ready-Made Menu due to the time it takes to customize dishes.
 - ***Customizable April Menu (Family-Sized Option)*** - These are the same April Menu items offered in the ready-made menu, but they *can* be customized (low salt, gluten-free, etc). They are packaged in family-sized portions. They are slightly more expensive than the Ready-Made Menu due to the time it takes to customize dishes. If you would like to order from this menu, but want your meals "split" into smaller portions, please choose the Customizable Petite Menu and select 2 of each petite entrée.

Don't need your meals customized? Order from the monthly Ready-Made menu and Grab & Go items for the best value! You can order online by 10am for same day pickup of ready-made dishes, or simply pop in and take home immediately. No pre-ordering necessary!

If you have a specific requirement and do need customized meals (low salt, gluten-free, etc), choose your meals from the Customizable Petite or Customizable Family-Size menu. Feel free to mix and match meals from the Ready-Made Menu, Grab & Go and Customizable. There is no minimum order requirement for In-Store pickup, only a \$100 minimum order total for \$5 Delivery!

GREAT NEWS! Grab & Go and our SuperChef Rewards Program

One of the awesome features of our new website is the ability to purchase Grab & Go items online... entrees, sides, desserts, and appetizers! We are thrilled to finally be able to offer SuperChef points for Grab & Go purchases! Any purchase over \$100 will receive one SuperChef point. Make three \$100+ purchases in a 4-month period and you will automatically receive a \$30 store credit!

Cooking instructions & Nutritional Information

To view cooking instructions and nutritional information for dishes that you have purchased, please log in to your Dinner Done account and view the "My Orders" page. Click on your most recent order and you will see the list of everything purchased. Scroll down below the purchase list and you will see cooking instructions and "parts" to each dish as well as the nutritional information for each of the items purchased. *(Note that we are still formatting some of our products, so information for non-entrée items may still be pending the updated format.)*

Website Tweaks

Over the next few weeks, we will continue to tweak the website. The pdf menus are now available online- simply roll-over the "Our Menus" option on the top navigation menu. And, soon, we will be grouping our Grab & Go items into their own Grab & Go Menu instead of listing them directly in the Store.