

August 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!

Bacon Topped Spinach Artichoke Chicken NEW!

Our butterfly-cut chicken breasts are filled with a creamy spinach artichoke blend and topped with flavorful bacon. Freezer to Oven.

Thai Chicken & Sweet Chili Sauce NEW! ToGoToo!

Our butchers are "spatchcocking" whole chickens by removing the backbone so they flatten and easily roast to golden brown perfection. Seasoned with a flavorful Thai herb blend, the chicken is served with our Sweet Chili side sauce. Petite orders receive one whole chicken.

Kitchen Session Note: This is a ToGoToo! dish. It will be prepared and waiting for you the day of your session. QuickThaw/Oven.

Classic Crusted Beef with Horseradish Sauce

Tender, hand-trimmed beef, rubbed in our freshly prepared mild mustard sauce, is topped with a crunchy panko-parmesan crust seasoned with fresh garlic and our Herbes de Provence - a spice blend that includes marjoram and thyme. Tangy Horseradish Sauce is served on the side. Freezer to Oven.

Bacon, Cheddar & Spinach Stuffed Pork Loin

Lean pork loin is butterfly-cut and then layered with flavorful bacon, cheddar cheese, and fresh baby spinach...and then rolled jelly-roll style for a beautiful end result. Thaw & Bake.

Bourbon Chicken

Tender chunks of boneless chicken breast in a lively sweet and sour glaze of orange juice, soy, apple cider vinegar and a touch of ginger and red pepper flakes. Serve over the included white rice. Thaw/Sauté.

Beef Stroganoff over Egg Noodles

Chunks of our tender and lean beef filets are smothered in a light sauce that is laced with market-fresh garlic, onion, sliced mushrooms and a touch of white wine. Serve over egg noodles. QuickThaw to Skillet.

Twisted Teriyaki Chicken

Chicken breasts, marinated in our teriyaki sauce, are baked until almost done -- then topped with cheddar cheese, a touch of chopped bacon, homemade Ranch sauce and finished by broiling to bubbly perfection. Freezer to Oven.

Bombay Shrimp Curry over Coconut Rice

Add a little spice to any evening with this Indian-inspired dish. Plump shrimp pair with coconut milk, peas, carrots, and a variety of seasonings including curry power, cilantro, and the perfect touch of cinnamon and cayenne. Served over coconut rice. QuickThaw/Sauté.

Pork Chops with Creamy Basil Sauce

Lean, center-cut pork chops are topped with a savory cream sauce that is laced with fresh diced onions, tangy capers and our homemade basil pesto. QuickThaw/Sauté.

Pecan Crusted Orange Chicken

Our hand-trimmed chicken breasts in a light marinade, delicately seasoned with a touch of orange, are crusted in a delicious pecan-panko crust that includes tangy minced cranberry. Served with our delicious freshly prepared dipping sauce on the side. Freezer to Oven.

Parmesan Crusted Tilapia

Mild and flaky tilapia filets are given a crispy parmesan coating and baked to golden perfection. Freezer to Oven.

Ginger Beef with Miso Cremini Butter

Beef filets in a light ginger marinade are pan-seared - or cooked freezer-to-oven - and topped with a savory miso butter pan sauce laced with fresh garlic and sliced cremini and button mushrooms. Thaw/Sauté or Freezer to Oven/Stovetop Combo.

Chicken Fricassee

Fresh chicken cutlets are sautéed and topped with a flavorful white wine sauce laced with cream, minced garlic, fresh chopped parsley and lemon in this French classic that the whole family will love. QuickThaw/Sauté.

Meatball Lasagna

A twist on traditional lasagna! Fresh sheets of silky pasta nestle between layers of creamy ricotta and Parmesan cheese, chunky marinara sauce, and - here's the twist - delicious sliced meatballs! A great family-friendly dish, but watch out... adults usually love this even more than the kids do! Freezer to Oven.

Char Siu Bao FRESH TWIST!

Pork tenderloin is given a sweet, caramelized glaze of brown sugar, hoisin, soy and a medley of flavorful spices and slow-cooked to perfection. Wrap the pork in fluffy Chinese fold-over buns, and top with a fresh-not-frozen Asian slaw, and our spicy hoisin glaze. Slaw stays refrigerated until ready to serve. Because slaw is refrigerated, we recommend preparing within 3-5 days of receiving. Freezer to Oven or QuickThaw/Grill.

Kitchen Sessions: Wed, Aug 8th – Sat, Sept 1st

ToGo Availability:

Thurs, Aug 11th – Wed, Sept 5th (Ready-Made)

Thurs, Aug 11th – Sat, Sept 1st (Customizables)

Delivery: \$29.95 overnight shipping available.

\$5 Local Delivery Specials:

8/11: Brandon, Riverview, Fishhawk, Lithia

8/18: South Tampa, South Pinellas

8/25: Westchase, Citrus Park, Odessa, North Pinellas

8/25: New Tampa, Lutz, Land o' Lakes, Wesley Chapel

9/1: No \$5 Deliveries due to holiday weekend.

• **Couples Night:** Fri, Aug 17th @ 6pm and 8pm

• **Mom & Me:** Sat, Aug 25th @ 12:15pm



Online Ordering & Money Saving Tips!

Here are a few tips we hope you'll find helpful. For questions, or to order over the phone, please call us at 813.264.7700!

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:

- In our online store, you will see three versions of our monthly menu. Each features the same dishes and they all are available for in-store pickup and delivery. Which menu to order from depends on your individual needs:
 - **\$ Ready Made Monthly Menu** – These are the items ready-made and available for immediate Grab & Go purchase, in-store pickup and delivery. They are available in petite portions and are the best value. Customization is not available for this menu. Also be sure to check out the *Grab & Go Menu* for more great entrée selections that can be ordered for in-store pickup or delivery!
 - **\$ Customizable Monthly Menu (Petite)** – These are the same 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. ***MONEY SAVING TIP:*** Only order those dishes you know you need customized from the customizable menus. There is no minimum to order from the customized menus. Dishes that you don't need customized should be ordered from the Ready-Made Menu for best value!
 - **\$ Customizable Monthly Menu (Family)** - These are the same 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. ***MONEY SAVING TIP:*** Only order those dishes you know you need customized from the customizable menus. There is no minimum to order from the customized menus. Dishes that you don't need customized should be ordered from the Ready-Made Menu for best value! 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.
- **Minimum Orders**
 - **In-Store Pickup:** There is now no minimum order to place an in-store pickup order, or to order from any of our menus.
 - **Delivery & FedEx Shipping:** There is a \$100 minimum order for \$5 delivery, and a \$150 minimum for FedEx shipping. Those minimums can be reached by purchasing any combination of items from any of our menus to include side dishes, appetizers, desserts, etc.
 - **Kitchen Sessions:** For Kitchen Sessions, there is a minimum order of 4 entrees.
- **Choosing In-Store Pickup and Delivery Dates**
 - The online store automatically defaults to an in-store pickup for the first available date based on the items in your shopping cart. To change your pickup date or to choose a delivery date, simply click the "Choose Pickup or Delivery Date" box and follow the instructions to see all of your pickup and delivery options. Note that if you are in one of our \$5 Delivery Day areas, you will see the next two \$5 Delivery Days.

GREAT NEWS! Grab & Go and our SuperChef \$30 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! Make three \$100+ purchases in a 4-month period and you will automatically receive a \$30 store credit! Easily track your SuperChef status in the Account page online.

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.)