

# CURRENT CUISINE'S DINNER SELECTIONS

Dinner price includes three side dishes, bread and butter

*“Lasting Memories Deserve Beautiful Food”*

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

## 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  
\$ 16.99 per person

## Seafood

*Fresh Salmon* ..... \$ 18.99 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*.....\$ 18.99 per person

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

*Tilapia* .....\$ 18.99 per person

- ◆ Tortilla or coconut crusted with mango salsa

**Pork** .....\$ 17.99 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 .....\$ 24.99 per person

*Roasted Top Round or New York Strip* roasted medium rare to medium, served with au jus, horseradish cream, or béarnaise sauces .....\$ 19.99 per person

**Vegetarian** .....\$ 14.99 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

## 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 Veggies, 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

- \* Professional staff available upon request
- \* Paper products or china available for an additional charge.
- \* Check out our homemade desserts and appetizers

*Many more choices available to compliment your entree selections*

04/2012

