

**CURRENT CUISINE'S DINNER SELECTIONS**

**Dinner price includes three side dishes, bread and butter**

**Poultry**

*Sundried Tomato Chicken* Chicken breast sautéed then baked with a rich sundried tomato and cream sauce

*Lemon Caper Chicken Breast* A lightly sautéed chicken breast with a flavorful lemon caper sauce

*Honey Mustard Chicken* a breast of chicken with a flavorful honey mustard sauce and sliced almonds

*Parmesan Chicken* A breast of chicken dipped in parmesan cheese, sautéed in extra virgin olive oil, and topped with a fresh light tomato basil sauce

*Grilled Lemon Herbed Chicken Breast* marinated boneless chicken breast with Grey Poupon mustard, fresh herbs, lemons, and grilled to perfection

*Chicken Breast Sicilian* A sautéed breast of chicken smothered in a fresh tomato sauce with artichokes, olives, and lots of garlic

*Chicken Marseilles* Sautéed breast of sliced or whole chicken breast in a wonderful sauce of sherry, mushrooms, and artichokes

*Stuffed Chicken Breast* with fresh spinach, carrots, feta cheese, and herbs with avgolemono sauce

*Stuffed Cornish Game Hen* with wild rice, dried fruits, and glazed with apricot jam and bourbon

*Dry Rubbed Turkey* Our very own cinnamon, sage, thyme rubbed breast, roasted and sliced, served with cranberry chutney or orange mustard sauce

*Raspberry Glazed Turkey Breast* Roasted and sliced, served with a raspberry mustard, *Unique*

*Aegean Marinated Turkey Breast*, Greek flavor, very moist  
**\$ 14.99 per person**

**Seafood**

*Fresh Salmon* ..... \$ 16.99 per person

- ◆ Stuffed with spinach, pine nuts, & roasted red peppers
- ◆ Baked fillet with a leek and shrimp sauce
- ◆ Marinated with a Teriyaki marinade
- ◆ Salmon with lime ginger butter

*Local Rainbow Trout*.....\$ 16.99 per person

- ◆ Stuffed with Julianne of carrots, celery, and onion with fresh herbs and white wine

*Tilapia* .....\$ 16.99 per person

- ◆ Tortilla or coconut crusted with mango salsa

**Pork** .....\$ 15.99 per person

*Pork Loin* marinated with rosemary and Dijon

*Stuffed Pork Loin* with spinach and pine nuts

**Beef** ..... See below

*Sliced Beef Tenderloin*, roasted medium rare, served warm with red wine sauce, shiitake mushroom sauce, or a béarnaise sauce OR serve room temperature with a tarragon or mustard dill sauce .....\$ 19.99 per person

*Roasted Top Round or New York Strip* roasted medium rare to medium, served with au jus, horseradish cream, or béarnaise sauces .....\$ 17.99 per person

**Vegetarian** .....\$ 12.99 per person

*Pesto Lasagna*, w/spinach, onions, mushrooms, ricotta, mozzarella and parmesan, layered w/ a red wine marinara sauce and Current's own pesto sauce, a favorite

*Stuffed Portobello Mushrooms*, A silky goat cheese filling w/ sundried tomatoes and artichoke hearts

*Eggplant Parmesan*, layers of baked fresh eggplant w/ garlic parmesan Reggiano and a marinara sauce

*Butternut Squash Lasagna*, roasted pureed squash w/ onions mushrooms, cheeses, and a creamy parmesan sage sauce

**Side Dishes (choose three)**

- Three Leaf Garden Salad, choice of dressing
- Caesar Salad with Imported Romano Cheese
- Fresh Spinach Salad w/mushrooms and red onions
- Salad of Baby Greens, choice of dressings
- Pasta Vegetable Salad
- The Season's Freshest Fruit Salad
- Broccoli Moroccan w/ raisins, onions, & nuts
- Wild Rice Salad w/ Carrots, Walnuts, Fresh Kale, and Raspberry Vinaigrette
- Roasted Redskins with course salt
- Dilled New Potatoes, warm or salad
- Cheese Filled Tortellini w/ Extra Virgin
- Olive Oil, Cheese, and Cracked Black Pepper
- Roasted Vegetables, serve warm or room temp.
- Marinated Colorful Fresh Vegetable Medley, never frozen
- Sauté of Zucchini, Yellow Squash, Sweet Red Peppers, Onions, and Mushrooms
- Fresh Broccoli and Cauliflower with orange pecan butter
- Seasonal Tomatoes with Basil and Fresh Mozzarella Cheese
- Fruited Rice with Dried Cherries and Apricots

*Many more choices available to compliment your entree selections*



**MINIMUM ORDER: 25 in Yellow Springs, 50 guests all other locations**

High Quality Paper Plates, China, Linens, Flatware, and Glassware can be rented for an additional charge.

Appetizers, gourmet desserts, beverages, and professional wait staff or bartenders can be supplied.

Current Cuisine, established 1983, can cook from around the world using authentic ethnic recipes to contemporary California cuisine. We cook from scratch, using local produce and fresh herbs when available. We use premium sauces, spices, oils, vinegars, real butter, imported chocolates, and cheeses of the world. All of this combined with talented, professional hands, guarantees delicious, memorable food for any occasion.

This menu contains some examples of what we are cooking. We are always changing, exploring, and discovering new foods. If there is something old or new that you are looking for let us know we'll try to accommodate.

Thanks to our great staff and loyal customers!

*Steve Current & Karyn Stillwell-Current*

***ALL INCLUSIVE LUNCHESES / DINNERS:***

*served w/ a 3 Leaf Garden salad, bread & butter*

**per person**

**\$ 9.99 Spinach Pesto or Meat Lasagna / layers of cheese and sauce seasoned just right**

**\$ 11.99 Shrimp Alfredo / a classic served with pasta, baby shrimp, cream & parmesan cheese**

**\$ 9.99 Chicken Tetrazini / Pasta w/ chunks of chicken, waterchestnuts, mushrooms, and onion, in a creamy flavorful sauce**

**\$ 10.99 Greek Moussaka / a layered pasta dish with seasoned beef and a creamy topping**

**\$ 9.99 Fresh Asparagus or Broccoli Crepes**

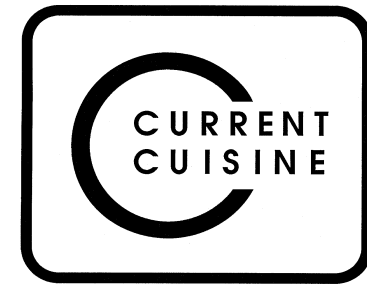
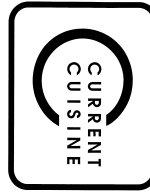
**\$ 9.99 Creamy Wild Rice, Broccoli, and Chicken Casserole**

**\$ 9.99 French Country Stew / with chicken, potatoes, carrots, parsnips, onions, and rosemary, served with rice**

**Minimum Orders:**

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237 Xenia Ave.  
Yellow Springs, Ohio  
45387



# Gourmet Dinners

**“Unique, Individual, Creative  
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