

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, shittake 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

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