

Choose 4 entrées for \$85, 8 entrées for \$149.50 or 12 for \$214. See www.DinnerDone.com for To Go and Delivered Session Pricing. All entrees serve 4-6 adults and can be easily split into two servings for 2-3 adults at no extra charge. ToGo Petite also available!

Crispy Chicken Cutlets with Lemon Basil Sauce

Lightly breaded chicken cutlets are baked – or sautéed - to perfection and then served with a delicious sauce of lemon, market-fresh basil and parsley, juicy diced tomato and a splash of olive oil. (Freezer-to-Oven/Sauté Combo)

Bacon Wrapped Beef & Mushroom Rosemary Sauce

Beef filets, simply seasoned and topped with a flavorful slice of bacon, are served in a rich sauce of red wine, apple cider, green onions, mushrooms, a touch of butter and, of course, fresh rosemary. (Freezer to Oven/Stovetop Combo)

Chicken Marbella

One of our most requested recipes! Boneless chicken breasts in a savory glaze of white wine and brown sugar with sliced olives, capers and dried fruit. Serve it hot or cold - it's great both ways. (Freezer to Oven)

Meatball Lasagna

A twist on traditional lasagna! Fresh sheets of silky pasta nestle between layers of creamy ricotta and parmesan cheese, chunky (or smooth for the kids!) marinara sauce and – here's the twist – delicious sliced meatballs! A great family-friendly dish! (Freezer to Oven)

Portabella Piccata Chops

Hand-trimmed pork loin chops are lightly breaded and then sautéed - or oven baked - before being topped with a velvety sauce that includes fresh portabella mushrooms, garlic, tangy capers and a touch of lemon. (Oven/Stove Combo or QuickThaw/Sauté)

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. Cheddar cheese is available as a Kid-Friendly option. (Freezer to Oven)

Caribbean Tilapia

Flaky tilapia filets are topped with a crispy blend of chopped cashews, panko bread crumbs and shredded coconut flakes. Serve with a spoonful of Dinner Done's Tropical Fruit Salsa and hear those steel drums play! (Freezer to Oven)

Dijon Buttermilk Chicken Breasts

A Dijon-buttermilk blend – lightly sweetened with a touch of honey – coats tender, hand-trimmed chicken breasts that are then rolled in your own custom blend of seasoned bread crumbs and parmesan cheese. Serve with our specially prepared Dijon-Buttermilk side sauce. (Freezer-to-Oven)

Filets of Beef with Tuscan Salad

This month, we are preparing our ever-popular beef filets with a taste from Northern Italy. Simply seasoned, the filets will be served with a delicate "salad" topping made of cannellini beans, tomatoes, rosemary, garlic, balsamic vinegar, and seasonings. Bellissimo! (Freezer to Oven or Thaw/Grill)

Glazed Pork Tenderloin & Orange-Jalapeno Mojo

Lean pork tenderloins in an amazing glaze of tangy Dijon, flavorful guava and orange juice. Top with an Orange-Jalapeno Mojo you'll prepare with freshly squeezed lime juice, diced onion, cilantro and a touch of jalapeno peppers. (QuickThaw & Grill/Freezer to Oven)

Greek Style Shrimp with Pasta

Shrimp are sautéed and simmered in a light, garlic-infused tomato sauce flavored with a touch of white wine, fresh basil, oregano, olive oil and delicious feta cheese. Spoon over the pasta you'll take home with you and enjoy! (Thaw & Sauté)

Grilled Chicken with Corn Salsa

Chicken breast sprinkled with a blend of southwestern style spices -- make it mild for the kids, or kick up the heat for the adults. Grill these perfectly spiced chicken breasts to juicy perfection, then top them with a hearty corn salsa. (Thaw and Grill or Freezer to Oven)

