

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!

Hawaiian Pulled Chicken FRESH TWIST! NEW!

Chicken breasts slow cook with crushed pineapple, diced onion and a hint of garlic until tender enough to shred with a fork. Served on rolls, topped with a fresh coconut-laced coleslaw. *This is a Fresh Twist dish - the cole slaw is fresh and should be used within 5 days of receiving the dish.* (Crock Pot)

Mediterranean Stuffed Pork Loin NEW!

Butterfly-cut pork loin is filled with tangy feta cheese, spinach and minced sun-dried tomatoes and then topped with a garlicky Dijon-balsamic herb glaze. (Thaw/Bake)

Beef Bordeaux

Beef filets in a savory marinade of red wine, oregano and seasonings are pan sautéed and finished with homemade red wine-scallion butter pan sauce. (QuickThaw/Saute)

Parmesan Crusted Chicken with Asparagus

Parmesan-panko crusted chicken breasts are lightly seasoned and filled with market fresh asparagus spears and mild white cheese. (Freezer to Oven)

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)

Cider Glazed Chicken with Cranberry Pecan Rice

Chicken breasts bask in a flavorful apple reduction sauce laced with a hint of Dijon and fresh chopped parsley. Served with a cranberry pecan rice pilaf. (Freezer to Oven/Stovetop Combo)

Bow Thai Shrimp ToGoToo!

Marinated shrimp are sauteed and tossed with bowtie pasta and our own specially prepared - and slightly spicy - Thai pesto made with market-fresh cilantro, peanuts and a hint of fresh ginger. *Kitchen Session Note: This dish will be ready-made for you the day of your session.* Note that the pesto contains peanuts. (QuickThaw/Sauté)

BBQ Glazed Mozzarella Meatloaf

Lean ground beef, diced onions, chopped bacon, a hint of ketchup and just the right amount of seasonings surround a surprise mozzarella center in this delicious BBQ sauce topped meatloaf. (Freezer to Oven)

Pecan Bourbon Salmon

Fresh Atlantic salmon filets topped with a delightful blend of brown sugar, bourbon, apple cider and crunchy chopped pecans. (Freezer to Oven)

Peruvian Roast Chicken

Our butchers are "spatchcocking" whole chickens by removing the backbone so they flatten and easily roast to golden brown perfection. Seasoned with a flavorful paprika-spice blend, the chicken is served with our delicious tangy-with-a-kick Aji Verde side sauce. *Petite orders receive one whole chicken; Family orders receive two whole chickens.* (QuickThaw/Oven Roast)

Beef Filets in Mushroom Roquefort Sauce

Lean filets of beef are delicately seasoned and topped with a flavorful sauce of mushrooms, Roquefort cheese, onions and fresh minced garlic. (Freezer to Oven)

Walnut Rosemary Oven Fried Chicken

Juicy chicken breasts are dipped in a mild buttermilk-Dijon marinade before being topped with a seasoned crunchy topper that includes chopped walnuts, panko breadcrumbs and a pinch of rosemary. (Freezer to Oven)

Pumpkin Chicken Alfredo Lasagna

Hello, fall! Layers of diced chicken breast, parmesan cheese, all-natural creamy Alfredo-Pumpkin sauce and fresh lasagna sheets blend together perfectly in this seasonally inspired favorite. (Freezer to Oven)

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. (Freezer to Oven)

Pesto Bruschetta Chicken

Tender chicken breasts are topped with our freshly prepared basil pesto, juicy diced tomatoes and three cheeses in this often-requested dish. The pesto used in this dish contains peanuts. (Freezer to Oven)

***The holidays are fast approaching
and we're getting ready!***

***Everything but the Turkey, Pie Days Kitchen Sessions,
Holiday Cookie Kits, Holiday Party Packs, Holiday
Hostess Gifts and much more... coming soon!***

Oct Kitchen Sessions: Wed, Oct 3rd – Sat, Oct 27th

- Couples Night: Fri, Oct 19th @ 6pm and 8pm
- Mom, Dad and Me: Sat, Oct 27th @ 12:15pm

Oct Menu ToGo Availability:

Thurs, Oct 4th – Sat, Oct 27th

Delivery: See \$5 Delivery below. Additionally, \$29.95 overnight shipping available throughout Florida.

Oct Menu \$5 Local Delivery Specials:

10/6: Brandon, Riverview, Fishhawk, Lithia

10/13: South Tampa, South Pinellas

10/20: Westchase, Citrus Park, Odessa, North Pinellas

10/27: New Tampa, Lutz, Land o' Lakes, Wesley Chapel



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 - We now have an online store where you will make your meal selections. 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". (On a mobile device, you will first click "Menu" to see the navigational menu – then follow the above steps!) 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.)