

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 Wrapped Mozzarella Pesto Chicken NEW!

Butterfly chicken breasts are stuffed with fresh basil pesto, creamy mozzarella cheese, and wrapped around the center with a slice of bacon. This pesto contains walnuts. (Freezer to Oven)

Vegetable Lasagna NEW!

Creamy mozzarella, ricotta and parmesan cheeses, tender fresh pasta sheets, our all-natural marinara sauce and a blend of fresh Mushrooms, Chopped Broccoli and Basil (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)

Tequila Lime Steak Fajitas

Tender flank steak, marinated in lime juice, tequila and a medley of seasonings, is paired with sautéed market-fresh onions, bell peppers and flour tortillas. Sure to be a family favorite! (QuickThaw & Grill or Sauté)

Taverna Chicken FRESH TWIST

Chicken cutlets marinate in a flavorful blend of olive oil, fresh garlic, oregano, tangy lemon and white wine before being sautéed and topped with a zesty lemon-wine pan sauce and a sprinkling of tangy feta cheese. You'll receive the lemon fresh. Opa! (QuickThaw to Skillet)

Almond Crusted Cod

Wild-caught cod filets are topped with buttery almond slices for a dish that's delightfully crunchy on the top and flaky in the middle! (Freezer to Oven)

Chicken Satay in Fresh Romaine FRESH TWIST

Chicken breast strips are brushed with an as-spicy-as-you-want-to-make-it marinade of lemon, cumin, Thai chili paste, soy and brown sugar in this delicious dish. Serve the strips in market-fresh crisp romaine leaves and drizzle with homemade peanut sauce. *Note: Romaine is kept fresh. Prepare this dish within one week.* (QuickThaw/ Grill)

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 and family friendly meatloaf that's topped with our homemade BBQ sauce. (Freezer to Oven)

Crispy Roast Chicken with Citrus-Garlic Mojo

Whole spatchcock chicken is given a flavorful dry rub and oven-roasted. A zesty pureed citrus-mojito laced with fresh garlic, onions and bell peppers tops the chicken just before serving. Family-sized orders receive two whole chickens; Petite orders receive one whole chicken. (QuickThaw/Oven)

Bacon Cheddar Spinach Stuffed Pork Loin

An extra special dish that most would never attempt to accomplish at home is a piece of cake to put together in our kitchen! 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)

Herbed Balsamic Bleu Chicken

Chicken breasts in a tangy herbed balsamic marinade are topped with tangy bleu cheese and baked to juicy perfection before being drizzled with a flavorful balsamic sauce. Simply delicious! (Freezer to Oven)

Chops with Roasted Red Pepper Bruschetta

Roasted red pepper bruschetta - made with freshly sliced onions, roasted red peppers, smashed garlic, and capers tossed in a touch of olive oil, red wine vinegar and soy - tops marinated hand-trimmed center cut pork chops. (QuickThaw to Stovetop or Grill)

Pork Tenderloin & Apricot Mustard Sauce ToGoToo!

Pork tenderloin is coated in a light mustard-garlic marinade and served with our specially prepared Apricot Mustard Sauce. Light and healthy, this also doubles as a great party appetizer when sliced thin! (QuickThaw to Grill / Freezer to Oven)

Southern Style Shrimp & Grits

Plump shrimp are sautéed with plenty of garlic and a touch of bacon and then served over creamy cheddar cheese grits. (QuickThaw/Sauté)

Marsala Mushroom Chicken

An all-natural marsala mushroom sauce that you prepare with fresh mushrooms, cream, sweet onions and spices smothers our tender, hand-trimmed chicken breasts. (Freezer to oven)

Kitchen Sessions: Wed, Feb 28th – Sat, Mar 31st

ToGo Availability: Thurs, Mar 1st – Wed, Apr 4th

Delivery: Standard \$25 delivery available Saturdays.

\$5 Delivery Specials:

- 3/3: Fairfax, Centreville, Chantilly, Reston, Herndon
- 3/10: Manassas, Gainesville, Leesburg, Ashburn
- 3/17: Alexandria, Arlington, DC, Bethesda
- 3/24: Falls Church, Springfield, Burke, Lorton, Woodbridge
- 3/31: ALL AREAS

- ***Couples Night:*** Fri, Mar 23rd @ 7:30pm
- ***Mom & Me:*** Sat, Mar 31st @ 3:00pm
- ***Easter Brunch Options*** – See the ***Meal Kits*** 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 select "In-Kitchen Session" on the top navigational menu. 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. We now have an online store where you will make your meal selections. Here are a few important things to know:

- There are three March menus you will see. They each have the same dishes in them, but are offered in different "formats":
 - ***Ready Made March Menu*** – These are the March 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 Petite March Menu*** – These are the same March 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 Family-Sized March Menu*** - These are the same March 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 new website. Very soon we will have the downloadable pdf monthly menus available again! Thanks for your patience as we transition to our new system.