Ham and Cheese Croissants *ToGoToo!*

We've receive so many requests for these quick & easy croissants, and what better time to have them on-hand! Oven-ready flaky croissants are stuffed with ham and cheese. They make a great lunch or dinner option. You'll receive ten croissants per order. *ToGo Petite orders will receive five croissants.* ***Kitchen Session Note:** This is a ToGo Too! dish and will be prepared and waiting for you the day of your session. (Freezer to Oven)

Margarita Chicken Kabobs with Island Rice Pilaf

Tender chunks of chicken in a marinade of honey, lemon and orange juices, a touch of tequila, sweet peppers, olive oil and cilantro. Grill using your own metal skewers at home or wood skewers we will provide. Also included is our luscious Island Rice Pilaf. (QuickThaw/Grill or QuickThaw/Sauté)

Pulled Chicken in Honey Chipotle Sauce

A super popular crock pot dish! Chicken breasts are lightly seasoned, slow cooked in a sweet & spicy honey chipotle sauce and then shredded with a fork. Serve in the baguette we provide for fun sandwiches. Or, serve over crisp tortilla chips and top with shredded cheese and jalapenos for amazing nachos perfect for around-the-pool gatherings! (Crock Pot)

Side Dish Sampler *ToGoToo!*

Choose 4 of our popular side dishes and we'll have them ready and waiting for you the day of your session! **TOGO PETITE ORDERS: Select 2 sides!** We've got Twice Baked Mashed Potatoes (TBM), Roasted Red Pepper Mashed (RPM), Sweet Corn Mashed (SCM), Spinach Soufflé (SS), Corn Soufflé (CS), Asian Green Beans (AGB), and Honey Carrots (HC). *Note the initials of the 4 sides you'd like in the comments when completing your reservation. For those not specifying, you'll select 4 from the sides available that day! If you're doing a 6-Entree or more Kitchen Session, this is a great way to stock up on sides and save a little money.* (All Freezer to Oven)

Kitchen Sessions: Wed, 7/8 - Sat, 7/31
ToGo Availability: Thurs, 7/9 – Tues, 8/3
Delivery: Saturdays: 7/10; 7/17; 7/24; 7/31

July Special Events:

- ***Couples Night:*** Friday, July 16th 6pm & 8pm
- ***Mom & Me Session:*** Sat, July 31st
- ***Free Delivery Days*** – View Session Calendar or give us a call (813.264.7700 or 813.684.6900)
- ***Kids in the Kitchen:*** Summer is a great time to cook with the kids!





Summer Hours

***We are on special summer hours from June through August.
If you don't find a session time that works for you, please give us a call!***

For Grab & Go meals & ToGo Order Pickup:

Carrollwood Kitchen:

Tuesday: 10am-6pm
Wednesday: 10am-8pm
Thursday: 10am-8pm
Friday: 10am-8pm
Saturday: 10am-6pm

Brandon Kitchen:

Tuesday: 10am-6pm
Wednesday: 10am-6pm
Thursday: 10am-8pm
Friday: 10am-8pm
Saturday: 10am-6pm

The Carrollwood & Brandon Kitchens will be closed Sundays & Mondays during the summer months.
ToGo orders placed for Monday pickup may be picked up the Saturday prior or on Tuesday.

For Kitchen Sessions:

To prepare your own meals in a Kitchen Session, please see the [Session Calendar](#) at www.DinnerDone.com to view all available daytime and evening sessions.
Or call us at 813.264.7700 (Carrollwood) or 813.684.6900 (Brandon).

July 4 Holiday Week:

Dinner Done will be closed (kind of!) the week of June 28-July 3rd.

The Carrollwood Kitchen will be open Friday (July 2nd) & Saturday (July 3rd) from 10am to 6pm
for Grab & Go ready-made meals, sides and desserts.

We'll have a freezer packed with delicious options perfect for those July 4 gatherings!
Stop in and see us... or call us at 813.264.7700 to see what we've got.

www.DinnerDone.com
www.facebook.com/DinnerDone