

July 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!

Tramonti Pork Chops and Carrot Rice Pilaf NEW!

Thin-sliced pork loin chops marinate in a tenderizing blend of soy, olive oil, minced garlic, Italian herbs and fresh squeezed lemon before being grilled or sautéed to perfection. Served with savory carrot rice pilaf.
QuickThaw/Grill or Sauté.

Catalina Chicken

Chicken breasts, filled with mild goat cheese and fresh basil leaves, are lightly coated in seasoned bread crumbs and topped with zesty marinara. Freezer to Oven.

Grilled Beef Filet with Summer Salsa

Perfect for the grill! Lean beef filets are rubbed with a flavorful blend of garlic, cumin and oregano. Once grilled - or oven baked - the filets are topped with a warm Summer Salsa of corn, diced tomato and a hint of fresh bell pepper. Freezer to Oven or Thaw/Grill.

Citrus Herb Chicken with Chimichurri

An all-natural citrus herb marinade makes these chicken breasts juicy, flavorful and perfect for the grill or oven-baking. Top with our market-fresh, homemade chimichurri sauce and serve wrapped in tortillas.
Delicious! QuickThaw & Grill.

Spanish Shrimp over Penne

Plump shrimp and chorizo sausage are sautéed with fresh chopped onion, diced red pepper, juicy tomatoes and a touch of minced jalapeno pepper and then served over freshly cooked penne pasta. QuickThaw to Stovetop.

Herb Chicken Pastries

Treat your family to puff pastry filled with mild cream cheese, fresh thyme, diced white-meat chicken and a touch of Dijon. Each petite portion contains 5 individual pastries. Freezer to Oven.

Apple Stuffed Pork with Cider Gravy

Pork loin is stuffed with brown-sugar sweetened sliced apples and a sprinkling of raisins, and then simply seasoned with a sage-thyme rub and topped with tangy apple cider gravy. Freezer to Oven.

Mushroom Cheese Chicken

Freshly trimmed chicken breasts are marinated in our honey-mustard sauce and placed over sliced mushrooms. Top with a touch of Monterey Jack cheese and chopped bacon before serving with homemade Honey Mustard dipping sauce. Freezer to Oven.

Carolina Beef BBQ ToGoToo!

Tender chunks of beef are seasoned, and then slow cooked, shredded and topped with a Carolina-style BBQ sauce prepared with apple cider vinegar, brown sugar, and a touch of cayenne. Serve on baguettes you'll bake fresh at home. *Kitchen Session Note: This is a ToGoToo! dish. It will be already prepared and waiting for you the day of your session.*
Crock Pot.

Italian Turkey Meatloaf

Ground turkey, seasoned with flavorful herbs, subtly blends with chopped roasted red peppers and a luscious Italian four-cheese blend of provolone, mozzarella, asiago and romano. Freezer to Oven.

Balsamic Glazed Chicken & Parmesan Pasta

Lightly seasoned chicken breasts are baked - or sautéed - and topped with a tangy balsamic reduction glaze. Serve over freshly cooked pasta tossed in our homemade parmesan butter. Freezer to Oven / Stovetop Combo.

Aromatic Pork Tenderloin & Spicy Maple Sauce

Unique and delicious! Super-tender pork tenderloins are rubbed with a blend of spices including nutmeg and cinnamon and topped with a combination of chipotle-adobo sauce, maple syrup, chicken base and cider vinegar. The spicy sauce is easily served on the side!
Freezer to Oven.

Ranch Chicken Fingers

Chicken breast strips are marinated in a seasoned buttermilk dressing and then given a crispy panko-parmesan crust. Served with our homemade Ranch dipping sauce. The strips are delicious over salad greens as well! Freezer to Oven.

Panko Tilapia with Hawaiian Butter Sauce

Flaky tilapia filets in a flavorful sour cream marinade are topped with crisp, cilantro-laced panko breadcrumbs. A warm Hawaiian-style butter sauce flavored with hints of pineapple and soy provides the finishing touch. Freezer-to-Oven or Sauté.

Chicken Florentine Lasagna Roulades

Fresh pasta is rolled around a blend of diced chicken breast, creamy ricotta, fresh spinach and parmesan, and then placed on a thin bed of Alfredo sauce before being topped with tangy marinara and parmesan cheese.
Freezer to Oven.

We're on a summer schedule and will take a 2-week break from Kitchen Sessions between our June and July Menus. During this time, we'll be open for Grab & Go purchases with plenty to choose from! See the Grab & Go Menu in our online "store" at DinnerDone.com!

Kitchen Sessions: Wed, Jul 11th – Sat, Aug 4th

ToGo Availability: Thurs, Jul 12th – Wed, Aug 8th

Delivery: \$29.95 overnight shipping available.

\$5 Local Delivery Specials:

7/14: Brandon, Riverview, Fishhawk, Lithia

7/21: South Tampa, South Pinellas

7/28: Westchase, Citrus Park, Odessa, North Pinellas

8/4: New Tampa, Lutz, Land o' Lakes, Wesley Chapel

- **Couples Night:** Fri, July 20th @ 6pm and 8pm
- **Mom & Me:** Sat, July 28th @ 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.*)