



First and Last Name \_\_\_\_\_

Email Address \_\_\_\_\_ Phone \_\_\_\_\_

<b>PORK TENDERLOIN WELLINGTON</b>  Tender pork tenderloin topped with creamy herbed cheese, wrapped in flaky puff pastry. (905 cal)	32.49 64.98 Md Lg	<b>PASTA AND CHICKEN WITH LEMON &amp; ARTICHOKE SAUCE</b>  Parmesan-cruste chicken breasts, served with a fresh, light lemon Alfredo sauce and cavatappi pasta. (600 cal)	27.49 54.98 Md Lg
<b>BEEF BOURGUIGNON</b>  Tender steak braised in a red wine sauce surrounded by mushrooms, pearl onions, and bacon. (620 cal)	34.49 68.98 Md Lg	<b>MINI BEEF TOSTADA CUPS</b>  Oven-baked crispy flour tortillas topped with cheese, beans, seasoned ground beef, and a drizzle of lime crema. (627 cal)	32.49 64.98 Md Lg
<b>CHICKEN MARSALA WITH MUSHROOMS &amp; MASHED POTATOES</b>  Chicken breasts sautéed in a savory mushroom and Marsala sauce and served over Seasoned Mashed Potatoes. (585 cal)	32.49 64.48 Md Lg	<b>YAKITORI CHICKEN OVER JASMINE RICE</b>  Stir-fried diced chicken simmered in a flavorful Asian-inspired sauce made with soy, sesame, ginger, and brown sugar, then served over jasmine rice. (562 cal)	27.49 54.98 Md Lg
<b>FULLY LOADED CHICKEN &amp; POTATO SOUP</b>  <b>Guest Favorite</b> Creamy soup with tender pieces of chicken and potatoes, topped with bacon and cheese. (466 cal)	27.49 54.98 Md Lg	<b>GOLDEN SHRIMP WITH PARMESAN RISOTTO</b>  Toasted garlic and herb panko-breaded shrimp served over creamy Parmesan risotto. (553 cal)	27.49 54.98 Md Lg
<b>MIRABELLA CHICKEN WITH LINGUINE</b>  Chicken breasts baked in a tangy, sweet sauce made with dried plums, capers, and green olives, served over linguine. (650 cal)	24.99 49.98 Md Lg	<b>PULLED PORK BBQ SANDWICHES</b>  Lean, tender pulled pork in a tangy barbecue sauce, served on toasted Philly rolls. (447 cal)	24.99 49.98 Md Lg
<b>FIREHOUSE THREE CHEESE PASTA WITH MEATBALLS</b>  Penne pasta tossed in marinara sauce with meatballs and ricotta cheese. (442 cal)	24.99 49.98 Md Lg	<b>CRISPY COCONUT CHICKEN WITH SWEET &amp; SOUR DIPPING SAUCE</b>  Chicken breasts coated in a crispy, toasted coconut crumb topping, baked to golden perfection and served with a sweet and tangy dipping sauce. (384 cal)	19.99 39.98 Md Lg
<b>MINI TURKEY AND VEGETABLE HAND PIES</b>  Ground turkey and vegetables in a seasoned turkey gravy wrapped in flaky puff pastry. (887 cal)	29.99 59.98 Md Lg	<div style="border: 1px solid black; padding: 10px;">           Visit Date/Time: _____             Visit Type: _____   <input type="checkbox"/> Credit card:                      <input type="checkbox"/> Pay in Full Now  <input type="checkbox"/> Other:                                      <input type="checkbox"/> Delayed Pay with Deposit if Qualifying  <input type="checkbox"/> Enroll in PlatePoints              <input type="checkbox"/> Apply available Dinner Dollars             Birthday (optional) Month: _____ Year: _____             Address: _____             City &amp; Zip: _____             *Circle Customization for this order: No added Raw Onion, Onion Spices, Raw Garlic, Garlic Spices, Mushrooms, Olives, Bacon, Cilantro.             *A nominal fee may apply         </div>	
<b>GRILLED CHICKEN CAESAR SANDWICHES</b>  Marinated chicken breasts on brioche buns, topped with a creamy Caesar spread blended with Parmesan cheese. (538 cal)	27.49 54.98 Md Lg		
<b>COD WITH NEW ENGLAND CHOWDER SAUCE</b>  Tender baked cod fillets served over a New England chowder inspired sauce with diced potatoes, corn, and bacon. (489 cal)	32.49 64.98 Md Lg		
<b>CHICKEN ENCHILADAS</b>  <b>Guest Favorite</b> Flour tortillas filled with tender chicken and fresh green onions topped with cheese and enchilada sauce. (405 cal)	22.49 44.98 Md Lg		
<b>PECAN CRUSTED PORK CHOPS WITH CREAMY HERBED PEAS</b>  Buttermilk marinated pork chops coated in pecans. Served with Creamy Herbed Peas. (358 cal)	27.49 54.98 Md Lg		

Grill Option  
 Air Fryer Option  
 Crock-Pot Option  
 Instant Pot Option  
 Cooks from Frozen  
 Cooks in under 30 Minutes  
 Under 500 Calories

Dream Dinners Foundation Meal of the Month  
 Personal Favorite

Foods prepared at Dream Dinners may contain allergens introduced during the assembly process. Potential food allergies include: milk, casein, whey, egg, albumin, shellfish, tree nuts, wheat, gluten, peanuts and soy beans. Standard order is 3 meals. Pricing subject to change. Printed on: November 23, 2024  
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